

Bethel Cookbook

Banana Bread

1 1/4 cup flour	1 cup sugar
1/2 tsp salt	2 ripe bananas mashed
1 tsp baking soda	2 eggs
1/2 cup margarine	nuts (optional)

Cream shortening until light, add sugar and mix well. Add eggs one at a time and beat well. Add bananas, mix. Add flour, salt, soda, and blend but do not mix too much. Add nuts, blend. Turn into greased and floured loaf pan. Bake 350° for 40-50 minutes or until toothpick inserted in center comes out clean. Makes 1 loaf.

Betty Brown

Banana Bread

1/2 cup butter or margarine	2 cups flour
2 eggs	1 tsp soda
1 cup sugar	1/4 cup chopped nuts (optional)
3 mashed bananas	1/4 cup semi-sweet chocolate morsels (optional)
1/2 tsp salt	

Mix butter, eggs, and sugar. Beat well. Add bananas and 1/2 cup flour. Beat well. Add remaining ingredients and blend with spoon. Bake in well greased loaf pan at 350° for 50-60 minutes.

Ginny Garrett

Banana Nut Loaf

2 eggs	1/2 tsp salt
1/2 cup shortening	3 large bananas (1 cup)
1 cup sugar	1/2 cup nuts (pecans)
2 cups sifted flour	1 tsp vanilla
1 tsp baking soda	

Mix the above ingredients together. Put mixture into an appropriate pan and bake for one (1) hour at 350° F. or until done.

Mac McElvar

Bethel Cookbook

Banana Bread

1/2 tsp baking powder	1 tsp lemon juice
1/2 cup butter	1 tsp soda (dissolved in a little boiling water)
1 cup (scant) sugar	2 eggs
2 large ripe bananas	1/2 cup broken nuts (optional)
2 cups of flour	

Mix and melt butter and sugar. Add banana not mashed too fine. Add beaten eggs, lemon, soda, nuts, and flour. Bake in greased bread tin for about 1 1/4 hour at 350° .

Barbara Stiles

Cheesy Cornmeal Spoon Bread

3 slightly beaten eggs
3/4 cup cottage cheese
1 3 oz package cream cheese, softened
1/2 cup butter or margarine, softened
2 10-oz packages corn bread mix
1 1/4 cups milk

Combine eggs, cottage cheese and cream cheese, set aside. Brush bottom of a 12"x7 1/2"x2" baking dish with 1 Tbs of the butter or margarine. Sprinkle 1/2 cup of the dry corn bread mix in the baking dish; drizzle with 3 Tbs of the milk. Spoon 1/2 cup of the cheese mixture over all, drizzle with 1 Tbs more of butter. Repeat layers 2 more times, using all of cheese mixture. Thwn continue layering with 1/2 cup dry corn bread mix 3 Tbs milk, and 1 Tbs butter till all ingredients are used. Bake in 350° oven for 30 to 35 minutes or till golden. Makes 10-12 servings.

Juanita Fisher

(Phill Brown's sister in Stuart, FL)

Bethel Cookbook

English Muffin Bread

3 1/2 cups sifted self-rising flour (or all purpose flour and 2 heaping tsp baking powder and 1/2 tsp salt)
2 packages active dry yeast
1/4 cup sugar
1 1/4 cup very hot tap water
1/4 cup oil
2 eggs
cornmeal

Measure 1 1/2 cups flour, yeast, and sugar into a large bowl. Add very hot tap water and mix until sugar dissolves. Beat until smooth, about 3 minutes with electric mixer or 300 strokes by hand. Blend in oil and eggs. Add flour to make a stiff batter. Beat until batter is smooth and elastic, about 2 minutes with electric mixer or 300 strokes by hand. Cover and let rise in warm place (80-85°) until light and bubbly, about 1 hour. Stir down. Divide into 3 well greased and cornmeal-dusted 1 lb coffee cans, 4 inches in diameter. Cover and let rise in warm place until doubled, about 40 minutes. Bake in preheated 375° oven 15-20 minutes or until done. Let cool completely in coffee cans. Invert and shake to remove loaves. To serve, cut into slices and toast. Makes 3 loaves. (Note: 2 4 1/2"x8 1/2" loaf pans may be used.)

Betty Brown

English Scones

2 cups self rising flour
3/4 stick margarine
14 cup raisins
3 Tbs sugar
about 3/4 cup milk

Mix all dry ingredients well and rub in margarine until it looks like coarse meal. Then add raisins and milk. Should be a little stickie. Roll out and cut like biscuits. Brush a little milk on top and bake in 400° oven about 20 minutes.

