

*Homemade*

**35 Bread Recipes**



**Fresh Out of the Oven  
Buttered and Gone**

*The Hillbilly Housewife*

**35 Homemade Bread Recipes**

*Fresh Out Of The Oven, Buttered and Gone*

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## Introduction

There's nothing more scrumptious than a warm piece of homemade bread fresh out of the oven. And with these 35 recipes, you'll have more than just the basic bread to delight your taste buds. From chocolate chip pumpkin to banana to potato, there's a wide variety of flavorful recipes to choose from.

Use them as a tasty breakfast treat or turn a simple soup or stew into a tasty and filling dinner with the addition of baked goods still warm from the oven.

Homemade bread is a staple in my frugal household and I'm sure it will become one in your as well.

Warmly,

Susanne – The Hillbilly Housewife [www.HillbillyHousewife.com](http://www.HillbillyHousewife.com)



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## **Also from the Hillbilly Housewife:**

### **[Homemade Jelly and Jam Recipes](#)**

Homemade Jelly and Jam Recipes is a collection of 35 tried and true family recipes for jellies, jams, fruit butters and marmalades from the Hillbilly Housewife.

### **[Dump Cake Recipes – Desserts So Easy Even The Kids Can Make Them](#)**

Dump cakes are so quick and easy to make because usually it's just a matter of dumping (hence the name dump cake) the ingredients into a baking dish and putting in the oven.

### **[Poke Cake Recipes – Yummy, Fun and Easy Desserts](#)**

Poke cakes put a spin on the normal every day cake recipe by adding a little surprise in the middle.

The concept is simple. Bake a cake and then poke some holes in it and pour something all over the cake. It will seep into the holes and cover the top turning a plain cake into something fun and make it that much more special.

# No Knead Dill Bread

## Ingredients:

1/2 tsp. active dry yeast  
1 1/4 tsp. salt  
2 Tbsp. dried dill weed  
3 cups bread flour, packed and leveled  
3/4 cup cool water, divided  
3/4 cup buttermilk  
Cornmeal (coarse) for dusting

## Directions:

In a large bowl, combine all the dry ingredients and make sure to mix thoroughly.

In a measuring cup, combine the water and buttermilk and then add to the bowl of dry ingredients. Using a rubber spatula, stir thoroughly. Add the rest of the water as you need it until the mixture becomes a wet, sticky mass of dough. (Please note: this dough will be very wet and not form a ball.)

Cover the bowl with plastic wrap and let sit for 12-18 hours at room temperature, out of direct sunlight.

After the dough has been sitting for the 12-18 hours, you should see bubbles and it should have doubled in size. (Please note: it might smell like alcohol - that's okay and don't worry, it will burn off when it bakes.) Put some bread flour on a wooden cutting board and scrape the dough out of the bowl onto the cutting board. The dough is going to be very loose and sticky - this is normal! And whatever you do, don't add more flour! Lightly dust the top of the dough with flour and cover it with a clean linen tea towel. Now let the dough rise for another 1-2 hours.

30 minutes before the 1-2 hours is up, heat oven to 450 degrees while a [cast-iron pot](#) (without the lid) is in there. (Please note: the pot should not be placed at the very bottom of the oven, it should be placed in the lower third of oven).

When the oven reaches 450 degrees, remove the pot and sprinkle 1 teaspoon cornmeal evenly over the bottom of it.

After uncovering your dough, use two plastic dough scrapers and shape the dough into a ball. Once formed into a ball, lift it carefully and drop it into the preheated pot by slowly separating the dough scrapers. Dust the top of it with cornmeal. Place a lid on the pot and bake for 35 minutes.

Take the lid off the pot, after 35 minutes, and continue baking for an additional 10 minutes or until browned.

Remove the pot from the oven and use a metal spatula to pry the loaf from the pot. Move it to a cooling rack.

Let cool for at least 60 minutes before cutting.

# White Bread

## Ingredients:

2 packages quick active dry yeast (or regular)  
2 Tbsp. shortening  
1 Tbsp. salt  
3 Tbsp. sugar  
6 cups all purpose flour  
2 1/4 cups warm water (120-130 degrees)  
Butter, melted

## Directions:

In a large bowl combine the yeast, shortening, salt, sugar and 3 1/2 cups of the flour. Mix thoroughly. Add the warm water and beat with an electric mixer on low speed for 60 seconds. Make sure to scrape the bowl frequently as you are mixing. Use the remaining flour, one cup at a time, to mix in until the dough is easy to handle.

Lightly flour a wooden cutting board or countertop. Knead the dough for approximately 10 minutes or until it becomes smooth and elastic. Put the dough in a greased bowl, turn it greased side up and cover and put in a warm place and let rise for 40-60 minutes or until the dough has doubled. You can tell the dough is ready if you touch it and the indentation remains.

Grease (sides and bottoms) two 9x5x3 loaf pans.

Use your fist to punch down the dough and divide it in half. Use a rolling pin to flatten each half into a 18x9 inch rectangle (on a floured surface). To form a loaf, roll the dough up tightly beginning at the 9 inch side. Use your thumbs to seal after each turn. Now pinch the edge of dough into the roll to seal it. Use the side of your hand to press each end to seal. Now fold the ends under the loaf and place it seam side down in pan. Brush the loaves with melted butter. Cover and put in warm place for 35-50 minutes to let rise.

Heat oven to 425 degrees after moving the oven rack to the low position so that the pans will be in the center of the oven.

