**Easy Bread**

Ingredients:

5-6 cups all-purpose flour

1-2 tablespoons of yeast

2 tablespoons of sugar

1 tablespoon of salt

2 cups of hot water

1 tablespoon of seeds (optional)

Equipment:

Measuring Cups and Spoons

Mixing Bowl and spoon

Flat Clean Surface

Baking Sheet

Baking Pan

Mix 4 cups of the flour with the yeast, sugar, and salt. Pour in hot water and beat for 100 stokes or 3 minutes with a mixer. Stir in the remaining flour until the dough is no longer sticky. Knead for 8 minutes. Place the dough in a greased bowl, and cover with a damp towel. Let rise for 15 minutes. Punch down. Divide into two pieces. Shape into round loaves and place on a baking sheet. Cut an x into them. Brush with water and sprinkle the seeds if using. Place in a cold oven. Place a cake pan of hot water on the lowest shelf. Heat the oven to 400 degrees. Bake for 40-50 minutes until golden brown.

*From the Tightwad Gazette by Amy Dacyczyn*

**Banana Bread**

Ingredients:

2 to 3 very ripe bananas, peeled (about 1 1/4 to 1 1/2 cups mashed)

1/3 cup melted butter, unsalted or salted

1 teaspoon [baking soda](https://www.simplyrecipes.com/the_difference_between_baking_soda_and_baking_powder/)

Pinch of salt

3/4 cup sugar (1/2 cup if you would like it less sweet, 1 cup if more sweet)

1 large egg, beaten

1 teaspoon vanilla extract

1 1/2 cups of all-purpose flour

Equipment:

Loaf or cake pan

Mixing Bowl and spoons

Microwave Safe bowl

Preheat the oven to 350°F (175°C), and butter a [4x8-inch loaf pan](https://amzn.to/2VYbruW). In a mixing bowl, mash the ripe bananas with a fork until completely smooth. Stir the melted butter into the mashed bananas. Mix in the baking soda and salt. Stir in the sugar, beaten egg, and vanilla extract. Mix in the flour. Pour the batter into your prepared loaf pan. Bake for 50 minutes to 1 hour at 350°F (175°C), or until a tester inserted into the center comes out clean. Remove from oven and let cool in the pan for a few minutes. Then remove the banana bread from the pan and let cool completely before serving. Slice and serve. (A bread knife helps to make slices that aren't crumbly.)

*https://www.simplyrecipes.com/recipes/banana\_bread/*