Sylvia Marsh

Bethel Cookbook

Short'nin Bread

2 cups flour	1/2 cup butter
2 tsp baking powder	1 cup sweet milk
2 eggs	1 tsp vanilla

Cream eggs and butter. Add remaining ingredients. Grease and flour a 9 inch loaf pan. Pour batter into pan. Bake at 350° for about 1 hour.

Carl Merritt

Yummy Cornbread

1 12-oz box Flako cornbread mix	3 eggs, beaten
1 can creamed yellow corn	1/2 cup Wesson oil
1 8-oz carton sour cream	1 tsp salt

Mix liquids lightly, add Flako and salt. Pour into greased 9"x13" pyrex dish. Bake at 350° for 45 minutes.

Margaret Palmer

(Submitted by Barbara Stiles)

Sour Cream Corn Bread

2 eggs (beaten)
1 8-oz can creamed corn
1 8-oz sour cream
1 package corn muffin mix (or 1 cup self-rising meal) (I use Martha White Cotton Pickin cornbread mix)
1/2 cup Crisco oil

Dip a paper towel in measured oil to grease pan. Mix all ingredients together and bake at 400° for 25-30 minutes.

Mary Harvey

Bethel Cookbook

Mexican Corn Bread

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| 1 1/2 cup corn meal | 1 cup whole kernel corn, drained |
| 2 large hot jalapeno peppers | 3/4 cup cooking oil |
| 1 tsp salt | 1/2 cup chopped onion or bell pepper |
| 1 cup buttermilk | 1 cup grated sharp cheese |
| 3 eggs (beaten well) | |

Mix all ingredients together except cheese. Pour half the mixture into a well greased pan and sprinkle with cheese. Add the other half of the mixture. Bake at 375° for 45 minutes.

Judy and Mema Abbott

Cuban Bread

- 2 Tbs butter
- 2 tsp minced garlic
- 1 loaf Cuban or French bread

Preheat oven 350°. Melt butter with garlic added. brush on top of bread. Warm in oven 5 minutes.

Pat Singletary

Bran Muffins

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| 15 oz box of Raisin Bran cereal | 4 eggs, beaten |
| 5 cups of flour | 1 quart buttermilk |
| 5 tsp baking soda | 1 cup oil |
| Salt optional - up to 2 tsp | Calls for 2 cups sugar (I use 1 cup) |

Mix together: raisin bran, flour, baking soda, and salt if desired. In bowl mix: eggs, buttermilk, and oil, add sugar and mix. Add slowly the dry mixture with spoon. Then add raisin bran and you may add bananas if you wish. Bake at 350° for 25 minutes in muffin tins. You may store batter in covered container for 3 weeks, and cook muffins as wanted.

Barbara Stiles

Bethel Cookbook

Cranberry Nut Bread

2 cups flour	1/4 cup butter or margarine
1 cup sugar	3/4 cup orange juice
1 1/2 tsp baking powder	1 well beaten egg
1/2 tsp baking soda	1/2 cup chopped nuts (optional)
1 tsp salt	1-2 cups coarsely chopped cranberries

Sift together flour, sugar, baking powder, soda and salt. Cut in butter until mixture resembles coarse cornmeal. Combine orange juice with well beaten egg. Pour all at once into dry ingredients mixing just enough to dampen. Carefully fold in chopped nuts and cranberries. Spoon into greased loaf pan. Spread corners and sides slightly higher than center. Bake at 350° for about 1 hour or until toothpick inserted comes out clean. Remove from pan. Cool. Store overnight for easy slicing.

Betty Brown

Sweet Dough, Yeast

3 packages active dry yeast	1/2 cup sugar
3/4 cup hot tap water	1 tsp salt
1 cup milk	2 eggs
1/4 cup shortening	5 cups flour

Soften yeast in water. Scald milk. Add butter, sugar, and salt. Cool to lukewarm. Add flour to make a thick batter. Add yeast and eggs. Beat well. Add enough flour to make a soft dough. Turn out on lightly floured board and knead until satiny. Place in bowl, put dabs of butter on top, cover and let rise until double in bulk, about 2 hours. When light, punch down. Shape into rolls. Let rise until double in bulk, about 1/2 to 3/4 hour. Bake in moderate oven (375°) 25-30 minutes for coffee cake, 12-15 minutes for rolls.

Betty Brown