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## Bake Bread From a Coffee Can

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Category: Recipes

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Bread cooked in a can? This must be some well kept secret! Who knew that a coffee can could have such a use.

### Yeast Bread in a Can



- 2 pkg. active dry yeast
- 2 tbsp. sugar
- 1 c. warm water (110 F.)
- cornmeal
- 1 tsp. salt
- 5 c. all purpose flour
- 1 1/2 c. warm milk (110 F.)
- 1/2 tsp. baking soda dissolved in 1 tbs. water

In a large bowl, combine yeast and sugar in the water; let stand 15 minutes or until it begins to rise.

Grease the inside of 3 – 1 lb. metal coffee cans and the underside of their lids. Sprinkle cans with cornmeal, shaking off the excess.

With electric mixer, gradually beat salt, 3 c. flour, and 1 c. milk to the yeast mixture; adding alternately and beating well.

Add 1/2 tsp. baking soda to 1 tbsp. water and dissolve. Add this to the beaten mixture. Beat well.

With mixer or spoon, beat the remaining 1/2 c. milk and about 1 1/2 to 2 c. flour to make a stiff dough that is too sticky to knead.

Spoon enough dough equally into cans, top with lids. Let rise in a warm place until the lid pops off (about 45 – 60 minutes).

Carefully remove lids. place cans upright on stove rack and bake at 375 degrees F. for 25-30 minutes until the bread top is golden brown.

Slide out of can to test. Take loaves out of cans and stand upright on wire rack to cool.

Store airtight and keep at room temperature or in the refrigerator for 4 days. Freeze for longer storage.

[Source – www.about.com](http://www.about.com) <sup>[1]</sup>

## Pumpkin Bread in a Can



- 2 c. of cooked prepared pumpkin (or 1 large can of pumpkin, drained)
- 3 c. sugar
- 1 c. canola, rapeseed or extra light virgin olive oil
- 3 eggs
- 3 c. flour
- 1 c. raisins
- 1 c. chopped nuts, optional
- 1 tsp. each of cloves, allspice, salt, baking powder, baking soda
- 2 tsp. cinnamon

Preheat oven to 350 degrees F.

Grease and flour 3 (13 oz) coffee cans (or 2 standard bread pans).

In a large bowl, mix sugar, oil and add eggs one at a time. Set this mixture aside. Sift flour and all spices together.

Add flour mixture and pumpkin alternately to the sugar/oil mixture.

Mix just enough to moisten all the dry ingredients; it's better if you don't over beat the mixture.

Add raisins and nuts.

Pour mixture into the 3 coffee cans or the 2 loaf pans. Stir a bit when mixture is in the cans to avoid air bubbles.

Cover loosely with foil. Bake at 350 degrees for 70-80 minutes. Cool 10 minutes before loosening from the cans or pans.

[Source – www.squidoo.com](http://www.squidoo.com) <sup>[2]</sup>

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URLs in this post:

[1] Source – [www.about.com](http://www.about.com):

<http://homeparents.about.com/od/breadsandrolls/r/coffeecan.htm>

[2] Source – www.squidoo.com: <http://www.squidoo.com/coffee-can-pumpkin-bread#module66356221>

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