

CLOVERLEAF BUNS

12-15 cups flour 4 cups warm water
 1 cup oil 2/3 cup warm water
 1 1/2 cups sugar 2 tsp. salt
 2 pkgs. dry yeast

Dissolve yeast in 2/3 cup warm water. Let stand. In large bowl, put flour. Make a well in the center. Put in oil, sugar, remaining water, salt and yeast water. Beat center to start dough. Then, using your hands, start bringing in flour from sides to the center. Keep kneading dough from outer edge to the center. Keep doing this until the dough isn't sticky. Grease sides of bowl, then flip dough over. Cover; let rise 2-4 hours. Shape dough into 1-inch balls. Put 3 in each well-greased muffin tin. Cover and let rise overnight. Bake at 375 degrees for 15 minutes. Makes 4 dozen.

Logan Scott
 Redbank Valley High School

DATE AND NUT BREAD

1 pound dates, cut into small pieces
 2 cups boiling water
 2 Tbsp. baking soda
 3/4 cup butter or shortening
 2 eggs
 2 cups sugar
 1 tsp. vanilla
 3 1/2 cups flour
 1 cup chopped nuts

Put chopped dates in bowl and sprinkle with baking soda. Then pour the boiling water over them. Let cool. Cream shortening, sugar, eggs and vanilla. Add flour alternately with the date liquid mixture. Add nuts and stir. Put into greased and lightly floured loaf pans. Bake at 350 degrees for about 1 hour. Use 3 small or 2 large pans.

Tristan MacDonald
 Allegheny-Clarion Valley High School

HAM AND CHEESE BREAD

1 pkg. crescent rolls
 1 Tbsp. Dijon mustard
 8 slices deli ham
 1 egg, beaten
 1 cup cheddar cheese
 1 tsp. sesame seeds
 1 tsp. caraway seeds

Preheat oven to 375 degrees. Unroll crescent rolls on baking sheet. Don't separate. Spread mustard on dough. Place ham slices on mustard and sprinkle with cheddar cheese. Bring long edges up over filling and pinch edges together. Brush with beaten egg and top with sesame and caraway seeds. Bake until bread is golden brown, about 15-20 minutes. Remove from oven, cut into 6 diagonal pieces or 12 appetizers to serve.

Phyllis Agnello
 Knox

Cinnamon Rolls:

Roll dough on floured table. Add cinnamon and butter and brown or white sugar. Roll. Cut in 2-inch slices. Bake at 350 degrees until brown. Ice with frosting.

Kathleen Duncan
 Clintonville

Finalist

LEMON ZUCCHINI BREAD

1 1/2 cups shredded zucchini
 3/4 cup sugar
 1 egg
 1/2 cup vegetable oil
 1 tsp. vanilla
 Zest of 1 lemon
 1 1/2 cups flour
 1/2 tsp. salt
 1/2 tsp. baking soda
 1/4 tsp. baking powder
 Juice of 1 lemon
 1/2 cup sugar

Preheat oven to 325 degrees. Grease 8-by 4-inch loaf pan. Beat together zucchini, 3/4 cup sugar, egg and oil. In a small bowl, mix together dry ingredients and stir into wet ingredients. Stir in zucchini and zest. Pour into pan. Bake for 45-50 minutes or until knife comes out clean. Cool in pan 5 minutes. Mix lemon juice and 1/2 cup sugar in pan. Heat until dissolved. Poke holes in top of bread with skewer. Slowly drizzle lemon syrup over bread. Allow to completely absorb and cool. Then carefully remove from pan.

Debi Huff
 Oil City

**HOMEMADE WHEAT BUNS/
 CINNAMON ROLLS**

5 cups white flour
 2 cups whole wheat flour
 1 cake yeast, dissolved in 1 cup water
 1 Tbsp. salt
 3/4 cup white sugar
 3/4 cup Crisco (solid or liquid)
 1 cup milk
 2 cups water
 3/4 Tbsp. molasses

Mix together in large bowl. Cover and let rise. Punch down; let rise once more. Take greased cookie sheet. Make hamburger-sized balls of dough and place on greased cookie sheet. Bake at 350 degrees until brown.

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