

Breads & Muffins

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Banana Muffins

submitted by Patty Hagenson



This was my mom, Arlene's recipe and she would usually make a loaf of banana bread with it. Our family likes the muffins better and they always go quick.

Makes 12 large muffins
Preheat oven to 350°

Ingredients

1/2 cup margarine
1 cup sugar
2 eggs
3 ripe bananas, mashed
1 tsp vanilla
1 tsp baking soda
2 cups flour

Directions

Cream margarine and sugar in a large bowl. Add eggs and bananas and mix. Add vanilla, baking soda and flour. Stir to combine.
Bake in greased muffin pan for approximately 15 minutes at 350°. Adjust time as needed till toothpick comes out clean.

Apple Bread

A classic from the "Original KOG 1975 Cookbook"
submitted by Carole Arenson



Makes 2 loaves
Preheat oven to 375°

Ingredients

3 cups flour
2 tsp baking soda
1/2 tsp nutmeg
1/2 tsp cloves
1/2 tsp cinnamon
2 cups white flour
2 eggs, beaten
1/2 cup soft butter
1 cup cold coffee
2 cups chopped apples
1 cup chopped nuts
1 cup raisins

Directions

Mix together dry ingredients: flour, baking soda and spices and sugar. Add butter, eggs and coffee and mix well. Add fruit and nuts, mix until incorporated. Evenly divide into 2 greased and floured bread pans. Bake for 1 hour at 375°.

Chocolate Chip Banana Muffins

submitted by Eileen Parker
recipe credit to Emilee Parker Lindley



Makes 12 muffins
Preheat oven to 350°

Ingredients

1 1/2 cups flour
2/3 cup sugar
1 1/2 tsp baking powder
1 1/2 tsp baking soda
1/4 tsp salt
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1 cup mashed ripe bananas (2-3 large bananas)
1/2 cup butter, melted
1/4 cup milk
1 egg, slightly beaten
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3/4 cup mini semi-sweet chocolate chips

Directions

Heat oven to 350 degrees. Line 12 muffin cups with paper baking cups, or grease well. Combine first 5 ingredients in medium bowl; mix well. Stir in remaining ingredients, except chocolate chips, just until dry ingredients are moistened. (Batter will be lumpy.) Stir in chocolate chips. Spoon into muffin cups. Bake 23-27 minutes until tops are golden brown and toothpick inserted into center comes out with some melted chocolate attached, but no crumbs.

Pumpkin Bread

A classic from the "Original KOG 1975 Cookbook"
submitted by Delores Sperstad



Makes 3 loaves
Preheat oven to 350°

Ingredients

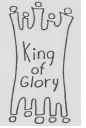
3 1/2 cups flour
2 tsp baking soda
1/2 tsp salt
1 tsp cinnamon
1 tsp nutmeg
3 cups sugar
1 cup cooking oil
4 eggs
2 cups pumpkin puree
1/2 cups nuts, chopped

Directions

Sift flour, baking soda, salt, spices and sugar together in a large bowl. Add oil, eggs and pumpkin and mix. Add in nuts last. Pour into 3 large or 4 small bread pans that have been greased and floured. Bake for 1 hour at 350°.

Two-Tone Bread

A classic from the "Original KOG 1975 Cookbook"
submitted by Virginia Kitts



Makes 2 loaves

Ingredients

3 cups all-purpose flour + 2 1/2 cups flour + 3 Tbsp flour
2 pkg active dry yeast
3 cups milk
1/3 cup shortening
1/3 cup sugar
1 Tbsp salt
3 Tbsp molasses
2 1/2 cup whole wheat flour

Directions

Combine 3 cups flour and yeast in a large mixing bowl. In a saucepan heat milk, shortening, sugar and salt until just warm, add to dry mixture. Beat on low speed with an electric mixer for 30 seconds, scrape down sides of bowl. Beat and additional 3 minutes on high.

