

Quick Breads, Muffins, and Coffee Cakes

Apple Cinnamon Bread

Sally Eustice, *History from the Hearth – A Colonial Michilimackinac Cookbook* (Mackinac Island, Michigan: Mackinac State Historic Parks, 1997), p. 114
Contributed by Diane Wolford Sheppard

Sally notes that this recipe is like a coffee cake

Dough:

2 cups sifted flour
2 tsp baking powder
½ teaspoon salt
½ teaspoon sugar
2 tablespoon butter
1 egg, beaten
1 cup milk

Topping:

1 cup brown sugar
4 tablespoons softened butter
½ teaspoon cinnamon
Apples, peeled and sliced

Mix flour, baking powder, and salt. Cream sugar with butter. Add beaten egg and milk. Stir in flour mixture. Pour the batter into a greased cast iron kettle or a 9” round cake pan. Mix brown sugar, butter, and cinnamon in a bowl. Sprinkle on batter and place apples on top. Bake at 425° for 35 minutes.

Apple Coffee Cake with Crumble Topping and Brown Sugar Glaze

Emeril Lagasse, contributed by Gail Moreau-DesHarnais

Ingredients:

Cake:

1 stick plus 2 teaspoons unsalted butter
1 ½ cups packed light brown sugar
2 large eggs
2 cups all-purpose flour
1 teaspoon baking soda
1 teaspoon ground cinnamon
½ teaspoon salt
1 cup sour cream
1 teaspoon pure vanilla extract
2 cups peeled, cored, and chopped apples

Crumble Topping:

½ cup packed light brown sugar
½ cup all-purpose flour
½ teaspoon ground cinnamon
4 tablespoons unsalted butter, softened

Brown Sugar Glaze:

½ cup packed light brown sugar
½ teaspoon vanilla extract
2 tablespoons water

Directions:

Preheat the oven to 350 degrees F. Lightly grease a 13 by 9-inch glass baking dish with 2 teaspoons of the butter.

In a large bowl, cream together the remaining stick of butter and sugar until light and fluffy. Add the eggs 1 at a time, beating after the addition of each. In a separate bowl or on a piece of parchment, sift together the flour, baking soda, cinnamon, and salt. Add to the wet ingredients, alternating with the sour cream and vanilla. Fold in the apples. Pour into the prepared baking dish, spreading out to the edges.

To make the topping, in a bowl combine the sugar, flour, cinnamon, and butter, and mix until it resembles coarse crumbs. Sprinkle the topping over the cake and bake until golden brown and set, 35 to 40 minutes. Remove from the oven and let cook on a wire rack for 10 minutes.

To make the glaze, in a bowl, combine the sugar, vanilla, and water and mix until smooth. Drizzle the cake with the glaze and let harden slightly. Serve warm.

Serves 12

Apple Coffee Cake

Betty Crocker, *Bisquick Classics and New Favorites* (Minneapolis: General Mills, Inc., 1993), p.
Contributed by Diane Wolford Sheppard

Streusel Topping:

2/3 cup Bisquick Original Baking Mix
2/3 cup packed brown sugar
1 teaspoon ground cinnamon
½ teaspoon ground nutmeg
¼ cup (½ stick) firm margarine or butter

Mix baking mix, brown sugar, cinnamon, and nutmeg. Cut in margarine with fork or pastry blender until mixture is crumbly.

Coffee Cake:

2 cups Bisquick Original Baking Mix
2/3 cup milk or water
3 tablespoons sugar
1 egg
2 medium cooking apples (Baldwin, Northern Spy, and Rome Beauty), peeled and thinly sliced (about 2 cups)
2 tablespoons chopped nuts
Glaze (see below)

Heat oven to 400°. Grease square baking dish, 9x9x2 inches. Prepare Streusel Topping (see above); reserve.

Mix baking mix, milk, sugar, and egg; beat vigorously 30 seconds. Spread half of the batter in baking dish. Arrange apple slices on batter; sprinkle with half of the topping. Spread remaining batter over apple slices; sprinkle with remaining tops. Sprinkle with nuts.

