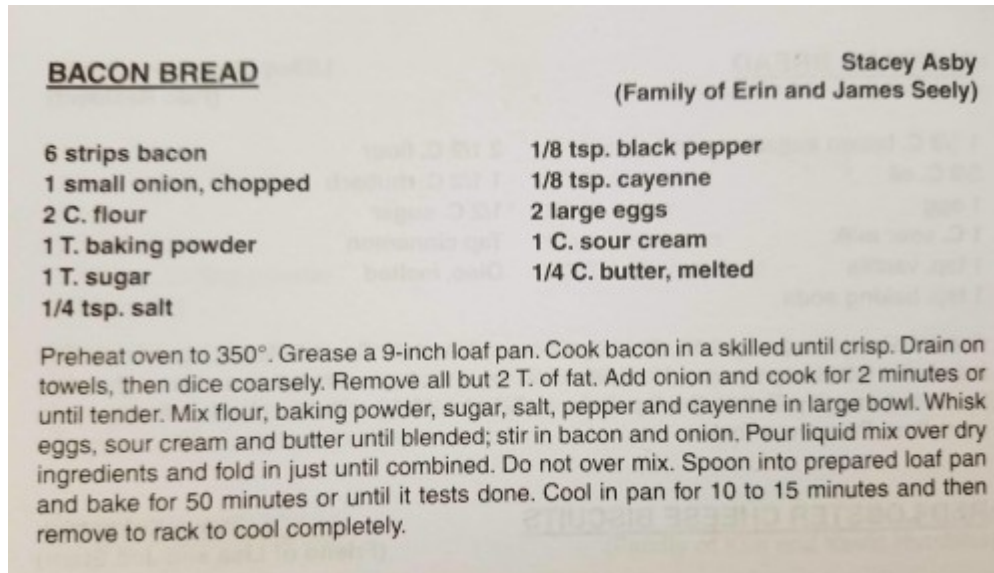


# What I'm Baking: Bacon Bread

I was reading through an old recipe book that I bought at the thrift store and saw this recipe for Bacon Bread.



Our family loves all things bacon. If it wasn't so expensive I think we might even declare bacon as a food group. Anyway, I wanted to give it a try. (Ignore the picture of my oven. My true confession is the reason I can get so much sewing done is that I ignore my oven-no joke) Anyway...it made a really thick batter.



...and baked, it turned out like this...



The family consensus was...it was okay. We tried to eat it as it but I don't think it's meant to be eaten like this. I think it's meant to be a dipping bread kind of like beer bread is. With a good creamy dip, I think I'd like it much better. As is, it was a little plain. I'm not running out and making

copies of the recipe but I'll likely try it again when I make some type of dip.

Anyone care to chime in and let us know if you make a bread like this and if you serve it with a dip? Inquiring minds would like to know.