**Bread Banana Bread**

X2

5 large bananas 10 bananas

4 eggs (well beaten) 8 eggs

1 C shortening 2 C shortening

2 C sugar ( 1 white, 1 brown) 4 C sugar

1 C walnuts or chocolate chips 2 C walnuts or chocolate chips

3 C flour, sifted 6 C flour

2 t soda 4 t soda

1 t salt 2 t salt

Beat bananas to liquid, add eggs. Cream together shortening and sugar. Add banana-egg mixture. Sift together sifted flour, soda, and salt. Add walnuts. Pour into well-greased loaf pans. Bake at 250 for 1 1/2 hours.

**Bread Buns**

5 C flour

5 eggs

½ C oil

1 T salt

2 C warm water

Mix the first 5 ingredients together.

Add ½ C sugar and 2 C warm water on top of the mixture. Sprinkle 2 T yeast on top and stir softly so that the yeast is moistened. Let rise for 10 minutes.

The yeast should be bubbly. Now add more flour maybe 5-10 C (until it is a soft dough). Put 1T oil in a large bowl. Put the dough in the bowl and knead it and then turn it over so that the top is covered in oil.

Let rise until double. Form into rolls. Bake 350 until golden brown

**Bread Pancakes**

5 eggs

2 ½ C flour

½ C whole wheat flour

4 T b.p.

4 T sugar

6 T oil

**Syrup**

4 C brown sugar

2 C water

Bring to a boil,

**Bread Zucchini Bread**

3 eggs

2 C sugar

1 C oil

2 t oil

Beat until thick and foamy.

Spoon in 2 C shredded zucchini

½ C well drained pineapple

3 C flour

1 t salt

1 ½ t cinnamon

2 t soda

½ t b.p.

¾ t nutmeg

Pour into bunt pan or 2 loaf pans.

Bake 350 for 1 hour.

**Orange glaze**

2 C powdered sugar

3 t heated milk

1 t vanilla

½ t orange extract

Muesli Bread

5C water

½ C honey

4T yeast

3C w.w. flour ( ½ C wheat germ) optional

2C oatmeal

½ C raisins (1 ½ C)

½ C oil Kneed 7-10 min.

½ C sunflower seeds Let rise 1 ½-2 hours

Put in pans- Let rise 1 hour

4T millet

4T sesame seeds

4T poppy seeds topping brush 1 egg

4T flax 2 T milk

Sprinkle with seeds.

2T molasses

2T salt

7-8 C flour Makes 4 loaves. Bake 350 for 30-35 min.

Nauvoo Bread

5 C hot water 2T salt

½ C potato flakes ½ C oil or shortening

½ C sugar 2 T yeast

1 C powdered milk 10-14 C flour

Combine hot water, shortening, potato flakes, powdered milk, and sugar.

Stir to dissolve shortening. When temperature is tepid, add yeast. Mix in 5 C flour and the salt. Stir to a smooth sponge and elastic dough.

Let rise until double, about 45 min., punch down and let rise again.

Shape into loaves, let rise. Bake at 375 degrees for 35 minutes.