Bake the loaves until they are a deep golden brown, about 25-30 minutes. You'll know they are ready when you tap the loaves and they sound hollow. Remove the pans and place on a wire rack and brush some more butter on them.

Let cool before cutting.

# Easy No Knead Bread

## Ingredients:

1 1/2 cups warm water  
1 tsp. table salt, fine or use 3/4 Tbsp. kosher salt  
1/4 tsp. instant yeast  
3 cups bread flour  
5 quart covered pot

## Directions:

The night before you want to bake the bread, mix the dough by combining all ingredients in a large mixing bowl. Mix together until the dough just starts to come together. It will be shaggy and doughy - that's okay, that's normal. After covering it with plastic wrap, let sit on countertop for anywhere from 12-20 hours.

When ready to cook bread: the dough is going to be sticky, wet and bubbly. Use a spatula that is wet and dump the dough onto a floured surface. Use the spatula and fold ends of dough over a few times, forming it into a ball. Put a large piece of parchment paper on your countertop and plop the dough onto it. Lift the parchment paper with dough on it and put in a large bowl. Cover the bowl with a towel and let sit for 2 hours. When there is just 30 minutes left of the 2 hours, heat the covered pot at 450 degrees.

Remove the pot from the oven and place the dough (minus the parchment paper) into the pot. Shake the pot to even the dough out. Cover the pot and bake for 30 minutes. Now remove the lid and bake for an additional 15-20 minutes or until the crust is golden brown and the middle of the loaf is 210 degrees. Remove bread to a wire rack and let cool before cutting.

I use a [Lodge Dutch Oven](#) to bake my bread. It works beautifully and is also perfect for making pot roasts and stews.



# One Hour Homemade Bread

## Ingredients:

2-4 tablespoons sugar  
1 1/2 tablespoons instant yeast  
1 1/2 teaspoons salt  
5 1/4 cups white bread flour  
1 1/2 tablespoons oil  
2 cups warm water (100-115 degrees)

## Directions:

In a large mixing bowl, combine the sugar, yeast, salt, and flour. Mix well. Add the oil and water and mix for one minute. Check the consistency of the dough - it should be very sticky, if it's not add more water.

Now mix the dough for 5 minutes.

Spray the surface you will be using to knead the dough with cooking spray. I do this on my clean kitchen table.

Turn the dough on its side and knead it until it has a smooth and even consistency (you should only have to turn the dough a few times to achieve this).

Now divide the dough into 2 pieces. Shape these 2 pieces into the shape of loaves you desire. Place the loaves on a greased baking sheet. Cover the loaves with a large dish towel and let rise for 25 minutes.

As the loaves rise, preheat oven to 350 degrees. Once the loaves have sat for 25 minutes, use a sharp knife sprayed with cooking spray to make several slashes across the top, each cut being about 1/4 inch deep. Bake until golden brown, approximately 25 minutes.

## **Amish Bread**

### **Ingredients:**

2/3 cup sugar, white  
2 cups water heated to 110 degrees  
1 1/2 Tbsp. active dry yeast  
1/4 cup vegetable oil  
1 1/2 tsp. salt  
6 cups bread flour

### **Directions:**

Dissolve the sugar in a large bowl with the warm water. Once the sugar has dissolved, stir in the yeast. Allow the mixture to proof until the yeast looks like a creamy foam.

Now add the oil and salt into the yeast and mix well. Now mix the flour into the yeast mixture, one cup at a time. Lightly flour the surface you will be kneading the dough on. Put the dough on the floured surface and knead. Once well kneaded, put the dough into a bowl that has been very well oiled and turn the dough to coat each side of it. Place a damp cloth over the bowl and allow the dough to rise for about 1 hour or until the dough has doubled in size.

Punch the dough down and knead for a few minutes. Now divide the dough in half and shape into loaves. Oil two 9x5 inch loaf pans and put the dough into the pans. Let the dough sit in the pans until it has risen 1 inch above pans, approximately 30 minutes.

Bake for 30 minutes or until golden brown at 350 degrees in a preheated oven.

# Homemade Cinnamon Bread

## Ingredients:

6 Tbsp. butter  
1 cup milk  
2 1/2 tsp. active dry yeast  
1 tsp. salt  
3 1/2 cups all purpose flour  
1/3 cup sugar  
2 eggs  
2 Tbsp. cinnamon  
Canola oil  
Melted butter (for smearing dough)  
Egg and Milk (a little for brushing the dough)

## Directions:

Melt the butter and milk. Don't boil, but heat until very warm and then allow to cool until it's warm to the touch. Now, gently stir the yeast in and let sit for 10 minutes.

Meanwhile, in a mixing bowl combine the salt and flour.

Using the paddle attachment of an electric mixer, mix the sugar and eggs together. Pour in the yeast mixture in and mix well. Add in half of the flour and on medium speed, beat until thoroughly combined. Add the remaining flour and continue to beat on medium speed until well combined.

Remove the paddle attachment and add the dough hook. Knead the dough for 10 minutes on medium speed.

*Note:* If the dough seems to be really sticky, you can use more flour (1/4 cup) and beat/knead for an additional 5 minutes.

Heat a glass (or metal) mixing bowl until it's warm. Add a little bit of canola oil to the warmed bowl and toss the dough in the oil until it is coated on all sides. Cover the bowl with plastic wrap and put in a warm place for 2 hours.

