



Dutch Oven Bread Recipes

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Raisin Bread

8 slices cinnamon raisin bread, torn into 1-inch squares
4 eggs
2 cups milk
1 tsp. vanilla
1/4 cup sugar
1/4 cup butter
1/2 cup raisins 1 tsp. cinnamon

Mix all ingredients except bread in a bowl. Place bread in 10" Dutch oven and pour egg mixture over bread. Cook for 45-50 minutes with 13 coals on top and 6 on bottom.

Dutch Oven Rolls

12 Tbsp powdered buttermilk
2/3 cup sugar
2 tsp salt
10 to 12 cups bread flour

Mix together all above ingredients. Additional ingredients:

1/4 cup butter, melted
1 egg, beaten
1/2 Tbsp yeast
3/4 cup water

Mix 3 cups of first mix with second list of ingredients. Adjust water according to how soft you want the dough. Form mixture into rolls and arrange in a foil-lined and greased 12" Dutch oven. Place Dutch oven in a warm place. Let rolls rise. Bake 350° with 6 to 8 charcoals on the bottom and 12 to 14 on top, 20 minutes. Brush with butter and sprinkle with Parmesan cheese, if desired.

Buttermilk Cornbread

1 cup yellow cornmeal
1 cup white flour
2 Tbsp sugar
4 tsp baking powder
1/2 tsp salt
1 cup water
1 large egg
4 Tbsp powdered buttermilk

Mix buttermilk with cup water. Pour in remaining ingredients and mix slowly for 30 seconds. Mix vigorously for an additional 90 seconds. Pour dough into 10" Dutch oven. Cook at 350° (14 coals on top; 7 on bottom) for approximately 20 to 25 minutes, rotating the lid 90 degrees every 20 minutes to avoid hot spots and ensure even heating.

Cornbread

2 cups self-rising cornmeal
1 egg
2 cups buttermilk
1/4 cup shortening

Melt shortening in 10" camp Dutch oven or combo cooker and add melted shortening to other mixed ingredients and pour back into oven. Bake for about 15 minutes, or until golden brown.

Honey Cornbread

1 1/4 cups cornmeal 1/2 tsp. salt
1/3 cup sugar 1/2 cup butter
1 1/2 cups flour 1/4 cup honey
1/2 Tbsp. baking soda 2 eggs
1 cup buttermilk or sour milk 1 cup applesauce

Mix the flour and cornmeal until blended. In separate bowl cream sugar and butter. Add egg, salt and soda to butter and sugar then beat until fluffy. Mix in buttermilk and honey, and then add cornmeal and flour. Stir until moistened. Do not over mix. Pour into a Dutch oven. Place 18-20 hot charcoal coals on lid of Dutch oven. Cook for 10 minutes with the burner at low heat. Remove from burner and cook with just the coals on the lid for 10 to 15 minutes more. Check often and rotate the lid while cooking.

Sour Cream and Chive Biscuits

2 cups ready biscuit mix
Milk
1 tsp. sugar
2 Tbsp. dried chives
1/2 cup sour cream

Mix the first four ingredients together, and then add enough milk to make a very stiff batter. Drop by spoonful into well oiled Dutch oven. Place 18 to 20 hot charcoal coals on the lid of Dutch oven. Turn burner at very low heat and cook for 8 to 10 minutes. Remove from burner and cook with coals only for 5 to 10 minutes more. Rotate lid while cooking. Check often.

Fry Bread

Shortening for frying
2 cups all-purpose flour
1/2 cup nonfat dry milk
1 Tbsp baking powder
3/4 tsp salt
3/4 cup lukewarm water
Cinnamon
Sugar

Melt shortening in Dutch oven for a depth of about 2 inches. Stir flour, dry milk, baking powder, salt and water together. Knead on floured board. Cover and let stand for 15 minutes. Cut dough into 8 sections, then flatten or roll out to 2 inches thick. Drop pieces of dough into the hot oil to fry about 2 minutes or until done. Dredge in cinnamon and sugar.

No-Knead Bread

1/4 tsp active dry yeast
1 1/2 cups water
3 cups flour, plus more for dusting.
1 1/2 tsp salt
Flour, bran or cornmeal for additional dusting

In a large bowl, dissolve yeast in water. Add flour and salt, stirring until blended. Dough will be sticky. Cover bowl with plastic wrap and let rest at least 8 hours (12-18 hours is better) Dough will be ready when surface is dotted with bubbles. Lightly flour work surface and place dough on it. Sprinkle with flour and fold dough over on itself one or two times. Cover loosely with plastic wrap and let rest for 15 minutes. Using just enough flour to keep dough from sticking to work surface or your hands, gently shape into ball. Generously coat a clean dish towel with flour, wheat bran or cornmeal. Place the seam side of the dough down on the towel and dust with more flour, bran or cornmeal. Cover with another towel and let rise for another 1 to 2 hours. Dough should have doubled in size and will not readily spring back when poked with a finger. Twenty minutes before dough is ready, pre-heat a

12" Dutch oven. When dough is ready, slide hand under towel and turn the dough over into the oven, seam side up. Give oven a firm shake or two to help distribute the dough evenly. Cover and bake for 45 minutes at 375° (18 coals on top; 9 on bottom). Remove bread from Dutch oven and let cool on rack before slicing.

