

Jacey Weinheimer  
Junior  
Quick Bread Loaf  
Armstrong

### Zucchini Bread

#### Ingredients:

3 1/4 cups all-purpose flour  
1 1/2 teaspoons salt  
1 teaspoon ground nutmeg  
2 teaspoons baking soda  
1 teaspoon ground cinnamon  
3 cups sugar  
1 cup vegetable oil  
4 eggs, beaten  
1/3 cup water  
2 cups grated zucchini  
1 teaspoon lemon juice  
1 cup chopped walnuts or pecans

#### Directions:

Preheat oven to 350 degrees F. In a large bowl, combine flour, salt, nutmeg, baking soda, cinnamon and sugar. In a separate bowl, combine oil, eggs, water, zucchini and lemon juice. Mix wet ingredients into dry, add nuts and fold in. Bake in 2 standard loaf pans, sprayed with nonstick spray, for 1 hour, or until a tester comes out clean. Alternately, bake in 5 mini loaf pans for about 45 minutes.

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Jackson Kuehler  
Junior  
Quick Bread Loaf  
Carson

### Lemon Bread

#### Ingredients:

1 1/2 cups all-purpose flour  
1 cup granulated sugar  
1 teaspoon baking powder  
1/2 teaspoon salt  
2 large eggs  
2/3 cup (5 fl.-oz. can) evaporated milk  
1/3 cup olive or vegetable oil  
1 1/2 teaspoons grated lemon peel (about 1 lemon - reserve lemon for later use)

#### Lemon Syrup:

1/3 cup granulated sugar  
1/4 cup lemon juice (1 lemon)



Directions:

Preheat oven to 350° F. Grease and flour 8 x 4-inch baking pan.

1. Combine flour, sugar, baking powder and salt in large bowl. Beat eggs, evaporated milk, oil and lemon zest together in medium bowl.
2. Pour egg mixture into flour mixture. Stir until just combined. Pour into prepared pan.
3. Bake for 55 to 60 minutes or until wooden skewer inserted in center comes out clean. Using the skewer, poke numerous holes in the hot bread, piercing all the way to the bottom.
4. Slowly drizzle the hot Lemon Syrup over the bread (Syrup will soak into the bread). Cool on wire rack for 15 minutes; run knife around edge of bread.
5. Remove bread to wire rack to cool completely.

Yields: 10 servings

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John Taylor  
Junior  
Quick Bread Loaf  
Dallam

Banana Banana Bread

*Makes 12 (82) gram servings*

Ingredients:

- 2 cups all-purpose flour
- 1 teaspoon baking soda
- 1/4 teaspoon salt
- 1/2 cup butter
- 3/4 cup brown sugar
- 2 large eggs, beaten
- 2 1/3 cups mashed very overripe bananas

Directions:

Preheat oven to 350 degrees. Lightly grease 9" x 5" loaf pan. In large bowl, combine flour, soda and salt. In separate bowl, cream together butter and brown sugar. Stir in eggs and mashed bananas until well blended. Stir banana mixture into flour mixture; stir just to moisten. Pour batter into prepared loaf pan. Bake in preheated oven for 60-65 minutes until a toothpick inserted into the center of the loaf comes out clean. Let the bread cool in the pan for 10 minutes and then turn out onto a wire rack.

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Kellie Mae Davis  
Junior  
Quick Bread Loaf  
Gray

### Banana Nut Bread

2-3 bananas  
1/2 cup shortening  
1/2 cup sugar  
2 eggs  
2 cups whole wheat flour  
1 teaspoon baking powder  
1/2 teaspoon baking soda  
1/8 teaspoon salt  
1 teaspoon vanilla extract  
1 cup pecans

Mash bananas in mixing bowl. Add shortening, sugar, and eggs. Mix well. Add flour, baking powder, baking soda, and salt. Mix until all dry ingredients are blended. Then add vanilla and pecans. Stir well. Pour into a greased loaf pan and bake for 45 minutes to 1 hour at 350 degrees. Yield: 8-10 servings

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Elise Cotter  
Junior  
Quick Bread Loaf  
Hansford

### Tasty Zucchini Bread

1½ cups all-purpose flour  
½ cup whole wheat flour  
3 teaspoons cinnamon  
½ teaspoon nutmeg  
¼ teaspoon baking powder  
1 teaspoon baking soda  
1 teaspoon salt  
2 eggs, slightly beaten  
1½ cups sugar  
2 cups unpeeled shredded zucchini  
3 teaspoons vanilla  
¼ cup canola oil  
½ cup applesauce  
½ cup chopped pecans  
½ cup chocolate chips



Preheat oven to 350° F. Spray the bottom and sides of 4 mini loaf pans; set aside. In a medium bowl combine the all-purpose and whole wheat flour, cinnamon, nutmeg, baking powder, baking soda, and salt. Make a well in center of flour mixture; set aside.

In another medium bowl combine egg, sugar, zucchini, vanilla, oil and applesauce. Add zucchini mixture all at once to flour mixture. Stir until moistened. Fold in nuts and chocolate chips. Spoon batter into prepared pans.

