

Apple Bread

Anne Callaway

1 stick margarine	1 tsp. baking soda
1 C. sugar	1/4 tsp. salt
2 eggs	1 tsp. cinnamon
3 large apples, washed, cored and chopped in big chunks	1 tsp. nutmeg
2 C. flour	1/2 tsp. ground cloves
1 tsp. baking powder	1 C. pecan pieces

Cream margarine, sugar and eggs in food processor. Add apples and blend again until apples are chopped well. Add flour, baking powder, baking soda, salt, cinnamon, nutmeg and ground cloves. Process just until flour disappears. Add pecans and process briefly. Pour into greased pan, lined with strip of parchment paper. Spray parchment paper with Pam. Bake at 350° for 45 minutes to 1 hour. Test with toothpick.

Artichoke Bread

Kim Zirkle

1/2 C. olive oil	4 cloves garlic, minced
4 oz. solid Parmesan cheese, crumbled	1/4 tsp. each Italian seasonings and Nature's seasonings
1 bunch green onions, chopped	1/4 tsp. cayenne pepper
1 can chopped artichoke hearts, drained	1 frozen bread loaf, thawed per directions

Combine all of the above ingredients, except bread, into a bowl and marinate overnight. When bread has thawed, roll out with a little flour; place on foil-covered baking sheet sprayed with Pam. Put artichoke mixture on dough and fold to center and seal. Let rise in warm spot, covered with a light cloth, for 2 hours. Bake at 350° until golden brown. Slice and serve.

Banana Bread

Martha Holt

CREAM TOGETHER:	MIX TOGETHER:
1/3 C. shortening	1 3/4 C. flour
2/3 C. sugar	3/4 tsp. soda
ADD:	1/2 tsp. salt
2 eggs	1 1/4 tsp. cream of tartar
2 bananas, mashed	Nutmeg or cinnamon, optional

Combine both mixtures alternatively. Bake in greased bread pan at 350° until straw comes out cleanly.

Banana Bread

Amy Ayres

2 eggs, lightly beaten
1 C. vegetable oil
3 small ripe bananas
1 1/4 C. flour

1 C. sugar
1/2 tsp. salt
1 tsp. baking soda

Preheat oven to 350°. Add oil and bananas to lightly beaten eggs and mix. Add all dry ingredients and mix completely. Pour into a greased and floured loaf pan. Bake 40 to 50 minutes.

Banana Brunch Bread

Laura Higdon

1/2 C. butter
1 C. sugar
2 eggs
1 C. mashed bananas
1/2 tsp. vanilla
1/2 C. sour cream
2 C. sifted all-purpose flour
1 tsp. baking powder

1/4 tsp. salt
1 tsp. soda
Topping (see below)
Whipped cream cheese
TOPPING:
1/2 C. chopped pecans
1/2 C. brown sugar
1/2 tsp. cinnamon

Preheat oven to 350°. Heavily grease two or three smaller loaf pans. Cream butter and sugar until light. Beat in eggs, one at a time. Mix in bananas, vanilla and sour cream. Sift together flour, baking powder, salt and soda. Fold into creamed mixture, stirring only enough to moisten. Sprinkle half of topping on bottoms of prepared loaf pans. Spoon in batter and sprinkle with remaining topping. Bake 45 minutes. Serve with whipped cream cheese, if desired. For single regular loaf pan, cook 55 minutes.

TOPPING: Combine all topping ingredients and use as directed.

Banana-Mocha Cupcakes

Laura Gardner Farrell

2 large ripe bananas, mashed	1/4 tsp. salt
2 T. instant espresso powder	2 eggs
1/2 C. milk	1 C. flour
9 T. butter, softened (1 stick plus 1 T.)	1/2 C. cocoa powder
1 1/4 C. sugar	1 C. chocolate chips

Oil or line muffin tin (12-cup tin). Mash bananas. Dissolve instant espresso powder in milk. Beat softened butter, sugar and salt until creamy. Add eggs and beat until fluffy. Add mashed bananas and milk-espresso mixture. Beat well. Mix flour and cocoa together and stir quickly into batter, just enough to incorporate. Stir in chips. Fill each muffin cup two-thirds full. Bake in 400° oven for 20 to 30 minutes until skewer comes out clean. Cool in pan 5 to 10 minutes.

Beer Bread

Pat Klein

3 C. White Lily self-rising flour	1-12 oz. bottle beer, room temp.
1/2 C. sugar	1/4 C. butter, melted

Stir together first three ingredients. Pour into greased 9x5" loaf pan. Bake at 350° for 45 minutes. Pour melted butter over top. Bake 10 minutes more.

CHEDDAR-SCALLION: Mix flour with 1 cup (4 ounces) shredded sharp Cheddar cheese, 1/2 cup thinly sliced scallions and 1 1/2 teaspoons poultry seasoning. Add beer and proceed as directed in the recipe.

OLIVE-PARMESAN: Mix flour with 1 cup mixed country olives, Kalamata olives or black olives, pitted and coarsely chopped, 1/2 cup grated Parmesan cheese and 1 1/2 teaspoons Italian seasoning. Add beer and proceed as directed in the recipe.

Broccoli Bread

Fran Dotterweich

1-10 oz. pkg. frozen broccoli, rinsed and drained	4 eggs, well beaten
1 stick margarine, melted	1 tsp. salt
1 medium onion, chopped	1 box Jiffy corn bread mix or corn muffin
6 oz. cottage cheese	

Mix all ingredients, adding broccoli last. Bake at 400° for 25 to 40 minutes in well greased 8x8" pan until brown on top.

