Breads

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Introduction

Bacon Beer Cornbread

Description

I was just feeling cornbread. I wanted it with bacon, and figured hey… while I'm at it I'll add some beer. Then spread some butter on it while it's still hot. Then die because I don't know what could be better.

Ingredients

- 6 slice thick cut bacon - chopped
- 1 1/2 cup finely ground cornmeal
- 1 1/2 cup AP Flour
- 2 tbsp sugar
- 1 1/2 tbsp baking powder
- 3/4 tsp salt
- 3 large eggs
- 1 cup beer
- 1/2 cup milk
- 1/3 cup sour cream
- 1/2 cup unsalted butter melted

Instructions

Preheat oven to 375 degrees F. Spray a loaf pan (mine is 10x5x3) with non-stick spray. Heat a skillet oven medium heat and add chopped bacon.

Stir and cook until crispy and fat is rendered, then remove with a slotted spoon and drain on a paper towel.

Turn off heat but don't discard bacon fat.

In a large bowl, mix together cornmeal, flour, sugar, baking powder and salt.

In a small bowl, whisk together milk and eggs.

Add milk and eggs to dry ingredients, mixing until combined, then add in sour cream and beer.

Mix and add in butter and leftover bacon fat, mixing until batter is somewhat smooth but just combined.

Fold in bacon. Pour batter in loaf pan, then place pan on a baking sheet and bake for 30-35 minutes, or until top is golden.

Let cool for 20-30 minutes, then remove from the pan and slice.

Basil Pesto Bread

Description

A simple pesto is spread on Italian bread and layered with roma tomatoes and cheese.

Ingredients

- 1 Pesto Sauce
- 1 baugette loaf
- 3 Roma or plum tomatoes sliced thin
- 8 ounces mozzarella cheese fresh

Instructions

Preheat the broiler.

Slice Italian bread to desired thickness.

Lightly toast the bread.

Spread a layer of pesto on each slice.

Top with roma (plum) tomatoes and mozzarella cheese.

Place topped bread slices in a single layer on a large baking sheet.

Broil 5 minutes, or until cheese is bubbly and lightly browned.

Notes

can add red pepper to one loaf

Beginner Cream Biscuits

Description

This recipe breaks all the rules of Southern biscuit making; there's no shortening to cut in, and you don't even roll out the dough. The results are remarkable and even a novice can turn out fluffy, perfect biscuits in minutes.

Ingredients

- 2 cup plus 2 TBsp homemade self rising flour
- 1 1/4 cup heavy cream divided

Instructions

1. To make the cream biscuits, preheat the oven to 450°F (232°C). Adjust the oven rack to one of the top positions, setting the rack one shelf above the middle shelf, but not so close to the top of the oven that the biscuits will bump into it as they rise.

2. For a soft exterior, select an 8- or 9-inch cake pan, pizza pan, or ovenproof skillet. The biscuits will nestle together snugly, helping each other stay tender but rise while baking. Brush the pan with butter.

For a crisp overall exterior, select a baking sheet or large baking pan where the biscuits can be spaced wide apart, allowing air to circulate and creating a crisp exterior. Brush the pan with butter.

3. Fork-sift or whisk 2 cups of the flour in a large bowl. Make a deep hollow in the center of the flour with the back of your hand. Pour 1 cup of cream into the hollow and stir with a rubber spatula or large metal spoon, using broad circular strokes to quickly pull the flour into the cream. Mix just until the dry ingredients are moistened and the sticky dough begins to pull away from the sides of the bowl. If there is some flour remaining on the bottom and sides of the bowl, stir in 1 to 4 tablespoons of the reserved cream, just enough to incorporate the remaining flour into the shaggy, wettish dough. If the dough seems too wet, use more flour when shaping.

4. Lightly sprinkle a cutting board or other clean surface with some of the reserved flour. Turn the dough out onto the board and sprinkle it lightly with flour. Flour your hands and then fold the dough over in half. Pat the dough into a round about 1/3- to 1/2-inch-thick, using a little additional flour if the dough is sticky. Fold the dough in half a second time. If the dough is still clumpy, pat and fold it a third time.

