

More Great Ideas:

RECIPES!

Spinach Laura

1/2 cup cottage cheese 1/2 stick butter
2 eggs, slightly beaten 1 tsp. Creole seasoning
1-10 oz pkg. thawed spinach 3 Tbs. Flour
1/2 cup feta cheese, crumbled

Mix melted butter and flour over low heat. Add all ingredients (except feta cheese) and mix thoroughly. Fold into bread baker. Sprinkle feta cheese over the mixture. Bake at 350 degrees for 45 minutes.

Apple Cobbler

Make a pie crust or buy ready-made and place in your bread baker. Core and slice 2-3 apples. Mix 1/2 cup sugar with 2 Tbs. cinnamon and toss with apple slices to coat. Pour apples into pie crust, dot with pats of butter. Place top crust or lattice crust on top. Bake at 350 degrees for 45-55 minutes, until golden brown.

Ozark Pudding

3/4 cup sugar 1 egg
3 heaping Tbs. flour 1/4 tsp. baking powder
1 cup chopped apples pinch of salt
1/2 cup chopped pecans

Whip the egg, add the sugar. add remaining ingredients and stir. Put in greased bread baker and bake 30 minutes at 350 degrees. Serve hot with whipped cream or ice cream.

Cornish Hen

Spray bread baker with oil. Place 1 1/2 lb. cornish hen in baker. Bake 1 1/2 hours at 375 degrees, loosely covered for 30 minutes then 60 minutes uncovered. If desired, occasionally baste with melted butter or a glaze the last hour.

Recipes continued...

Monkey Bread

1 can butter milk biscuits, quartered
1/2 cup sugar
1/2 cup margarine/butter
1/4 cup brown sugar
1 Tbs. cinnamon (nuts & raisins if desired)

Mix sugar & cinnamon in plastic bag. Drop biscuit quarters into mixture and shake to coat. Place in well greased bread baker. Continue until all biscuits are coated and in the pot. Melt butter and brown sugar in microwave. Drizzle over biscuits. Bake at 350 degrees for 30 minutes.

Tuna Casserole

8 oz. egg noodles, cooked salt & pepper
1 can cream of celery soup 1/4 cup milk
1 cup grated cheddar cheese 1 small can tuna

1 cup crushed potato chips

Mix soup and milk together. Add noodles, cheese, salt, pepper, and tuna. Stir well. Pour into greased bread baker, cover with crushed potato chips. Bake at 375 degrees for 30 minutes.

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101 Uses for a Bread Baker & Other Great Ideas