Blueberry Bread

Anne Emery

1 1/2 C. flour	1/2 C. milk
1 tsp. baking powder	1/3 C. butter, melted
1 tsp. salt	2 large eggs
1/8 tsp. cinnamon	1 tsp. lemon zest
1 C. blueberries	2 T. lemon juice
1 C. sugar	

Preheat oven to 350°. Stir flour, salt, cinnamon and baking soda. Mix in blueberries. In a separate bowl, whisk together sugar, milk, butter, eggs, zest and lemon juice. Add sugar mixture to flour mixture and stir well. Pour into loaf pan and bake for 1 hour. Cool completely.

Mother's Carrot Bread

Sis Mitchell

1 1/4 C. Mazola oil	2 C. grated carrots
2 C. sugar	CREAM CHEESE FROSTING:
4 eggs, slightly beaten	1-8 oz. pkg. cream cheese
2 T. water	1 stick oleo
3 C. flour	1 box sifted powdered sugar
1/2 tsp. salt	2 T. vanilla
2 tsp. soda	1 C. chopped pecans
2 tsp. cinnamon	

Mix the oil, sugar, slightly beaten eggs and water together. Mix together the flour, salt, soda and cinnamon. Combine both mixtures and add carrots. Pour into well greased 9" square pan. Bake for 1 hour at 325°. CREAM CHEESE FROSTING: Cream together cream cheese and oleo; add vanilla. Mix with sugar and then add chopped pecans.

Cranberry Bread

Julie Webb

2 C. sifted all-purpose flour
1 C. sugar
1 1/2 tsp. baking powder
1/2 tsp. soda
1 tsp. salt

1 C. raw cranberries, halved
1 C. chopped nuts
2 T. shortening
Juice and grated rind of 1 orange

Sift together flour, sugar, baking powder, soda and salt; set aside. Combine orange juice and grated rind with shortening; add enough boiling water to make 3/4 cup. Blend liquid into dry ingredients, stirring only until flour mixture is dampened. Add nuts and cranberries. Pour into greased 8 1/2x4 1/2x3" pan. Push batter into corners of pan, leaving center slightly hollowed. Bake at 350° for 60 to 70 minutes. Cool thoroughly before slicing.

Francis Story's Lemon Bread

Jan Frey

1/2 C. shortening
1 1/4 C. sugar, divided
2 eggs, slightly beaten
1 1/4 C. flour
1 tsp. baking powder

1/2 tsp. salt
1/2 C. chopped pecans
Grated lemon peel of 1 lemon
Juice of 1 lemon
1/2 C. milk

Preheat oven to 350°. Grease and flour two small loaf pans or one large loaf pan. Cream shortening with 1 cup sugar. Mix in eggs. Sift flour once and sift again with baking powder and salt. Add to creamed mixture alternately with milk. Mix in nuts and lemon zest or grated lemon peel. Bake in small pans 30 minutes on middle rack and 5 minutes on top rack. If using large pan, bake 1 hour on middle rack. Run a knife around edges of pan to loosen. Turn out of pan while still warm. Glaze. GLAZE: Dissolve the 1/4 cup sugar with juice of one lemon over medium heat in small pan. Boil a few minutes just enough to dissolve sugar. Pour over warm cake. You may want to stick a few holes in the top of the cake to let the juice sink into the cake. Pour over top and down sides.

TIP: This cake tends to fall easily while cooking. Don't slam door.

Poppy Seed Bread

Rachel Addicks

BREAD:

3 C. all-purpose flour
1 1/2 tsp. baking powder
1 1/2 C. milk
2 1/4 C. sugar
1 1/2 tsp. vanilla
1 1/2 tsp. butter flavoring
1 1/2 tsp. salt
3 eggs

1 1/8 C. oil
1 1/2 T. poppy seeds
1 1/2 tsp. almond extract

GLAZE:

1/4 C. orange juice
3/4 C. sugar
1/2 tsp. vanilla
1/2 tsp. almond extract
1/2 tsp. butter flavoring

Mix all bread ingredients for 2 minutes. Pour into two greased loaf pans. Bake at 350° for 1 hour. Cool 5 minutes. Mix glaze ingredients together. Pour glaze over warm loaves of bread.

Strawberry Bread

Linda Gardner Smedley

1 1/4 C. canola oil
3 C. flour
1 tsp. baking soda
3 eggs, well beaten
1 tsp. salt

3 tsp. cinnamon
2 C. sugar
2-10 oz. pkgs. frozen strawberries or
2 C. blackberries
1 C. chopped pecans, optional

Mix all ingredients together. Stir in pecans, if desired. Blend well. Pour mixture into two well greased and floured 9x5x3" loaf pans. Bake in 350° for 60 minutes. Cool about 10 minutes in pan. Then turn out on wire rack.

Corn Light Bread

Laura Higdon

1 1/2 C. self-rising cornmeal
3/4 C. sugar
1/2 C. all-purpose flour

1/2 C. oil
1 1/2 C. buttermilk

Mix dry ingredients with buttermilk and oil. Bake in a greased loaf pan until golden brown in 350° oven for 1 hour. (Glass bread pan is best.) Turn out on rack and cool.