5. Pat the dough into a 1/2-inch-thick round for a normal biscuit, 3/4 inch thick for a tall biscuit, and 1 inch thick for a giant biscuit. Brush off any visible flour from the top. Dip a 2 1/2-inch biscuit cutter into the reserved flour and cut out the biscuits, starting at the outside edge and cutting very close together, being careful not to twist the cutter. Re-flour the cutter after each biscuit. (The scraps may be combined to make additional biscuits, although these scraps make tougher biscuits.)

6. Using a metal spatula, move the cream biscuits to the pan or baking sheet. Bake the biscuits for 6 minutes, then rotate the pan so the front is now turned to the back. If the bottoms are browning too quickly, slide another baking pan underneath to add insulation. Continue baking another 4 to 8 minutes until the cream biscuits are lightly golden brown. When the biscuits are done, a total of 10 to 14 minutes, remove from the oven and lightly brush the top of the biscuits with softened or melted butter. Turn the biscuits out upside down on a plate to cool slightly. Serve hot, right side up.

Notes

One last flour fact. Because we know self-rising flour isn't necessarily a must in everyone's pantry, we wanted to share how to make your own self-rising flour via a very easy equation: 1 cup of self-rising flour = 1 1/2 teaspoons baking powder + 1/2 teaspoon salt + 1 cup all-purpose flour. [In case you haven't a calculator handy, when you do the math for this recipe, that equates to 1 tablespoon of baking powder + 3/4 teaspoon salt + 2 cups plus 2 tablespoons all-purpose flour. You're welcome.]

Get more deliciousness at Easy Cream Biscuits Recipe | Leite's Culinaria

Buttermilk Drop Biscuits

Description

These are really good and super quick to make. You can really taste the buttermilk. They are soft and tender. You can add some cheese and/or garlic to make these even better. These will be going into the rotation!

Ingredients

- 2 cup flour
- 2 tsp baking powder
- 1/2 tsp baking soda
- 2 tsp sugar
- 3/4 tsp salt
- 1 cup cold buttermillk
- 8 tbsp unsalted butter melted and cooled slightly

Instructions

Preheat oven to 475.

Whisk flour, baking powder, baking soda, sugar, and salt in large bowl.

Combine buttermilk and melted butter in medium bowl, stirring until butter forms small clumps.

Add buttermilk mixture to dry ingredients and stir until just incorporated and batter pulls away from sides of bowl.

Using a large cookie scoop (3 Tbsp), scoop and drop biscuits onto parchment lined baking sheet.

Bake until tops are golden brown and crisp, 12 to 14 minutes.

Brush with additonal butter if desired.

Buttery Herb-Gruyere Toast

Description

Wonderful cheesey toast - great with dinner or as a snack.

Ingredients

- 16 Sourdough toast fingers - see below
- 4 tbsps unsalted melted butter
- 1 tsp dijon mustard
- 1/3 cup finely grated gruyere cheese
- 2 tbsps finely grated romano cheese
- 1 tbsp finely chopped flat leaf parsley

Instructions

1. Preheat oven to 400°.

2. Cut sourdough bread in 1/2 inch thick slices, then cut inot 1/2 inch sticks.

3. Place bread sticks in shallow , wide bowl. Whisk together butter and dijon, then pour over the bread fingers. Sprinkle with salt, pepper, both cheeses and parsley.

4. Scatter bread on baking sheet. Bake until crisp and golden, turning occasionally. About 20 minutes.

Cheddar Cream Bisquits

Description

This is another great "no-yeast" bread recipe. These biscuits are so simple and oh-so-delicious! These biscuits only have a few ingredients and taste amazing. They are light, fluffy and super cheesy. I could have eaten the whole batch myself!

These biscuits were so easy to make. Just mix everything together and cut out. There was no shortening to cut in - that kind of intimidates me. These biscuits taste great with a dollop of honey butter.

Ingredients

- 2 cup unbleached all purpose flour
- 2 tsp baking powder
- 1/2 tsp salt
- 6 oz Kraft cheddar cheese crumbles
- 1 1/2 cup heavy cream

Instructions

Preheat oven to 450°F.

Into large bowl, stir together flour, baking powder, salt and cheese.

With fork, stir in cream a little at a time until no dry bits remain and dough has formed.

Turn dough out onto lightly floured work surface and knead about 6 times.

