

Pumpkin Cinnamon Swirl Bread

Dough:

½ cup milk, heated to 115°
2 ¼ teaspoons active dry yeast
1/3 cup plus 1 teaspoon granulated sugar, divided
1 egg
1 cup pumpkin puree
1 teaspoon cinnamon
½ teaspoon nutmeg
¼ teaspoon allspice
Pinch ground cloves
1 teaspoon salt
3 ½ - 4 cups all purpose flour

Filling:

2 tablespoons unsalted butter, softened
1/3 cup granulated sugar
1 ½ tablespoon cinnamon

Egg Wash:

1 egg
1 tablespoon water

Directions:

In a measuring cup, combine warm milk (heated to 115°) with active dry yeast and 1 teaspoon granulated sugar. Allow to proof.

In the bowl of a stand mixer with paddle attachment, mix together remaining 1/3 cup granulated sugar, egg, pumpkin and spices. With mixer on low, pour in milk mixture. Switch to the dough hook, add salt and flour, mixing until dough forms and pulls away from the sides of the bowl.

Grease a large bowl and your hands with baking spray. Transfer dough to bowl, cover and allow to rise for 1 hour or until doubled in size.

On a lightly floured surface, or a silicone counter mat, roll dough to roughly 10"x20". Rub entire surface with softened butter. Sprinkle well with cinnamon and sugar. Starting at one of the shorter ends, roll into a tight log and pinch seams closed. Place dough seam side down in a lightly greased 10-inch loaf pan. Cover and allow to rise for an additional 90 minutes.

Preheat oven to 350°. In a small bowl combine 1 egg with 1 Tbsp water, brush over exposed dough. Bake for 35-40 minutes.

Allow to cool in the pan for at least 5-10 minutes prior to transferring the loaf to a wire rack to cool completely.

Store bread in an airtight container.

Apple Pie Cinnamon Rolls with Cream Cheese Icing

For the dough:

1 package yeast (about 2 & ¼ teaspoons)
½ cup lukewarm water
½ cup sugar
½ cup warm milk
⅓ cup melted butter
1 egg, room temperature
1½ teaspoons salt
4¼ cups all-purpose flour

Apple pie filling:

5 granny smith apples, peeled and diced
½ cup sugar
5 tablespoons melted butter
2 tablespoons butter, room temperature
1 cup brown sugar
2 tablespoons ground cinnamon
½ teaspoon apple spice (optional)

Cream Cheese Icing:

4 tablespoons butter, room temperature
¼ cup cream cheese, softened
1½ cups powdered sugar
½ teaspoon vanilla extract

For the dough: Combine lukewarm water, ¼ cup sugar and yeast in a small bowl for 8-10 minutes or the mixture begins to bubble and the yeast has begun to active, set aside. In a large bowl whisk the melted butter, egg, warm milk, and salt. Add the yeast mixture and then slowly whisk in 1 cup of flour then another cup. The mixture will begin to thicken, switch from the whisk to a wooden spoon, gradually add the rest of the flour and continue mixing until the flour is fully combined. Turn the dough onto a floured surface and knead for 5 minutes. Place the dough in a greased bowl and cover with plastic wrap, place in the microwave or oven (turned off) for 90 minutes. Begin working on apple filling. When dough has risen, remove cover and punch it down then remove from the bowl. Roll out on a floured surface into a 16x24 inch rectangle. Spread the 2 tablespoons of butter at room temperature evenly over the dough keeping ½ inch from the edges. Mix the brown sugar with the cinnamon and sprinkle evenly across the butter. Spread the apple mixture over the brown sugar as evenly as you can. Roll into a log, starting from one end to the other, lengthwise, so the log is 24 inches. Cut 2 inch slices, this will give you 12 cinnamon rolls or 3 inch slices for 8 big cinnamon rolls. Line a 9x13 baking pan with parchment paper and place the rolls on the paper about 1 inch apart. Cover with plastic wrap and allow to rise for 1 hour. About 20 minutes before the rolls are done rising heat the oven to 375 degrees. Bake the rolls for 20 minutes or until the edges are golden in color. Allow the rolls to cool for at least 15 minutes then top with cream cheese frosting and serve warm!