Bake about 25 minutes or until toothpick inserted in center comes out clean; cool. Drizzle with Glaze (see below).

Glaze:

½ cup powdered sugar

2 – 3 tablespoons milk

Mix ingredients until smooth and drizzling consistency.

8 servings

Cinnamon-Apple Coffee Cake

Betty Crocker, *County Holidays* (Minneapolis: General Mills, Inc., 1987), p. 50

Contributed by Diane Wolford Sheppard

1 can (21 ounces) apple pie filling

2 teaspoons ground cinnamon

3 cups all-purpose flour

1 cup granulated sugar

1 ½ cups milk

½ cup butter or margarine, softened

3 teaspoons baking powder

1 teaspoon salt

3 eggs

¼ cup packed brown sugar

2 tablespoons margarine or butter, melted

Glaze (below)

Heat oven to 350° F. Grease rectangular pan, 13x9x2 inches. Mix pie filling and cinnamon; reserve. Beat flour, granulated sugar, milk, ½ cup margarine, baking powder, salt, and eggs in large bowl on low speed, scraping bowl constantly, 30 seconds. Beat on medium speed, scraping bowl frequently, 2 minutes. Pour half of the batter (about 2 cups) into the pan. Spoon half of the pie filling mixture (about 1 cup) over batter in pan; repeat with remaining batter and pie filling mixture. Sprinkle brown sugar and nuts over pie filling mixture; drizzle with melted margarine. Bake until wooden pick inserted in center comes out clean, 45 to 50 minutes. Cool slightly; drizzle glaze (see below) over top. Serve warm.

12 to 16 servings

Glaze:

¾ cup powdered sugar

1 tablespoon margarine or butter, softened

¾ teaspoon vanilla

2 to 3 teaspoons hot water

Beat all ingredients until smooth and of desired consistency.

Apple-Walnut Muffins

Favorite Recipes, *The Muffin Cookbook* (Lincolnwood, Illinois: Favorite Recipes, 1989), p. 61
Contributed by Diane Wolford Sheppard

2 cups all-purpose flour
2/3 cup sugar
2 ¼ teaspoons baking powder
¾ teaspoon salt
¼ teaspoon ground cinnamon
1 egg
2/3 cup milk
3 tablespoons vegetable oil
1 teaspoon grated lemon peel
¾ teaspoon vanilla
1 cup chopped Diamond walnuts
¾ cup coarsely grated pared apple

In medium bowl, sift flour with sugar, baking powder, salt, and cinnamon. In small bowl, beat egg; add milk, oil, lemon peel, and vanilla. Stir into dry ingredients, mixing just until flour is moistened. Fold in walnuts and apple. Spoon batter into 12 greased 2 ½ inch muffin cups. Bake in preheated 400° F oven 20 to 25 minutes or until golden brown and wooden pick inserted in center comes out clean.

Makes 12 muffins

Blueberry-Cherry Coffee Cake

Betty Crocker: <http://www.bettycrocker.com/recipes/blueberry-cherry-coffee-cake/f5e7e3c4-3fe4-4a6d-8f42-cc45bea40e43>

Contributed by Diane Wolford Sheppard

Coffee Cake:

3 cups Original Bisquick Mix
¾ cup granulated sugar
¼ cup vegetable oil
1 ½ teaspoons vanilla
2 eggs
1 cup plain fat-free yogurt
2 cups fresh or Cascadian Farm frozen organic blueberries
½ cup finely chopped almonds, if desired
¼ cup orange-flavored liqueur or orange juice
¾ cup dried cherries

Glaze:

1 cup powdered sugar
4 teaspoons orange juice
½ teaspoon vanilla

1. Heat oven to 350° F. Generously grease 12-cup fluted tube cake pan with shortening; lightly flour.
2. In large bowl, stir Bisquick mix, granulated sugar, oil, vanilla, eggs, and yogurt until mix. Stir in remaining coffee cake ingredients. Spread in pan.
3. Bake 50 – 55 minutes or until toothpick inserted near center comes out clean. Cool 15 minutes; remove from pan. Cool completely, about 1 hour.