Biscuits

4 cups flour
2 tbsp. baking powder
1-1/2 cup milk or water
1 tsp. salt
1/2 cup shortening

Combine dry ingredients. Work in shortening and add milk gradually. Knead and pinch off desired amount and place in greased 12" or 14" camp Dutch oven and bake 15-20 minutes at 325° F.

Basque Shepherder's Bread

3 c Hot Water
1/2 c Butter
1/2 c Sugar 2 1/2 ts Salt
2 pk Yeast 9 1/2 c Flour; Approximate
Salad oil

In bowl, combine hot water, butter, sugar and salt. stir until butter melts and let cool to warm. Stir in yeast and cover and let yeast get bubbly, about 15 minutes. Add 5 cups flour and beat with heavy duty mixer or wooden spoon to form a thick batter. With spoon, stir in enough remaining flour (3 1/2 cup) to form a stiff dough.. turn out to floured board and knead smooth and elastic about 10 minutes. Turn dough over in a greased bowl and cover and let rise double in a warm place. (1 1/2 hrs). Punch down and form into a smooth ball.

Cut a circle of foil to cover bottom of dutch oven. grease insides of dutch oven and underside of lid with salad oil. Place dough in pot and cover with lid. Let dough rise in a warm place until dough pushed up lid about 1/2 inch.(about 1 hour but watch closely). Bake covered with lid, in 375 oven for 12 minutes. Remove lid and bake 30 to 35 minutes or until loaf is golden brown and sounds hollow. Remove from oven and turn out onto rack (you may need a helper) makes 1 very large delicious soft white bread.

If you can wait till its warm, use a long bread knife to cut this delicious bread.

Biscuits II

6 c Flour
4 1/2 ts Baking powder
1/4 c Shortening
3 ts Salt
Evaporated milk

Add diluted evaporated milk sufficient to make batter that is workable, i.e., that can be pinched off without sticking to the hands. Work all of the above ingredients together on a board with the hands. You're a dude if you use tools! The dutch oven should be pre-heated in the pit. Put about 1/4 to 1/2 inch of melted shortening in bottom, then put on the lid. Leave it for 15 to 30 seconds to get good and hot. Remove with ranch hook, remove lid. Pinch off hunks of dough about 1/3 the size of cooked biscuit. Dip them in hot grease in oven, then lay them in oven, greased side up. Be sure they get well and evenly greased so they'll come out even golden brown all over. When you have the bottom of the oven filled, put the lid on again, set oven up close to hot pit. Load coals on the top again and wait. After about 15 minutes take a look, for the temperature of the oven and of the coals determines how fast the biscuits cook. They're done when they're brown and well risen.

Camp Biscuits

2 c Self-rising flour
1/4 c Butter-flavored Crisco; butter or other shortening
3/4 c Milk

Cut in shortening into the flour. Mix in the milk and knead and roll out on floured board. Cut biscuits with a cup. Place in a greased pan that will fit into a preheated Dutch Oven. (Cast Iron best). Set Dutch oven on a small pile of coals. Put 3 or 4 small stones in the bottom of the Dutch oven to place the pan of biscuits on. Put lid on, place coals on lid and bake about 8-10 mins. or until lightly browned.

Cheese Mexican Hush Puppies

3/4 c Yellow cornmeal
1/2 c Flour
1 1/2 ts Baking powder
1/2 ts Salt
1/8 ts Red pepper
1 c Shredded Monterey Jack cheese
1 cn Chopped green chiles (4oz), drained
1 tb Minced onion
1 Egg
1/2 c Milk
Vegetable oil

Combine first 8 ingredients in a large bowl; make a well in center of mixture. Combine egg and milk; add to dry ingredients, stirring just until moistened. Pour oil to a depth of 3 inches into a Dutch oven; heat to 375 deg. Carefully drop batter by rounded tablespoonsful into hot oil. Fry a few at a time 3 to 4 minutes or until golden brown, turning once. Drain on paper towels. Serve immediately. Yield: about 2 dozen.