Apple pie Filling: While the dough is rising begin working on the apple filling. Heat a large skillet to medium/high heat and add 5 tablespoons of butter and stir until melted. Add the apples and sugar and saute until the apples are lightly caramelized. Remove the skillet from heat and set aside until you are ready to use.

4. Cream Cheese Frosting: Mix cream cheese, butter, powdered sugar, vanilla, and salt together with an electric or stand mixer on medium speed until the icing is light and fluffy.

Summer Owens
Junior
Yeast Bread
Collingsworth County

Peasant Bread

Ingredients:

1 package dry yeast (2 1/4 teaspoon if measuring)

2 cups warm water (110 degrees)

1 tablespoon sugar

2 teaspoons salt

4 cups flour

Topping: melted butter garlic salt

Mix yeast and warm water and let sit for 10 minutes. After 10 minutes, pour yeast and water mixture in a mixing bowl with sugar, salt and flour. Do not mix to long. Do not knead. Let rise until double. After rising, split into 2 rounds and place on greased cookie sheet. Let rise again until doubled. Preheat oven to 425 degrees. Brush tops of bread rounds with egg white or melted butter and sprinkle with garlic salt. Bake at 425 degrees for 10 minutes then reduce heat to 375 degrees and cook for additional 15 minutes or until golden brown. Tear off in chunks and dip in olive oil & seasonings.

Gracie Schniederjan
Junior
Yeast Bread
Dallam County

Gracie's Cinnamon Rolls

Yeast Dough:

1 package active dry yeast

1 cup warm water (105-110°)

3 tablespoons sugar

2 tablespoons shortening

1 large egg

1/2 teaspoon salt

3-3 1/2 cups all-purpose flour

Combine yeast and warm water in a 1 cup liquid measuring cup; let stand 5 minutes. Combine yeast mixture, sugar, shortening, egg, salt, and half of the flour in a large mixing bowl; beat at low speed with an electric mixer until smooth. Gradually stir in enough remaining flour to make a soft dough. Place dough in a well-greased bowl, turning to grease top. Cover and let rise in a warm place, free from drafts for 1 hour or until doubled in bulk. Punch dough down and turn out onto a lightly floured surface, and knead 8-10 times. Shape and bake as directed in the following cinnamon roll recipe.

Cinnamon Rolls:

1 recipe Basic Yeast Dough, plus 2 tablespoons flour for rolling
1/2 cup butter (1 stick) slightly melted
1 1/2 teaspoons cinnamon
1/4 teaspoon nutmeg
1/8 teaspoon salt
1 cup brown sugar
1 cup chopped pecans, optional

Icing:

1 1/2 cups powdered sugar
1 teaspoon vanilla
Dash salt
4-6 tablespoons milk

Sprinkle 2 T flour over rolling surface and roll out dough into a large rectangle. Spread melted butter all over dough. Combine cinnamon, nutmeg, brown sugar and salt in a small bowl and sprinkle over dough. Next, spread pecans over dough. Roll up dough, and pinch to seal. Slice roll into 12-16 slices (1/2 to 3/4 inch thick) and place slices in a 9X13 baking dish. Set aside to rise in a warm place for 20 minutes. Bake in a 375° oven for 15-20 minutes until golden brown. While rolls are cooking, combine icing ingredients in a small bowl and set aside. Remove rolls from oven and spread icing on top. Serve.