Roll or press dough into 3/4-inch-thick circle.

Cut out rounds with floured 2 1/2-inch cutter or inverted glass, pressing scraps together to cut additional biscuits.

Place biscuits 1 inch apart on prepared baking sheet. Bake for 12 to 15 minutes, or until golden.

Cornbread Toaster Bites

Source: Swet Heat Chefs

Description

I have had cornbread for lunch and dinner...how about breakfast? I can't remember a breakfast that I have had that included fresh-baked cornbread. The vest part about this recipe is it is quick to assemble and a quick bake for the morning. You can get up throw everything together and bake. When you make you can eat it right as it is out of the oven with melting butter and drizzled honey and a few sprigs of freshly toasted rosemary leaves! You will not be able to stop at 1 piece!

Since this makes an entire sheet pan, you most likely will have left overs. Pop these in the toaster in the morning and repeat the process of butter, honey and rosemary. Enjoy with a hot cup of coffee or tea and you are in sweet cornbread bliss.

Ingredients

- 1 stick Butter Melted
- 1/2 cup and 2 Tbsp. sugar
- 2 eggs
- 1 1/2 tsp vanilla
- 1 1/2 tsp baking powder
- 3/4 cup and 2 Tbsp. cornmeal
- 1 1/4 cup flour
- 1/2 tsp salt
- 1 cup milk

Instructions

Preheat oven to 350 F.

In a medium-sized bowl mix together the melted butter & sugar.

Stir in the eggs and vanilla.

Add the baking powder, cornmeal, flour & salt.

Mix until everything is moistened.

Add milk & mix until smooth

Line a 10" x 15" baking sheet with 1/2" sides with foils and a piece of parchment paper.

Spray a little non stick cooking spray on the parchment and throw a small handful of cornmeal over the top (this is optional)

Pour your batter onto the parchment paper and spread it out over the entire sheet, getting it in each corner.

If the mixture is uneven just give the cookie sheet a couple shakes to even it out.

Bake for about 25 minutes.

The edges should be brown & pulling away from the side of the pan & the top should be set and not jiggly.

Allow to rest in the pan 5 to 10 minutes before cutting into.

This helps keep the shape you want for making the taster bites.

Using a sharp knife cut into individual pieces.

Store the toaster bites in plastic wrap or in a re-sealable bag in the refrigerator.

For longer storage keep them in freezer bags in the freezer.

Garlic Roll Cupcakes

Description

These rolls are super easy and super tasty!

Ingredients

- 1 can 12 count breadsticks
- 1/4 cup butter softened
- 1 tsp garlic bread seasoning (Johnnys)
- 1 tbsp grated parm cheese

Instructions

Preheat oven to 400.

Lightly spray a 12-cup muffin pan with cooking spray.

Combine softened butter, garlic bread seasoning and 1 Tbsp grated parmesan.

Unroll breadsticks and separate into individual bread sticks.

Spread garlic butter over each bread stick.

Roll up and place into muffin pan.

Sprinkle each bread stick wtih some shredded or grated parmesan.

Bake 12-15 minutes, until golden brown.

Warm Swiss Bacon Bread

Description

I mean how can you go wrong with bread, butter, bacon, and cheese?

Ingredients

- 16 oz french bread
- 1/4 cup butter - melted - 1/2 stick
- 2 tsp mustard
- 1 tsp chives
- 8 oz swiss cheese
- 12 oz bacon

Instructions

Melt butter and stir in mustard and chives; set aside.

Slice bread into about 1 inch pieces without cutting all the way through the bread.

Using a pastry brush or spoon, spread butter mixture in the inside of each slice of bread.

Cut Swiss cheese into quarters and place one piece in between each of the slices.

Cut bacon strips in thirds, then lengthwise. Place a strip on each slice of bread.

Wrap in foil and bake at 400 degrees F for 20 minutes. Remove from oven and pull foil back, broil on low until bacon is crisp.

Notes

(Please note: The amount of bacon and cheese you'll actually use will depend on how big your loaf of bread is as well as how many loaves you use. You will not need all 8 oz of cheese or 12 oz of bacon, but this should give you plenty regardless. I'd recommend not cutting it all up in case you don't use it all.)