Ayers Pottery **Bread Baker**

101 Uses for a Bread Baker:

1. Thaw out frozen bread dough, knead, place in greased baker, let rise, and bake at 350 degrees for 30 minutes.
2. Use our beer bread recipe that comes with your baker.
3. Buy a box of banana nut bread and bake as instructed.
4. Use as an emergency asteroid helmet... note, untested by the EPA.
5. Buy a box of scalloped potatoes and bake in bread baker.
6. Bake beans for summertime barbecues.
7. Microwave instant mashed potatoes in the baker.
8. Microwave cheese, salsa, and milk for teens and chips.
9. Use blueberry muffin mix and make one giant muffin... bake longer, lower temperature!
10. Use for Fido's bowl.
11. Bake beans for fall.
12. Microwave chicken flavored Ramen noodles.
13. Bake au gratin potatoes as the box instructs in your baker.
14. Use for a teenage son's cereal bowl.. no 2nd's required.
15. Microwave frozen broccoli with dash of water, cover with plastic wrap to steam.
16. Buy a box of carrot bread and bake as directed.
17. Bake beans for the winter.
18. Microwave Uncle Ben's wild rice as directed.
19. Use as spousal projectile.
20. Microwave velveeta, canned chili, and milk for chips and movies.
21. Bake beans for spring.
22. Microwave oriental flavored Ramen noodles.
23. Microwave Sunday's leftovers.
24. Microwave corn with a bit of water, cover with plastic to steam.
25. Use for Miss Kitty's milk bowl.
26. Use for you husband's chili bowl... no 2nd's required.
27. Buy a box of instant stuffing, use microwave instructions.
28. Bake bread.
29. Bake a deep dish chicken pot pie.
30. Microwave Mexican style rice in your baker.
31. Microwave beef flavored Ramen noodles.
32. Fill with nuts for unannounced guests.
33. Use for the world's largest latte cup.
34. Bake Ozark Pudding... see recipe at the end!
35. Microwave a can of Progresso chicken noodle soup.
36. Bake shepherds pie.
37. Bake beans on the first Friday following the second full moon following the spring equinox.
38. Do those beans in the microwave!
39. Use as Uncle Cliff's spittoon.
40. Microwave California mix veggies with a bit of water and cover.
41. Find another type of boxed potatoes (not already mentioned) to bake.
42. Bake a giant bran muffin... no Metamucil required!
43. Microwave Zatarin's rice mix.
44. Microwave a can of refried beans, velveeta, and salsa for tortilla chips and a bunking party.
45. Microwave a can of Progresso veggie soup.
46. Bake a round meatloaf... it would be cool!
47. Use for a junk-collecting bowl on your counter.
48. Microwave Monday's leftovers in the baker.
49. Serve gravy in it.
50. Microwave cheesy rice as the box indicates.
51. Use the baker now for a giant coffee mug in order to concentrate on the second half of this list.
52. Bake some more beans.
53. Bake another box of bread mix that hasn't been mentioned.
54. Use to cover new spring plants on the night of a freeze.
55. Microwave some other veggies.
56. Microwave a can of Progresso lentil soup.
57. Microwave Tuesday's leftovers in the baker.
58. Bake bread, hollow out, and serve soup in the bread bowl.
59. Make a pot of French Onion soup and broil in the oven until the cheese melts.
60. Bake a small tuna casserole... see recipe at the end!
61. Use again as a spousal projectile when remote control usage passes the allowed limit.
62. Microwave Wednesday's leftovers.
63. Sit it on a shelf to collect dust and go out to eat.
64. Plant an African Violet in it.
65. Put Easter candy in it.
66. Microwave Thursday's leftovers.
67. Microwave scrambled eggs & cheese in the baker.
68. Bake a small but really deep apple cobbler in the baker.
69. Bake artichoke heart dip in the baker.
70. Microwave another flavor of Ramen noodles not listed.
71. Microwave a can of beef and barley soup.
72. Microwave some Campbell's soup for variety.
73. Bake a stuffed cornish hen in your baker.
74. Use as a safety helmet for your 6 year old on skates... it might fit! (Straps not included.)
75. Microwave Friday's leftovers.
76. Get out your cookbook and find another recipe for anything not listed here.
77. Use it for Halloween candy.
78. Give it as a gift for your next wedding shower.
79. If you don't have a pot to pee in, use this one.
80. Microwave Saturday's leftovers.
81. Use as a spousal projectile until broken and come buy a new one.
82. Bake monkey bread, see recipe.
83. Serve crackers in the bowl.
84. Use in the bathroom to hold cotton balls.
85. Microwave cauliflower with a bit of water and cover with plastic.
86. Make Spinach Laura... yummy, see recipe!
87. Microwave refried beans and salsa for a quick hot dip, melt cheese on top.
88. Use by the phone for notepads and pens.
89. Bake another loaf of frozen bread dough... there's 5 loaves in a package!
90. Serve chocolate pudding in your bowl.
91. Serve vanilla pudding in your bowl.
92. Bake a Toad-in-the-Hole... yes, it is truly a dish.
93. This is getting annoying so just serve in the dang thing!
94. Find any one pound loaf bread recipe and bake in the bowl.
95. Use as a projectile at Steve Ayers next time you see him for making us create this list.
96. Bring the bowl to Steve Ayers and make him bake you a loaf of bread.
97. Save for future generations, it may be worth big money after Steve Ayers dies!
98. Give to your neighbor as a house-warming gift.
99. Give it to anyone who deserves a gift.
100. Buy 2 so you can bake 2 loaves of bread.
101. Bake, microwave, or serve anything we've left off this entirely too-long list!

Steve's Top Picks:

1. Thaw out frozen bread dough, knead, place in greased baker, let rise, and bake at 350 degrees for 30 minutes.
2. Bake a deep dish chicken pot pie.
3. Microwave Monday's leftovers in your bread baker.
4. Bake bread, hollow out and fill with soup.
5. Bake artichoke heart dip in the baker.
6. Find any one pound loaf bread recipe and bake in the bread baker.
7. Give a bread baker to anyone that may deserve a gift.
8. Bake any boxed potato mix in your bread baker.
9. Bake beans anytime in your bread baker.
10. Microwave any frozen veggie mix with a bit of water, cover with plastic to steam.
11. Microwave velveeta with a bit of milk add salsa, canned chili, or refried beans for a dip to serve with tortilla chips.
12. Use your bread baker with any of the recipes provided.