Adrian Montano
Junior
Yeast Bread
Deaf Smith County

Whole Wheat Muffins

Ingredients:

1 1/4 cup whole wheat flour
2 tablespoons sugar
1/2 teaspoon salt
1 (0.25-ounce) package active dry yeast
1 cup warm (105 to 115°F) milk
3 tablespoons butter, melted
1 large egg, lightly beaten
1 cup all-purpose flour
Extra virgin olive oil

Directions:

To get started, make sure that all ingredients are at room temperature. Put whole wheat flour, sugar, salt and yeast into a large bowl and stir well. Add milk, butter and egg and beat with a spoon until smooth. Add all-purpose flour and mix until fully incorporated and batter is smooth. Cover bowl and set aside in a warm spot to let rise until doubled in bulk, about 1 hour. Meanwhile, lightly grease a 12-muffin tin with olive oil and set aside. Stir the batter gently to deflate it. Spoon even amounts of the dough into each cup of the prepared muffin tin and set aside in a warm spot until the dough has risen just over the top of the muffin tins, about 1 hour more.

Preheat oven to 400°F. Bake rolls until golden brown and cooked through, 15 to 20 minutes.

Per Serving: 140 calories (35 from fat), 4g total fat, 2g saturated fat, 25mg cholesterol, 110mg sodium, 22g carbohydrate (2g dietary fiber, 3g sugar), 5g protein

Laney Gates
Junior
Yeast Bread
Donley County

Jose Biscuits/Bread

(choose 1 loaf pan or small round cake pan)

1 Cup warm water

1 package yeast

2 Tablespoons sugar

$\frac{3}{4}$ Cup flour

Place water in bowl and sprinkle yeast on top. Sprinkle sugar on top to sink the yeast. Let stand until yeast foams. Beat together and mix in flour. Once dough starts to form, flour counter top and carefully knead dough. Dough can be formed into balls to make biscuits or put in loaf pan for bread. Lightly spray pan with cooking spray and place dough in and let rise for 20 minutes. Bake at 400* for 25 minutes

Emily Robertson
Junior
Yeast Bread
Gray County

Pumpkin Dinner Rolls

Ingredients:

$\frac{3}{4}$ cup whole milk, scalded

1 cup canned pumpkin puree

$\frac{1}{3}$ cup light brown sugar

$\frac{1}{3}$ cup white sugar

6 tablespoons butter

1 egg

2 packages active dry yeast plus 1 teaspoon white sugar

$\frac{1}{4}$ cup lukewarm water

5 cups all-purpose flour

15-20 pecan halves sliced into 3 vertical sections

$\frac{1}{4}$ cup melted butter, optional

Instructions:

Pour hot milk in a mixing bowl, add butter and stir to melt. Add sugars, pumpkin puree, and salt to the milk and combine well. In small bowl proof yeast in lukewarm water with a teaspoon sugar. When it gets foamy add to the pumpkin mixture, add egg and mix well. Add flour gradually and mix with a wooden spoon until well combined. Dough will be sticky. If using electric mix, attach dough hook and beat the mixture until dough itself pulls from the side of the bowl. Turn dough out to flour dusted board or counter and knead for 1 minute. Form dough into a ball shape, place in a greased bowl and cover with cloth. Let it rise in a warm place until it doubles in volume, about 1 hour. Punch dough to deflate and knead it for a few seconds on board or counter. Cut dough in half. Cut each half into 15 pieces. Roll each piece into a ball shape with hand. Flatten piece with palm of your hand a little. Using a knife, give 8 cuts on the edge to mimic flower pedals but leave center uncut. Poke center with finger to give a deep indentation and repeat to all pieces. Place them 2 inches apart in a baking pan lined with parchment paper or baking mat. Let rise again to be doubled in size, about 45 minutes. Preheat oven to 350 degrees for 20 minutes. If center indentation is not obvious on rolls, poke again. Brush with egg wash (optional) and bake for 9-12 minutes till top gets slightly golden. Brush rolls with melted butter or a little honey diluted with water to make it shine if you wish. Insert pecan slices on top to mimic pumpkin stem. Makes 30 rolls.

