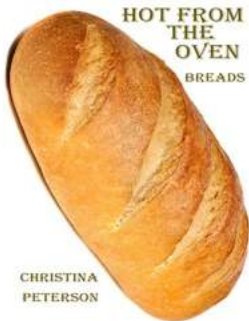


112 Assorted Recipes: Bread Machine Zucchini Date Nut Banana Corn Bread Brown



If you are a bread enthusiast or simply love to experiment with different flavors, then you've come to the right place. In this article, we will share with you 112 delicious bread machine recipes with a twist of flavors like zucchini, date nut, banana, and cornbread brown.

1. Zucchini Bread Recipe



HOT FROM THE OVEN, BREADS: 112 ASSORTED RECIPES, BREAD MACHINE, ZUCCHINI, DATE NUT, BANANA, CORN BREAD, BROWN , CHEESE, GINGERBREAD by Marco Niccoli (Kindle Edition)

★★★★☆ 4.1 out of 5

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- File size : 3102 KB
- Text-to-Speech : Enabled
- Enhanced typesetting : Enabled
- Word Wise : Enabled
- Print length : 115 pages
- Lending : Enabled
- Screen Reader : Supported



Zucchini bread is a delightful way to incorporate vegetables into your baked goods. The moist and tender texture combined with the subtle flavor of zucchini makes it a perfect treat for any occasion. The sweetness of this bread will surely win over even the pickiest eaters.

Ingredients:

- 2 cups grated zucchini
- 3 cups all-purpose flour
- 2 teaspoons baking soda
- 1/2 teaspoon baking powder
- 1/2 teaspoon salt
- 1 tablespoon cinnamon
- 1/2 teaspoon nutmeg
- 1 cup granulated sugar
- 1 cup packed brown sugar
- 3/4 cup vegetable oil
- 3 large eggs
- 2 teaspoons vanilla extract
- 1 cup chopped walnuts (optional)

Instructions:

1. Preheat your bread machine.
2. In a large mixing bowl, combine grated zucchini, flour, baking soda, baking powder, salt, cinnamon, and nutmeg.
3. In a separate bowl, mix granulated sugar, brown sugar, vegetable oil, eggs, and vanilla extract until well combined.
4. Add the wet ingredients to the dry ingredients and stir until just combined.
5. If desired, fold in the chopped walnuts.
6. Pour the batter into the bread machine pan and set the machine according to the manufacturer's instructions.
7. Once the bread is ready, remove from the machine and let it cool before slicing.

Enjoy your homemade zucchini bread with a cup of tea or coffee.

112. Corn Bread Brown Recipe



If you're craving a rustic bread with a touch of sweetness, then corn bread brown is the perfect choice. This recipe combines the earthy flavors of cornmeal with a hint of molasses to create a mouthwatering treat that pairs well with soups, stews, and even enjoyed on its own.

Ingredients:

- 1 cup cornmeal

- 1 cup all-purpose flour
- 1/4 cup granulated sugar
- 1 tablespoon baking powder
- 1/4 teaspoon baking soda
- 1/2 teaspoon salt
- 1 cup buttermilk
- 1/4 cup unsalted butter, melted
- 2 tablespoons molasses
- 1/4 cup honey
- 1 large egg

Instructions:

1. Preheat your bread machine.
2. In a large mixing bowl, combine cornmeal, flour, sugar, baking powder, baking soda, and salt.
3. In a separate bowl, whisk together buttermilk, melted butter, molasses, honey, and egg.
4. Add the wet ingredients to the dry ingredients and stir until well combined.
5. Pour the batter into the bread machine pan and set the machine according to the manufacturer's instructions.
6. Once the bread is ready, remove from the machine and let it cool before serving.

Whether you're serving it for breakfast, lunch, or dinner, corn bread brown will surely satisfy your taste buds with its delightful texture and flavor.

With these 112 assorted bread machine recipes at your fingertips, you can always impress your family and friends with a wide range of flavors and textures. From zucchini to date nut, banana to cornbread brown, the possibilities are endless.

Get creative and explore the world of bread-making with these unique and delicious recipes. Experiment with different ingredients, spices, and create your own signature flavors.

Baking bread is not only a rewarding experience but also a way to bring people together. So, gather your loved ones, put on your baking hat, and start creating these mouthwatering bread machine recipes today!



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1) How to Make Bread in Bread Machine 4-18 Easy White Bread Cinnamon Rolls Dark Rye Bread Double Chocolate Pretzels French Bread Hot Cross Bun Bread Light Rye Bread Onion-Black Pepper Bread Pumpkin Raisin Bread Raisin Banana Bread Rice Bread Shortcut "Sourdough" Bread Stout Rye Bread Whole Wheat and Honey Bread Whole Wheat Bread

2) How to Make Assorted Breads 19-85 Date Nut Bread (8) Banana Bread (5) Cheese Bread Poppy Seed Cheese Ginger Bread Butterscotch Nut Bread Apple Bread Apricot Bread Simple Corn Bread (4) Zucchini Nut Bread (2) Carrot Bread Apricot Pineapple Bread Pumpkin Bread Orange Nut Bread Rye Prune Nut Bread Nut Bread (4) Pecan Bread Pineapple Bread Cheesy Garlic Double Chocolate Swirl Two-Cheese Swirl Glazed Cranberry Orange Bread Twists Apricot Banana Bread Fruit Brown Bread (4) Sour Milk Gingerbread (2) Amish Friendship Bread Hush Puppies Southern Egg Bread Spoon Bread Flat Bread (2) Mountain Bread Pork and Bean Salad Bread Lefse Cranberry Fruit Bread Cranberry Nut Bread Quick Date Wheat Bread Green Tomato Bread

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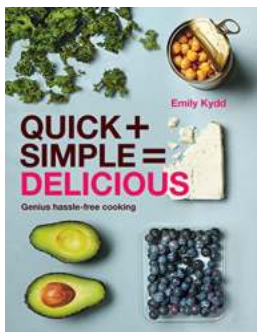
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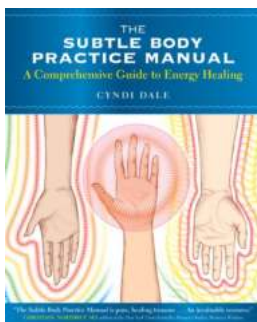
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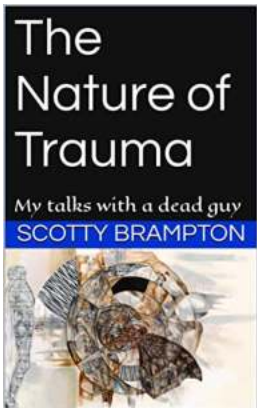
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