4. In small bowl, stir glaze ingredients until smooth and thin enough to drizzle. Drizzle over coffee cake.

Serves 16

For Cranberry Coffee Cake, use coarsely chopped cranberries instead of the blueberries, chopped dried apricots instead of the cherries and almond extract instead of the vanilla.

To sugar the blueberries for a garnish, roll frozen blueberries in sugar, or lightly brush fresh or frozen blueberries with corn syrup, then roll in sugar.

Blue Ribbon (Blueberry) Muffins

Favorite Recipes, *The Muffin Cookbook* (Lincolnwood, Illinois: Favorite Recipes, 1989), p. 35

United Fresh Fruit and Vegetable Association

Contributed by Diane Wolford Sheppard

2 cups all-purpose flour
3 tablespoons brown sugar
1 tablespoon baking powder
½ teaspoon salt
1 egg
¼ cup butter or margarine, melted
1 cup milk
1 cup fresh blueberries
2 tablespoons granulated sugar

Preheat oven to 425° F. Grease 12 (2 ½ inch) muffin cups. In large bowl, combine flour, brown sugar, baking powder, and salt. In small bowl, combine egg, butter, and milk until blended. Add to flour mixture, stirring just until moistened. Fold in blueberries. Spoon into muffin cups. Sprinkle granulated sugar over tops. Bake 20 to 25 minutes or until wooden pick inserted in center comes out clean. Remove from pan. Serve warm.

Makes 12 muffins

Cherry-Nut Bread

Betty Crocker, *County Holidays* (Minneapolis: General Mills, Inc., 1987), 53

Contributed by Diane Wolford Sheppard

2 ½ cups all-purpose flour
1 cup buttermilk (or add 1 ¼ cups whole milk to 1 tablespoon vinegar. Let stand 5 minutes)
¼ cup maraschino cherry juice
½ cup granulated sugar
½ cup packed brown sugar
¼ cup shortening
2 eggs
3 teaspoons baking powder
1 teaspoon salt
¼ teaspoon baking soda
1 cup chopped nuts
½ cup chopped drained maraschino cherries

Heat oven to 350°. Grease and flour loaf pan, 9x5x3 inches. Beat all ingredients except cherries in large bowl on low speed 15 seconds. Beat on medium speed, scraping bowl constantly 30 seconds. Stir in cherries. Pour into pan. Bake until wooden pick inserted in center comes out clean, 70 to 75 minutes. Immediately remove from pan; cool completely. Store at least 8 hours before slicing.

Cranberry Surprise Loaf

Pillsbury, *Fall Baking Cookbook* (Minneapolis: The Pillsbury Company, 1988), p. 28

Contributed by Diane Wolford Sheppard

2 (3-ounce) package cream cheese, softened
1 egg
2 cups Pillsbury's Best All Purpose or Unbleached Flour
1 cup sugar
1 ½ teaspoons baking powder
½ teaspoon baking soda
½ teaspoon salt
¾ cup apple juice
¼ cup melted margarine or butter
1 egg, beaten
1 ½ cups coarsely chopped fresh cranberries*
½ cup chopped nuts

Heat oven to 350° F. Grease and flour bottom only of 9x5x2 ¾- inch loaf pan. In small bowl, beat cream cheese until light and fluffy. Add 1 egg; blend well. Set aside. Lightly spoon flour into measuring cup; level off. In large bowl, mix together flour, sugar, baking powder, baking soda, and salt. Stir in apple juice, margarine, and beaten egg. Fold in cranberries and nuts. Spoon half of mixture into prepared pan. Spoon cream cheese mixture evenly over batter. Top with remaining batter. Bake at 350° F for 65 to 75 minutes or until top springs back when lightly touched in center. Cool 15 minutes; remove from pan. Cool 15 minutes; remove from pan. Cool on wire rack. Wrap tightly; store in refrigerator. 1 (16 slice) loaf.

* To chop cranberries in food processor, add about 2 cups fresh cranberries to food processor bowl with metal blade. Process with 10 on-off pulses or until all berries are coarsely chopped.