Chuck Wagon Biscuits

2 pk Yeast
1 c Warm water
2 c Buttermilk
3/4 c Oil
3 tb Baking powder
7 c Flour
1 ts Salt
1/2 ts Soda
3/4 c Sugar

Mix yeast with water until dissolved. Add buttermilk and oil to yeast mixture. Combine dry ingredients and add to liquid ingredients. Mix and knead until smooth. Pinch off dough the size of eggs and shape into balls. Place close together in a well greased large preheated Dutch oven over coals. Cover with flanged lid and spread a thin layer of coals on top. Cook until light and well browned on top. (425° oven temperature)

Dumplings For Chicken and Dumplings

Serves 6
3 c Flour
1 t Baking powder
1/2 t Salt
3 ea Eggs, beaten
1/4 c Milk

Mix all ingredients well. Pour out onto well floured board. With rolling pin, roll out 1/2 batter at a time. Cut into 1 inch squares. Drop one at a time into 2 quarts of boiling chicken broth in a 4 quart Dutch oven. Cook 20 minutes.

Fruit and Carrot Breakfast Bread

4 c Pancake mix
4 ts Cinnamon
1 c Raisins -- golden preferred
1/2 c Dried apples -- chopped
1 c Almonds -- chopped
1 c Coconut -- shredded
1/2 pk Dry scrambled egg mix
4 c Shredded carrots
1 c Oil or Margarine
2 ts Vanilla -- optional
1 c Honey -- or sugar 1 1/4 c Water

Mix the pancake mix, cinnamon, raisins, dried apple pieces, almonds, coconut, and scrambled egg mix. Place into a zip lock gallon bag. Add Sugar if using it instead of honey.

Peel and shred carrots to approximate 4 cups (a little more or less does not make much of a difference). Pack carrots into a zip lock bag.

If using oil and honey, pre-measure into a 1 pint plastic bottle with the vanilla.

At the campsite:

If using margarine melt it in a small container made of aluminum foil

Add the oil-honey (if using it), carrots, and water to the dry mix and mix well. If there is liquid with the carrots add it to the dry mix too.

Put into a lightly oiled dutch oven and bake 25-35 minutes with about 20 pieces of charcoal on the top and 10-15 on the bottom. Check after 15-20 minutes.

Gluten Free Steamed Apricot Bread

3/4 c Rolled oats
2/3 c Brown rice flour
1/4 c Amaranth flour
1 ts Baking soda
1/2 c Almonds
3/4 c Boiling water
1/3 c Molasses or honey
1/2 ts Pure almond extract
1/2 c Dried apricots

In a large bowl, combine the oats, rice flour, amaranth flour and baking soda. Grind the almonds to a fine powder in a blender. Gradually add enough water to bring the level up to 1 cup. With the machine running, add the molasses or honey and almond extract. Add the apricots and process with a few on/off turns to chop them; do not puree. Pour the liquid mixture into the flour bowl. Stir to mix. Turn out into an oiled 1 qt. mold or 1 lb can. Cover with a square of wax paper or foil (shiny side down); tie wax paper securely with a piece of string. Place the mold on a wire rack in a Dutch oven or large stockpot. Add enough boiling water to the pot to come halfway up the sides of the mold. Cover the pot tightly, and steam the bread over med-low heat for 2 hours. Do not remove the cover during the cooking time. Remove the mold from the pot. Cool the bread in the mold for 15 min, then turn out onto a wire rack to cool completely. For best results, slice with a serrated knife. Variations: Replace the rice flour with 1/3 c rice polish and 1/3 c rice bran. You can also replace the amaranth flour with either 1/4 c soy flour, 1/4 c white buckwheat flour or 1/4 c ground sunflower seeds.

Irish Soda Bread

2 1/2 c Milk
2 T White vinegar
4 c Whole wheat flour
1 c All-purpose white flour
1/2 c Rolled oats
1 ts Baking soda
2 ts Salt

Preheat the oven to 375 degrees F, or preheat the dutch oven, top and bottom.

Put the milk in a small bowl. Stir in the vinegar and mix to make the milk sour; set aside. In a large mixing bowl, mix together the whole wheat flour, white flour, oats, baking soda, and salt. Add the soured mixture to the flour mixture and stir until all the dry ingredients are moistened. Place the dough on a floured board and lightly knead about ten times, until the dough is smooth.

Form the dough into a 9-inch round loaf, place it on a cookie sheet or in a preheated dutch oven, and with a sharp knife, mark the top of the loaf with an X, cutting the dough about 1/8 inch deep. Bake for 50 to 60 minutes, or until the bread is brown and sounds hollow when tapped.

Cool and serve.

Steamed Apricot Bread

3/4 c Rolled oats
2/3 c Brown rice flour
1/4 c Amaranth flour
1 ts Baking soda
1/2 c Almonds
3/4 c Boiling water
1/3 c Molasses or honey
1/2 ts Pure almond extract
1/2 c Dried apricots

Servings: Makes 1 loaf.

In a large bowl, combine the oats, rice flour, amaranth flour and baking soda.

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Pour the liquid mixture into the flour bowl. Stir to mix. Turn out into an oiled 1 qt. mold or 1 lb can. Cover with a square of wax paper or foil (shiny side down); tie wax paper securely with a piece of string.

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