Remove the dough and turn it onto the surface you'll be working on. Roll the dough into a triangle that is about 18-24 inches in length and no wider than the loaf pan you're going to use. Melt 2 Tbsp. butter and smear the dough with it. In a small bowl, combine the sugar and cinnamon. Sprinkle the cinnamon mixture over the butter smeared dough. Roll the dough toward you, starting at the far end, making sure to keep it tight and contained. Pinch the seam to seal it.

Use some more butter (softened not melted) and smear the loaf pan with it. Put the dough, seam side down, into the pan and cover with plastic wrap. Let rise for 2 hours.

Preheat your oven to 350 degrees.

In a small bowl, mix a little egg and milk. Brush this mixture over the top of the dough and bake on the middle or lower rack of your oven for 40 minutes.

Remove the bread from the pan and allow it to cool before slicing.

# Banana Apple Bread

## Ingredients:

4 bananas (make sure they are nice and ripe)  
1 cup sugar  
2 eggs  
3/4 cup applesauce  
1/2 tsp. salt  
1 tsp. vanilla  
2 cups bread flour

## Directions:

While preheating oven to 350 degrees, grease a 9x5 inch loaf pan.

Slice the bananas and put them in a large mixing bowl. Using an electric mixer, mash the bananas. Add the sugar and mix well on medium speed. Let it sit for 15 minutes.

Once the 15 minute resting period is over, add the eggs and applesauce. Mix well. Now blend in the salt, vanilla and bread flour.

Pour the dough into the greased loaf pan and bake for 55 minutes.

Remove from the oven and let stand for 10-15 minutes.

Remove bread from the pan and put on a wire rack and allow it to cool completely before cutting and serving.

## Five Ingredient Homemade Bread

### Ingredients:

3 1/2 cups all purpose flour  
1 Tbsp. kosher salt  
1 Tbsp. sugar, granulated  
1 1/8 tsp. active dry rapid rise yeast  
1 3/4 cups room temperature filtered water  
Butter, melted (to brush on top of bread)

### Directions:

In a stand mixer, mix together (by hand) the flour, salt, sugar and yeast. Use the dough hook but don't turn the machine on, continue to do it by hand. Slowly add the water and continue mixing by hand until the dough starts to form. Now turn the mixer on lowest speed and allow the dough hook to mix dough for 3 minutes. Knead the dough, on lowest speed, for 4 additional minutes. Your dough should look like a wet ball.

Use some cooking spray and coat a large bowl with it. Dump the dough into the bowl and cover with plastic wrap. Let rise for at least 45 minutes.

Once the dough begins to rise, remove it from the bowl and dump onto your work surface that has been lightly covered with flour. Gently knead the dough and shape it into a loaf.

Grease a baking pan and then add the dough loaf to it. Brush the melted butter over the top and cover with plastic wrap and let rise for 20-30 minutes.

Remove the plastic wrap, put the pan in the oven and bake for 30-45 minutes at 350 degrees.

During the baking process, if the bread starts to brown quickly you can cover it with tin foil.

Remove bread from oven and let cool or serve warm.

**Note:** If you don't have a stand mixer, you can mix the ingredients with a wooden spoon in a bowl and then knead it together by hand.

## Homemade Beer Bread

### Ingredients:

1 can beer (12 ounces)  
1/2 cup sugar

3 cups self rising flour  
2 Tbsp. butter, melted

**Directions:**

While preheating oven to 350 degrees, in a large mixing bowl, add the beer, sugar and flour. Stir until just blended. *Note:* the mixture should be lumpy.

Pour the mixture into a greased loaf pan and bake for 50 minutes.

Remove from oven and evenly pour the melted butter over the top of bread. Put back in the oven and bake for an additional 10 minutes.

Let cool before cutting.

# Wheat Bread

## Ingredients:

1 tsp. salt  
2 Tbsp. honey  
2 Tbsp. sugar, brown  
2 Tbsp. oil  
1 Tbsp. milk  
1 cup 110-115 degrees water  
1 1/2 cups flour, whole wheat  
1 1/2 cups flour, all purpose  
2 tsp. instant active dry yeast

## Directions:

In a large mixing bowl add the first six ingredients. Stir until combined.

Now add the two flours and yeast. Knead the dough until it becomes smooth and elastic, about 10-15 minutes. Dump the dough into a greased bowl and turn the dough until all sides have been coated with oil. Cover with a towel and let rise for about 40 minutes or until dough has doubled.

Punch the dough down and knead for a few minutes and then form into a loaf. Put the dough into a greased loaf pan and cover. Place in a warm area and let rise for 30 minutes or until almost doubled in size.

Bake for 30 minutes at 350 degrees. If loaf begins browning too soon, put a piece of tin foil on top to help prevent it from darkening too much.

Remove bread from oven and allow to rest in pan for few minutes. Transfer it to a wire rack and cover it with a cloth. Let cool or serve when still warm.

# Easy Homemade Banana Bread

## Ingredients:

3 ripe bananas, mashed  
1 1/2 cups sugar  
1/2 cup butter, softened  
2 cups flour, all purpose  
1/2 tsp. baking soda  
1/4 tsp. salt  
2 eggs  
1/3 cup sour milk  
1 tsp. vanilla extract

## Directions:

While preheating oven to 350 degrees, lightly grease an 8x4 inch loaf pan.

