

## Recipe of the Week Quick Yeast Rolls

2 C self-rising flour  
1 C water  
1 Tbsp. sugar  
3 Tbs. mayonnaise  
1 pkg. yeast, dissolved in water

Mix all ingredients together. Drop in greased muffin pans. Bake 20 minutes at 365 degrees. Serve hot.

## Recipe of the Week Pepperoni Bread

1 loaf frozen bread dough, thawed  
4 oz. pkg. sliced pepperoni  
1 C shredded mozzarella cheese

Roll out bread dough into a 15x10 rectangle. Arrange other ingredients on top. Roll up lengthwise; close with toothpicks. Place on greased baking sheet and bake 30 min. at 325 degrees. Slice and serve with warm pizza sauce on the side.

## Recipe of the Week French Toast Casserole

5 C bread cubes  
4 eggs  
1 1/2 C milk  
1/4 C sugar, divided  
1/4 tsp. salt  
1 tsp. vanilla extract  
1 Tbsp. butter, softened  
1 tsp. ground cinnamon

Preheat oven to 350 degrees. Lightly butter an 8x8 inch baking pan. Line bottom of pan with bread cubes. In a large bowl, beat together eggs, milk, 2 tablespoons sugar, salt and vanilla. Pour egg mixture over bread. Dot with butter; let stand for 10 minutes. Combine remaining 2 tablespoons sugar with 1 teaspoon cinnamon and sprinkle over the top. Bake in preheated oven about 45 to 50 minutes, until top is golden.

## Recipe of the Week Easy Whole Wheat Pizza Dough

1 2.5 oz. pkg. active dry yeast  
1 C warm water  
2 C whole wheat flour  
1/4 C wheat germ  
1 tsp. salt  
1 Tbsp. honey

Preheat oven to 350 degrees. In a small bowl, dissolve yeast in warm water. Let stand until creamy, about 10 minutes. In a large bowl combine flour, wheat germ and salt. Make a well in the middle and add honey and yeast mixture. Stir well to combine. Cover and set in a warm place to rise for a few minutes. Roll dough on a floured pizza pan and poke a few holes in it with a fork. Bake in preheated oven for 5 to 10 minutes, or until desired crispiness is achieved. Makes a thin crust. Recipe can be doubled for thick crust.

## Recipe of the Week Pepper Cheddar Muffins

2 C all-purpose flour  
1 Tbsp. sugar  
3 Tsp. baking powder  
1/2 Tsp. coarsley ground pepper  
1 egg  
1 1/4 C. milk  
2 Tbsp. vegetable oil  
1 C shredded cheddar cheese

Combine flour, sugar, baking powder, and pepper. In another bowl, whisk egg, milk, and oil. Stir into dry ingredients. Fold in cheese. Fill 12 greased muffin cups two-thirds full. Bake at 375 degrees for 25-30 minutes.

## Recipe of the Week Irish Soda Bread

3 C all-purpose flour  
1 Tbsp. baking powder  
1/3 C sugar  
1 tsp. salt  
1 tsp. baking soda  
1 egg, lightly beaten  
2 C buttermilk  
1/4 C butter, melted

Combine flour, baking powder, sugar, salt and baking soda. Blend egg and buttermilk together and add to dry ingredients. Mix until just moistened. Stir in butter. Pour into greased 9x5 loaf pan. Bake 65-70 minutes at 325 degrees.

## Recipe of the Week Pumpkin Bread

2 C flour  
2 C white sugar  
2 3.5oz pkg. instant coconut cream pudding mix  
1 tsp. baking soda  
1 tsp. salt  
1 tsp. ground cinnamon  
1 1/4 C vegetable oil  
5 eggs  
2 C canned pumpkin puree

Preheat oven to 325 degrees. Lightly grease two 9x5 inch loaf pans. In a large bowl, combine flour, sugar, pudding mix, baking soda, salt and cinnamon. Stir in the oil, eggs and pumpkin until just blended. Stir the flour mixture into the egg mixture. Pour batter into prepared pans. Bake in preheated oven for 1 hour, or until a toothpick inserted into center of the loaf comes out clean. Remove from oven and let stand 15 minutes, then remove from pans and cool on wire rack.

## Recipe of the Week 7-Up Biscuits

1/4 C 7-Up  
1/4 C buttermilk  
2 C biscuit mix  
2 Tbsp. butter, melted

Mix first three ingredients; knead until smooth. Place on floured board and spread dough gently until 1 inch thick. Cut into biscuits and place on greased baking pan. Brush tops with butter. Bake 20 minutes at 450 degrees.