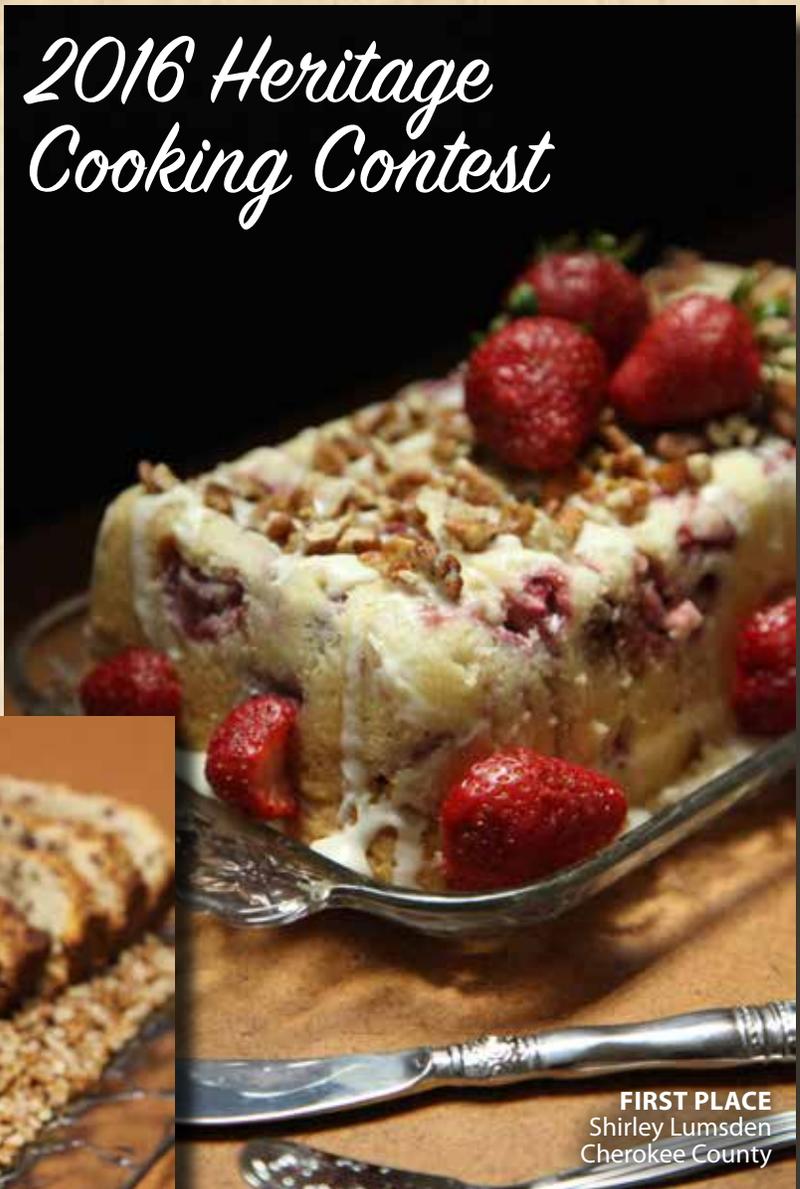


2016 Heritage Cooking Contest



SWEET BREAD



FIRST PLACE
Shirley Lumsden
Cherokee County



SECOND PLACE
Amy Belcher
Montgomery County



THIRD PLACE
Bonnie Martin
Russell County

Women's
LEADERSHIP COMMITTEE

A Division of Alabama Farmers Federation

Chocolate Zucchini Bread

Jean Fontaine, Baldwin County

2 cups sugar
½ cup butter, softened
½ cup canola oil
3 large eggs
2 1/3 cups all-purpose flour
2/3 cup unsweetened cocoa
1 tsp. baking soda
1 tsp. salt
½ tsp. ground cinnamon
2 cups grated zucchini (unpeeled)
1 4 oz. semi-sweet chocolate baking bar (finely chopped)
2 tsp. vanilla extract
2 lightly greased loaf pans
Chocolate Glaze, optional

Preheat oven to 350 degrees. Beat first 3 ingredients at medium speed until light and fluffy. Add eggs one at a time, beating just until blended after each addition. Sift together flour and next 4 ingredients; add to butter mixture alternately with buttermilk, beginning and ending with flour mixture. Beat at low speed just until blended after each addition. Stir zucchini and next 2 ingredients into batter until blended. Spoon batter into lightly greased loaf pan, filling 2/3 full. Bake at 350 degrees 30-35 minutes or until wooden pick inserted in center comes out clean. Cool completely in pans about 1 hour.

