

Recipes provided by [Bakers Brigade volunteers](#) for April 2, 2018 program, "Growing a Garden in Straw Bales" with Joey and Holly Baird.

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Favorite Banana Blueberry Quick Bread

½ cup fresh blueberries*
1 5/8 cup all-purpose flour
½ cup quick cooking oats
½ cup chopped pecans (optional)
1 teaspoon baking soda
¼ teaspoon salt
½ cup shortening
1 cup sugar
2 eggs
1 cup mashed bananas
*If using frozen blueberries, thaw them in microwave for about 3 minutes and increase amount of blueberries to ¾ cup.

Preheat oven to 350 degrees. Grease and flour a 9x5- inch loaf pan.

In a medium bowl, toss blueberries in 2 tablespoons flour, Gently stir blueberries together with oats, nuts, 1 ½ cups flour, baking soda and salt.

In a large bowl, cream shortening. Gradually add sugar, beating until light and fluffy. Add eggs one at a time, beating well after each addition. Stir in mashed bananas. Add blueberry mixture to banana mixture, and stir just until moistened. Spoon batter into prepared loaf pan.

Bake in preheated oven until a wooden toothpick inserted in center of loaf comes out clean, about 50-55 minutes. Cool in pan for 10 minutes. Remove from pan, and cool completely on a wire rack.

Oatmeal Cookies

1 cup sugar
½ cup butter
½ cup sour cream
2 eggs
1 cup raisins or craisins (optional)
½ cup chopped nuts

2 cups oatmeal
2 cups flour
1 teaspoon baking soda

In a small bowl, mix flour and baking soda. Cream butter and sugar in a large bowl. Add eggs and sour cream to large bowl. Mix well. Add nuts, raisins, flour, and oatmeal to creamed mixture in large bowl. Drop by teaspoon onto greased cookie sheet.

Bake at 350 degrees for 15-20 minutes. Makes 6 dozen.

Chocolate-Tipped Butter Cookies

1 cup plus 3 tablespoons butter, softened, *divided*
½ cup confectioners' sugar
2 cups all-purpose flour
1 teaspoon vanilla extract
1 cup (6 ounces) semisweet chocolate chips
½ cup finely chopped pecans or walnuts

In a large mixing bowl, cream 1 cup butter and confectioners' sugar until light and fluffy. Add flour and vanilla; mix well. Cover and refrigerate one hour.

Shape ¼ cupfuls of dough into ½ in.-thick logs. Cut logs into 2 ½ in. pieces; place 1 in. apart on ungreased baking sheets. Bake at 350 degrees for 12-14 minutes or until lightly browned. Remove to wire racks to cool.

In a heavy saucepan or microwave oven, melt chocolate and remaining butter; stir until smooth. Dip one end of each cookie into chocolate, then dip into nuts. Place on waxed paper until chocolate is set. Makes 5 dozen.