Old-Fashioned Corn Bread

Bob Cunningham

3 T. shortening or bacon fat (bacon drippings add more flavor)	1 tsp. salt
2 tsp. baking powder	2 C. stone-ground cornmeal
1 tsp. soda	1 3/4 C. buttermilk
	1 egg

Put bacon drippings or shortening in cast-iron skillet in 400° oven. Mix cornmeal, baking powder, soda and salt. Add egg and buttermilk. Add heated grease to batter and put batter into heated skillet. Bake at 400° for 25 to 30 minutes or until brown.

Kentucky Corn Bread

Barbara Alexander

1 C. cornmeal	1 1/4 tsp. salt
1 C. sour cream	2 eggs
1 small can cream corn	1/2 C. oil
2 tsp. baking powder	

Mix all ingredients together. Bake in hot iron skillet with 1 teaspoon of oil or bacon fat at 400° for 30 minutes.

Broccoli Corn Bread

Judy Luttrell

1 pkg. frozen broccoli, thawed and drained	1 onion, chopped
4 eggs, beaten	1 C. sharp shredded cheese
1 C. cottage cheese	4 T. butter, melted
	1 box Jiffy corn bread mix

Combine all ingredients and put into a greased 9x9" baking dish. Bake at 400° for 35 to 40 minutes.

Corn Spoon Bread

Bett Greene

2 eggs, slightly beaten	1 pkg. Jiffy corn muffin mix
1-7 oz. can cream style corn	1 C. sour cream
1 stick margarine, melted	

Combine all ingredients. Place mixture in a 2-quart baking dish. Bake at 350° for 45 minutes. Serve hot. Serves 8.

Grandmother Mac's Southern Spoon Bread

Margo Akerman

3/4 C. cornmeal
1 tsp. salt
1 tsp. sugar
2 T. butter

1 C. water
2 C. milk, divided
3 eggs, well beaten

Combine cornmeal, salt, sugar, butter, water and 1 cup milk in a saucepan. Cook over medium heat, stirring constantly, until mixture thickens. Cool. Preheat oven to 325°. Add eggs and 1 cup milk to cooled saucepan mixture. Pour combined ingredients into greased 1 1/2-quart hot baking dish and bake 1 hour and 10 minutes. Serve hot at once with butter or with cream gravy.

Spoon Bread

Whitney Dunford

6 T. plain cornmeal
2 C. milk
2 eggs
Dash of sugar

Salt, to taste
1 T. baking powder
3 T. butter

Mix cornmeal, milk, eggs, sugar, salt and baking powder. Spray casserole dish. Melt butter in casserole dish. Pour batter into casserole dish and bake at 375° for 30 minutes.

Bacon-Cheese Bread Pudding

Melanie Wood

5 eggs
1 C. milk
1 1/2 tsp. Dijon mustard
1 tsp. dried basil or 1 T. fresh basil
3/4 tsp. salt
Fresh ground pepper

1 pkg. frozen mozzarella-Monterey Jack cheese Texas toast, chopped
3 plum tomatoes, seeded and chopped
8 slices bacon, chopped
1 C. grated Cheddar cheese

Whisk first six ingredients until blended. Layer half of Texas toast in lightly greased 11x7" baking dish. Sprinkle with half each of tomatoes, bacon and cheese. Repeat layers once. Pour egg mixture over toast and cheese. Cover and chill 4 to 24 hours. (Can be made day before to this point.) Preheat oven to 325°. Bake casserole 50 to 55 minutes or until center is set. Let stand 5 minutes before serving. Yields 6 servings.

Overnight Caramel Rolls

Pat Klein

1 bag (24 count) frozen, unbaked rolls, cut in 1/2	3/4 C. brown sugar
1 small pkg. regular butterscotch pudding mix	1 1/2 tsp. cinnamon
1/2 C. butter	1 tsp. fresh lemon juice
	1 C. chopped pecans

Lightly grease 10" tube pan or bundt pan. Place frozen roll pieces in pan. Sprinkle pudding mix over rolls and set aside. In small saucepan, melt butter; add sugar and other ingredients. (Heat only to melt butter.) Pour mixture over rolls. Cover tightly with foil and let stand on countertop overnight in warmest place to rise. In the morning (maybe Christmas), preheat oven to 350°. Bake for 30 minutes, and let stand for 5 minutes. Invert onto serving plate. Rolls may be inverted again to put baked-side up.

Pull-Apart Bread

Susan Novinger

12 frozen whole wheat or white dinner roll dough, thawed	2 T. chopped fresh parsley
1/3 C. butter, melted	2 T. finely chopped onion
	1 T. finely chopped garlic

Cut dinner rolls in half; place in large bowl. Combine all remaining ingredients in small bowl. Pour over rolls; toss well to coat. Arrange rolls in greased 12-cup bundt pan or 10" angel food cake (tube) pan. Cover; let rise in warm place until double in size, 45 to 60 minutes. Heat oven to 350°. Bake for 25 to 30 minutes or until golden brown. Cool 10 minutes; invert pan to remove bread. Serve warm. Makes 8 servings.

Icebox Rolls

Eleanor Barron

2 C. whole milk
1/4 C. sugar
1/2 C. solid vegetable shortening
1 pkg. yeast

3 plus C. all-purpose flour
3/4 tsp. salt
1 tsp. baking powder
1/2 tsp. baking soda

Put milk, sugar and shortening in saucepan and heat to scalding (just before boiling). Stir to blend ingredients. Remove from heat. When lukewarm, combine milk mixture in large bowl with yeast, 3 cups flour, salt, baking powder and baking soda. Beat hard with electric mixer. Let stand for 2 hours or until dough has fully risen. Add enough flour to make a soft dough and use hands to knead slightly. Cover and keep in refrigerator until ready to roll out into rolls or roll dough out to 1/2" thickness and cut into rounds. Place on greased baking sheet and fold half of round over the other half. Rolls may be frozen and stored in a freezer bag until ready to thaw and bake. Bake in 425° oven for approximately 8 minutes. Serve immediately with butter.

