

Beignets

Makes 10 servings

2 1/4 tsp active dry yeast
1 1/2 cups warm water (110 degrees)
1/2 cup white sugar
1 tsp salt
2 eggs
1 cup evaporated milk
7 cups all-purpose flour
1/4 cup shortening
1 quart vegetable oil for frying
1/4 cup confectioners' sugar

In a large bowl, dissolve yeast in warm water. Add sugar, salt eggs, evaporated milk, and blend well. Mix in 4 cups flour and beat until smooth. Add shortening, and the remaining 3 cups of flour. Cover and chill for up to 24 hours. Roll out dough 1/8 inch thick. Cut into 2 1/2 inch squares. Fry in 360 degree hot oil. If beignets do not pop up to the surface, oil is not hot enough. Fry to a golden brown and drain on paper towels. Shake confectioners' sugar on hot beignets. Serve warm.

Flakey Pie Crust

1 double or 2 single crusts

2 1/2 cups all purpose flour
1/2 cup cold, unsalted butter
1/2 cup cold lard or shortening
7 tbsp ice water
1 tbsp cidar vinegar
1/2 tsp salt, added to flour

In mixing bowl, cut cold butter and shortening into flour with pastry cutter until mixture is crumbly. (This can be done with a food processor, but don't over mix.) Add ice water and vinegar, 1 tbsp at a time, and mix with fork until a ball is formed. (Don't overwork dough.) Wrap dough in plastic wrap and chill for 30 minutes. Divide chilled dough in half, if making 2 crusts, and roll out on floured wax paper into 1/8th inch shape of baking container. Unbaked dough can be frozen. Wrap rolled-out individual crusts in wax paper and then in plastic wrap. When ready to use, thaw.

Mimosa Biscuits

Makes 12 biscuits

2 cups all purpose flour
4 tsp baking powder
1 tsp salt
zest of one orange

2 tbsp shortening
1/2 cup champagne
1/2 cup orange juice

Preheat oven to 350 degrees. In mixing bowl, combine flour, baking powder, salt and orange zest. Cut shortening into flour mixture with pastry cutter until crumbly. Add champagne and orange juice gradually, mixing with a fork to form a soft ball of dough. Roll dough on floured surface to 1/2 inch thickness. Cut shapes with biscuit cutter and place on a parchment-lined baking pan. Bake for 15 minutes. Serve warm with butter and orange marmalade.

Cheesy Biscuits

Makes 20 biscuits

4 cups Bisquick
1/2 cup sharp cheddar cheese, shredded
1 1/3 cup water

1/2 cup melted butter
1 tsp garlic powder
1/8 tsp onion powder
1/8 tsp dried parsley
1/4 tsp celery salt

Preheat oven to 375 degrees. Line baking sheet with parchment paper. In a mixing bowl, combine Bisquick with cheese and water. Scoop small amounts on baking pan. Bake for 10 to 12 minutes or until golden brown. While biscuits are baking, combine melted butter with garlic powder, onion powder, celery salt and parsley. Brush over hot biscuits.

Monkey Bread

Serves 12

1 cup granulated sugar
1 tbsp cinnamon
2 sticks butter, melted
1 cup brown sugar
1 (8 oz) pkg cream cheese
2 (12 oz) cans refrigerated biscuits (10 count)
1 cup finely chopped pecans

Preheat oven to 350 degrees. Spray a bundt pan with nonstick cooking spray. Mix granulated sugar and cinnamon and set aside. Cut cream cheese into 20 cubes. Press biscuits out with fingers and sprinkle with brown sugar and nuts on one side. Place cream cheese cube in center of biscuit, wrapping and sealing dough around cube. Roll biscuits in melted butter and then in cinnamon sugar mixture. Layer biscuits in bundt pan and if

there is any sugar or nuts left over, sprinkle on top. Bake for 30 minutes. Remove from oven and cool for 5 minutes. Invert pan over serving plate.

Sour Cream Butter Biscuits

Makes 1 1/2 dozen miniature biscuits

1 cup self-rising flour
1 stick of butter, room temperature
1/2 cup sour cream

Preheat oven to 400 degrees. Grease a miniature muffin pan. Mix flour and butter together then add sour cream. Blend well. Spoon batter in muffin pan and bake for 8 to 10 minutes, or until golden brown.

