

OLD-FASHIONED POTATO BREAD

1 medium potato, peeled and diced
1 package active dry yeast (or 1 tablespoon)
2 tablespoons softened butter or margarine
2 tablespoons sugar
1 teaspoon salt
1 cup warm milk (baby bottle temperature)
6½ - 9 cups all purpose unsifted flour

MIMI'S OATMEAL BREAD

3 cups boiling water
1½ cups quick cooking oats
2 tablespoons shortening (or butter or margarine)
¾ cup molasses (or ½ cup honey)
¼ cup brown sugar
¼ cup powdered milk

¼ cup warm water
1 package active dry yeast (or 1 tablespoon)
1 tablespoon brown sugar

MIMI'S DILL BREAD

1 lb. small curd cottage cheese (can substitute yogurt)
¼ cup sugar

2 tablespoons finely chopped onion
2 tablespoons dill weed
¼ teaspoon baking soda
1 teaspoon salt

½ cup warm water plus pinch of sugar
1 package dry yeast

MIMI'S OLD-FASHIONED HONEY WHEAT BREAD

1 cup water
1 cup cream style cottage cheese (can substitute yogurt)
½ cup honey
¼ cup butter or margarine

5½-6 cups unbleached white flour
1 cup whole wheat flour
2 tablespoons sugar
1 teaspoon salt

BANANA BREAD

1 cup sugar
2 eggs
½ cup shortening
3 bananas, crushed

2 cups flour
1 teaspoon baking soda
¼ teaspoon nutmeg
1 teaspoon vanilla
1 teaspoon salt

Place potato in boiling water and cook until tender. Drain, reserving liquid. Mash potato and set aside. Add enough water to potato liquid to make one cup. Put in large bowl and allow to cool to baby bottle temperature. Add yeast, and sugar. Proof yeast. Add butter, salt, warm milk, mashed potato, and three cups of flour. Beat until smooth. Stir in enough additional flour to make stiff dough. Turn onto lightly floured board and knead 8 to 10 minutes until smooth and elastic. Place in greased bowl turning once to coat. Cover, let rise until doubled. Punch dough down and let rise until doubled again. Shape into two loaves and place in greased loaf pans. Let rise until doubled, then bake at 375 degrees for about 45 minutes.

3 cups whole wheat flour
3 cups white flour

Pour boiling water over oats and let stand until lukewarm. Add shortening, molasses, brown sugar, and powdered milk. Proof yeast using warm water and brown sugar and add to mixture. Stir in half of flour, then keep adding flour until dough is stiff. Turn onto lightly floured board and knead 8 to 10 minutes until smooth and elastic. Place in greased bowl turning once to coat. Cover, let rise until doubled. Shape into two loaves and place in greased loaf pans. Let rise until doubled, then bake at 375 degrees for 45 minutes to an hour. Test for doneness. Let cool before cutting.

2 eggs

4½ -5½ cups flour

Mix cottage cheese and sugar. Add onions, dill seed, baking soda, salt. Prove yeast in warm water and add to mixture. Beat eggs, add to other ingredients and beat all together for about two minutes. Add flour until dough reaches required consistency. Knead for 8 to 10 minutes. Let rise until doubled in bulk. Punch down, shape into two loaves and place in greased baking pans. Let rise again until doubled in bulk. Bake in 350-375 degree oven for 40-50 minutes. Brush with butter when take from oven.

2 packages dry yeast
½ cup warm water

1 egg

Heat first four ingredients in a saucepan until warm not hot (120-130 degrees; baby bottle temperature). Prove yeast in warm water. Combine liquid, about 2 cups of flour and remaining ingredients. Beat two minutes, stir in remaining flour until dough reaches required consistency. Knead for 8 to 10 minutes. Allow to rise until doubled in bulk. Shape into two loaves and place into greased pans; let rise until doubled. Bake at 350 degrees for 40-50 minutes.

Preheat oven to 350 degrees. Beat together the sugar and eggs, add shortening and crushed bananas. Sift together dry ingredient, then stir in wet mixture. Place in a well-greased, large loaf pan. Bake for at least one hour. Check for doneness with a toothpick. Allow to cool for fifteen minutes in loaf pan, then turn out on wire rack and let cool an additional fifteen minutes before cutting. Makes one large loaf.

MOOSEWOOD'S CARROT CAKE

1½ cups melted butter
1¾ cups brown sugar
4 eggs, room temperature
3 teaspoons vanilla extract
grated rind of one lemon
2½ cups packed, finely shredded carrot soaked in juice of one lemon
2 cups whole wheat flour
2 cups white flour
1 teaspoon salt, ½ teaspoon baking soda, 3 teaspoons baking powder, 1 teaspoon ground allspice, 2 teaspoons ground cinnamon

CRUISING CHEF'S BASIC PANCAKE BATTER

1½ cups flour
1 teaspoon salt
3 tablespoons sugar
2 teaspoons baking powder
2 teaspoons cinnamon
1 teaspoon nutmeg and allspice
½ teaspoon cloves

1 egg
3 tablespoons melted butter or vegetable oil

Preheat oven to 350 degrees. In a large bowl, beat together sugar and butter. Add eggs one at a time. Add vanilla and lemon rind and beat until light in color. In a second bowl, sift together all dry ingredients twice. Add flour mixture and grated carrot alternately to the butter mixture, beginning and ending with flour (flour-carrot-flour-carrot-flour). After each addition, mix gently to combine but do not over mix - this will toughen and dry the cake. If desired, add ¾ cup of nuts or raisins last. Generously butter two loaf pans, divide batter and bake for 40 to 50 minutes. Cool ten minutes in the pan, plus twenty minutes on a wire rack before serving. Makes two large loaves.

1¼ cups milk

Sift together dry ingredients. In separate bowl, beat together wet ingredients. Quickly combine all ingredients. Allow batter to stand for minimum of a half hour before cooking (up to two hours is fine). Lightly grease pan with oil, heat until water sprinkled on pan jumps before disappearing. Turn when bubbles appear and break on surface. Do not turn more than once. Serve immediately with butter and maple syrup. Makes a dozen medium-sized, fluffy cakes.

For a nice variation, add one ripe, well-mashed banana to batter or sprinkle blueberries on batter just after placing it in pan – or both!