In a large bowl, mix together the bananas, sugar, butter, flour, baking soda, salt, eggs, milk and vanilla. Pour the batter into the greased pan.

Bake for 60 minutes or until toothpick inserted in center comes out clean.

## Homemade Bread with Molasses

### Ingredients:

7 teaspoons dry yeast  
7 cups water, lukewarm  
1 cup molasses  
1/2 cup sugar, brown  
1/2 cup wheat germ  
1 tablespoon salt  
1/2 cup cracked wheat  
1/2 cup shortening  
1/2 cup wheat bran  
10-12 cups flour

### Directions:

In a medium sized bowl, dissolve the yeast in the lukewarm water with sugar added. Add in and mix thoroughly the molasses, sugar, wheat germ, salt, cracked wheat, shortening and wheat bran. Slowly add in enough flour to make the dough easy to work with. Knead for 10 minutes. Let rise until the dough doubles in size. Now punch it down and let rise again. Shape the dough into 6 loaves and grease the top of them with some melted butter. Again, let rise. And now bake for 45 minutes at 350 degrees.

# Granola Bread

## Ingredients:

1 3/4 cup whole wheat flour  
1 teaspoon baking soda  
1/4 teaspoon salt  
1 cup packed brown sugar  
1/2 cup butter  
2 large mashed ripe bananas  
2 large eggs  
1 cup granola  
1/2 cup chopped nuts  
1/4 cup raisins

## Directions:

Sift together all the dry ingredients. Cream together the brown sugar and butter; slowly adding the mashed bananas and gently beaten eggs. Stir in the granola. Now add the flour mixture, nuts and raisins and mix together. Pour the mixture into an oiled loaf pan and bake for 40 minutes at 350 degrees. Remove from oven and let cool on a wire rack.

## **Homemade Whole Wheat Bread**

### **Ingredients:**

1/3 cup agave  
2 packages active dry yeast  
3 cups very warm water  
1 Tbsp. salt  
1/3 cup olive oil  
1/4 cup gluten  
8-9 cups whole wheat pastry flour

### **Directions:**

While preheating oven to 350 degrees, in a large bowl whisk together the agave, yeast and warm water. Now add the salt and then stir in 1/4 cup oil, gluten and 5 cups of flour. Cover with a damp rag and sit on top of preheating oven. Let it sit for 30 minutes or until big and bubbly.

Sprinkle 1 cup flour over dough and slowly knead the dough (right in the bowl, no need to remove it). As you knead the dough, add in just enough flour so that it is slightly sticky and manageable to work with. Now dump the dough out onto a floured surface and knead it with more flour until it becomes soft but not too sticky.

Divide the dough into 3 loaves and put into 9x5 greased loaf pans. Use the remainder of the oil to drizzle each loaf with some of it. Allow the dough to rise until it's about 1 inch above the pans.

Bake for 25-30 minutes.

Serve warm with butter and honey.

## **Easy Homemade Honey Whole Wheat Bread**

### **Ingredients:**

2 teaspoons salt  
3 tablespoons oil  
3 tablespoons honey  
2 cups very warm water (120-130 degrees)  
6 cups flour, whole wheat  
1 tablespoon active dry yeast  
1/4 – 1/3 cup gluten flour  
2 teaspoons lemon juice

### **Directions:**

In a large bowl, add the salt, oil, honey and water. Now add 1/2 cup flour and then the yeast. Mix for approximately 1 minute and then cover and let rest for 10 minutes.

In a large bowl, mix the gluten flour together with the wheat flour.

Start mixing, adding 1 cup flour at a time. Add the lemon juice in at some point and then once all the flour has been added and mixed, knead dough for 7-10 minutes.

Turn oven to warm.

Divide the dough in half, forming two loaves and then place those loaves into two greased bread pans. Now turn the oven off and put the pans in there to let the dough rise. If the crust feels tough, place a pan of water in the oven while the dough is in there rising.

Let rise for about 20-40 minutes, so that it doubles in size. Once it has fully risen, turn the oven to 350 degrees (do not open the oven door) and bake for 30-35 minutes.

Brush the tops of each loaf with butter or olive oil after removing from oven.

# Homemade Orange Bread

## Ingredients:

1 package active dry yeast  
3/4 cup 95-110 degree warm water  
2 tablespoons brown sugar  
1/2 cup orange juice at room temp  
2 tablespoons butter. Softened  
1 teaspoon salt  
Grated rind (zest) of 1 orange  
3 cups flour, all purpose

## Directions:

Mix the yeast and warm water together in a large bowl. Now add the sugar, orange juice, butter, salt and orange zest. Stir until mixed well. Add 2 1/2 cups of the flour and mix well. Now add in more flour – enough to make a dough that follows the spoon around the bowl. Now turn the dough out onto a floured surface and knead for 10 minutes.

As you knead the dough, add more flour as needed forming a firm and smooth to the touch dough. Put the dough into a medium sized bowl that has been greased with oil, making sure to turn the dough so that the top is also lightly greased. Put a clean cloth over the top of bowl and let rise in a warm area for at least 60 minutes.

After the 60 minutes is up, punch down the dough and turn it out onto a lightly floured board. Knead for 5 minutes or until the bubbles are out of the bread. Form the dough into a loaf and place in a greased 8x4 inch bread pan. Cover the pan and let dough rise again – this time for 45 minutes or until it doubles in size.

Bake for 40 minutes at 350 degrees or until golden brown on top and bread sounds hollow when you tap the top of it.

