

**BREADS  
AND  
MUFFINS**

## **Banana nut bread**

### **Lillian Matern**

½ Cup margarine  
3 eggs  
1 Cup sugar  
2 tbs. sour milk  
5 mashed bananas  
2 Cups flour  
1 tsp soda  
½ tsp salt  
1 tsp vanilla  
½ Cup chopped nuts

Cream sugar, margarine, and eggs. Stir in sour milk, vanilla and bananas. Stir in dry ingredients and pour into greased loaf pans. Bake 45 min. to an hour in 350-degree oven.

## **Blueberry Bread**

### **Chris Ellis**

1 pkg. white cake mix  
1 can blueberry pie filling  
3 eggs

Mix together. Divide mixture into two greased and floured loaf pans.

Topping: ¾ cup flour  
½ cup powdered sugar  
½ cup margarine (cold)

Cut margarine into mixture. Sprinkle on top of blueberry mixture, covering completely.

Bake in pre-heated oven at 350 degrees for 50 minutes. Topping should be lightly browned.

## **Coffee Cake Muffins**

### **Heather Littrell**

3 tbsp all-purpose flour  
3 tbsp brown sugar  
¼ tsp ground cinnamon  
2 tbsp butter or margarine  
3 tbsp chopped walnuts or pecans  
1 ½ cups all-purpose flour  
½ cup granulated sugar  
1 ¼ tsp baking powder  
½ tsp ground cinnamon  
¼ tsp ground ginger  
¼ tsp baking soda  
¼ tsp salt  
¼ cup butter or margarine  
1 beaten egg  
½ cup buttermilk or sour milk

Grease twelve 2 ½ inch muffin cups or line with paper bake cups; set aside.

For the topping, in a small mixing bowl stir together the 3 tablespoons flour, brown sugar, and the ¼ teaspoon cinnamon. Cut in the 2 tablespoons butter or margarine till mixture resembles coarse crumbs. Stir in walnuts or pecans; set aside.

In a medium mixing bowl stir together the 1 ½ cups flour, granulated sugar, baking powder, the ½ teaspoon cinnamon, ginger, baking soda, and salt. Cut in the ¼ cup butter or margarine till mixture resembles coarse crumbs.

In another medium mixing bowl combine the egg and buttermilk or sour milk. Add egg mixture all at once to the dry mixture. Stir just till moistened (batter should be lumpy).

Spoon half of the batter into the prepared muffin cups, filling each 1/3 full. Top with half of the topping, the remaining batter, and the remaining topping. Bake in a 400° oven for 15 to 18 minutes or till golden. Cool in muffin cups on a wire rack for 5 minutes. Remove muffins from muffin cups; serve warm.