Honey Wheat Bread

2 ¼ tsp instant yeast	scant ¼ cup honey
1 tsp white sugar	2 TBSP molasses
½ cup warm water	2 tsp salt
1 (12 oz) can evaporated milk	3 cups bread flour
¼ cup water	2 cups whole wheat flour
¼ cup melted shortening	2 TBSP butter

Dissolve yeast in warm water. Add 1 tsp white sugar. Set aside.
Combine milk, ¼ cup water, shortening, honey, molasses, salt, and wheat flour. Mix in yeast and let rest 15 minutes. Add white flour and process until dough forms a ball. When you can pinch dough and very little sticks to your fingers dough is ready. Place dough in buttered bowl and turn to coat. Cover bowl and let rise until almost double, about 45 minutes.
Punch down dough and divide in half. Form into loaves and place in lightly buttered loaf pan. Butter tops of loaves. Cover. Allow to rise until double, about 30 minutes.
Bake in preheated 350 degree oven for 30-35 minutes until dark golden brown.

Christina Gonzales
Junior
Yeast Bread
Ochiltree County

Jalapeno Bread

½ cup warm water
2 ¼ teaspoons dry active yeast
¾ cup Sour Cream
1 ½ tablespoons sugar
1 large egg
1 ½ teaspoon salt
1 ½ cup shredded cheddar cheese
3 large jalapenos, seeded & chopped
3 cups bread flour
3 tablespoons vegetable oil

Mix yeast and warm water together until yeast is dissolved. Add sour cream, eggs, sugar, salt, 1 cup cheddar cheese, and peppers. Stir. Add 2 cups of flour, then mix. Add enough of the remaining flour to make the dough form. Knead dough around 10 minutes, then flatten dough. Add the rest of the cheese, then fold the dough over and knead until the cheese is evenly mixed in. Put oil in bowl, then place dough upside down in the bowl then turn dough right side up and cover with plastic wrap. Let it rise 1 hour. Punch down dough and shape into loaves in 2 loaf pans. Let it rise again 45 minutes.

Bake in a preheated oven at 350 degrees 45 minutes. Take out loaves and allow to cool. Then eat.

Homemade French Toast

For the yeast bread -

Ingredients:

2 Cups of warm water

2/3 Cup honey

1 ¾ Tbs. active dry yeast

1 ½ tsp. salt

6 cups wheat flour

Steps:

In a large mixing bowl, whisk together warm water and honey until honey is dissolved. Add yeast, and cover with a towel. In about 10 – 20 minutes, your mixture should look a little lumpy and soupy. Mix in your salt, and then add the bread flour one cup at a time. Add a little extra flour to my hands and knead the dough for 5 minutes. Put dough in a large, greased bowl and cover with a towel. After an hour, the dough should have risen. Punch the dough then knead it again for a couple of minutes. Divide into two greased loaf pans and cover with your towel. Let dough rise for 30 minutes in the pans. Bake in a preheated oven at 325 degrees for 30 – 35 minutes.

For the French Toast –

Ingredients:

8 slices of homemade yeast bread

4 eggs, whisked together

¼ cup low fat milk

1 tsp. vanilla

½ Tbs. sugar

½ tsp. cinnamon

pinch of salt

4 T. butter

Optional toppings:

maple syrup

powdered sugar

fresh blueberries/strawberries

Steps:

In a large bowl, whisk all ingredients together, except the bread, syrup, and powdered sugar. In a large skillet, on medium high, melt 2 Tablespoons of butter. Next, coat the top and bottom pieces of bread with the egg mixture, one piece at a time. Once coated, place the bread in the skillet and cook for about 2 minutes on each side. Once cooked, you may top your French toast with syrup and powdered sugar, or you may put fresh fruit.

