

### BLACK WALNUT BREAD

3 cups sifted all-purpose flour  
 1/2 tsp. baking powder  
 1/2 cup sugar  
 1 tsp. salt  
 1 cup chopped black walnuts  
 2 cups sour cream  
 2 eggs  
 1 cup milk  
 1/4 cup butter, melted

Sift the flour, baking powder, sugar and salt together into a mixing bowl. Add sour cream, then stir in nuts. Beat the eggs, milk and melted butter. Add to the flour mixture and stir until very well mixed, but don't beat out all of the lumps. Spoon into a greased loaf pan and bake in a preheated 350-degree oven for 1 hour. Turn out of pan and cool before serving.

Candy E. Baker  
 Franklin

### BREAD

24 cups flour  
 1/8 cup salt  
 1/2 cup sugar  
 3/4 cup butter-flavored Crisco  
 8 cups warm water  
 3 pkgs. dry yeast

Add yeast to warm water until dissolved. Add all other ingredients to water and yeast. Knead until it is a soft dough. Let rise to twice its size. Knead down again and let rise again. Put into pans. Punch dough with fork. Let rise until doubled in size. Bake at 400 degrees until golden brown. Makes 9-10 loaves. Brush with melted butter after finished baking. Let cool for 1 hour before serving.

Shyla Johnson  
 Allegheny-Clarion Valley High School

### BUTTERHORNS

1 cup milk  
 1/2 cup shortening  
 1/2 cup sugar  
 4 1/2 - 5 cups flour  
 1 tsp. salt  
 1 pkg. yeast  
 3 eggs, beaten

Heat milk. Stir in sugar and shortening. Cool enough to add the rest of the ingredients. Knead 5-6 minutes, adding flour as needed. Let rise until doubled in size. Punch down and roll out into 3 rounds. Cover with butter. Cut into wedges. Roll up and place on greased cookie sheets. Let rise until doubled. Bake at 375 degrees until medium brown. Remove and brush with melted butter. Makes 3 dozen.

Katherine Hartzell  
 Keystone High School

### CHEDDAR BACON TOASTS

2 cups finely shredded cheddar cheese  
 3/4 cup mayonnaise  
 1/3 cup crumbled cooked bacon  
 1 loaf French bread

In a bowl, combine the cheese, mayonnaise and bacon. Cut the bread into 24 slices about 1/2-inch thick. Spread the cheese mixture on one side of each slice. Place on a baking sheet and bake at 425 degrees 8-10 minutes or until golden brown. Makes 2 dozen.

Tanner Guth  
 North Clarion High School

### CHERRY PINEAPPLE NUT ZUCCHINI BREAD

3 eggs  
 2 1/2 cups white sugar  
 1/2 cup brown sugar  
 1 cup cooking oil  
 2 tsp. vanilla  
 3 cups flour  
 1 tsp. salt  
 1 tsp. baking soda  
 1 tsp. baking powder  
 1 1/2 tsp. cinnamon  
 1 cup crushed pineapple, drained  
 1 cup candied cherries, diced  
 1 cup chopped nuts

Beat eggs until foamy. Stir in sugars, zucchini, oil and vanilla. Sift together flour, soda, salt, baking powder and cinnamon. Gradually add flour mixture to the egg and zucchini mixture. Add the pineapple, cherries and nuts. Pour batter into 2 large greased pan or 4 small bread pans. You can also use muffin pans. Bake at 325 degrees for 50-60 minutes.

Linda L. Vogus  
 Cooperstown

### CINNAMON FLOP

1 1/2 cups white sugar  
 2 Tbsp. melted butter  
 1 egg, beaten  
 2 cups flour  
 2 tsp. baking powder  
 1 cup milk  
 1 cup brown sugar  
 4 Tbsp. butter  
 Cinnamon to taste, about 1 tsp.

Preheat oven to 425 degrees. Cream together white sugar and melted butter. Add beaten egg. Sift flour with baking powder and add to sugar mixture along with milk. Spread in greased 8- by 8-inch pan. Cover with brown sugar and dot with remaining butter. Sprinkle with cinnamon. Bake for 20-25 minutes. Serve warm. It's also good if 1/2 cup chopped pecans are added before baking.

Kay W. Kahle  
 Seneca

**Editor's Note:** The recipes featured in the 2009 Creative Cookbook are published as they were submitted to the newspaper. Readers are advised to pay close attention to all recipes to ensure canning and other food preparation efforts are adequate and safe.

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