



# Recipe Corner

by Dorothy Johnson

When friends drop in for "coffee" and a very special homemade quick bread Sour Cream Streusel Coffee Cake, Carrot Quick Bread, Creamy Tomato Cheese Bread or Olive Cheese Bread; these taste tempting creations are the perfect accompaniment to a cup of freshly brewed coffee, whether it's at breakfast; brunch or an informal afternoon get-together with friends. So next time you're looking for a special sweet treat to serve with coffee try these scrumptious recipes, your friends will think your version of "Coffee and . . ." is the best they've ever tasted.

## OLIVE-CHEESE BREAD

1 pkg. dry yeast  
1 1/4 cups warm water  
1 tbsp. sugar  
4 cups buttermilk biscuit mix  
2/3 cup pitted, ripe olives, chopped  
1/3 cup shredded sharp cheddar cheese.

In a mixer bowl dissolve yeast in warm water. Add sugar and half of the biscuit mix. Beat 2 minutes on medium speed of mixer, scraping bowl and beaters frequently. Stir in remaining biscuit mix, olives and cheese. Blend until smooth. Scrape batter from sides of bowl. Cover bowl with cloth and allow to rise until double in size, about 45 minutes. Stir down batter by beating 30 strokes, spread batter evenly in greased 9 x 5 inch loaf pan. (Batter will be sticky). Cover pan with cloth and let rise again until batter reaches 1/2 inch from top of pan, about 50 minutes. Bake at 375 degrees, 40 to 50 minutes or until bread tests done. Makes 1 loaf.

## CARROT QUICK BREAD

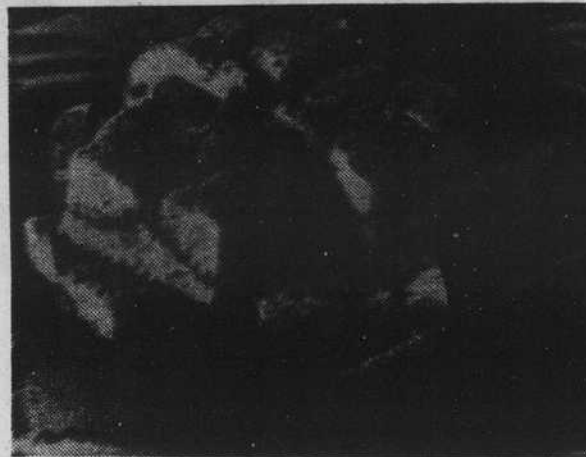
3/4 cup sugar  
1/4 cup molasses  
2/3 cup oil  
2 eggs  
1 1/2 cups flour  
1 tsp. soda  
1/2 tsp. baking powder  
1/2 tsp. salt  
1 tsp. cinnamon  
1 cup grated carrots  
1/2 cup chopped nuts.

In large mixer bowl, beat sugar, molasses, oil and eggs. Sift together flour, soda, baking powder, salt and cinnamon. Blend into egg mixture. Stir in carrots and nuts. Pour into greased 9 x 5 inch loaf pan. Bake at 350 degrees 45 - 60 minutes or until bread tests done. Place foil loosely over top of pan. Makes 1 loaf.

## APRICOT WHOLE WHEAT BREAD

3 cups whole wheat flour  
3 tsp. baking powder  
1 tsp. cinnamon  
1/2 tsp. salt  
1/4 tsp. nutmeg  
1 1/4 cups milk  
1 cup honey  
1 egg, slightly beaten  
2 tbsp. oil  
1 cup chopped dried apricots  
1 cup chopped walnuts

In medium bowl, stir together flour, baking powder, cinnamon, salt and nutmeg. Combine milk, honey, egg and oil. Pour over dry ingredients. Stir just enough to moisten flour. Gently fold in apricots and walnuts. Pour into a greased 9 x 5 inch loaf pan. Bake at 350 degrees 60 to 70 minutes or until bread tests done. Let stand on rack 10 minutes. Remove from pan. Wrap in foil, let stand at room temperature overnight for easiest slicing. Makes 1 loaf.



When you're looking for the perfect treat to serve with coffee, Sour Cream Streusel Coffee Cake is the answer. Served warm from the oven, this delightful quick bread makes "coffee and . . ." really special.

