

## Week # 3 4-H Bake a long- Quick Bread

### Ingredients

2 1/4 cups all-purpose flour

1 TBSP baking powder

1/4 tsp kosher salt

3 large eggs, room temperature

1 1/2 cups milk or buttermilk, room temperature

6 TBSP oil

1 1/2 cups granulated or brown sugar (For SWEET Bread, leave out for savory)

1/2 TBSP vanilla (for SWEET Bread, leave out for savory)

Spices or mix-ins as desired : Any add ins you would like! Examples: chocolate chips, lemon extract and poppy seed, blueberries, cereal, cinnamon, brown sugar, gummy bears, Cheddar cheese and garlic, tomato basil, cranberry and orange zest! Dig through your cabinets and find what you like!

### Instructions

1. Preheat your oven to 350°F (177°C) and prepare a 9"x 5" (23 x 13 cm) loaf pan with pan spray or lined with parchment paper and set aside.
2. In a large mixing bowl whisk together the flour, baking powder, salt, and any other spices and herbs you might be using.
3. In a separate mixing bowl, whisk together the eggs, milk, oil, sugar (if making sweet quick bread), and any other extracts or liquids you may be using.
4. Pour the liquid ingredients into the dry ingredients and using a spoon or a rubber spatula, stir the two together until combined. This will be a batter, not a dough. For the sweet quick bread, only stir until the flour is absorbed and then stop. The more you stir the more tough the bread can become. For the savory quick bread, it could benefit you to give it a good stir for about a minute to purposefully develop some of the gluten strands so that it has more of a bread-like texture to it once baked.
5. If using any other add-ins such as cheese, berries, nuts, etc... fold them in now.
6. Pour the batter into the loaf pan and bake at 350°F (177°C) for 40-45 minutes for the savory quick bread and 50-55 minutes for the sweet quick bread, or until a toothpick inserted in the center comes out with moist crumb