Grandmother's Cranberry Loaf – Donna Goodwin

Elizabeth Baird, *Best Recipes of the Maritime Provinces – The Best Tasting Recipes from Home Cooks and Leading Chefs* (Halifax: Formac Publishing Company Limited, 2012), p. 179

Contributed by Diane Wolford Sheppard

2 cups all-purpose flour
1 cup granulated sugar
1 ½ teaspoons baking powder
½ teaspoon salt
½ teaspoon baking soda
½ cup butter, cubed
1 large egg
1 teaspoon orange zest
¾ cup orange juice
1 ½ cups golden raisins
1 ½ cup cranberries

Stir flour, sugar, baking powder, salt, and baking soda in large bowl. Cut in butter until mixture is crumbly. Whisk egg, zest, and juice, and add all at once. Stir just enough to moisten mixture. Fold in raisins and cranberries. Spoon into a greased 9x5 inch loaf pan. Bake at 350°F until a toothpick inserted into the center comes out clean, about 70 minutes. Cool on a rack.

Makes one loaf, 10 to 12 slices.

Pumpkin-Nut (or Applesauce-Nut) Bread

Betty Crocker, *County Holidays* (Minneapolis: General Mills, Inc., 1987), pp. 54-55

Contributed by Diane Wolford Sheppard

3 cups all-purpose or whole wheat flour
2 cups sugar
½ cup coarsely chopped nuts
½ cup raisins, if desired
2/3 cup vegetable oil
2 teaspoons baking soda
1 teaspoon salt
1 teaspoon ground cinnamon
1 teaspoon ground cloves
¼ teaspoon baking powder
4 eggs
1 can (16 ounces) pumpkin OR 1 can (16 ounces) applesauce

Grease bottoms only of 2 loaf pans, 9x5x3 or 8 ½x4 ½x2 ½ inches. Beat all ingredients in large bowl on low speed, scraping bowl constantly, 30 seconds. Beat on medium speed, scraping bowl frequently, 45 seconds. Pour into pans. Bake until wooden pick inserted in center comes out clean, 50 to 60 minutes. Cool 10 minutes. Loosen side of loaves from pans; remove from pans. Cool completely before slicing. Wrap tightly and store at room temperature up to 4 days or refrigerate up to 10 days.

Microwave Pumpkin Coffee Cake

Pillsbury, *Fall Baking Cookbook* (Minneapolis: The Pillsbury Company, 1988), p. 26

Contributed by Diane Wolford Sheppard

½ cup butter or margarine
½ cup firmly packed brown sugar
⅓ cup sugar
1 ¼ cups Pillsbury's Best All Purpose or Unbleached Flour
¼ teaspoon pumpkin pie spice
½ teaspoon salt
¼ cup chopped nuts
¼ teaspoon cinnamon
½ teaspoon baking powder
¼ teaspoon baking soda
½ cup dairy sour cream
½ cup cooked, mashed pumpkin
1 egg

Glaze:

¼ cup powdered sugar
1 teaspoon margarine or butter
1 to 2 teaspoons milk

1. In 2-quart microwave-safe bowl, melt $\frac{1}{2}$ cup margarine on HIGH for 30 to 45 seconds or until melted; stir in brown sugar and sugar. Lightly spoon flour into measuring cup; level off. Mix in flour, pumpkin pie spice, and salt until crumbly. Remove $\frac{1}{2}$ cup of mixture to small bowl; add nuts and cinnamon. Mix well; set aside. To remaining mixture add baking powder, baking soda, sour cream, pumpkin, and egg. Beat until smooth. Pour batter into ungreased 8 or 9-inch round microwave safe dish. Sprinkle with reserved mixture.
2. Microwave on MEDIUM for 8 minutes, rotating dish $\frac{1}{4}$ turn halfway through baking. Microwave on HIGH for $3\frac{1}{2}$ to $5\frac{1}{2}$ minutes or until cake pulls away from sides of dish, rotating dish once halfway through baking. Let stand 5 minutes on flat surface.
3. In small bowl, combine powdered sugar, 1 teaspoon margarine and enough milk for desired drizzling consistency. Drizzle glaze over coffee cake. Serve warm or cold.

