

QUICK BREAD TIPS, TRICKS, & HACKS:

PANS:

- ♥ Mason Jars work great for baking quick breads! But use a water bath.
- ♥ Use tin cans only if they are clean and bpa free.
- ♥ Popovers can be made in cupcake pans but leave the center two muffin tins empty to allow air flow to the others.
- ♥ Cake or muffin pans work great for quick bread.
- ♥ Cast iron skillets are fantastic for quick bread! Melt butter (about 2 tablespoons for a large skillet) in them while the oven is preheating and then add the batter to the hot pan.

BATTER:

- ★ Add an egg to warm water for about 20 minutes to quickly bring it to room temperature.
- ★ To soften butter add hot water to a mug, dump the water out, and immediately put the hot mug over the top of the butter and leave it for a couple of minutes to soften.
- ★ When using fruit in your bread: rinse well, pat dry, and coat lightly in flour to help keep the fruit from sinking to the bottom of the pan.
- ★ When using chopped veggies and nuts, either chop them quite small or coat in flour to keep them from sinking to the bottom of the pan.
- ★ When using veggies with a high moisture content add a tablespoon or two additional flour to the batter to compensate. OR (sometimes both) prepare the veggies by laying it out on a paper towel and adding salt. Rinse well and pat dry. The salt helps remove unwanted extra moisture.
- ★ For a simple chocolate batter (great for creating swirled loaves) simply add 2 tablespoons of melted chocolate to half of your batter.
- ★ To eliminate the use of baking powder or soda, separate the eggs, whip the egg whites, and gently fold into the batter (the bread will still be a bit dense with this technique).

BAKE:

- When using glass pans, decrease your oven temp by 25 degrees and increase your baking time.
- If your bread is browning too quickly on top but not cooking through the center, place an aluminum foil "tent" over the bread and continue to bake.
- If you have a few burnt places on your bread take your zester to those spots. Zest them off!

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