Refrigerator Rolls

Kim Rolfes

1 C. Crisco shortening
3/4 C. sugar
1 T. (scant) salt
1 C. boiling water
1 C. lukewarm water (110°)

2 pkgs. yeast
2 eggs
6 to 6 1/2 C. flour, sift before
measuring

Soften yeast in lukewarm water. Cream shortening, sugar and salt. Add boiling water and cool to lukewarm. Add well beaten eggs, yeast mixture and flour. Mix well, but do not over mix. Place in a large, greased bowl and refrigerate overnight. To make rolls, flour workspace, take one-fourth of the dough and roll to 1/2" thick (I usually roll it a little thinner), cut with 1 1/2 to 2" cutter, dip one-half in butter and fold over. Place close together in ungreased pie tin and let rise 2 to 2 1/2 hours. Bake at 425° for approximately 15 minutes.

NOTE: You can also prebake for 7 minutes and freeze when cooled. I usually put a dozen rolls per pie tin so when they rise, they are all touching.

Angel Biscuits

Allen McCowan

1 pkg. dry yeast	1/2 C. Crisco
1/4 C. warm water	5 C. sifted all-purpose flour
Almost 2 C. buttermilk	1/4 C. sugar
1 tsp. soda	1 tsp. salt
1 stick margarine	1 T. baking powder

Dissolve yeast in 1/4 cup warm water. Add enough buttermilk to make 2 cups. Warm in pan until lukewarm. Add soda to buttermilk mixture. Cut margarine and Crisco in flour. Add sugar, salt and baking powder. Combine all ingredients. Stir until blended. Let sit for 15 to 20 minutes. Knead and then roll out. Cut and let sit for 20 minutes. Bake at 400° for 10 to 15 minutes, until brown.

Crusty Muffins

Betty McWhorter

2 C. Bisquick	1-8 oz. container sour cream
1 stick butter	

Mix all ingredients together and place in muffin tins (do not oil tins). Bake in 400° oven until brown.

Good And Good For You Muffins

Florence Johnston

2 C. flour	3/4 C. coconut, grated
1 1/4 C. sugar	1/2 C. chopped dates
2 tsp. baking soda	1/2 C. chopped pecans
2 tsp. ground cinnamon	3 eggs, slightly beaten
1/2 tsp. salt	1 C. vegetable oil
1 1/2 C. grated carrots	1/2 tsp. vanilla
1 1/2 C. grated apples, peeled	

Preheat oven to 375°. Combine flour, sugar, baking soda, cinnamon and salt. In a separate bowl, combine carrots, apples, coconut, dates and pecans. Stir in eggs, oil and vanilla. Add mixture to dry ingredients. Stir until well moistened. Spoon batter into muffin tins, which can be lined with paper muffin cups. Bake 18 to 20 minutes. Can be frozen after baking.

Mum's Muffins

Lynda Kennedy

1-20 oz. box Raisin Bran cereal
4 C. all-purpose flour
1 1/2 C. Splenda Blend
5 tsp. baking soda
1 1/2 tsp. salt

4 C. buttermilk
1 C. vegetable oil
4 eggs, beaten
1 1/2 C. dried, sweetened cranberries,
raisins or nuts

Combine cereal, flour, Splenda, baking soda and salt in a large bowl; mix well. Combine buttermilk, oil and eggs in a separate bowl and whisk well. Pour egg mixture into cereal mixture; stir until blended. Fold in cranberries, raisins and/or nuts. Place in tightly covered container in the refrigerator overnight. The batter will keep for 4 weeks and improves over time. Do not stir at any time after refrigerating or when preparing to bake the muffins. You may fold the outside edges of the mixture into the center, but do not vigorously stir. Preheat oven to 400°. Grease or spray muffin cups. Spoon batter into prepared pans. Bake 18 minutes, or until a wooden toothpick inserted in the center comes out almost clean. Cool in muffin tins 10 minutes. Serve warm or remove to cool completely. Makes approximately 4 dozen muffins. They freeze well.

Pumpkin Muffins

Beverly Ritchie

3 1/2 C. sifted White Lily all-purpose
flour
2 tsp. baking soda
1 1/2 tsp. salt
3 C. sugar
1 tsp. nutmeg
1 tsp. cinnamon

2/3 C. water
4 eggs, beaten
1 C. vegetable oil (I use Smart
Balance)
1-15 oz. can pumpkin
Chopped pecans, optional

Fold the sifted flour, baking soda, salt, sugar, nutmeg and cinnamon gently to mix. Sift the above ingredients all together into large mixing bowl. Beat all four eggs well. Mix the beaten eggs, water and oil well. Then gradually stir the egg mixture into the pumpkin. Gently fold wet ingredients into the dry ingredients and stir only until blended. Place paper mini-muffin cups into muffin pans. Spoon 1/8 cup muffin mixture into each muffin "cup" in pan. Bake at 350° for 20 minutes. Cool 15 minutes. Remove paper "cups" and store or freeze the muffins. Freeze well in One-Zip freezer bags with muffins in a single layer. Makes 4 dozen muffins plus 5 mini-muffins.

