



## Mayonnaise Bread

**Makes: 12 servings**

**Bake at 400 for 30 minutes**

Ingredients:

2 cups unbleached plain  
flour

1/2 cup whole wheat flour

3 tab. Sugar

1/2 tea. Salt

1 tablespoon baking powder

1/2 cup Mayonnaise (any  
brand)

3/4 cup milk

Cooking Directions:

Spray your 12 cup muffin tin and set aside.

Mix all dry ingredients together. (Whole wheat flour is optional—if you prefer you can just use 1/2 cup more plain white flour—also you can use just any plain flour, it does not have to be unbleached - unbleached just has less chemicals in it). Add mayonnaise and cut into dry ingredients until it looks a little like corn meal. Add milk and mix well but don't over stir (stirring too much makes bread tough). Batter will be a slightly souper than biscuit dough. Divide into the 12 cup muffin tin. Fill each cup 1/2 to 2/3 full. Bake in oven for 30 minutes or until golden brown on top. Serve hot with any meal. This is quick and easy and makes delicious rolls for unexpected company!

*"I have been young and now am old; yet have I not seen the righteous forsaken nor his seed begging bread." Psalms 37:25*