

Quick Mixes – Sweet Breads

This recipe will fill 2 (half-gallon) mason jars.

For vacuum sealing: Line two jars with a gallon zip loc baggie or bread baggie. Fill with mix and twist bag shut or zip shut, leaving ¼ inch opening. Vacuum seal.

7 cups whole wheat flour
3 cups white flour
2 TB baking powder
2 TB baking soda
1 TB salt
2 ½ cups sugar
2 ½ cups brown sugar

In a large bowl, stir flour, baking powder, baking soda, salt, white sugar and brown sugar until well blended.

Banana Nut Bread

3 ½ cups Sweet Bread Mix
1/3 cup vegetable oil
2 eggs, beaten
1 TB lemon juice
2 medium bananas, mashed

Preheat oven to 325 F. Grease one 9" x 5" loaf pan or two 7" x 3" loaf pans. Set aside. In a medium bowl, combine all ingredients, stirring to blend. Turn into prepared pan. Bake 50-60 minutes in preheated oven until a wooden pick inserted in center comes out clean. Cool on a rack 5 minutes. Turn out of pan. Cool right-side up on rack. Makes one large or two small loaves.

Carrot-Orange Loaf

3 ½ cups Sweet Bread Mix
1/3 cup vegetable oil
2 eggs, beaten
1 cup grated carrots
½ cup orange juice
1 tsp grated orange peel
1 tsp ground nutmeg

1 tsp ground cinnamon
½ cup chopped nuts (optional)
½ cup raisins

Preheat oven to 325 F. Grease one 9" x 5" loaf pan or two 7" x 3" loaf pans; set aside. In a medium bowl, combine all ingredients, stirring to blend. Turn into prepared pan or pans.

Bake 60-70 minutes in preheated oven until a wood pick inserted in center comes out clean. Cool on a rack 5 minutes. Turn out of pan. Cool right side up on rack. Makes one large or two small loaves.

Pumpkin Bread

3 ½ cups sweet bread mix
1/3 cup vegetable oil
1 cup mashed cooked pumpkin
2 eggs, beaten
½ cup milk or orange juice
½ tsp cinnamon
peaks
½ tsp nutmeg
powdered
½ tsp cloves
½ cup chopped nuts (optional)
½ cup raisins (optional)

Cinnamon Whipped Topping

1 cup whipping cream
1 tsp ground cinnamon
3 TB powdered sugar

In a medium bowl, whip cream until soft form. Gently stir in cinnamon and sugar. Refrigerate until served.

Preheat oven to 350 F. Grease one large or two small loaf pans. In a bowl, combine all ingredients except nuts and raisins until well blended. Add nuts and raisins. Pour into prepared pan. Bake for 55-60 minutes in preheated oven until a wood pick inserted in center comes out clean. Cool 5 minutes. Turn out of pan. Cool right-side up on rack. Prepare topping. To Serve: Cut into ½ inch slices; spread each with Cinnamon Whipped Topping.

Spicy Applesauce Bread

3 ½ cups sweet bread mix
1/3 cup oil
1 ½ tsp cinnamon
½ tsp allspice
½ tsp cloves
1 cup applesauce
½ cup chopped nuts

½ cup raisins
Whipped Cream Cheese

Preheat oven to 325 F. Grease one 9" x 5" loaf pan or two 7" x 3" loaf pans. Set aside. In a medium bowl, combine all ingredients except cream cheese, stirring to blend. Pour into prepared pan.

Bake 60-70 minutes in preheated oven until a wooden pick inserted in center comes out clean. Cool on a rack 5 minutes. Turn out of pan or pans. Cool right-side up on rack. Spread cooled slices with cream cheese. Makes one large or two small loaves.

Zucchini Bread

3 ½ cups sweet bread mix
1/3 cup oil
2 eggs, beaten
2 cups grated unpeeled zucchini
3 TB orange juice
1 TB grated orange peel
½ cup nuts

Preheat oven to 325 F. Grease one 9" x 5" loaf pan or two 7" x 3" loaf pans; set aside. In a medium bowl, combine all ingredients, stirring to blend. Pour into prepared pan

Bake 60-70 minutes in preheated oven until a wood pick inserted in center comes out clean. Cool on a rack 5 minutes. Turn out of pan. Cool right side up on rack. Makes 1-2 loaves.