Glaze:

1/3 butter
1/3 cup unsweetened cocoa
1/3 cup milk
¼ cup sour cream
2 tsp. vanilla extract
3 cups powdered sugar

Cook first 3 ingredients in a large saucepan over medium heat stirring constantly, 3-4 minutes or until butter melts. Remove from heat; whisk in sour cream and vanilla until blended. Gradually add powdered sugar, beating at medium speed with electric mixer until mixture is smooth. Use immediately.



Cranberry Orange Bread

Marlene Foust, Blount County

2 cups flour
¾ c sugar 1 ½ t Baking Powder
¾ t salt
½ t Baking soda
¼ c butter, cut in chunks
¾ c orange juice
1 T Orange Zest
1 egg, beaten
1 c chopped cranberries
½ c walnuts



Preheat oven to 350 degrees. Crease 8 ½ x 4 ½ loaf pan. Combine Flour, sugar, baking powder, salt and baking soda in a bowl. Stir butter into flour mixture until combined. Add orange Juice, orange zest and egg, mix well. Fold in cranberries and walnuts. Spoon batter into prepared pan. Bake in preheated oven until toothpick inserted into center comes out clean, 60 to 70 minutes. Cool in the pan for 10 minutes before removing to cool completely on a wire rack.

Fruity-Nutty Sweet Bread

Wanda Stinson, Butler County

1 ¾ cups all-purpose flour
1 ½ cups sugar
1 tsp. baking soda
½ tsp. salt
2 eggs, beaten
½ cup vegetable oil
¼ cup buttermilk
2 cups mashed over-ripe bananas
1 tsp. vanilla
1 cup chopped pecans
1 cup dried cranberries
1 cup golden raisins

In a large bowl, sift together flour, sugar, baking soda, salt and cinnamon. In another bowl, combine eggs, vegetable oil, buttermilk, mashed banana and vanilla. Mix well. Add to flour mixture, stirring to combine. Fold in nuts, raisins, and dried cranberries. Pour into a greased 9x5 inch loaf pan. Bake at 325 degrees for 1 hour 20 minutes or until loaf tests done.



Praline – Apple Bread

Delle Bean, Calhoun County

- 1 ½ cups chopped pecans, divided
- 1 (8 oz.) container sour cream
- 1 cup granulated sugar
- 2 large eggs
- 1 Tbsp. vanilla extract
- 2 cups all-purpose flour
- 2 tsp. baking powder
- ½ tsp. soda
- ½ tsp. salt
- 1 ½ cups finely chopped, peeled Granny Smith apples (about ¾ lb.)
- ½ cup butter
- ½ cup firmly packed brown sugar



Preheat oven to 350 degrees. Bake ½ cup pecans in shallow pan 6 to 8 minutes or until toasted. Beat sour cream, sugar, eggs and vanilla on low for 2 minutes. Stir together flour, baking powder, soda and salt. Add to sour cream mixture, beating just until blended. Stir in apples and toasted pecans. Spoon batter into a greased and floured 9x5 inch loaf pan. Sprinkle with remaining 1 cup chopped pecans. Lightly press pecans into batter. Bake at 350 degrees for 1 hour, or until wooden pick inserted in center comes out clean. Shield with aluminum foil after 50 minutes to prevent excessive browning. Cool in pan on wire rack for 10 minutes before removing to serving dish. Bring butter and brown sugar to a boil in a heavy saucepan over medium heat, stirring constantly. Boil for 1 minute. Remove from heat and spoon over top of bread. Let cool completely (about 1 hr.).

Strawberry Bread

Harriet Jones, Chambers County

- 2 (10 oz.) pkgs. frozen strawberries, thawed
- 4 eggs
- 1 ¼ cups salad oil
- 3 cups plain flour
- 2 cups sugar
- 3 tsp. cinnamon
- 1 tsp. baking soda
- 1 tsp. salt
- 1 cup chopped nuts



Preheat oven to 350 degrees. Grease and flour two 9x5 inch loaf pans; set aside. Stir together thawed strawberries, eggs and oil. In large bowl, combine flour, sugar, cinnamon, baking soda, salt, and nuts. Add strawberry mixture to dry ingredients and stir just until blended. Pour into pans. Bake 1 hour or until toothpick inserted in center comes out clean.

