

Simple Bread

Recipe from browneyedbaker.com

Here's what you need:

- 4 ½ teaspoons instant yeast (2 0.25-oz packets)
- ¾ cup + 2⅔ warm water (divided)
- ¼ cup sugar
- 1 Tablespoon salt
- 3 Tablespoons unsalted butter, cubed, at room temperature
- 9-10 cups all-purpose flour
- 3 Tablespoons unsalted butter (melted, for brushing)



Here's what you do:

1. In the bowl of a mixer, stir to dissolve the yeast in ¾ cup of the warm water, and let sit for 5 minutes. Add the remaining 2⅔ cups water, sugar, salt, room temperature butter, and 5 cups of the flour and stir to combine.
2. Using a dough hook, mix on low speed and gradually add the remaining flour until the dough is soft and tacky, but not sticky (you may not need to use all of the flour). Continue to knead until a soft ball of dough forms and clears the sides of the bowl, about 7 to 10 minutes.
3. Place the dough in a lightly greased bowl and turn it over so it is completely coated. Cover with plastic wrap and set in a draft-free place to rise until doubled in size, about 45 minutes to 1 hour.
4. Turn the dough out onto a clean, lightly floured surface. Gently press it all over to remove any air pockets. Divide the dough in two and, working with one piece at a time, gently pat it into a 9x12-inch rectangle. Roll up the rectangle, starting on the short end, into a very tight cylinder. Pinch to seal the seams and the ends, tuck the ends of the roll until the bread, and place into greased 9-inch loaf pans. Cover the loaves loosely and place in a draft-free area until doubled in size, 30 to 45 minutes.
5. Position an oven rack on the lowest setting and preheat the oven to 400 degrees F.
6. Brush the loaves with some of the melted butter. Bake the loaves for 30 to 35 minutes, rotating halfway through, until golden brown (an instant-read thermometer inserted into the center should read 195 degrees F).
7. Remove from the oven and immediately brush with more of the melted butter. Allow to cool for 10 minutes, then remove from the pans and cool completely before slicing. The bread can be stored in an airtight bread bag or wrapped tightly in plastic wrap at room temperature for up to 4 days. It can also be frozen for up to 1 month.

*Note: recipe can be halved for one loaf only.

Enjoy!

Kate's Zucchini Bread

Here's what you need:

- 3 eggs
- 2 cups sugar
- 1 cup of vegetable oil
- 1 teaspoon of each: salt, baking soda, cinnamon, baking powder
- 2 teaspoons of vanilla
- 3 cups of flour
- 3 cups of fresh grated zucchini



Here's what you do:

1. Preheat oven to 325*. Mix all the ingredients except for the flour and zucchini together in a bowl.
2. Alternate mixing in one cup of flour and one cup of zucchini stirring after each until everything is mixed together.
3. pour batter into a lightly oiled bread pan stopping when batter is about two inches from top of pan (this recipe makes two loaves).
4. Bake at 325* for 60 minutes or until a toothpick or fork comes out clean from the center.

Enjoy!

Kitty's Peach Pie



Here's what you need:

For Crust

- 2 cups flour
- ½ cup + 2 Tablespoons vegetable oil
- 6 Tablespoons ice water
- Butter

For Filling

- 1 large bag of thawed frozen peaches or 6-8 fresh peaches
- (or any fruit of your choice)
- ½ cup sugar
- ½ cup brown sugar
- ¼ cup flour

Here's what you do:

1. Mix oil and ice water (Must be ice water to make crust flaky) together in a bowl and whisk until mixed well. Add to flour. Mix together, but don't over mix. Dough should come together easily. Preheat oven to 425*
2. In a separate bowl combine thawed or fresh fruit, sugar, brown sugar, and flour. If the mix looks too goopy add a little more flour.
3. Split pie dough in half and roll out two round pieces. Line pie pan with first piece, fill with fruit mix and place second dough piece on top. Pinch edges of dough together. Use a fork to make relief holes in top of dough for steam to escape while pie is baking. Add small bits of butter to the top of the crust.
4. Bake pie at 425* for 15 minutes then lower oven temp to 350* and bake for an additional 30-45 minutes. Pie should be golden brown on top. Place tinfoil tent over pie for the last 20 minutes to avoid burning the edges.

Enjoy!