

Baking

Biscuits, Breads and Quick Bakes

Twelve practical bakes for breakfast, supper and the bread basket



Three featured recipes from this collection

PUBLIC SAMPLE - 2 RECIPES

The complete edition has 12 recipes. This sample contains the first two.

Development edition 1.2.0 - recipes not kitchen tested.

Junction Table by CrownThrive, LLC

AI-generated realistic food artwork; not a photograph or tested result.

Contents

PUBLIC SAMPLE - this file includes two recipes, not the complete twelve-recipe cookbook. The full edition adds the remaining ten recipes, techniques, menus, shopping list, and planning pages.

Make this kitchen yours 3

Food safety and ingredient labels 4

Buttermilk Drop Biscuits 5

Skillet Cheddar Cornbread 7

Edition, use and support 9

Typeface license 10

Make this kitchen yours

A warm bread basket can begin with a bowl, a spoon and a clear plan. This development edition brings together twelve different ways to turn flour into something useful: tender biscuits, sliceable loaves, a crisp cracker and soft breads for the table. Choose a recipe by the time you have, then measure everything before heating the oven. Flour amounts here use level cups; spoon flour into the cup and sweep the top without packing it down. Ingredient temperature matters most where butter must stay cold or yeast needs gentle warmth. Let baked items finish cooking and cool as directed before slicing. These recipes are original development drafts, ready for careful home preparation and notes about your oven, pan and preferred seasoning.

Recipe development edition 1.2.0 - October 30, 2026. Original editorial recipes; not kitchen tested. Timing is an estimate. Check appliance instructions, package directions and safe internal temperatures. No nutrition or medical benefit is claimed. Allergen notes are ingredient based and do not certify freedom from cross contact. Check every label and substitution.

AI-generated photorealistic culinary artwork interprets the listed recipes. These are not documentary photographs, kitchen-test evidence, or a guarantee of finished appearance. Follow the measured recipe and safety checks.

Food safety and ingredient labels

Use a food thermometer: poultry 165°F; ground beef, pork and lamb 160°F; whole beef, pork and lamb cuts 145°F followed by a 3 minute rest; fish 145°F. Reheat leftovers to 165°F. Keep the refrigerator at 40°F or below. Refrigerate perishables in shallow containers within 2 hours, or 1 hour above 90°F. Most cooked leftovers keep 3 to 4 days; follow a shorter recipe limit. Thaw in the refrigerator, cold water or microwave, never on the counter. A freezer keeps food cold; it does not sterilize it. Wash produce under running water and keep raw meat and its tools away from ready to eat food.

Use standard US cups and spoons unless a weight is given. Oven temperatures are Fahrenheit. One tablespoon equals 3 teaspoons; one US cup equals 16 tablespoons. Spoon flour into a cup and level it.



Buttermilk Drop Biscuits - AI-generated realistic food artwork, not a photograph or tested result.

Buttermilk Drop Biscuits

8 biscuits | Prep: 15 minutes | Cook: 15 minutes

Ingredients

- 2 cups all-purpose flour
- 2 teaspoons baking powder
- 1/2 teaspoon baking soda
- 3/4 teaspoon fine salt
- 6 tablespoons cold unsalted butter, cubed
- 3/4 cup buttermilk

Method

1. Heat the oven to 425°F. Line a baking sheet with parchment and leave room for eight separate mounds. Whisk flour, baking powder, baking soda and salt in a broad bowl.
2. Rub the cold butter into the flour with fingertips until most pieces are pea-sized. Pour in buttermilk and fold with a spatula just until no loose flour remains.

3. Drop eight equal portions onto the sheet without flattening them. Bake 13-16 minutes, until the tops are golden and the centers no longer look doughy. Cool on a rack for 5 minutes before splitting.

Cook's tip

A light hand keeps the uneven tops tender; avoid pressing the portions into smooth balls.

Substitution

Replace buttermilk with 3/4 cup plain kefir of similar thickness.

Storage

Store fully cooled bakes airtight for 2 days at room temperature, or freeze for 1 month.

Ingredient allergen notes

Wheat, Milk

Skillet Cheddar Cornbread

8 wedges | Prep: 15 minutes | Cook: 25 minutes

Ingredients

- 1 tablespoon vegetable oil
- 1 cup yellow cornmeal
- 1 cup all-purpose flour
- 2 teaspoons baking powder
- 1/2 teaspoon fine salt
- 1 cup milk
- 1 large egg
- 1/4 cup melted unsalted butter
- 3/4 cup grated cheddar

Method

1. Heat the oven to 400°F. Brush a 9-inch ovenproof skillet with oil and place it in the oven while you mix the batter.
2. Whisk cornmeal, flour, baking powder and salt together. In another bowl, whisk milk, egg and melted butter; fold into the dry mixture, then fold in cheddar.
3. Carefully remove the hot skillet and spread in the batter. Bake 22–26 minutes, until the top is golden and a tester inserted in the middle has no wet batter. Rest 10 minutes before cutting.

Cook's tip

The hot skillet gives the base a crisp edge; use an oven mitt on its handle throughout cooling.

Substitution

Use grated Monterey Jack in place of cheddar, keeping the same amount.

Storage

Refrigerate covered at 40°F or below within 2 hours. Use within 3–4 days; reheat leftovers to 165°F.