Strawberry Cream Cheese Bread (First Place)

Shirley Lumsden, Cherokee County

- ½ cup butter, softened
- 1 cup sugar
- 1 (8 oz.) cream cheese, softened
- 2 eggs
- 1 tsp. vanilla extract
- 2 cups all-purpose flour
- 2 tsps. Baking powder
- ½ tsp. baking soda
- ½ tsp. kosher salt
- ½ cup buttermilk
- 1 ½ cups strawberries, chopped and tossed in flour

Grease and flour a 9x5 inch loaf pan. With electric mixer cream butter, sugar and cream cheese until fluffy. Add eggs one at a time. Mix in vanilla. In separate bowl, mix flour, baking soda, and salt. Blend flour mixture with butter mixture just until blended. Add buttermilk and only stir until just combined; do not over mix. Carefully fold in strawberries. Dough mixture will be thick. Bake in a 350 degree oven for 50-60 minutes. Let it cool for at least 15 minutes before removing from pan.

Glaze:

- 1 cup confectioners' sugar
- ½ tsp. vanilla extract
- 2-3 Tbsps. Heavy cream or milk

Whisk the confectioners' sugar, vanilla and cream together until creamy. Drizzle over bread before serving.

*Note: may add toasted pecans and whole fresh strawberries for garnishing.



Morning Glory Bread

Marie Slade, Clarke County

- 3 cups all-purpose flour
- 1 tsp. salt
- 1 tsp. baking soda
- 1 tsp. ground cinnamon
- ½ tsp. ground nutmeg
- 2 cups sugar
- ¾ cup canola oil
- 3 large eggs
- 2 tsps. vanilla extract
- 1 (8 oz.) can crushed pineapple
- 2 large carrots, finely grated
- 1 cup golden raisins
- 1 cup chopped toasted pecans



Combine flour, salt, baking soda, cinnamon and nutmeg in a large bowl. Mix together sugar, oil, eggs, and vanilla extract. Fold in pineapple (undrained) and carrots. Add to flour mixture, stirring just until dry ingredients are moistened. Fold in toasted pecans and raisins. Spoon into two greased and floured 9x5 inch loaf pans. Bake at 325 degrees for 45 minutes or until a wooden pick inserted in center comes out clean. Cool in pans on a wire rack for 15 minutes. Remove from pans to wire rack and cool.

Cream Cheese Banana Bread

Deborah Dick, Clay County

- ¾ cup butter, softened
- 8 oz. cream cheese, softened
- 2 cups sugar
- 2 large eggs
- 3 cups self-rising flour
- 1 ½ cups mashed bananas (about 4 medium)
- 1 cup chopped pecans
- ½ tsp. vanilla extract

Beat butter and cream cheese at medium speed with electric mixer until creamy. Gradually add sugar, beating until light and fluffy. Add eggs, one at a time, beating just until blended after each addition. Gradually add flour to butter mixture, beating at low speed just until blended. Stir in bananas, pecans, and vanilla. Spoon batter into 2 greased and floured 8x4 inch loaf pans. Bake at 350 degrees for 1 hour or until a long wooden pick inserted in center comes out clean and sides pull away from pan, shielding with aluminum foil last 15 minutes to prevent browning, if necessary. Cool bread in pans on wire racks for 10 minutes. Remove from pans, and cool 30 minutes on wire racks before slicing, or place in refrigerator overnight so that it slices evenly.



Zucchini Bread

Glenda Cardwell, Coosa County

- 3 eggs
- 2 cups sugar
- 1 cup vegetable oil
- 1 tsp. vanilla
- 2 cups grated zucchini
- 2 cups flour
- 1 tsp. cinnamon
- 1 tsp. baking soda
- ¼ tsp. baking powder
- 1 tsp. salt
- ½ cup chopped pecans



Preheat oven to 350 degrees. With an electric mixer, beat eggs until frothy. Gradually add sugar. Stir in oil and vanilla. Beat until thick and lemon colored. Stir in zucchini. IN another bowl, whisk together flour, cinnamon, baking powder and salt. Stir dry mixture with wet, stirring to combine. Add nuts. Grease and flour two 8x4x3 inch loaf pans to prevent sticking. Pour batter into pans and level off with the back of a spoon. Bake about 1 hour or until done. Allow loaves to cool in pan 10 minutes, then run a knife along the sides to loosen bread and remove from pans. Cool on wire rack. Brush tops with melted butter while still warm.