Eva's Sweet Potato Muffins

Becky Guyton

2 C. mashed sweet potatoes (or you can use pumpkin)	1/4 C. water
1 3/4 C. sugar	1 tsp. vanilla
2 1/2 C. self-rising flour	1 T. cinnamon
1 1/3 C. oil	3 eggs

Mix together and stir just enough to make sure batter is mixed; do not use mixer. Pour batter into muffin pans that have been sprayed with Pam. Bake at 350° for 25 minutes. Makes 2 dozen muffins.

Caramel Coffee Ring

Bee McCallie

2-10 oz. cans biscuits	1 C. brown sugar
1/2 C. margarine	2 T. water
1/2 C. chopped nuts	

Spray fluted pan with Pam. Sprinkle 3 tablespoons chopped nuts in bottom of pan. Melt margarine, remaining nuts, brown sugar and water. Set aside. Separate each biscuit into two pieces; then roll each piece into a ball (should have 40 balls). Put 20 balls in bottom of pan and top with half of caramel mixture. Repeat. Bake at 375° for 20 to 25 minutes. Let cool 15 minutes. Loosen edges with spatula and invert onto serving plate.

Cinnamon Surprise Coffee Cake

Laura Gardner Farrell

CINNAMON FILLING:

1 T. cinnamon
4 T. soft butter
1/3 C. brown sugar
2 T. flour

COFFEE CAKE:

3 C. flour
2 tsp. baking powder

1/2 tsp. baking soda
1/2 tsp. salt
1/2 C. butter, room temp.
1 1/2 C. sugar
3 eggs
2 tsp. vanilla extract
1-16 oz. carton sour cream
Confectioners' sugar, for dusting
baked cake

Preheat oven to 350°. Grease 12-cup bundt pan or two 5x9" loaf pans. (Mix soft butter, brown sugar and flour with fingers and set bowl aside.) Combine flour, baking powder, baking soda and salt. In large mixing bowl, cream sugar and butter. Add eggs, one at a time, beating well after each addition. Beat in vanilla and sour cream. Gradually add dry ingredients, beating well after each addition. Spoon half of batter into bundt pan (or one-fourth into each of two loaf pans). Crumble cinnamon filling over top. Pour remaining batter and use table knife to swirl cinnamon throughout. Bake 50 to 60 minutes or until toothpick comes out clean. Cool in pan on rack for 10 minutes. Invert cake on rack and cool completely before dusting with confectioners' sugar.

Lemon Blueberry Coffee Cake

Ann Brown

1 egg, lightly beaten
1/3 C. sugar
1 tsp. grated lemon peel
2/3 C. milk

2 1/4 C. biscuit baking mix
1 C. fresh blueberries
3/4 C. confectioners' sugar
4 tsp. lemon juice

In a bowl, combine the egg, sugar, lemon peel and milk; mix well. Stir in biscuit mix just until moistened. Fold in blueberries. Pour into a greased 9" round baking pan. Bake at 350° for 25 to 30 minutes or until toothpick inserted in center comes out clean. Cool for 10 minutes before removing from pan to a wire rack. Combine confectioners' sugar and fresh lemon juice until smooth; drizzle over warm cake. Cut into wedges. Yield: 6 to 8 servings.

Crumb Cake

Laura Gardner Farrell

CRUMBS:

1 C. sugar
2 T. cinnamon
3 T. coconut

2 tsp. vanilla
1/2 tsp. salt
4 eggs
3 C. flour
2 tsp. baking soda
1 pt. sour cream

CAKE:

1 C. butter
2 C. sugar

CRUMBS: Mix crumb ingredients in small bowl; set aside.

CAKE: Cream butter gradually, adding 2 cups sugar and vanilla. Add salt and eggs at high speed. Sift flour and baking soda and add to sugar-egg mixture alternately with sour cream. Pour half the batter in greased Pyrex dish or tube pan. Sprinkle with half the crumb mixture and cut through batter with a knife. Pour in rest of batter; sprinkle and cut in last half of crumb mixture. Bake at 350°, Pyrex dish for 50 minutes or tube pan for 70 to 80 minutes. Test with toothpick for doneness.

Sour Cream Coffee Cake

Linda Gardner Smedley

1 1/2 C. sugar
1/2 C. butter, softened
2 eggs
1 C. sour cream
1 tsp. vanilla
2 C. flour
1 tsp. baking powder

1 tsp. baking soda
1/2 C. brown sugar
1 tsp. cinnamon
1/3 C. chopped nutmeats, optional
GLAZE:
1 1/4 C. powdered sugar
3 T. milk

Cream together sugar and butter. Add eggs, sour cream and vanilla. Combine flour, baking powder and baking soda; stir into butter mixture. Put batter into two greased 8" round cake pans. Mix brown sugar and cinnamon; sprinkle on top of batter. Bake at 350° for 30 minutes.

GLAZE: Mix powdered sugar and milk. Remove cakes from oven; cover with glaze and sprinkle with nuts. Cool and remove from pans.

French Toast Casserole

Anne Emery

10 C. cubed, sturdy white bread	2/3 C. half and half
1-8 oz. pkg. cream cheese, softened	1/2 C. maple syrup
8 eggs	1/2 tsp. vanilla
1 1/2 C. milk	2 T. powdered sugar

Preheat oven to 375°. Place bread crumbs in greased casserole dish. Beat cream cheese until smooth. Add eggs, one at a time. Add milk, half and half, maple syrup and vanilla. Mix until smooth. Pour mixture over bread crumbs. Refrigerate overnight. Before cooking, let sit on counter for 30 minutes. Bake for 50 minutes. Sprinkle with powdered sugar.

