

BUNS, BREADS & LOAVES

30 MINUTE ROLLS

1 C plus 2 Tbsp warm water	1/2 tsp salt
1/3 C oil	1 egg
2 Tbsp yeast	3 1/2 C flour
1/4 C sugar	



1. Heat oven to 400 degrees.
 2. In your mixer bowl combine the water, oil, yeast and sugar and allow it to rest for 15 minutes.
 3. Using your dough hook, mix in the salt, egg and flour. Knead with hook until well incorporated and dough is soft and smooth. (Just a few minutes)
 4. Form dough into 12 balls and then place in a greased 9 x 13 pan and allow to rest for 10 minutes.
 5. Bake for 10 minutes at 400 degrees or until golden brown.
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*HUTTERITE CINNAMON BUNS

Diane Kleinsasser

1 portion of whipping cream,	1/2 cup whipping cream
equal portion of brown sugar or	1/2 cup brown/white sugar mix
brown/white sugar mix	41.5 mls of butter
1/3 portion of butter.	

1. Make buns as directed above, but just before the final rise, cut them into small chunks, roll them into a rope, roll them in a mixture of brown sugar, cinnamon and butter to coat them. Twist them.
2. Let rise, bake as directed above.
3. When out of the oven, coat with caramel sauce, ingredients listed above.
4. Once ready, add a dash of vanilla for flavour.
5. Cool and serve.

CINNAMON BUNS

Angie Close

2 cups flour	1 ½ cups scalded milk	½ cup butter
2 tbsp yeast	½ cup oil	2 tbsp water
1 tsp salt	2 eggs	¼ cup corn syrup
½ cup sugar		1 cup brown sugar

1. Mix flour, yeast, sugar and salt with wooden spoon.
2. Add milk, oil, eggs and mix.
3. Beat until smooth.
4. Keep adding flour until kneadable, first ¾ -1 cup, then another ¾ -1 cup, then another cup (but don't measure any of this!)
5. Knead in bowl first, add another ½ cup of flour.
6. When not sticky, knead on counter (possibly knead in another cup of flour).
7. Form into a pretty ball, let it rise one hour in oiled glass bowl, oiled on both sides.
8. Be very quiet through this process so it doesn't fall - even if a glass pan explodes, still be very quiet.
9. Once it has doubled in size, punch down dough.
10. Grease pan
11. Combine last column of ingredients in saucepan, melt and bring to a nice boil.
12. Pour into greased pan, cover bottom.
13. Make cinnamon / sugar mix. Melt squares of butter in the microwave.
14. Roll out dough into a long rectangle.
15. Spread melted butter over top. Sprinkle lots of cinnamon / sugar.
16. Roll it together, pinch together. Make it nice and even
17. Cut in eighths. Cut 1 ½ " or smaller
18. Arrange in pan.
19. Let rise for ½ to 1 hour.
20. Bake @ 350 for 20 minutes
21. Remove from oven and flip over onto cookie sheets (lined if you want). Let cool and then enjoy!

BUN RECIPE

Alverda Cairns

3 cups warm water	2 eggs
1/3 cup sugar	1 tsp salt
1/3 cup oil	3 cups flour

2 tbsp yeast (if you are using rapid mix yeast you can just put it in with the flour, if it is not rapid mix you need to dissolve it in ½ cup of the warm water and 1 tsp sugar and leave it rise for 5-10 minutes.)

Mix all together and beat well with electric mixer

2nd amount of flour - about 4-5 cups

Stir in flour with spoon until mixture is very stiff. Don't try to add it all at once
Let it rest for 15 minutes.

Put out on floured counter top and knead in more of the flour until dough is no longer sticky about 10 minutes. Don't worry if you don't use all the flour.

Put into greased bowl and let rise 30-40 minutes

Punch down

Let it rise again until double in bulk. It may not take as long this time.

Shape into buns and place in greased pan. Let rise again 30-40 minutes Bake at 375 for 15-20 minutes or until browned.