Banana Nut Bread w/ Praline Glaze

Linda Daniels, Crenshaw County

- 1 (8 oz.) pkg. cream cheese
- 2 cups sugar
- 3 cups plain flour
- ½ tsp. salt
- ¾ cup butter
- 2 eggs
- ½ tsp. soda
- ½ tsp. baking powder
- 1 ½ cups mashed bananas
- 1 cup nuts
- ½ tsp. vanilla



Beat cream cheese and butter until creamy, add sugar and eggs. Continue to beat, add dry ingredients and vanilla. Stir in bananas and nuts. Pour into two loaf pans. Bake at 350 degrees for 1 hour or until done.

Praline Glaze:

- ½ cup brown sugar
- 2 Tbsps. Butter
- 1 cup pecans
- 4 cups 10xsugar

Melt brown sugar over medium heat. Add butter, cook 2 minutes, and add pecans. Remove from heat. Cool in bowl, add 10xsugar and water. Glaze bread.

Coconut Pineapple Bread

Sara Haynes, Cullman County

1 ½ cups sweetened shredded coconut
½ cup (1 stick) unsalted butter, room temperature
1 ½ cups all-purpose flour
½ tsp. baking soda
½ tsp. salt
1 cup sugar
3 large eggs
1 cup sour cream
1 (20 oz.) can crushed pineapple in juice, drained well
1 tbsp. reserved pineapple juice

Preheat oven to 350 degrees. Pour crushed pineapple into a fine mesh strainer and allow to sit and drain, at least 10 minutes. On a large rimmed baking sheet spread coconut. Bake until lightly toasted, tossing occasionally, 6 to 10 minutes. Grease bottom and side of a 9x5 inch loaf pan; dust with flour, tapping out excess. In a medium bowl, whisk together flour, baking soda and salt; set aside. In the bowl of a stand mixer fitted with the paddle attachment, beat butter and sugar on high speed until light and fluffy, about 3 minutes. Add eggs, one at a time, beating well after each addition. Reduce speed to low and alternately add flour mixture in three parts and sour cream in two, beginning and ending with flour mixture. Mix just until combined. Fold crushed pineapple, 1 tbsp. juice and 1 cup toasted coconut into batter. Scrape batter into prepared loaf pan and smooth surface with a rubber spatula; sprinkle with remaining ½ cup coconut. Bake until a toothpick inserted in center comes out clean, 65-70 minutes (cover pan with foil halfway through). Let cake cool in pan 15 minutes. Remove from pan, and transfer to a wire rack to cool completely.



Aunt Lynda's Cream Cheese Filled Banana Bread

Frankie Davis, Dale County

1 cup sugar
½ cu oleo, softened
2 eggs
3 mashed ripe bananas
1 tsp. salt
1 tsp. baking soda
3 tbsps. Sour cream
2 cups flour
1 cup chopped nuts

Cream Cheese Mixture:

1 (8 oz.) pkg. softened cream cheese
1/3 cup sugar
1 egg
1 tbsp. flour

Mix sugar, oleo and eggs. Add bananas and salt. Dissolve the soda in sour cream, then add to batter; then add the 2 cups flour. Mix well and add nuts. Divide ½ the mixture into 2 greased and floured loaf pans. Combine cream cheese mixture and spread over mixture in pans. Spread remaining banana bread batter on top. I like to sprinkle the top with a few extra nuts. Bake at 325 degrees for 45 minutes to 1 hour. Test for doneness. Cool and slice.



Lavender Tea Bread

Norma Davis, Elmore County

¾ cup milk
3 tbsps. Finely chopped fresh lavender
6 tbsps. Butter, softened
1 cup white sugar
2 eggs
2 cups all-purpose flour
1 ½ tsps. Baking powder
1/4 tsp. salt

Preheat oven to 325 degrees. Grease and flour a 9x5 inch loaf pan. Combine the milk and lavender in a small saucepan over medium heat. Heat to a simmer, then remove from heat, and allow to cool slightly. In a medium bowl, cream together the butter and sugar until smooth. Beat in the egg until the mixture is light and fluffy. Combine the flour, baking powder and salt; stir into the creamed mixture alternately with the milk and lavender until just blended. Pour into the prepared pan. Bake for 50 minutes in the preheated oven, or until a wooden pick inserted into the crown of the loaf comes out clean. Cool in the pan on a wire rack.



Lemon Poppyseed Bread

Linda Burnett, Etowah County

4 pkgs. Foodland poppy seed muffin mix
A (8 oz.) pkg. cream cheese
2 eggs
2 cups milk
2 tsps. Lemon extract
2 tbsps. Lemon zest

Mix cream cheese, eggs and extract. Mix well. Add zest. Add 1 pkg. mix, then 1 cup milk. Add the remaining milk and mix. Grease and flour two 9.5x5.5 inch loaf pans. Bake at 350 degrees for 55 minutes or until done.



