MARCH

Bread Baking Contest

March is the month for the 4-H Bread Baking Contest. So pull out your flour and rolling pins and get ready to cook! Bread baking is really simple and easy. With proper techniques and the right recipe, you can have a first-rate product.

The items you may enter are as follows:
- 4th Grade: 3 Cornmeal Muffins
- 5th and 6th Grade: 3 Biscuits
- 7th and 8th Grade: Quick Loaf Bread (Bring whole leaf)

Rules to Follow:
1. Bake your bread yourself!
2. Use any recipe that you like, but don’t use mixes.
3. Read all instructions carefully and wash your hands before beginning.
4. Bring your bread to your March Club meeting. (Suggestion: Choose bread that is evenly brown and texture is light)
5. Bring wrapped bread on a paper plate with your name and teacher’s name on the underneath side of the plate.

### Corn Meal Muffins Recipe
- 1 Egg
- 1 ¼ Cup Sweet Milk
- ¼ Cup Bacon Drippings or other shortening
- 2 Cups Self-Rising Corn Meal
- 1 Teaspoon Sugar


### Basic Biscuit
- 2 Cups Sifted Self-Rising Flour
- ¼ Cup Shortening
- ½ Cup Milk

Heat oven to 450 degrees. Cut shortening into flour unit particles are like fine crumbs. Add milk and stir with a fork only until dough leaves the sides of the bowl. Turn dough out onto lightly floured board or pastry cloth; knead just until smooth. Roll dough out about ½ inch thick and cut with floured cutter. Place on lightly greased baking sheet. Bake 10 to 12-inch biscuits.

### Basic Nut Bread
- ¾ Cup Sugar
- 2 Tablespoons Margarine, softened
- 1 Egg
- 1 ½ Cups Milk
- 3 Cups All-Purpose Flour
- 3 ½ Teaspoons Baking Powder
- 1 Teaspoon salt
- ¾ Cup chopped nuts

Heat oven to 350 degrees. Grease 9x9x3 loaf pan. Mix sugar, margarine and egg. Stir in milk. Sift dry ingredients, stir in. Blend in nuts. Pour into pan Bake 60 to 70 minutes.

**Variations:**
- Banana Nut Bread: Increase sugar to 1 cup. Use only ¾ cup milk and add 1 cup mashed bananas.
- Orange Nut Bread: Use only 3/4 cup milk. Add 4 teaspoons grated orange rind and 3/4 cup orange juice.