Ingredient allergen notes

Wheat, Milk, Egg

Edition, use and support

One household recipient may keep, download and print this edition for personal household use. You may cook and adapt the recipes. Do not resell, redistribute, upload the book publicly or sublicense its text, layouts or files. Copyright and other rights are not transferred. Online access follows the published refund and dispute policy.

Recipe development edition 1.2.0 - October 30, 2026. Original editorial recipes; not kitchen tested. Timing is an estimate. Check appliance instructions, package directions and safe internal temperatures. No nutrition or medical benefit is claimed. Allergen notes are ingredient based and do not certify freedom from cross contact. Check every label and substitution.

AI-generated photorealistic culinary artwork interprets the listed recipes. These are not documentary photographs, kitchen-test evidence, or a guarantee of finished appearance. Follow the measured recipe and safety checks.

Typeset in DejaVu Serif and DejaVu Sans. Copyright (c) 2003 by Bitstream, Inc. All Rights Reserved. Bitstream Vera is a trademark of Bitstream, Inc. DejaVu changes are in public domain. The embedded font software is supplied under the Bitstream Vera font license; see FONT-LICENSE.txt in the download.

Gretna Junction - CrownThrive, LLC - Go Flipbooks publishing lane. Support and corrections: contact@crownthrive.com. <https://gretnajunction.com/support>

<https://gretnajunction.com/support>

Safety references

FoodSafety.gov • safe cooking temperatures

<https://www.foodsafety.gov/food-safety-charts/safe-minimum-internal-temperatures>

USDA FSIS • leftovers and food safety

<https://www.fsis.usda.gov/food-safety/safe-food-handling-and-preparation/food-safety-basics/leftovers-and-food-safety>

Sources checked October 4, 2026. Original recipes are separate from these safety references.

Typeface license

DejaVu font software

Copyright: Copyright (c) 2003 by Bitstream, Inc. All Rights Reserved. Bitstream Vera is a trademark of Bitstream, Inc. DejaVu changes are in public domain.

Bitstream Vera font license Permission is hereby granted, free of charge, to any person obtaining a copy of the fonts accompanying this license ("Fonts") and associated documentation files (the "Font Software"), to reproduce and distribute the Font Software, including without limitation the rights to use, copy, merge, publish, distribute, and/or sell copies of the Font Software, and to permit persons to whom the Font Software is furnished to do so, subject to the following conditions:

The above copyright and trademark notices and this permission notice shall be included in all copies of one or more of the Font Software typefaces.

The Font Software may be modified, altered, or added to, and in particular the designs of glyphs or characters in the Fonts may be modified and additional glyphs or characters may be added to the Fonts, only if the fonts are renamed to names not containing either the words "Bitstream" or the word "Vera".

This License becomes null and void to the extent applicable to Fonts or Font Software that has been modified and is distributed under the "Bitstream Vera" names.

The Font Software may be sold as part of a larger software package but no copy of one or more of the Font Software typefaces may be sold by itself.

THE FONT SOFTWARE IS PROVIDED "AS IS", WITHOUT WARRANTY OF ANY KIND, EXPRESS OR IMPLIED, INCLUDING BUT NOT LIMITED TO ANY WARRANTIES OF MERCHANTABILITY, FITNESS FOR A PARTICULAR PURPOSE AND NONINFRINGEMENT OF COPYRIGHT, PATENT, TRADEMARK, OR OTHER RIGHT. IN NO EVENT SHALL BITSTREAM OR THE GNOME FOUNDATION BE LIABLE FOR ANY CLAIM, DAMAGES OR OTHER LIABILITY, INCLUDING ANY GENERAL, SPECIAL, INDIRECT, INCIDENTAL, OR CONSEQUENTIAL DAMAGES, WHETHER IN AN ACTION OF CONTRACT, TORT OR OTHERWISE, ARISING FROM, OUT OF THE USE OR INABILITY TO USE THE FONT SOFTWARE OR FROM OTHER DEALINGS IN THE FONT SOFTWARE.

Except as contained in this notice, the names of Gnome, the Gnome Foundation, and Bitstream Inc., shall not be used in advertising or otherwise to promote the sale, use or other dealings in this Font Software without prior written authorization from the Gnome Foundation or Bitstream Inc., respectively. For further information, contact: fonts at gnome dot org.

Make room for the warm bread basket

A warm biscuit, a slice of quick bread, or a garlic-brushed roll brings a different kind of rhythm to the table. Biscuits, Breads and Quick Bakes gathers twelve recipes for breakfast, supper, and the bread basket, from drop biscuits and cornbread to crackers and one simple yeast roll. Learn to measure flour lightly, stop folding when quick-bread batter is combined, and let yeast dough rise before shaping and baking. Clear center checks and cooling instructions help you decide when a bake is ready to serve. Junction Table by CrownThrive, LLC offers distinct methods for cooks who want to understand what each dough needs.

- Rub cold butter into flour and drop biscuit dough directly onto a sheet.
- Fold squeezed grated zucchini into lemon-scented quick-bread batter.
- Knead and twice-rise dinner-roll dough, then brush with garlic-parsley butter.

PUBLIC SAMPLE: two recipes only; the full edition has twelve.



Garlic Parsley Dinner Rolls

AI-generated realistic food artwork