Glaze:

1 cup powdered sugar
1 tsp. lemon zest
Juice of two lemons

Combine and pour over hot cake.

Quick Mix Zucchini Bread

Mary Tucker, Fayette County

3 cups self-rising flour
3 cups grated zucchini
1 1/3 cups sugar
1 tbsp. cinnamon
3 eggs
1 tbsp. vanilla
1 cup canola oil
1 cup chopped pecans

Preheat oven to 350 degrees. Spray two 5x7 inch pans with canola oil and then flour. Add first 6 ingredients and mix. Then fold in pecans. Pour into pans and bake 50-60 minutes or until tester comes out clean. Cool 10-15 minutes before turning out on wire rack to cool completely. Serves 10-12.



Country Apple Fritter Bread

Shannon Murray, Franklin County

1/3 cup brown sugar
1 tsp. ground cinnamon
2/3 cup white sugar
1/2 cup butter, softened
2 eggs
1 1/2 tsps. Vanilla extract
1 1/2 cups self-rising flour
1/2 cup milk
2 Golden Delicious apples, peeled and chopped into small pieces or grated, missed with 2 tbsps. granulated sugar and 1 tsp. cinnamon

Preheat oven to 350 degrees. Use a 9x5 inch loaf pan and spray with non-stick spray or line with foil and spray. Mix brown sugar and cinnamon together in a bowl. Set aside. In another medium sized bowl, beat white sugar and butter together using an electric mixer until smooth and creamy. Beat in eggs, one at a time, until blended in; add in vanilla extract. Add flour to creamed butter mixture and stir until blended. Mix milk into batter until smooth. Pour half the batter into the prepared loaf pan; add half the apple and half the brown sugar/cinnamon mixture. Lightly pat apple mixture into batter. Pour the remaining batter over apple layer and top with remaining apples and brown sugar/cinnamon mixture. Lightly pat apples into batter; swirl brown sugar mixture through apples using knife or spoon. Bake in the preheated oven until a toothpick inserted in the center of the loaf comes out clean, approximately 50-60 minutes. Let cool about 15 minutes before drizzling with glaze.

Glaze:

1/2 cup powdered sugar
1-3 tbsps. Milk or cream (depending on thickness of glaze wanted)

Mix powdered sugar and milk or cream together until well mixed. Poor over bread.





Cinnamon Raisin Nut Coffee Cake

Elizabeth Usery, Geneva County

- ½ cup butter or margarine
- ½ cup sugar
- 1 cup sifted self-rising flour
- 1 (8 oz.) container sour cream
- ¼ cup sugar + 1 tbsp. cinnamon
- ½ cup nuts (pecans)
- 1 cup raisins

Cream butter and sugar together until creamy. Beat in eggs, one at a time, add sour cream, beat in flour, and add cinnamon/sugar mixture, raisins and nuts. Pour into a greased loaf pan and bake at 350 degrees for approximately 45 minutes. When cool, drizzle on cream cheese glaze and sprinkle with nuts.

Cream Cheese Glaze:

- 1 (4 oz.) pkg. cream cheese, softened
- 1 tbsp. butter or margarine, softened
- 2 cups confectioners' sugar
- 1 tbsp. milk

Mix cream cheese, butter, and confectioners' sugar in a bowl. Heat in the microwave for 15 seconds. Drizzle over cooled cake and sprinkle with nuts.

Lemon Poppy Seed Bread

Charlene Roney, Houston County

- 1 pkg. yellow cake mix
- ½ cup oil
- 4 eggs
- 1 tsp. vanilla
- ½ tsp. almond flavor
- 1 small pkg. instant lemon pudding
- 4 tsp. poppy seed
- 1 cup hot water



Preheat oven to 350 degrees. Mix dry ingredients. Add flavoring and eggs, one at a time. Mix well. Add seed, oil and water. Mix well. Bake in greased 9x5 inch loaf pan for 40-50 minutes, until tests done. Cool in pan 10 minutes. Remove to wire rack and cool completely.

