

Simple and Speedy BASIC Bread Mix

You can use this basic mix to make 2 different breads!

a recipe from Regina Vining ★ Warwick, RI

12 c. all-purpose flour
2 T. baking powder
2 T. baking soda

1 T. salt
3 c. sugar
3 c. brown sugar, packed

Sift together flour, baking powder, baking soda & salt. Stir in sugar & brown sugar until well blended. Store in a large airtight container. Place container in a cool, dry place and use within 6 months.

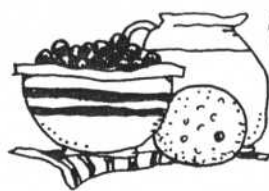


Present a loaf pan filled with everything the cook needs to make the two yummy breads: a can of applesauce, eggs, bags of cranberries & chocolate chips and an orange! Tie a ribbon 'round it & add the recipe cards.

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Feel free to copy these recipe cards and use colored pens to give them some ZING!



Orange & Berry Bread

3/4 c. orange juice
1 c. fresh cranberries
2 eggs, beaten
3 1/2 c. basic bread mix

1/3 c. applesauce
1 t. orange zest

Combine orange juice & cranberries in a food processor; pulse for 5 seconds. Blend together remaining ingredients; stir in orange juice mixture. Spoon into an oiled 9" x 5" loaf pan - bake at 325 degrees for one hour or until center tests done.



Chocolate Chip-Zucchini Bread

3 1/2 c. basic bread mix
1/3 c. applesauce
2 eggs, beaten
2 c. zucchini, grated

3 T. orange juice
1 t. orange zest
1/2 c. chocolate chips

Blend all ingredients together, stirring well. Pour batter into an oiled 9" x 5" loaf pan. Bake at 325 degrees for one hour or until center tests done.



BREAD CAST UPON THE WATERS COMES BACK ECLAIRS.
- Bert Greene -