


Banana Bread
Dixie Solomon - GHS Grandparent

Ingredients:

½ cup butter or margarine
2 cups of sugar
2 eggs
2 ½ cups of flour
1 teaspoon baking powder
1 teaspoon vanilla
½ cup buttermilk
3 ripe bananas-mashed
½ cup chopped nuts

Directions:

Cream butter & sugar. Add eggs and mix well. Add dry ingredients slowly with buttermilk and vanilla. Add bananas. Mix well. Pour into 2 medium greased loaf pans. Bake at 325 degrees for 60-65 minutes




Fresh Zucchini Bread
Juanita Sherman - GHS Great - Grandparent

Ingredients:

3 cups of flour
1 tsp baking soda
¼ tsp baking powder
2 cups of sugar
½ tsp ground cloves
½ tsp nutmeg
3 tsp cinnamon
3 eggs beater
1 cup oil
2 cups grated zucchini
1 cup chopped nuts (optional)

Directions:

Sift all dry ingredients together, add eggs & oil and mix. Add zucchini and nuts, stir thoroughly. Pour into greased & floured pan & bake at 350 degrees for 1 hour.



Navajo Squaw Bread (Indian Fry Bread)
Jill Porter - GHS Parent

Ingredients:

4lbs of flour
2 tsp of baking powder
2 tablespoons of salt
1 cup of water
Lard for frying

Directions:

Combine ingredients and mix into smooth dough. Pinch small balls of dough and pat and slap over palms of hands into large circles that look like pancakes. Drop these into bubbling hot lard and cook until golden brown on both sides. Drain on paper towels.



Beer Bread

Sophie Ruiz Morales - GHS Class of 1972

Ingredients:

2 $\frac{3}{4}$ cups of self rising flour
3 tbs of sugar
1 (12oz) can of beer -room temp

Directions:

Mix together all ingredients, place in a loaf pan. Bake at 350 degrees for 70 minutes.



Beer Bread


Sophie Ruiz Morales - GHS Class of 1972

Ingredients:

2 $\frac{3}{4}$ cups of self-rising flour
3 tbs of sugar
1 (12oz) can of beer -room temp

Directions:

Mix together all ingredients, place in a loaf pan. Bake at 350 degrees for 70 minutes.



Cheese Bread


Janet McGovern Walker - GHS Class of 1974

Ingredients:

*1 pkg dry yeast
¼ cup hot tap water
2 1/3 cups of flour
2 tablespoons sugar
1 tsp salt
¼ tsp baking soda
1 cup sour cream
1 egg
1 cup shredded cheddar cheese*

Directions:

Grease 1 (1lb) coffee cans. In large bowl dissolve yeast in water, and add 1 ½ cup flour, sugar, salt, soda, sour cream and egg. Blend ½ minute on low, scraping often. Beat 2 minutes on high, scraping sides often. Stir in remaining flour and cheese. Dived between cans and let rise at least 1 hour. Bake at 350 degrees for 40 minutes.



Sticky Rolls (Overnight)

Chery Young - GHS Parent and GHS FFA Alumni Member

Ingredients:

*18 Frozen rolls
1 ½ tsp cinnamon
¾ cup of brown sugar
1 cup of miniature marshmallows
½ cup of margarine*

Directions:

Melt margarine, brown sugar, and cinnamon. Spray bunt pan with non-stick spray. Place frozen rolls in pan. Sprinkle marshmallows over rolls. Pour remaining ingredients on rolls. Cover with wax paper and let sit overnight. The next morning, bake at 350 degree for 30 minutes.