Cinnamon, Pecan & Bacon Sweet Bread drizzled w/ cream cheese icing

Donna Sands, Jackson County

- ½ cup granulated sugar
- 2 ½ tsps. Cinnamon
- ¼ tsp. nutmeg
- 1/3 cup butter, melted
- 1 (12 oz.) can biscuits
- 8 slices of thick Applewood bacon
- 1 ½ cup toasted pecan pieces
- Non-stick spray

Preheat oven to 400 degrees. While the oven is heating, cube bacon and cook in an iron skillet on stove top. Drain bacon pieces and set aside. If needed toast pecans in skillet after draining the bacon. Mix the white sugar, cinnamon and nutmeg in a bowl. Cut can biscuits into quarters. Spray an 8x4 loaf pan with non-stick spray. Dip biscuit pieces in the melted butter then roll buttered biscuit pieces in the cinnamon mixture. Place coated pieces in the greased loaf pan. Sprinkle pecans and bacon between these layers. Bake in the oven 20 minutes.

Drizzle Icing:

- 1 (8 oz.) pkg. cream cheese, softened
- ¼ cup milk
- 1 tsp. vanilla
- 4 cups powdered sugar

While the bread is baking, slowly combine the icing ingredients in a mixing bowl at room temperature. Warm in the microwave if needed to reach a drizzle consistency; do not overheat. Add more milk if needed.

Cool for 2 minutes. With silicone spatula, loosen sides of the bread from the pan. Drizzle with icing, slice and serve warm.



Lavender Tea Bread

Polly McClure, Jefferson County

¼ c milk
¾ c sour cream
3 T finely chopped fresh lavender blossoms or 1 ½ t dry culinary lavender
8 T (stick) butter, softened
1 c white sugar
2 eggs
2 c all purpose flour
1 ½ t baking powder
¼ t salt
1 t vanilla extract
6 drops lemon oil
6 drops lavender oil

Citrus Glaze:

1 ½ T lemon juice
1 ½ T orange juice
1 T culinary lavender blooms
1 c powdered sugar

Preheat oven to 325 degrees. Grease and Flour a 9 x 5 inch loaf pan. Combine the milk and lavender in a small saucepan over medium heat. Heat to a simmer, then remove from heat and allow to cool. Add sour cream, stir to combine.

In a medium bowl, cream together the butter and sugar until smooth. Beat in the egg until the mixture is light and fluffy. Add vanilla extract, lemon and lavender oils. Combine the flour, baking powder and salt; stir into the creamed mixture alternately with the milk and lavender until just blended. Pour into the prepared pan.

Bake for 60 minutes in the preheated oven, or until a wooden pick inserted into the crown of the loaf comes out clean. If bread is not done, cook in 5 minute increments and recheck. Cool in the pan for about 5 minutes, turn out onto a wire rack.

Citrus Glaze

Combine the lemon juice, orange juice and lavender buds into a small saucepan. Bring to boiling over medium heat. Remove from heat and strain into small bowl. Allow to cool.

Add the powdered sugar and whisk until the glaze is smooth. Pour the glaze over the bread and slice to serve.



Cranberry Sweet Bread

Jamie Lazenby, Lee County

1 ½ cups canola oil
2 ½ cups sugar
3 eggs
2 cups all-purpose wheat flour
1 cup oat flour
1 tsp. soda
¾ tsp. salt
½ cup buttermilk
2 bananas, mashed
1 ½ tsp. vanilla
1 cup walnuts, chopped
1 cup fresh cranberries

Mix oil, sugar and eggs. Add flour, soda, salt and mix. Add buttermilk, bananas, and vanilla. Toss in nuts and berries. Bake in a 5x10 inch loaf pan at 325 degrees for 1 hour 25 minutes.



Very Berry Strawberry Bread

Delle Black, Limestone County

3 cup sifted flour
2 cups sugar
1 tsp. salt
1 tsp. baking soda
1 tbsp. ground cinnamon
3 large eggs, beaten
1 cup canola oil
1 ¼ cups pecans, chopped
2 (10 oz.) pkgs. frozen, sweetened strawberries w/ juice, thawed
1 (8 oz.) pkg. light cream cheese, softened



Preheat oven to 350 degrees. Combine flour, sugar, 1 tsp. salt, baking soda, and cinnamon in a large bowl. Add remaining ingredients except cream cheese. Pour in two sprayed, floured 9x5 inch loaf pans. Bake for 1 hour or when toothpick inserted in center comes out clean. Cool for several minutes before removing from pan. To serve, slice bread and spread cream cheese between two slices. For finger sandwiches, cut in smaller pieces. Serves 12 to 16.

Apple Cinnamon Bread

Jennifer Brock, Marshall County

½ cup packed brown sugar
1 ½ tsp. ground cinnamon
2/3 cup white sugar
½ cup butter, softened
2 eggs
2 tsps. Vanilla extract
1 ½ cups all-purpose flour
1 ½ tsps. Baking powder
½ cup milk
2 large Granny Smith apples, peeled and finely chopped

Preheat oven to 350 degrees. Grease and flour a 9x5 inch loaf pan. Mix brown sugar and cinnamon together and set aside. In a stand mixer, combine white sugar and butter until smooth. Add eggs and vanilla and continue to beat on medium speed until combined.

