

Heritage Recipes

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Batter Bread

Search Request from Visitors to Old Recipe Detective Blog or Heritage Recipes

The Request: "I'm from Asheville North Carolina and really love Old Fashioned Recipes. I am looking for a Batter Bread Recipe that you bake in a juice can. Can you all help me find one? Thank you. Love the web site."

Editor's Note: We could only find batter bread recipes that were baked in a coffee can, not a juice can. You can find many other recipes for Batter Bread on the internet...the best search words are "coffee can batter bread".

Batter Bread

2 ½ to 3 cups all purpose flour
1 T sugar
1 T finely chopped onion (optional)
1 T dillweed (optional)
1 T salt
¼ tsp baking soda
1 pkg active yeast
1 cup creamed cottage cheese
¼ c water
1 T butter
1 egg
1 egg, slightly beaten

In a large bowl, combine 1 cup of flour. Sugar, chopped onion, dillweed, salt and soda. Mix well and then add yeast. In a small saucepan, mix and heat the cottage cheese, water and butter. Add this mixture and 1 egg to the flour mixture and beat for about 3 minutes. Add the remaining flour and beat until the batter is very stiff. Kneading is not necessary.

Cover and let rise in a warm spot until it has doubled in size – about an hour. Punch down and turn into a well buttered 2 pound coffee can. Begin preheating

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your oven to 350 degrees. Allow the batter to rise again for about 30 minutes (in a warm spot) – the batter should be 1/2 inch below can cover.

Before baking, brush lightly with the slightly beaten egg. Bake for 35-40 minutes. Should tap hollow. If you are using an instant read thermometer, the internal temperature of the bread should be about 200 degrees.

Cool in the coffee can for about 10 minutes then loosen the loaf around edge of can with a thin knife and slip it from the can and cool on a rack. Best eaten while warm and fresh.

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