Holiday French Toast

Jan Broome

1 C. light brown sugar, packed	1-8 oz. loaf French bread, cut into 1" slices
1/2 C. (1 stick) butter, melted	1 1/2 C. milk
1 tsp. ground cinnamon	6 eggs
3 Granny Smith apples, peeled and thinly sliced	1 T. vanilla extract
1/2 C. dried cranberries	2 tsp. ground cinnamon

Combine the brown sugar, butter and 1 teaspoon cinnamon in a bowl and mix well. Add the apples and cranberries and toss to coat. Spread the apple mixture over the bottom of a 9x13" baking dish, sprayed with nonstick cooking spray. Arrange the bread slices, cut-side down, over the prepared layer. Whisk the milk, eggs, vanilla and 2 teaspoons cinnamon in a bowl until blended. Pour the milk mixture over the prepared layers and chill, covered with foil, for 4 to 24 hours. Preheat oven to 375°. Bake, covered, for 40 to 45 minutes or until brown and bubbly. Let stand for 5 minutes and serve with warm syrup. Serves 6 to 8.

Cinnamon Blintzes

Janet White

2 loaves thinly sliced white bread (Pepperidge Farm)	1/2 C. granulated white sugar
2-8 oz. pkgs. cream cheese	1 C. margarine
2 egg yolks	1 C. brown sugar
	2 to 3 tsp. cinnamon

Cream together cream cheese, egg yolks and white sugar. Trim crust from bread and thinly flatten each piece with rolling pin. Spread cream cheese mixture on bread slices. Roll up. Melt margarine. In separate bowl, mix brown sugar and cinnamon. Dip rolls in margarine and then the brown sugar-cinnamon mixture. Place close together on cookie sheets. Freeze 5 minutes. Remove and slice each roll in half. Then refreeze until ready to use. Put in oven straight from freezer on greased cookie sheet. Bake at 350° for 15 to 20 minutes. Yields 8 dozen.

Simple Cheese Soufflé

Martha Holt

1/2 lb. cheese, cubed	1 C. milk
8 saltine crackers, crushed	4 egg yolks
Dash of salt and pepper	4 egg whites, beaten until stiff peaks
1 T. butter	

Place the first five ingredients in saucepan over low heat to melt. Add four egg yolks and cook for 2 minutes. Fold in egg whites. Bake in buttered dish for 30 minutes in 350° oven. Serve immediately.

Blender Soufflé

Margaret Ritchie

10 slices bread, crust removed	2 C. milk
3 T. butter, softened	1 tsp. salt
8 oz. sharp Cheddar cheese, sliced	1/2 tsp. dry mustard
4 eggs	

Butter the bread slices. Put half the bread, cheese, eggs and milk into a blender or food processor. Turn on high speed until thoroughly mixed. Blend the remainder of ingredients, adding the salt and mustard. Bake in a greased soufflé dish or 1 1/2-quart casserole for 1 hour at 350°.

Cheese Strudel

Bonnie Carpenter

1 lb. Monterey Jack cheese, shredded	1 tsp. baking powder
1 qt. cottage cheese	1/2 C. melted butter
1/2 C. flour	10 eggs, well beaten

Sift flour and baking powder. In large bowl, mix cheese and cottage cheese; add flour mixture. Add butter and eggs. Place in lightly greased 3-quart casserole dish. Cover and refrigerate overnight. Preheat oven to 400°. Bake 15 minutes. Reduce heat to 350° and bake 30 minutes more.

Allen's Eggs

Allen McCowan

8 slices white bread	1 tsp. salt
Butter, to spread on bread	2 C. milk
2 C. grated sharp cheese	1 T. Worcestershire sauce
4 eggs	1/4 tsp. Tabasco Pepper sauce
1 tsp. dry mustard	

Remove crusts and butter bread. Break into small pieces. Put half of the pieces in the bottom of a greased casserole baking dish. Cover with half of the cheese. Repeat layer of bread and layer of cheese. Mix eggs, mustard, salt, milk, Worcestershire sauce and Tabasco Pepper sauce. Beat. Pour egg mixture over bread and cheese. Place casserole baking dish in a pan of warm water and bake at 300 to 350° for about 1 hour. This recipe may be prepared the night before baking and refrigerated. Serves 6 to 8. It can be cut in half.

Meg's Eggs

Meg Crawford

6 eggs	1 large Mayfield's cottage cheese
6 T. flour	1/2 lb. Velveeta cheese, cubed
6 T. margarine	

Beat eggs; add flour. Beat again. Cream in margarine. Add cheese and stir. Pour into 13x9x2" glass dish, sprayed with Pam. Bake at 325° for 45 minutes to 1 hour until set and browned on top.

Baked Eggs

JoAnn Fowler

4 ramekins, buttered
4 eggs

1 C. grated cheese (your choice)
4 slices of boiled ham

Preheat oven to 400°. Line greased ramekins with piece of ham. Put raw egg in each ramekin. Place ramekins in a pan of hot water. Bake for 2 to 3 minutes. Add cheese on top of each ramekin, and bake until cheese melts. Serve immediately and enjoy!