Add flour and baking powder, then milk. Pour half the batter into the prepared pan. Cover with half of the apples. Pat apple into batter with the back of the spoon. Sprinkle with half of the cinnamon/brown sugar mixture.

Pour the remaining batter over apple layer; top with remaining apples and add more cinnamon/brown sugar mixture. Pat topping into the batter with the back of a large spoon.

Bake for 50 minutes or until toothpick inserted in the middle of the loaf comes out clean. Cool in pan 10 minutes before transferring to a cooling rack.



Snickerdoodle Bread

Jessica Freeland, Mobile County

1 cup butter, softened
2 cups sugar
3 eggs
¾ cup sour cream
1 tsp. vanilla
½ tsp. salt
2 tsps. Cinnamon
2 tsps. Baking powder
2 ½ cups all-purpose flour
1 pkg. Heath chips



Topping: 3 tbsps. Sugar + 1 tsp. cinnamon
Preheat oven to 350 degrees and grease a 9x5 inch loaf pan. Cream butter and sugar together. Mix in remaining bread ingredients and pour into prepared loaf pan; do not overfill. Combine topping ingredients (3 tbsps. Sugar + 1 tsp. cinnamon) and sprinkle on top of batter. Bake for 50-60 minutes or until a toothpick inserted in the center comes out clean.

Monkey Bread

Rita Mixon, Monroe County

3 cans biscuits (10 each)
2 sticks butter
1 cup sugar
2-3 tsps. Cinnamon
1 cup pecans, finely chopped

Heat oven to 350 degrees. Spray two bread pans with cooking spray. After opening cans of biscuits, cut each into four pieces. Mix cinnamon and sugar in a mixing bowl large enough to hold a fourth of the cut biscuits. Melt butter in the microwave in a bowl large enough also to put about a fourth of biscuits in. Place biscuits in melted butter and then roll in sugar mixture. Sprinkle about a tbsp. of nuts in the pans before layering the biscuits in bottom of pans. Sprinkle a few nuts over the biscuits as you layer in the pans. Each pan will hold half of the 120 pieces, so about 60 to the pan. The sugar mixture left should be divided and sprinkled over the top of the two pans. The remaining butter should be poured over the top of the two pans also. This is what makes the bread moist, gooey and delicious. Bake for 35-45 minutes or until lightly browned and firm to the touch. Remove from pans as soon as you take from oven. Enjoy!



Cranberry Pecan Bread (Second Place)

Amy Belcher, Montgomery County

2 cups chopped pecans
2 tbsps. Butter, melted
½ tsp. popcorn salt
1 cup butter, softened
1 (8 oz.) pkg. cream cheese, softened
1 ¾ cups granulated sugar
4 eggs
2 cups plain flour
1 ½ tsp. baking powder
½ tsp. salt
2 cups dried cranberries, chopped



Preheat oven to 350 degrees. Before preparing bread batter, prepare roasted pecans. Stir together chopped pecans and 2 tbsps. Melted butter. Spread onto a 9x13 inch baking pan or cookie sheet. Sprinkle with popcorn salt. Bake at 350 degrees for 15 minutes or until toasted. Stir once or twice while cooking, being careful not to let the pecans burn. Let pecans cool. Cream together in mixer, 1 cup softened butter and cream cheese. Add granulated sugar until well blended. Add each egg one at a time. In a separate bowl, combine flour, baking powder and salt. Add flour mixture ½ cup at a time to mixer until well blended. Slowly fold in cranberries and pecans alternately. Pour mixture into well coated 9x4.5 inch loaf pan until batter is 1 inch from top. Use any remaining batter to fill cupcake tins. Bake at 350 degrees for 60-75 minutes or until golden brown and firm to the touch.

Spiced Zucchini Nut Bread

Diane Medlin, Randolph County

2 eggs
1 cup sugar
½ cup vegetable oil
1 tsp. vanilla
1 ½ cups bisquick mix
½ tsp. salt
¾ tsp. cinnamon
¼ tsp. nutmeg
4 oz. crushed pineapple, drained
1 cup shredded zucchini
½ cup nuts, chopped
Beat eggs, sugar, oil and vanilla. Stir in the remaining ingredients. Pour into greased 9x5 inch loaf pan. Bake 45 minutes to 1 hour at 350 degrees.

