



Healthy Whole Wheat Bread

Esther Becker
Gordonville, PA

Makes 8 servings

- 2 cups warm reconstituted powdered milk
- 2 Tbsp. vegetable oil
- 1/4 cup honey, or brown sugar
- 3/4 tsp. salt
- 1 pkg. yeast
- 2 1/2 cups whole wheat flour
- 1 1/4 cups white flour

1. Mix together milk, oil, honey or brown sugar, salt, yeast, and half the flour in electric mixer bowl. Beat with mixer for 2 minutes. Add remaining flour. Mix well.
2. Place dough in well-greased bread or cake pan that will fit into your cooker.



Cover with greased tin foil. Let stand for 5 minutes. Place in slow cooker.

3. Cover cooker and bake on High 2 1/2-3 hours. Remove pan and uncover. Let stand for 5 minutes. Serve warm.



Corn Bread From Scratch

Dorothy M. Van Deest
Memphis, TN

Makes 6 servings

- 1 1/4 cups flour
- 3/4 cup yellow cornmeal
- 1/4 cup sugar
- 4 1/2 tsp. baking powder
- 1 tsp. salt
- 1 egg, slightly beaten
- 1 cup milk
- 1/3 cup melted butter, or oil

1. In mixing bowl sift together flour, cornmeal, sugar, baking powder, and salt. Make a well in the center.

2. Pour egg, milk, and butter into well. Mix into the dry mixture until just moistened.

3. Pour mixture into a greased 2-quart mold. Cover with a plate. Place on a trivet or rack in the bottom of slow cooker.

4. Cover. Cook on High 2-3 hours.