Divide dough in half. To one half, stir in enough additional flour to make a stiff, but not dry dough (2 1/4-1/2 cups). Turn out on lightly floured surface and knead until smooth and elastic, 5-8 minutes. Shape into a ball and place in a well greased bowl, turning once to grease surface, cover and set aside.

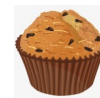
To second half of dough add molasses and wheat flour. Turn out onto your lightly floured surface and knead until smooth and elastic, 5-8 minutes, kneading in additional AP flour as needed to make a moderately stiff dough. Shape into a ball and place in a well greased bowl, turning once to grease surface, cover and set aside.

Let both dough balls rise in a warm place until doubled in size, 1-1 1/2 hours. Punch doughs down; cover and let rest 10 minutes. Roll out half the dark and half the light—each to a 12x8" rectangle. Place dark dough on top of light; roll up tightly into a loaf, beginning at the short end. Repeat with remaining dough. Place into two greased loaf pans. Cover and let rise until doubled, about 45-60 minutes.

Bake at 375 for 30-35 minutes. Remove from oven, brush with butter or margarine, cover and allow to cool.

Sugar & Gluten Free Pumpkin Muffins

submitted by LoAnn Bell



These pumpkin muffins are sugar and flour free. Created by a Registered Dietitian they are sweetened with dates.

Total Time 30 mins; Prep Time 10 mins; Cook Time 20 mins

Preheat oven to 350°F.

Servings: 12 muffins

Ingredients

2 cups oats
1 1/3 cup pumpkin puree canned
2 eggs
3/4 cup medjool dates (soak in water to soften if needed)
1 tsp baking soda
1 tsp pumpkin pie spice
Optional: chopped pecans (on top)

Directions

Preheat oven to 350°F. Grease or line a muffin pan. Mix ingredients in a food processor or high-power blender until smooth. Spoon mixture into the muffin tins. If desired, add pecans on top. Bake for 15-20 minutes.

Breads & Muffins

Zucchini Bread

A classic from the "Original KOG 1975 Cookbook"
submitted by Beth Fisher



Makes 2 loaves

Preheat oven to 350°

Ingredients

3 eggs
2 cups sugar
1 cup vegetable oil
1 Tbsp vanilla
2 cups loosely packed, coarsely grated zucchini
2 cups flour
1 Tbsp cinnamon
2 tsp baking soda
1 tsp salt
1/4 tsp baking powder
1 cup walnuts, chopped

Directions

In a bowl, beat eggs until frothy; beat in sugar, oil and vanilla. Beat until thick and lemon colored. Stir in grated zucchini and flour which has been sifted with cinnamon, baking soda, salt and baking powder. Fold in chopped nuts. Pour into 2 greased and floured bread pans (8x4 1/2x3") Bake at 350 for 1 hour. Cool 10 minutes before removing from the pans.

Julekaka (Norwegian Christmas Bread)

A classic from the "Original KOG 1975 Cookbook"
submitted by Borgny Johnson



Makes 1 round loaf

Ingredients

1 pkg active dry yeast
3/4 cup warm water
3 Tbsp sugar
2 Tbsp butter
1 tsp salt
1/4 tsp freshly shelled and crushed cardamon (do not sub ground cardamom)
1 egg
2 1/2 cup mixed candied or dried fruit, finely chopped
1/2 cup raisins
Optional topping:
softened butter & sugar or vanilla glaze

Directions

Place yeast, water and sugar in a large mixer bowl and allow to sit for 5 minutes, until foamy.

Add butter, salt, egg and 1 1/2 cups flour. Beat well. Stir in fruit and raisins. Gradually add remaining flour to form a stiff dough. Cover; let rise in a warm place until double, about 1 hour. Stir dough vigorously and then place in a well greased 1 1/2 quart casserole dish. Let rise again in a warm place until double, about 1 more hour.

Bake at 350° for 30 minutes. Brush top with softened butter and sprinkle with sugar or frost with a vanilla glaze.