Icing:

8 oz. cream cheese
2 tbsps. Confectioners' sugar
2 tbsps. Butter

Mix with a mixer. Spread on top of bread.



Lemon Poppy Seed Bread with Lemon Topping (Third Place)

Bonnie Martin, Russell County

½ cup shortening
1 cup sugar
1 ½ cups flour
1 tsp. baking powder
½ cup milk
1 tsp. lemon extract
Peel of 2 lemons, grated
1 tsp. poppy seed
A pinch of salt

Preheat oven to 325 degrees. Cream shortening and sugar in a large bowl. Add eggs and beat well. In a separate bowl, sift flour, baking powder and salt. Add flour and milk alternately to the creamed mixture. Add lemon extract, grated lemon peel and poppy seed. Mix well. Pour batter into a sprayed and floured 9x5 inch loaf pan. Bake for 60-65 minutes. Bread is done when a toothpick inserted in center comes out clean.

Topping:

¼ cup butter
2 cups powdered sugar
2 tbsps. Lemon juice

Cream butter then add powdered sugar and lemon juice. Spread over cooled bread. Serves 6-8. Garnish as desired and enjoy!



Coconut Pineapple Walnut Bread

Joan Wright, St. Clair County

1 ½ cups coconut
½ cup unsalted butter, room temperature
1 ½ cups self-rising flour
1 cup sugar
3 large eggs
1 cup sour cream or Greek yogurt, plain
2 cups pineapple tidbits, well drained
1 cup chopped walnuts, optional

Preheat oven to 350 degrees. Spread one cup coconut on baking sheet and toast.

Let it sit 6-10 minutes. Grease a 9x5 inch loaf pan and set aside. Sift flour and set aside. Mix butter and sugar until light and fluffy. Add eggs, one at a time. Beat well. Add flour in 3 parts and sour cream in 2 parts. Mix just until combined. Using rubber spatula, fold in pineapple, coconut and walnuts if desired. Pour into pan. Smooth top and sprinkle ½ cup coconut on top. Bake until toothpick inserted in center comes out clean; approximately 60-65 minutes. Cover pan with foil approximately half way through so top does not over-brown. Remove from oven. Let cool 15 minutes in pan. Note: if using plain flour, add ½ tsp. soda and ½ tsp. salt.



Strawberry Bread

Nancy Farrow, Tallapoosa County

3 cups all-purpose flour
1 tsp. baking soda
½ tsp. salt
2 tsps. Cinnamon
2 cups sugar
2 cups frozen strawberries, drained and mashed
3 eggs
1 ¼ cups cooking oil
1 cup chopped walnuts

Preheat oven to 350 degrees. Lightly grease two 9x5 inch loaf pans. Sift together the flour, baking soda, salt, cinnamon and sugar in a large mixing bowl. Make a well in the center. Beat together the eggs and oil and pour them into the well. Stir just enough to moisten the ingredients. Fold in the strawberries and walnuts. Pour mixture into prepared pans; fill loaf pans no more than half full. Bake in oven about 60 minutes or until a toothpick inserted in the center comes out clean. Cool 20-30 minutes before removing from pans. Move to a rack to cool completely before slicing.



Zucchini Bread with Glaze

Sharon Fair, Tuscaloosa County

3 cups all-purpose flour
1 tbsp. ground cinnamon
½ tsp. baking powder
1 tsp. salt
2 tsps. Soda
¾ cup finely chopped pecans
½ cup raisins ½ cup dried cherries
1 cup sugar
1 cup brown sugar
2 cups shredded zucchini
1 cup Crisco oil
3 eggs, beaten
2 tsps. Vanilla
1 (8 oz.) can crushed pineapple, well drained

In small bowl, combine flour, cinnamon, baking powder, salt, soda, pecans, raisins and cherries. In another bowl, combine sugar, zucchini, oil, eggs, vanilla and pineapple. Add dry mixture to wet mixture and stir until combined. Spoon into 2 greased and floured 9x5x3 inch loaf pans and bake at 350 degrees for 50-60 minutes or until done.

Glaze:

6 tbsps. Butter
½ cup sugar
¾ tsp. cinnamon
¼ cup water
1 tsp. vanilla

To make glaze, combine sugar, cinnamon and butter in small saucepan. Add water. Cook and stir over medium high heat until mixture comes to a rolling boil. Cook 2 minutes longer. Remove from heat and stir in vanilla. Spoon over hot bread, coating multiple times until glaze is gone. Let bread cool 15-20 minutes. Remove from pans and serve.

