

# Breads

## Honorable Mention

### BROWN SUGAR & PECAN BAKED FRENCH TOAST

1 large loaf French bread  
8 large eggs  
2 cups Half & Half  
3 Tbsp. sugar  
1 cup milk  
2 tsp. real vanilla extract  
¼ tsp. cinnamon  
¼ tsp. nutmeg  
Dash of salt

Butter a 9- by 13-inch baking dish. Slice French bread 1-inch thick to get around 20 slices. Arrange bread slices in baking dish overlapping to make two rows. Combine remaining ingredients with beaters just until combined. Do not over mix.

Pour mixture over and between bread slices. Cover and refrigerate overnight. The next day take bread mixture out of refrigerator 1 hour prior to baking. Preheat oven to 350 degrees.

#### *Brown Sugar & Pecan Topping:*

1 stick plus 6 Tbsp. softened butter  
1 cup packed light brown sugar  
1 cup roasted pecans (see note below)  
2 Tbsp. light corn syrup  
½ tsp. cinnamon  
½ t. nutmeg

Combine all ingredients and blend well. Spread evenly over bread slices and bake 55 minutes or until topping is crunchy. Serve with maple syrup. Note: To roast pecans, spread nuts on pan and roast for 5-10 minutes, stirring occasionally. Cool.

Kelly Hawk  
Brookville

### AMISH WHITE BREAD

1 cup warm water (110 degrees)  
1/3 cup white sugar  
2¼ tsp. dry yeast  
¾ tsp. salt  
2 Tbsp. vegetable oil  
3 cups bread flour

Dissolve sugar in warm water, then stir in yeast. Allow to proof until yeast resembles creamy foam. Mix salt and oil into the yeast. Mix in flour, 1 cup at a time. Knead dough on a lightly floured surface until smooth. Place in a well-oiled bowl and turn dough to coat. Cover with damp cloth. Allow to rise until doubled in bulk, about 1 hour. Punch dough down. Knead for a few minutes and divide in half. Shape into loaves and place into 2 well-oiled 9- by 5-inch loaf pans. Allow to rise for 30 minutes or until dough has risen 1 inch about pans. Bake at 350 degrees for 30 minutes.  
Zachery Gregory  
Keystone High School

### BANANA BREAD

3 ripe bananas  
2 cups flour  
2 eggs  
½ cup butter  
½ cup nuts  
1 tsp. soda  
Pinch of salt  
1 cup sugar

Cream butter and sugar. Add beaten eggs and flour which has been mixed with soda and salt. Stir in nuts. Pour batter into 3 well-greased small loaf pans. Bake in moderate oven for 50 minutes or until bread tastes done. Cool on rack before slicing.

Lakenya Jacobs  
Union High School

### BANANA BREAD

Grease 9- by 5½-inch bread pan. Cream together 1/3 cup butter and 1 cup brown sugar. Put in the bottom of the pan. Slice bananas and cherries and put in the bottom also.

#### *Batter:*

1/3 cup shortening  
1¼ cups white sugar  
2 eggs

Sift together:  
1½ cups flour  
½ tsp. baking powder  
¾ tsp. baking soda  
½ tsp. salt

Add alternately 1 cup mashed bananas, ½ cup sour milk and 1 tsp. vanilla.

Suzanne Metro  
Sandy Lake

### AUTUMN APPLE BREAD

3 eggs  
2 cups granulated sugar  
½ cup canola oil  
½ cup unsweetened applesauce  
1 tsp. vanilla extract  
3 cups flour  
1 tsp. baking soda  
1 tsp. salt  
1 tsp. cinnamon  
3 cups peeled and diced apples (almost any variety can be used)  
½ cup chopped walnuts (optional)

Cream eggs and sugar; add oil, apple-sauce and vanilla in large bowl. In another bowl, add flour, soda, salt and cinnamon. Stir in the flour mixture into the egg mixture. Fold in the apples and nuts. Pour into 2 greased bread pans. Makes 2 loaves.

#### *Topping:*

1 cup flour  
1 cup brown sugar  
2 Tbsp. butter (cold, cut into pea-size pieces)  
½ cup diced walnuts  
2 tsp. cinnamon

Mix topping with pastry blender or crumble in hands. Add ½ of topping mixture to top of each bread loaf. Bake at 350 degrees for 55-60 minutes. Cool 20 minutes and remove from pan.

Michele Higgins  
Lucinda

## Finalist

### BISHOP'S BREAD

3 cups packages biscuit mix  
¾ cup granulated sugar  
1 egg, unbeaten  
1¼ cups orange juice  
¼ cup chopped almonds  
¼ cup candied cherries, cut into halves  
¼ cup raisins  
1 cup semi-sweet chocolate pieces

In a bowl, combine the biscuit mix and the sugar. Add the egg and orange juice. Beat hard for 30 seconds. Stir in nuts, cherries, raisins and chocolate pieces. Turn into a greased and flour-coated 9- by 5- by 3-inch loaf pan. Bake at 350 degrees 55-60 minutes. Allow to cool before slicing. If you desire, lightly cover with powdered sugar.

John Patrick Woloszyn  
Franklin



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