BREAD MAKER BUN RECIPE

Mom

1 ½ cup water	2 cups whole wheat flour
1 tbsp sugar	¼ cup milk powder
3 tbsp butter	¼ cup oatmeal and red river cereal
1 ½ tsp salt	2 tsp yeast
2 cup white flour	

1. Put ingredients in bread maker in order given
2. Set to Menu 10 (Dough)
3. Not sticky but soft after 3-5 minutes
4. Add a tbsp. water if hard, flour if sticky
5. After 1+ hours, form into buns and place on cookie sheet
6. Buns rise for 45-60 minutes in a warm (with light) oven
7. Bake at 375 for 15-20 minutes or until golden brown.

KRINGLA

Lynne McKnight

1 1/3 cup milk
3 tsp sugar
1 tbsp yeast
3 cups flour

1 egg
1 tsp salt
1/4 cup soft margarine

1. Heat milk in microwave till warm
 2. Add egg, salt, margarine, 1 cup of flour
 3. Beat well
 4. Add remainder of ingredients
 5. Mix and knead
 6. Let rise twice
 7. Shape into knots
 8. Bake for 15 minutes at 350
 9. Glaze with sweet mixture: 1/4 cup half and half cream, 1 tbsp brown sugar
 10. Bake for 5 more minutes
- Makes one dozen kringla
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SWEET BREAD

Ann Giesbrecht

Makes excellent cinnamon buns and doughnuts, etc.

*** never fail, no knead

1 cup scalded milk (60 sec high on
micro)
1 package (2 1/4 tsp) yeast
1/2 cup lukewarm water
1/2 cup oil (or lard or shortening)

1/2 cup sugar
1 tsp salt
3 eggs
5 cups flour

Filling:

1/3 cup margarine

1 cup brown sugar

1 tbsp cinnamon

Icing:

1/3 cup margarine
2 cups icing sugar

1 1/2 tsp vanilla
2-4 tbsp hot water

1. Cool milk
2. Add yeast to water, stir to dissolve
3. Add milk, oil, sugar, salt, eggs, stir well
4. Add flour and stir well for 2 minutes with a spoon
5. Cover and let rest until double.
6. On floured surface, roll out to a rectangle, spread on thin layer of butter, corn syrup, cinnamon, brown sugar, roll into a log, slice into 1/2" strips
7. Pour whipping cream and sprinkle brown sugar into bottom of pan, add buns.
8. Let rise again at least 1/2 hour Bake at 350 for 25 min or until golden

*BREAD - BANANA

Sunde Daugherty

1 cup butter
2 cups sugar
6 ripe bananas, mashed
4 well beaten eggs
2 ½ cups flour

2 tsp baking soda
1 tsp salt
1 tsp nutmeg
1 ½ cups frozen blueberries or
cranberries or chocolate chips

1. Preheat oven to 350.
 2. Cream butter and sugar until light and fluffy.
 3. Add bananas and eggs and beat until well mixed.
 4. Mix dry ingredients and blend with banana mixture, but do not over mix.
 5. Fold in blueberries.
 6. Pour into 2 lightly greased loaf pans or a Bundt pan.
 7. Bake 55-60 minutes, test with toothpick.
 8. Cool on rack for 10 minutes before removing from pans.
- Freezes beautifully.
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BREAD - CINNAMON

1 cup butter, softened
2 cups sugar
2 eggs
2 cups buttermilk or 2 cups milk plus 2
tbsp vinegar or lemon juice

4 cups flour
2 tsp baking soda
Cinnamon/sugar mixture
2/3 cups sugar
2 tsp cinnamon

1. *Cream together butter, 2 cups of sugar and eggs.*
2. Add milk, flour and baking soda.
3. Put ½ of batter (or a little less) onto greased loaf pans (1/4 in each pan).
4. Mix in separate bowl the 2/3 cups sugar and cinnamon.
5. Sprinkle ¾ of cinnamon mixture on top the ½ batter in each pan.
6. Add remaining batter to pans, sprinkle with last of cinnamon topping.
7. Swirl with a knife.
8. Bake at 350F for 45-50 minutes or until toothpick comes out clean.
9. Cool in pan for 20 minutes before removing from pan.