Hush Puppies

Make about 35 puppies

6 cups vegetable oil
1 1/2 cups self-rising cornmeal
1/2 cup self-rising flour
1/2 tsp baking soda
2 tbsp sugar
1/2 tsp celery salt
1 small onion, minced
1 cup buttermilk
1 egg beaten

In a skillet, preheat frying oil to 350 degrees. In a mixing bowl, stir together cornmeal, flour, baking soda, sugar and celery salt. Stir in onion. In small bowl, stir together buttermilk and egg. Pour wet mixture into dry ingredients and mix until blended. Drop batter, 1 tsp at a time, into heated oil. Fry until golden brown, turning puppies during cooking process.

Nutty Banana Bread

Makes 1 loaf

1/2 cup shortening
1 cup sugar
2 cups all purpose flour
1 tsp salt
2 tsp baking powder
1/2 tsp baking soda
2 eggs, beaten
3 bananas, mashed
1/3 cup buttermilk
1 cup chopped walnuts or pecans

Preheat oven to 350 degrees. Cream shortening and sugar together. Sift together flour, salt baking powder, baking soda and add creamed mixture. Add remaining ingredients and mix well. Pour into well-greased loaf pan. Bake for 40 to 45 minutes.

Bonnie's Cinnamon Rolls

Makes 15 rolls

2 (.25 oz) pkgs active dry yeast
1/4 cup warm water (110 degrees)
1 1/2 cup buttermilk
1/2 cup vegetable oil
4 1/2 cups all purpose flour
1 tsp salt
1/2 tsp baking soda

Filling

1 stick butter, softened
1 cup sugar
2 tbsp cinnamon
1 cup chopped pecans

Icing

2 oz cream cheese, softened
7 tbsp butter, softened
1/2 tsp vanilla extract
2 tbsp milk
1/4 tsp salt
1 1/2 cups confectioners' sugar

In large bowl, dissolve yeast in warm water. Let stand 10 minutes. In small saucepan, heat buttermilk until warm to touch. Pour buttermilk and oil into yeast mixture; mix well. Combine flour, salt and baking soda. Stir flour mixture into liquid mixture, 1 cup at a time, until soft dough forms. Turn dough out onto lightly floured surface and knead 20 times. Cover and let rest for 15 minutes. In small bowl, mix together 1 stick of softened butter, 1 cup sugar, 2 tbsp cinnamon and 1 cup chopped pecans. Set this aside for filling. On lightly floured surface, roll dough out into a large rectangle. Spread filling over dough. Roll dough into log and pinch seams closed. Slice log into 1 inch pieces and place cut side up on greased 10 x 15 baking pan. Cover and let rise 30 minutes. Preheat oven to 400 degrees and bake for 20 to 25 minutes until golden brown. In small bowl, mix 2 oz softened cream cheese, 7 tbsp softened butter, 1/2 tsp vanilla extract, 2 tbsp milk, 1/4 tsp salt and 1 1/2 cups confectioners' sugar until smooth. Spoon icing over hot rolls.

Lemon Buns

Makes 5 dozen miniature buns

18 1/2 oz pkg yellow cake mix
3 1/2 oz pkg instant lemon pudding mix
4 large eggs
3/4 cup vegetable oil
3 tbsp water

Glaze

4 cups confectioners' sugar
zest of one lemon
1/3 cup fresh lemon juice
3 tbsp vegetable oil
3 tbsp water

Preheat oven to 350 degrees. Spray miniature muffin tins with nonstick cooking spray. Combine cake mix, pudding mix, eggs and oil. Blend well with mixture until smooth. Fill each tin cup half way with batter. Bake for 10 minutes. Turn buns out on clean towel to cool. For glaze, sift sugar into mixing bowl. Add lemon zest, lemon juice, oil and water. Mix with a spoon until smooth. Dip buns into glaze, completely coating. Place on wire racks for an hour to let glaze set. Store in air-tight container.