Egg And Sausage Casserole

Pat Christenberry

1 lb. pork sausage
1-8 oz. pkg. refrigerated crescent rolls
10 eggs
3/4 C. milk

2 C. shredded mozzarella cheese
2 C. shredded Cheddar cheese
1 tsp. dried oregano

Preheat oven to 325°. Lightly grease a 9x13" baking dish. Line the bottom of baking dish with crescent roll dough; pinch to seal seams. Prick with fork and bake for 7 minutes. Meanwhile, place sausage in a deep-skillet. Cook over medium-high heat until browned. Drain and crumble. Sprinkle sausage over prepared crescent rolls. In a large bowl, mix beaten eggs with milk. Add mozzarella and Cheddar cheeses. Season the egg mixture with oregano and pour over sausage and crescent rolls. Bake 25 to 30 minutes in preheated oven or until a knife inserted in the center comes out clean. Serves 12.

Multi-Purpose Egg Casserole

Laura Higdon

2 C. shredded sharp Cheddar cheese
1-8 oz. brick of pepper jack cheese,
grated

1 small can green chiles, drained and
chopped
1 dozen eggs

Spread cheeses evenly in a 9x13" casserole dish. Whip eggs lightly and add green chiles. Salt and pepper to taste. Pour mixture over cheeses. Bake in 350° oven for 40 minutes or until set. May bake half the time and refrigerate. Bake 20 minutes more when serving. Serve as a breakfast course by cutting into large squares. Serve as an appetizer or at a brunch by cutting into bite-size squares that can be served at room temperature.

Ziploc Omelets

Carol Gross

Have guests write their name on a quart-size Ziploc freezer bag with permanent marker. Crack two eggs (large or extra large) into the bag (not more than two). Shake to combine them. Put out a variety of ingredients, such as: cheeses, ham, onion, green pepper, tomato, hash browns, salsa, etc. Each guest adds prepared ingredients of choice to their bag and shakes. Make sure to get the air out of the bag and zip it up. Place the bags into rolling, boiling water for exactly 13 minutes. You can usually cook six to eight omelets in a large pot (for more, make another pot of boiling water). Open the bags and the omelets will roll out easily.

Breakfast Casserole

Joni Debord

1 lb. sausage, browned and drained	1/2 tsp. salt
1 pkg. (8 count) crescent rolls	1/8 tsp. pepper
1 C. grated sharp Cheddar cheese	2 T. Parmesan cheese
5 eggs	1 C. thawed hash browns
1/4 C. milk	

Line 9x13" Pyrex dish with crescent dough and press to seal seams. On top of dough, layer sausage, potatoes and Cheddar cheese. Beat eggs; add milk, salt and pepper. Mix and pour egg mixture over casserole. Sprinkle with Parmesan cheese and bake at 375° for 25 to 30 minutes.

Sausage Breakfast Casserole

Barbara Alexander

2 1/2 C. seasoned croutons	1-4 oz. jar mushrooms
1 lb. sausage, cooked and drained	1 can cream of mushroom soup
1 pkg. spinach, chopped and drained	1 C. Cheddar cheese
4 eggs, beaten	1 C. Monterey Jack cheese
2 1/4 C. milk	1/4 tsp. dry mustard

Cook sausage and drain. In greased 9x13" pan, layer croutons, sausage, spinach and mushrooms. Mix remaining ingredients together and pour over top of layered ingredients. Refrigerate overnight before baking. Bake at 325° for 55 to 60 minutes. Freezes well.

Breakfast Pizza

Karen Lampley

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|--|----------------------|
| 1 lb. pork sausage, cooked and drained | 6 eggs |
| 1 pkg. (8 count) crescent rolls | 1/3 C. milk |
| 1 1/2 C. shredded frozen hash browns, thawed | 1/2 tsp. salt |
| 1 1/2 C. shredded sharp Cheddar cheese | 1/8 tsp. pepper |
| | 2 T. Parmesan cheese |

Combine eggs, milk, salt and pepper. Press crescent rolls together in a 13x9" casserole for crust (bring up slightly along sides). Spoon in sausage. Add potatoes and sprinkle with cheese. Pour egg mixture evenly over "pizza". Sprinkle with Parmesan cheese. Bake at 375° for 30 minutes or until set.

Holiday Strata

Jamie Scott

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|---|-------------------------|
| 1 loaf white bread crusts, removed | 3 C. milk |
| 3 C. (16 oz. pkg.) sharp Cheddar cheese | 1 T. dried minced onion |
| 12 asparagus spears, parboiled | 1/4 tsp. dry mustard |
| 2 C. diced, cooked ham | 4 oz. pimentos |
| 8 large eggs, lightly beaten | Salt and pepper |

Preheat oven to 325°. Cut bread into cubes. Layer bread cubes, cheese, asparagus and ham in a buttered 13x9" baking dish. Combine eggs and milk. Add onion, dry mustard, salt and pepper to taste. Pour liquid mixture over bread evenly. Cover and chill 8 hours or overnight. Remove from refrigerator; let stand 30 minutes. Bake, uncovered, for 1 hour. Makes 8 servings.

Sausage Cheese Strata

Cathy Youmans

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|---|---|
| 8 slices of bread, cubed | 2 1/2 C. milk |
| 2 C. sharp Cheddar cheese, grated | 3/4 tsp. dry mustard |
| 1 1/2 lbs. sausage, cooked and crumbled | 1 can mushroom soup, diluted with 1/2 C. milk |
| 4 eggs | |

Place bread in casserole. Add cheese and sausage on top. Beat eggs, milk and mustard; pour over cheese and sausage. Refrigerate overnight. Add mushroom soup mixture over top. Bake at 325° for 1 hour.