Bake for 25 to 30 minutes or until a wooden toothpick inserted near center comes out clean. Cool in pan for 10 minutes. Remove from pan and cool completely on a wire rack. Wrap and store in an airtight container. Garnish with sugared pecans. Yield 4 mini loaves.

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Megan Huddleston  
Junior  
Quick Bread Loaf  
Ochiltree

### Zucchini Bread

3 eggs  
2 c sugar  
1 c oil  
2 c zucchini, grated  
3 t vanilla  
3 c flour  
1/2 t baking powder  
1 t soda  
1 t salt  
3 t cinnamon



Beat eggs and add oil, sugar, zucchini and vanilla. Mix well. Add dry ingredients. Turn into 2 greased and floured bread pans. Bake one hour at 350\*.

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Madison Clark  
Junior  
Quick Bread Loaf  
Oldham

### Pumpkin Bread

#### Ingredients:

2/3 cup shortening  
2 2/3 cup sugar  
4 eggs  
2/3 cup nuts  
16 ounces can pumpkin  
2 tablespoons cinnamon  
2/3 cup milk  
3 1/3 cup flour  
2 teaspoons baking soda  
1/2 teaspoon baking powder

#### Directions:

Preheat oven to 350°.

Mix all ingredients together and pour into greased loaf pans. Bake for 1 hour and 10 minutes.

\*Makes 2 to 3 loaves.

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Easy Bread

1 ½ cups flour  
1 teaspoon salt  
1 cup sugar  
1 teaspoon baking soda  
1 cup Pumpkin puree  
½ cup olive oil  
2 eggs beaten  
¼ cup water  
½ teaspoon cinnamon  
½ teaspoon all spice

Preheat oven to 350 degrees. Sift together the flour, salt, sugar, and spice. Then combine with dry ingredients, do not mix thoroughly. Pour into a well-battered 9x5 loaf pan. Bake 50-60 minutes.

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Reagan Garcia  
Junior  
Quick Bread Loaf  
Randall

CHOCOLATE CHIP PUMPKIN BREAD

4 eggs  
2-1/2 c. sugar  
1 cup oil  
1/3 c. water  
2 c. canned pumpkin  
1 c. chocolate chips  
3 1/2 c. flour  
1 tsp. baking soda  
1/2 tsp. salt  
1-1/2 tsp. cinnamon

Beat eggs and sugar together. Add oil, water and pumpkin to egg mixture and mix. Mix flour, soda, salt and cinnamon together then add to pumpkin mixture. Stir in 1 cup or as many chocolate chips as you like. Pour in 2 or 3 greased bread pans and bake at 300°F for 1-1/2 hours or until cake tests done (toothpick inserted in center comes out clean).

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Pumpkin Gingerbread

3 cups granulated sugar  
1 cup vegetable oil  
4 eggs  
2/3 cup water  
15 ounce can pumpkin puree  
2 teaspoons ground ginger  
1 teaspoon ground allspice  
1 teaspoon ground cinnamon  
1 teaspoon ground cloves  
3 ½ cups all-purpose flour  
2 teaspoons baking soda  
1½ teaspoon salt  
½ teaspoon baking powder

Preheat the oven to 350 degrees F. Lightly grease two 9x5 inch loaf pans.

In a large mixing bowl, combine 3 cups granulated sugar, 1 cup vegetable oil and 4 eggs. Beat them together with an electric mixer until smooth. Add 2/3 cup water to the beaten mixture and beat until well blended. Stir in the 15 ounce can of pumpkin puree, 2 teaspoons of ground ginger, 1 teaspoon of allspice, 1 teaspoon of ground cinnamon, and 1 teaspoon of ground cloves until mixed completely.

In a medium bowl, combine 3½ cups all-purpose flour, 2 teaspoons baking soda, 1½ teaspoon salt and ½ teaspoon baking powder. Add the dry ingredient mixture to the pumpkin mixture and blend just until all the ingredients are mixed. Divide the batter equally between the two prepared 9x5 loaf pans.

Bake in the preheated oven for 45 minutes. Check the doneness of each loaf by placing a toothpick in the center of the loaf. Remove the loaf from the oven when the inserted toothpick comes out clean. Allow loaves to cool on a cooling rack for 20 minutes. Remove loaves from the pans and continue cooling on the cooling racks until completely cooled.

Yields 2, 9x5 loaves or 24, ¾ inch sliced servings.

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Zucchini Squash Bread

3 eggs  
1 cup oil  
2 cups sugar  
2 cups grated zucchini squash  
2 teaspoons vanilla  
3 cups flour  
1 teaspoon soda  
¼ teaspoon baking powder  
1 teaspoon salt  
3 teaspoons cinnamon  
1 C. pecans (optional)

Beat eggs until light and foamy and add oil, sugar, zucchini and vanilla. Mix lightly, but well. Mix flour, soda & baking powder, salt and cinnamon in bowl. Add flour mixture to first mixture; blend. Add nuts. Bake in 2 greased 9X5" loaf pans at 350 degrees for 1 hour or until it tests done. Remove from pan at once; cool on rack.

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