## WALNUT TOASTER LOAF

1 1/2 cups sifted all-purpose flour  
3 tsp. baking powder  
1 tsp. soda  
1 1/2 cups whole wheat flour  
1 large egg  
1/2 cup honey  
1/4 cup oil  
1 1/4 cups buttermilk  
2 tsp. grated lemon peel  
1 cup chopped nuts.

Resift all purpose flour with baking powder, salt and soda. Stir in whole wheat flour. Beat egg and add honey, oil, buttermilk and lemon peel to it. Add egg mixture to dry mixture and stir until all of the flour is moistened. Fold in nuts. Turn into greased 9 x 5 inch loaf pan. Bake below center of oven at 350 degrees about 55 minutes, just until bread tests done. Remove from oven and let stand in pan 10 minutes, then turn onto wire rack to cool. Makes 1 loaf.

## CREAMY TOMATO-CHEESE BREAD

1 cup buttermilk biscuit mix  
1/3 cup milk  
2 medium tomatoes, peeled and sliced 1/4 inch thick  
1 tbsp. butter or margarine  
1/2 onion, finely chopped  
1/3 cup sour cream  
3 tbsp. mayonnaise  
1/2 cup shredded cheddar cheese  
1/4 tsp. salt  
1/8 tsp. pepper  
1/8 tsp. oregano  
Dash sage  
Paprika

Combine biscuit mix and milk to make a soft dough. Turn dough onto well-floured board and knead 10-12 strokes. Pat dough over bottom of an 8 inch square baking pan, pushing dough up sides of pan to form a shallow rim. Arrange tomato slices over dough. Melt butter in saucepan, add onion and saute until tender. Add sour cream, mayonnaise, cheese, salt, pepper, oregano and sage. Spoon sour cream mixture over tomatoes and sprinkle with paprika. Bake at 400 degrees 20 to 25 minutes before cutting. Makes 6 servings.

# The Perfect Complement

to a Cup of Coffee

NOTE: If desired, 1 cup soft, pitted prunes cut into small pieces can be stirred into batter along with the nuts.

## DATE NUT BREAD

1 egg  
1/4 cup sugar  
1/2 cup dates  
1/2 cup nut meats  
2 cups flour  
4 tsp. baking powder  
1/2 tsp. salt  
1 cup milk

Beat egg and add sugar. Add nut meats broken and dates, cup in pieces. Sift dry ingredients together and add alternately with milk to first mixture. Turn into greased pan. Bake at 350 degrees for 45 minutes. Either all dates or all nuts may be used.

## BANANA TEA BREAD

1 3/4 cups sifted flour  
3/4 tsp. soda  
1 1/4 tsp. cream tartar  
1/2 tsp. salt  
1/3 cup shortening  
2/3 cup sugar  
2 eggs, well beaten  
1 cup mashed bananas

Sift flour, soda, cream tartar, and salt together three times. Rub shortening to a creamy consistency with the back of a spoon. Stir in sugar, a few tablespoons at a time, and continue beating until light and fluffy. Add eggs and beat well. Add flour mixture alternately with banana, a small amount at a time. Beat after each addition until smooth. Pour into a well-greased loaf pan and bake in moderate oven 350 degrees, about 1 hour. Makes 1 loaf.

## SOUR CREAM STREUSEL COFFEE CAKE

### Streusel Mixture

3/4 cup chopped pecans  
1/2 cup sugar  
1/4 cup Quaker or Aunt Jemima Enriched Corn Meal  
2 tbsp. butter or margarine, melted  
2 tsp. cinnamon

### Coffee Cake

1/2 cup butter or margarine  
1/2 cup sugar  
1 cup dairy sour cream  
2 eggs  
1 tsp. vanilla  
1 1/4 cups all-purpose flour  
3/4 cup Quaker or Aunt Jemima Enriched Corn Meal  
1 tsp. baking powder  
1/2 tsp. soda  
1/4 tsp. salt

For streusel mixture, combine all ingredients; mix well.

For coffee cake, beat together butter and sugar until light and fluffy; blend in sour cream, eggs and vanilla. Add combined remaining ingredients; mix well. Spread half the batter into greased 9-inch square baking pan; sprinkle with half the streusel mixture. Drop remaining batter by half teaspoonfuls evenly over streusel mixture; sprinkle with remaining streusel mixture. Bake in preheated moderate oven (375 degrees) 25 to 30 minutes. Cool about 10 minutes; serve warm. Makes 9-inch square coffee cake.

ORIGINAL DEFECTIVE