Remove to a wire rack and let cool before cutting into it.

# Homemade Caraway Bread

## Ingredients:

1 cup water  
1 teaspoon caraway seeds  
2 tablespoons brown sugar  
1 tablespoon grated orange peel  
1 tablespoon butter  
1/4 cup milk  
1 teaspoon salt  
2 1/4 teaspoons active dry yeast  
2 2/3 cup bread flour

## Directions:

Boil the water, caraway seeds, brown sugar, orange peel and butter in a small saucepan for 3 minutes. Remove from the heat and let cool until the mixture is lukewarm.

Pour this mixture into a bowl and add the milk, salt and yeast, stirring until the yeast dissolves. Mix in the flour.

Cover the bowl with plastic wrap, put in a warm place and let sit for 30 minutes.

Stir down the batter and then scrape it into a greased 9x5x3 inch bread pan. Cover the pan and put in warm place and let rise for another 30 minutes or until it has doubled in size.

Bake for 45 minutes at 375 degrees or until you tap it and it sounds hollow.

Remove the bread from the pan and let cool.

# Homemade Chocolate Bread

## Ingredients:

4 cups bread flour  
2 tablespoons sugar  
1/4 cup cocoa, unsweetened  
1 tablespoon brown sugar  
1 tablespoon vegetable oil  
1 teaspoon salt  
1 package (1/4 ounce) active dry yeast  
1 1/2 cups warm water (95-110 degrees)

## Directions:

Mix 2 cups bread flour, sugar, cocoa, brown sugar, oil, salt, yeast and water in a large bowl. Now add the remainder of the flour, 1/4 cup at a time, and mix well until a soft dough forms. Turn the dough onto a floured board and knead it for 5 minutes. Add a small amount of flour each time it gets too sticky to work with.

Put the dough into a greased bowl, making sure to turn it over so that the top is also lightly greased. Cover the bowl and let sit in a warm spot for 1 hour. Punch down the dough, turn it out onto a board and knead for an additional 5 minutes, shaping it into a loaf. Put the loaf into a greased 9x5 inch pan. Cover the pan and put in a warm place and let dough rise for about 45 minutes.

Bake for 30 minutes at 400 degrees.

# Pineapple Zucchini Bread

## Ingredients:

Cooking spray  
3 cups all purpose flour, sifted  
1 1/2 tsp. ground cinnamon  
1 tsp. baking soda  
1 tsp. salt  
1/2 tsp. baking powder  
2 eggs, large sized  
2 cups grated zucchini  
2 cups sugar  
2/3 cup canola oil  
2 tsp. vanilla  
1/2 cup egg substitute  
2 cans (8 ounces each) crushed pineapple in juice, drained

## Directions:

While preheating oven to 325 degrees, spoon the flour into dry measuring cups and level with a knife.

In a large bowl, combine the flour, cinnamon, baking soda, salt and baking powder.

Beat the eggs at medium speed with a mixer (until they become foamy). Now add the zucchini, sugar, oil, vanilla and egg substitute, beating until well blended. Fold in the pineapple.

Coat two 9x5 baking loaf pans with cooking spray and spoon the batter evenly into the two pans.

Bake for 60 minutes or until a toothpick inserted into center comes out clean.

Allow to cool, in pans, for 10 minutes on a wire rack and then remove the bread from the pans and put on wire rack to completely cool.

# Rosemary Poppy Seed Bread

## Ingredients:

1 tablespoon active dry yeast  
2 cups warm water (95-110 degrees)  
1 tablespoon butter, softened  
1/2 cup milk, at room temp  
1 tablespoon salt  
2 tablespoons poppy seeds  
1 tablespoon dried rosemary, crushed slightly  
6 cups all purpose flour

## Directions:

Mix the water and yeast in a large bowl. Now add the butter, milk, salt, poppy seeds and rosemary. Stir until combined thoroughly. Add in 4 cups of the flour and mix well. Add in more flour, enough to make dough that follows the spoon around the bowl. Turn the dough onto a lightly floured surface and knead for 8 minutes. Add in more flour as needed – enough to make the dough soft and smooth to the touch. Put the dough into a medium sized bowl that has been greased. Cover with a cloth and put in warm place and let dough rise for 1 hour.

After 1 hour, punch down the dough and then turn it out onto a surface that has been lightly floured. Knead it for 5 minutes or until bubbles are gone. Shape the dough into a round loaf and place into a 2 1/2 quart casserole dish that has been greased. Cover and let rise in a warm place for 45 minutes.

Bake for 45 minutes at 350 degrees or until you tap it and it sounds hollow. Remove bread onto a wire rack and let cool.

## **Homemade French Bread**

### **Ingredients:**

1 tsp. salt  
2 1/4 tsp. active dry yeast  
1 Tbsp. sugar  
2 1/4 – 2 3/4 cups flour  
1 cup very warm water (120 degrees)  
1 egg white

### **Directions:**

In a standing mixer bowl, combine the salt, yeast, sugar and 1 1/2 cups flour. Now add the water and beat for 3 minutes. Now beat in enough flour to make soft but kneadable dough.

Turn the dough out onto a floured surface and knead until smooth and elastic, approximately 3-5 minutes.

Put the dough into a bowl, cover with a towel and let rise for 45 minutes. Punch the dough down and then roll into a long rectangular shape. Roll up like a jelly roll, starting from the long end.

