

Irish Skillet Bread

4 cups flour	1 egg, beaten
½ teaspoon baking soda	1 cup milk
½ cup sugar	2 tablespoons butter, melted
½ teaspoon salt	1 cup raisins

Mix dry ingredients in large bowl; add eggs, milk and melted butter. Mix lightly and quickly; knead lightly. Mixture should be slack but not wet. Add a little more milk if it is too stiff. Fold in raisins. With lightly floured hands transfer dough to a 9 inch skillet. Make a large cross in top of dough. Bake at 400°F for 10 minutes; reduce heat to 350°F and bake 45 minutes longer.

Cinnamon Easy's

½ cup firmly packed brown sugar	1/3 cup dark corn syrup
¼ cup pecans	

Combine brown sugar, pecans and corn syrup. Pour into bottom of greased 9"x13" pan. If desired, pan may be placed over low heat to soften mixture for easy spreading.

2 packages active dry yeast	1 teaspoon salt
1¼ cups warm water	1 4-serving size package egg custard mix
¼ cup butter, softened	3 to 3½ cups flour

Soften yeast in water in large mixing bowl. Add butter, salt and dry custard mix, stir until dissolved. Gradually add flour, mixing well. Knead dough on lightly floured board 12 times.

Roll out to an 18"x12" rectangle. Spread with 2 tablespoons butter. Sprinkle with a mixture of ¼ cup brown sugar, ¼ cup pecans and 1 teaspoon cinnamon. Starting with 18" side, roll up in jelly roll fashion. Cut in 18 one inch slices. Place cut side down in pan. Cover and let rise until double in size, about 30 minutes.

Bake at 400°F for 15 to 18 minutes.

Zucchini Bread

3 eggs	1 teaspoon baking powder
1 cup oil	1 teaspoon baking soda
1 cup sugar	3 teaspoons cinnamon
2 cups zucchini (grated and drained)	1 teaspoon salt
2 teaspoons vanilla	1 cup nuts (chopped)
2½ cups flour	2/3 cup raisins

Mix eggs, oil, sugar, zucchini and vanilla. Sift dry ingredients together. Combine with zucchini mix. Add raisins and nuts. Divide into 2 greased loaf pans. Bake at 350°F for one hour. Cool and remove from pan.