Could also be made in muffin tins.

BREAD - PEANUT BUTTER CUP BANANA

3 cups all-purpose flour, divided	¼ cup Coconut Oil or Canola Oil
2 tsp baking soda	1 cup light packed brown sugar
½ tsp salt	1 tsp vanilla
1 tsp cinnamon	1 ½ cups bite sized peanut butter cups
4 very ripe bananas, slightly mashed	or chopped cups
½ cup peanut butter	1 – 3-3.5 oz bar premium dark
1 cup sour cream	chocolate, chopped
2 eggs	

- 1 Preheat oven to 350 degrees; spray two 9x5" loaf pans with cooking spray.
 - 2 In a large bowl, whisk together 2 ¾ cups of the flour, baking soda, salt, and cinnamon; set aside.
 - 3 Fit a stand mixer with the paddle attachment. Beat the bananas, peanut butter, sour cream, eggs, oil, brown sugar and vanilla until well blended, about 2 minutes. Spoon the flour mixture into the banana mixture and beat on low speed until just blended. Toss the peanut butter cups in the remaining ¼ cup flour (to help prevent sinking) and stir into the batter along with the chopped dark chocolate.
- Divide the batter evenly between the two loaf pans. Bake for 50 to 55 minutes, or until a toothpick inserted in the center comes out clean. Cool for 10 minutes before removing from pans. Cool completely on a wire rack before slicing
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BREAD - PUMPKIN

Children's Cookbook

solid shortening	2 eggs
2 ½ cups all-purpose flour	½ cup vegetable oil
2 cups sugar	1 16 oz can pumpkin
2 tsp baking powder	½ tsp vanilla
½ tsp salt	1 cup pecan pieces
1 tsp ground cinnamon	1 cup raisins
1 tsp ground nutmeg	

Heat oven to 325 F. Grease the loaf pans by dipping a paper towel into shortening and spreading on bottom and sides of pans. Thoroughly mix everything together in a large mixing bowl with a mixing spoon. Scrape down the sides of the bowl with a rubber scraper while mixing. Divide batter between 2 loaf pans and set timer. Bake on the middle shelf of the oven for 75 minutes. The bread will be done when a toothpick stuck in the center of each loaf comes out clean, with no batter sticking to it. Cool. Remove the bread from pans onto a bread board

. Cut it in thin slices.

BREAD - PUMPKIN SPICE PULL APART

1 can (16.3 oz) Pillsbury™ Grands!™
Flaky Layers refrigerated honey butter
biscuits (8 biscuits)
3/4 cup canned pumpkin pie mix (not
plain pumpkin)
2 tablespoons butter, melted

1/3 cup granulated sugar
1 ½ teaspoons pumpkin pie spice
2 cups powdered sugar
¼ cup milk
1 teaspoon vanilla

- 1 Heat oven to 350°F. Spray 9x5-inch loaf pan with cooking spray.
- 2 Separate dough into 8 biscuits. Separate each biscuit into 2 layers, to make total of 16 thin biscuits. Spread pumpkin pie mix on top of each. Top each with melted butter. In small bowl, mix granulated sugar and 1 teaspoon of the pumpkin pie spice; sprinkle over each.
- 3 Stack biscuits in 4 piles of 4 biscuits each. Place stacks on their sides in a row in loaf pan, making sure sides without filling are on both ends touching pan. It should look like a 16-layer sandwich with no filling on the outside ends.
- 4 Bake 40 to 45 minutes or until loaf is deep golden brown and center is baked through.
- 5 Cool loaf slightly. If necessary, run knife around edges to loosen loaf from pan. Carefully turn pan upside down on serving platter to release loaf. In small bowl, mix powdered sugar, milk, vanilla and remaining 1/2 teaspoon pumpkin pie spice. Drizzle over loaf. Serve warm.

Notes:

- 1 Assemble the loaf as directed in recipe up to a day in advance.
- 2 Cover with plastic wrap, and store in refrigerator until ready to bake.
- 3 Bake as directed in recipe.
- 4 Serve this loaf with a side of pumpkin butter for even more fall flavor.