Put the dough, seam side down, onto a greased baking sheet and cover with a wet tea towel. Let rise for 30-45 minutes or until the dough has doubled.

While preheating oven to 400 degrees, whisk 1 Tbsp. water and 1 egg white until foamy. Use a pastry brush and brush the beaten egg white onto the bread and then use a sharp knife to make some diagonal slashes on top.

Bake for 15-20 minutes and then cool on a wire rack.

## **Caraway and Dill Bread**

### **Ingredients:**

3 tsp. white vinegar  
2 cups milk, soy  
1 1/4 tsp. fine grain sea salt  
1 3/4 tsp. baking soda  
2 Tbsp. caraway seeds  
1 Tbsp. dried dill  
1 3/4 cups unbleached all purpose flour  
2 1/3 cups rye flour

### **Directions:**

While preheating oven to 400 degrees, combine the vinegar and soy milk in a small bowl and set aside.

In a large bowl, sift the salt, baking soda, and flours. Sprinkle the caraway seeds and dill on top. Make a well in the flour and pour the vinegar/milk mixture into it. Use a wooden spoon and gently stir the ingredients together.

Turn the dough out onto a lightly floured surface and knead until the dough comes together and starts to look smooth, approximately 1 minute. Shape into a ball, lightly flattened.

Place the dough ball onto a lightly floured baking sheet. Brush the dough with a little bit of soy milk and lightly dust with flour. Make two large X's on the top of the dough and then sprinkle some caraway seeds into the creases.

Bake the bread for 30 minutes and then move the bread up in the oven so that the top of the bread can be roasted for an additional 15-20 minutes.

Cool on a wire rack.

## **Onion and Dill Bread**

### **Ingredients:**

1/4 cup warm water  
1 envelope active dry yeast  
1 cup small curd low fat cottage cheese  
1 tsp. lightly crushed dill seed  
2 tsp. fresh, minced dill weed  
1 Tbsp. sugar  
1 tsp. dried onion flakes  
1/2 tsp. salt  
1/2 tsp. baking powder  
1 Tbsp. butter  
2 – 2 1/4 cups whole wheat flour  
2 whole egg whites

### **Directions:**

In a bowl, dissolve the yeast in the warm water. Heat the cottage cheese until lukewarm, remove from heat and add the dill, sugar, onion flakes, salt, baking powder, butter and egg whites. Now add the yeast water mixture and mix to blend. Gradually add the flour to form stiff dough.

Coat a 1 1/2 quart casserole dish with vegetable cooking spray and turn the dough into greased dish. Cover with a clean cloth and put in a warm place and let rise for 40 minutes.

Bake for 40-45 minutes at 350 degrees.

## **Cheddar and Dill Beer Bread**

### **Ingredients:**

1 tsp. salt  
1 Tbsp. baking powder  
1 Tbsp. sugar  
3 cups all purpose flour  
1 cup sharp cheddar cheese, finely grated  
2 Tbsp. fresh dill, chopped  
1 can (12 ounces) beer

### **Directions:**

While preheating oven to 375 degrees, combine the salt, baking powder, sugar, flour, cheese and dill in a large bowl. Stir in the beer slowly and mix until just combined. (Note: the batter will be thick).

Spread the dough into an 8 inch loaf pan that has been greased. Bake for about 45 minutes, or until golden brown and a toothpick stuck in the center comes out clean.

Place the pan on a wire rack and allow to cool for 10 minutes then remove bread from the pan and place on the rack and allow to cool for an additional 10 minutes.

## **Homemade Garlic Dill Bread**

### **Ingredients:**

1 teaspoon salt  
1 tablespoon sugar  
1 teaspoon dill seeds  
1/2 cup cottage cheese  
1 tablespoon cream cheese  
2 teaspoons active dry yeast  
3/4 cup warm water  
1 tablespoon softened butter  
1/2 teaspoon garlic powder  
2 1/4 cups all purpose flour

### **Directions:**

In a medium sized bowl, mix together the salt, sugar, dill, cottage cheese and cream cheese. Add the yeast and warm water and stir until the yeast dissolves. Now mix in the butter, garlic powder and just enough flour to make a stiff dough.

Turn the dough onto a floured surface and knead for 8 minutes. If needed, you can knead in more flour a tablespoon at a time.

Grease a bowl and put the dough in it and turn over so that the top is greased. Cover the bowl and put in a warm place and let dough sit for 1 hour.

Punch the dough down and then turn it out onto a lightly floured surface and briefly knead again, shaping dough into an oval loaf.

Grease a baking sheet and sprinkle some cornmeal over it (if desired).

Put the dough loaf on the baking sheet, cover and let rise for 45 minutes.

Bake for 35 minutes at 375 degrees or until the bread sounds hollow when tapped.

Remove from oven and let cool on wire rack.

## **Homemade Bread Pudding**

### **Ingredients:**

8 slices toasted whole wheat bread, cut into cubes  
4 tablespoons unsalted butter  
1 cup nonfat milk  
2 large eggs  
1/2 cup granulated sugar  
2 teaspoons vanilla extract  
1 cup, packed, raisins

### **Directions:**

While preheating oven to 350 degrees, melt butter in a pie dish and grease the sides of it.

In a large bowl, mix the milk, eggs, sugar, vanilla and raisins.

Add the bread to the mixture and allow it to soak up the liquid.

Pour the bread mixture into the greased pie dish.

Bake for 30-45 minutes.