Yeast Biscuits

6 cups sifted flour
½ cups sugar
2 yeast packs
1 teaspoon salt
2 cups milk
1 ½ cup shortening
1 beaten egg

Combine and scald-2 cups milk, ½ cup sugar, 1 ½ cup shortening in a pot over med/high heat. Cool to lukewarm & add 2 yeast packs & 1 beaten egg. Let stand 5-10 minutes. Then stir until dissolved. Add 1 teaspoon salt. Gradually beat in sifted flour. Knead gently until smooth. Place in greased bowl and let rise until double in size. Make into rolls & bake at 400 degrees until brown (10-12 minutes). You can brush with butter on tope before baking if you would like. Serve warm.

April Artho
Junior
Yeast Bread
Randall County

Honey Whole Wheat Bread

1 cup nonfat skim milk
1 cup water
½ cup honey
3 tablespoons low fat margarine
2 cups all-purpose flour
1 cup whole wheat flour
2 packages active dry yeast
2 egg whites
1 tablespoon salt
1 ½ cups whole wheat flour
1 ½ to 2 cups all-purpose flour

Heat milk, water, honey, and butter to 120 F. In a large mixer bowl combine 2 cups all-purpose flour, 1 cup whole wheat flour, yeast, egg whites, salt and warmed milk mixture. Mix with dough maker at highest speed for 3 minutes. Add whole wheat flour and 1 ½ cups all-purpose flour and continue kneading 3 more minutes. If dough is sticky, knead enough of remaining ½ cup all-purpose flour to form a stiff dough. Place dough in a greased bowl, turning once to grease top. Cover and let rise until doubled, about 1 hour.

Punch down and divide into two equal parts. Shape into loaves and place in two greased 9x5x3-inch pans. Cover and let rise until doubled about 1 ½ hours. Bake in pre-heated 350 F. oven for 35-40 minutes. Remove from pans and cool on wire racks, brush with butter.

Yield: 2 loaves
Serving size: 1 slice

Honey Oat Bread

Preheat oven to 350 degrees (180 C). Place an empty loaf pan on the bottom rack of the oven and bring 2 cups of water to a boil.

Ingredients:

3 cups (381 grams) all-purpose flour
3/4 cup oats (I have used instant and old fashioned, both work great)
2 1/4 teaspoons instant yeast
1 1/2 teaspoons salt
1 cup (250 ml) milk (almond or soy milk for vegan/dairy free)
1/4 cup (62 ml) lukewarm water
2 tablespoons (28 grams) unsalted butter or margarine
1/4 cup honey (agave for vegan)
1 1/2 to 2 tablespoons honey (or agave), warmed
1 1/2 to 2 tablespoons oats

In a large bowl, or the bowl of a standing mixer, combine the flour, oats, yeast, and salt.

In a small bowl, or two cup measuring cup, warm the milk so that it's hot enough to melt the butter, but not boiling. Add the butter, stirring until melted, then stir in the water and honey.

Pour the milk mixture into the flour mixture, mixing with a dough hook until it just comes together to form a dough. Knead in the mixer, with the dough hook attachment, for 10 minutes, until the dough is smooth and elastic. If the dough is still very wet and sticky after 5 minutes of kneading, add more flour, 1 tablespoon at a time, until the dough is barely tacky. If the dough is too dry, add water, 1 teaspoon (5 ml) at a time, to soften it up.

Place the dough in a lightly oiled bowl, cover, and allow to rise until doubled, about 1/2 to 1 hour.

Once doubled, place the dough on a clean, dry work surface. If the dough is too sticky, lightly flour the surface before continuing. With your fingers, flatten the dough into a 9 by 12-inch rectangle. Tightly roll the dough, tucking the ends as needed, into a loaf. Place the shaped dough into a 9x5-inch loaf pan, cover with a clean dry towel, and allow to rise until doubled, about 1/2 to 1 hour.

When the loaf is doubled again, brush the top with the warmed honey and sprinkle with the oats.

Place the bread in the oven and pour the boiling water into the empty loaf pan on the bottom rack of the oven. Bake for 40 to 50 minutes, until the bread is deep golden brown and the internal temperature is about 190 degrees.

Transfer to a wire cooling rack and allow to cool completely before serving.

Makes 1 9x5-inch loaf