8 to 10 servings

Pecan Pumpkin Bread

Pillsbury, *Fall Baking Cookbook* (Minneapolis: The Pillsbury Company, 1988), p. 28

Contributed by Diane Wolford Sheppard

2 $\frac{1}{2}$ cups Pillsbury's Best All Purpose or Unbleached Flour
1 cup Pillsbury's Best Whole Wheat Flour
3 cups sugar
2 teaspoons baking soda
1 $\frac{1}{2}$ teaspoons salt
2 teaspoons cinnamon
1 teaspoon nutmeg
1 cup oil
 $\frac{2}{3}$ cup water
4 eggs
16-ounce can (2 cups) cooked, mashed pumpkin
1 cup chopped pecans

Heat oven to 350° F. Grease bottom only of two 9x5-inch loaf pans or three 8x4-inch loaf pans. Lightly spoon flour into measuring cup; level off. In large bowl, combine flour, whole wheat flour, sugar, baking soda, salt, cinnamon, and nutmeg; mix well. In medium bowl, combine oil, water, eggs, and pumpkin; mix well. Add to flour mixture; beat 1 minute at medium speed. Fold in pecans. Pour batter into prepared pans. Bake at 350° F for 60 to 70 minutes or until toothpick inserted in center comes out clean. Cool 10 minutes. Remove from pans. Cool on wire rack. 2 (16 slices) loaves.

Pumpkin and Streusel Muffins

Pillsbury, *Country American Cooking* (Harlan, Iowa: The Pillsbury Company, 1988), p. 38

Contributed by Diane Wolford Sheppard

Muffins:

16.1 ounce Pillsbury Nut Bread Mix
 $\frac{1}{3}$ cup raisins
 $\frac{3}{4}$ teaspoon cinnamon
 $\frac{1}{4}$ teaspoon nutmeg
 $\frac{3}{4}$ cup canned pumpkin
 $\frac{1}{2}$ cup milk
1 egg

Topping:

2 tablespoons flour
2 tablespoons brown sugar
½ teaspoon cinnamon
1 tablespoon margarine or butter
1 tablespoon chopped nuts

Heat oven to 375° F. Grease bottoms only of 12 muffin cups. In large bowl, combine all muffin ingredients; stir 50 to 75 strokes until dry particles are moistened, breaking up any lumps. Divide batter evenly among prepared muffin cups.

In small bowl, combine flour, brown sugar, and ½ teaspoon cinnamon. Cut in margarine with pastry blender or fork until consistency of coarse meal; stir in nuts. Sprinkle mixture evenly over muffin batter. Bake at 375° F for 20 to 22 minutes or until toothpick inserted in center comes out clean. Remove from pan immediately. Serve warm or cool. 12 muffins.

Streusel Raspberry Muffins

Favorite Recipes, *The Muffin Cookbook* (Lincolnwood, Illinois: Favorite Recipes, 1989), p. 82
Contributed by Diane Wolford Sheppard

Pecan Streusel Topping – see below

1 ½ cups all-purpose flour
½ cup sugar
2 teaspoons baking powder
½ cup milk
½ cup butter or margarine, melted
1 egg beaten
1 cup fresh or individually frozen, whole unsugared raspberries

Preheat oven to 375°. Grease or paper line 12 (2 ½ inch) muffin cups. Prepare Pecan Streusel Topping; set aside.

In large bowl, combine flour, sugar, and baking powder. In small bowl, combine milk, butter, and egg until blended. Stir into flour mixture just until moistened. Spoon ½ of the batter into muffin cups. Divide raspberries among cups, then top with remaining batter. Sprinkle Pecan Streusel Topping over tops. Bake 25 to 30 minutes or until wooden pick inserted in center comes out clean.

Makes 12 muffins

Pecan Streusel Topping: In small bowl, combine ¼ cup *each* chopped pecans, packed brown sugar, and all-purpose flour. Stir in 2 tablespoons melted butter or margarine until mixture resembles moist crumbs.