# Apple Cinnamon Bread Pudding

## Ingredients:

8 slices Texas toast, cubed  
2 cups applesauce  
4 eggs  
1/2 cup white sugar  
1/2 cup brown sugar  
2 Tbsp. brown sugar (for topping)  
1 1/2 tsp. cinnamon  
1 cup whole milk  
Icing:  
2 Tbsp. milk  
1/2 tsp vanilla extract  
1 cup powdered sugar

## Directions:

While preheating oven to 350 degrees, spray a 9x13 baking dish with cooking spray and set aside.

Whisk together the applesauce, eggs, 1/2 cup brown sugar, white sugar, cinnamon and milk. Pour into the greased baking dish and sprinkle with 2 tablespoons brown sugar. Bake for 50-55 minutes. Remove and cool for a few minutes.

In a small bowl mix together the milk, vanilla and powdered sugar to create the icing. Drizzle this icing over the warm bread pudding and serve.

# Pumpkin Bread

## Ingredients:

3 cups sugar  
1 cup softened butter  
3 eggs  
1 1/2 tsp. baking soda  
3 tsp. baking powder  
1 1/2 tsp. nutmeg  
1 1/2 tsp. cinnamon  
1 1/2 tsp. cloves  
3 cups all purpose flour  
1 can (15 ounces) pumpkin

## Directions:

Cream the butter and sugar together until light and fluffy in a large bowl. Now beat in the eggs. Combine all the dry ingredients and slowly stir into the butter/sugar mixture. Now beat in the pumpkin.

Grease two 9x5 inch loaf pans and split the dough evenly between the two pans.

Bake for 1 hour at 350 degrees.

Allow to cool in the pans for 10 minutes and then remove bread and put on wire rack to complete the cooling process.

# **Cream Cheese Strawberry Bread**

## **Ingredients:**

4 ounces cream cheese, softened  
1 cup sugar  
1/2 cup softened butter  
2 eggs  
1 tsp. vanilla extract  
1/2 tsp. baking soda  
2 tsp. baking powder  
2 cups flour  
1/2 tsp. Kosher salt  
1/2 cup buttermilk  
1 1/2 cups rinsed, dried and chopped strawberries

## **Directions:**

Grease and flour a 9x5 inch loaf pan.

In a large bowl, use an electric mixer and cream the sugar, butter and cream cheese until fluffy. Add in the eggs one at a time and then mix in the vanilla.

In another bowl, mix together the baking soda, baking powder, flour, and salt. Blend until the ingredients are just blended. Add the buttermilk and stir until just combined – do not over mix.

Slowly and gently fold in the strawberries. (Note: the dough is going to be thick)

Bake for 50-60 minutes at 350 degrees.

# Homemade Chocolate Chip Bread

## Ingredients:

2 Tbsp. sugar  
1/4 ounce packet dry yeast  
2 Tbsp. + 2 tsp. vegetable oil  
1 cup warm water  
1 tsp. salt  
3 1/2 cups bleached all purpose flour  
2 cups semisweet chocolate chips  
1 beaten large egg

## Directions:

In the bowl of an electric mixer fitted with a dough hook, combine the sugar, yeast, 2 Tbsp. oil and water. Beat for 1 minute on low. Now add the salt, flour, and chocolate chips and beat on medium speed until the mixture forms into a ball, leaves the side of the bowl and climbs up the dough hook. Remove the dough from the bowl and using your hands, form the dough into a smooth ball.

Oil a bowl with 1 tsp. oil and put the dough in it. Turn the dough so that all sides are covered with oil. Put plastic wrap over the bowl and put in a warm place and let rise for 60 minutes.

While preheating the oven to 350 degrees, place the dough on a lightly floured surface and knead a few times and form into a 6 inch loaf.

Using the 1 tsp. of remaining oil, grease a loaf pan and put the dough into the pan. Make 3 slits, using a sharp knife, across the top of the dough. Cover with plastic wrap and put in a warm place and let sit for another 60 minutes.

Brush the beaten egg over the top of the bread and bake for 30-35 minutes.

Cool on a wire rack.

# Homemade Focaccia Bread

## Ingredients:

1 tsp. rosemary, dried and crushed  
1 egg  
3 Tbsp. olive oil  
2 Tbsp. vegetable oil  
1 tsp. white sugar  
1 tsp. salt  
1 Tbsp. active dry yeast  
3 1/2 cups all purpose flour  
1 cup water

## Directions:

In a large bowl, combine 1 cup flour, sugar, salt and yeast and mix well. Heat water and vegetable oil until warm and add to the yeast mixture along with the egg. Use an electric mixer and blend on low speed until moistened. Now beat for an additional 2 minutes. Stir in 1 3/4 cup flour as you continue to beat the mixture. When the dough pulls away from the side of the bowl, stop.

Turn out the dough onto a floured surface and knead in 3/4 cup flour. Cover the dough with a bowl and let rest for 5 minutes. Now place the dough onto a greased baking sheet and roll out into a 12 inch circle. Grease a piece of plastic wrap and cover the dough and then wrap in a warm towel. Keep in a warm place for 30 minutes.

Uncover the dough and use a spoon handle to poke holes in it at 1 inch intervals. Drizzle olive oil over the dough and then sprinkle with rosemary.

Bake for 17-27 minutes at 400 degrees. Remove from baking sheet and put on wire rack to cool.

# Potato Bread

## Ingredients:

3 white potatoes, pared and cubed  
2 cups warm water (110 degrees) or water from pot potatoes were cooked in  
2 tablespoons shortening  
1 tablespoon salt  
2 tablespoons sugar  
1 package (1/4 ounce) active dry yeast  
1 egg white (optional)

## Directions:

Add 2 1/2 cups water to a large saucepan and add the cubed potatoes. Bring to a boil and then reduce heat and simmer for 15 minutes. Drain the potatoes and keep 2 cups of the water. Put the potatoes in a large bowl and mash with a fork. Add the potato water – if there wasn't enough to make 2 cups, add warm water to make 2 cups. Now add the shortening and stir until dissolved. Set the bowl aside until lukewarm.

Now stir in the salt, sugar and yeast. Add enough bread flour and mix it to make a thick dough that you can knead by hand. Put the dough onto a wooden cutting board and knead for 8 minutes. As you knead the dough, make sure to break up any large potato lumps with your fingers. Grease a bowl and put the dough in it. Turn the dough over in the bowl so that the top of dough is lightly greased. Cover with a towel, put in a warm place and let rise for 1 hour.

Punch down the dough and turn lightly onto a floured surface. Knead for 5 minutes to work out the bubbles. Divide the dough in half and form each half into a loaf. Put each loaf into a greased 5.25x9x2.75 inch loaf pan. Put a kitchen towel over the loaves and let rise for 30-45 minutes.

Brush the loaves with the egg white and bake for 45 minutes at 375 degrees.

# Chocolate Marbled Banana Bread

## Ingredients:

2 cups flour (all purpose works best)  
1/2 tsp. salt  
3/4 tsp. baking soda  
1/4 cup softened butter  
1 cup sugar  
1/2 cup egg substitute  
1/3 cup low fat plain yogurt  
3 ripe bananas, mashed  
1/2 cup semisweet chocolate chips

## Directions:

While preheating oven to 350 degrees, spoon the flour into dry measuring cups and then level with a kitchen knife. Use a whisk and stir together the flour, salt and baking soda.

In a large bowl, put the butter and sugar and beat on medium speed with an electric mixer for 1 minute. Now add the egg substitute, yogurt and banana. Beat until blended and then add the flour mixture and continue to beat on low speed until moist.

In a microwave safe bowl, put the chocolate chips and microwave on high for 1 minute or until almost melted, stirring until almost smooth. Cool slightly and then spoon alternately with the plain batter into a greased 8.5x4.5 inch loaf pan. Use a knife to swirl the batters together.

Bake for 1 hour and 15 minutes at 350 degrees.

Cool for 10 minutes in the pan on a rack and then remove the bread and let cool on a wire rack.

# Chocolate Chip Pumpkin Bread

## Ingredients:

2 eggs  
1 cup sugar  
1/2 cup softened butter  
1 cup canned pumpkin  
1 teaspoon baking soda  
2 cups flour  
1 teaspoon cinnamon  
1/2 cup chocolate chips  
Topping:  
3 teaspoons whipping cream  
1/2 cup powdered sugar

## Directions:

While preheating oven to 350 degrees, grease a 9x5 inch loaf pan and set aside.

Whisk the eggs, sugar, butter and pumpkin in a large bowl. Now stir in the baking soda, flour and cinnamon. Add the chocolate chips and mix well.

Spread the dough into the prepared loaf pan and bake for 1 hour and 10 minutes. Insert a toothpick in the center and make sure it comes out clean – if it doesn't, cook for a bit longer.

Make the glaze by mixing together, in a medium bowl, the whipping cream and powdered sugar. Pour this mixture on top of the bread once the bread has cooled off.

## **Chocolate Zucchini Bread**

### **Ingredients:**

2 cups flour (all purpose works best)  
3 Tbsp. cocoa  
1 tsp. cinnamon  
1/4 tsp. baking powder  
1 tsp. baking soda  
3 Tbsp. canola oil  
3/4 cup sugar  
2 eggs  
1 tsp. vanilla extract  
1 cup applesauce  
2 cups zucchini, shredded  
1/2 cup walnuts, coarsely chopped  
1/3 cup semi sweet chocolate chips

### **Directions:**

While preheating oven to 350 degrees, use cooking spray to coat a 9x5x3 inch loaf pan.

Combine the flour, cocoa, cinnamon, baking powder and baking soda in a large bowl. Set aside.

In a medium bowl, whisk together the oil, sugar and eggs. Now stir in the vanilla and applesauce. Add in all the dry ingredients and mix until moistened. Now stir in the zucchini, walnuts and chocolate chips.

Pour the dough into the prepared loaf pan and bake for 45-55 minutes.

Allow to cool in pan.



## Recommended Resources

[Homemade Convenience Foods](#)

[Baking Made Simple](#)

[Casseroles Made Simple](#)

I hope you have enjoyed this homemade bread cookbook and are ready to jump in and try some of the recipes. On the next page you'll be able to rate this book, tweet and post on Facebook about it. Please take a moment to do that ... I would be very grateful and it will help others find this book.

I would also appreciate it very much if you could leave a short review of the book on Amazon. It'll help me improve this and future kindle cookbooks and help other bread lovers like yourself decide if the Homemade Bread Cookbook is right for them.

Many Thanks and have a wonderful week – Susanne

<http://www.amazon.com/Hillbilly-Housewife/e/B0093KORPW/> (my Amazon Author Page)

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