Apple Brown Betty

Jan Frey

6 Granny Smith apples, peeled and sliced	3 T. water
2/3 C. sugar	1 C. flour
Butter	1/2 C. brown sugar
Cinnamon	1/2 C. butter

Place sliced apples in a greased, deep pie pan. Cover with sugar. Dot with butter. Sprinkle with cinnamon. Add water. Combine flour, brown sugar and 1/2 cup butter. Mix and sprinkle over apples. Bake at 350° for 30 minutes. Serve with ice cream and caramel sauce.

Curried Fruit

Margaret Brownlee

1 large can peach halves	1/3 C. butter
1 large can pear halves	3/4 C. brown sugar
1 medium can pineapple chunks	1 T. curry powder
1 small bottle maraschino cherries	Lemon slices, cut very thin (for topping)
Plums, apricots or grapes, if desired	

Grease rectangular baking dish, and line with fruit. In a saucepan over medium heat, melt 1/3 cup butter; add 3/4 cup brown sugar and 1 tablespoon curry powder. Pour mixture over fruit. Top with very thin lemon slices. Bake at 325° for 1/2 hour. Serve hot.

Frozen Strawberry Preserves

John Lyon

4 C. crushed fresh strawberries	1 (1 3/4 oz.) pkg. powdered fruit pectin
5 C. sugar	
3/4 C. water	

Combine strawberries and sugar; let stand 20 minutes, stirring occasionally. Combine water and fruit pectin in small saucepan. Bring pectin mixture to boil; boil 1 minute, stirring constantly. Add pectin mixture to fruit and stir 3 minutes. Immediately spoon preserves into freezer containers or pint jars, leaving 1/2" headspace. Cover at once with lids. Let stand at room temperature for 24 hours; then, place in freezer. Yield: About 6 cups.

Cheesy Grits Casserole

Ann Weigel

2 C. water	1 1/4 C. quick cooking grits
2 T. butter	8 oz. sharp Cheddar cheese, shredded
1 tsp. salt	5 large eggs
3 1/2 C. whole milk	1 T. jalapeno hot sauce

Preheat oven to 325°. Grease shallow 3-quart casserole. In 3-quart saucepan, combine water, margarine, salt and 1 1/2 cups milk; heat to boiling over medium-high heat. Gradually stir in grits, whisking to prevent lumping. Reduce heat to low; cover and simmer 5 minutes, stirring often. Stir in cheese. In large bowl, whisk eggs, hot sauce and 2 cups milk until blended. Gradually whisk in grits to blend. Pour grits mixture into prepared casserole dish. Bake 45 minutes or until knife inserted in center comes out clean.

Cheese Grits

Mary Ellen Lyon

1 C. grits	1 stick butter
4 C. water (see below)	2 large eggs, beaten
1 roll garlic cheese	Milk

Cook grits in water according to directions on box. Add cheese and butter to cooked grits, stirring until melted. Cool. Beat the eggs and add enough milk to eggs to make a cup of liquid. Add egg-milk mixture to grits and pour into greased casserole dish. Bake at 350° for 45 minutes to 1 hour. Grated cheese may be sprinkled on top.

Tomato Grits

Anne Emery

2 C. water
1 1/4 C. milk
1 tsp. salt
1 C. quick cooking grits
1/2 C. butter

1/3 C. diced green onions
4 oz. Velveeta cheese, cubed
1/4 tsp. garlic powder
1 1/2 C. shredded Cheddar cheese
10 oz. Rotel tomatoes

Preheat oven to 350°. Boil water and milk in a saucepan. Add salt. Slowly add grits. Stir for 1 minute. Cook until grits are creamy. Remove from heat. Add the butter, green onions, Velveeta cheese, garlic powder, Cheddar cheese and Rotel. Stir until butter and cheese are melted. Pour into greased casserole and bake for 45 minutes.

Grandmother Mur's Garlic Cheese Grits

Avalyn Sepaniak

4 C. water
1 tsp. salt
1 C. grits (instant or not)
1/2 lb. butter
1-6 oz. roll garlic cheese

2 eggs
1/2 C. milk
1/2 tsp. pepper
1 C. crushed corn flakes

Boil water; add salt and pour in grits slowly. Stir until smooth. Lower heat to simmer. Add butter and cheese roll. Stir until well mixed. Beat eggs with milk and stir into grits. Add pepper. Turn mixture into a greased casserole dish. Top with corn flakes. Bake for approximately 45 minutes or until firm. Serves 6.

Monterey Jack Cheese Grits

Kim Rolfes

1 1/2 qts. chicken broth
1 qt. heavy cream
1/4 C. butter
1/2 tsp. red pepper

2 tsp. (a little less) white pepper
14 oz. stone-ground white grits
1/2 lb. Monterey Jack cheese, grated

Combine chicken broth, cream, butter and peppers in Dutch oven and simmer. Add grits and continue to cook and stir until very thick. Turn off heat and add cheese. Spray casserole dish with nonstick spray and pour grits in. Cover with foil. Bake at 350° for 30 minutes. Makes enough to serve 20.

Grits Soufflé With Caramelized Onions And Roasted Red Peppers

Calli Taylor

4 C. milk
1 C. quick cooking grits
1/2 C. butter
1/2 tsp. salt
1/8 tsp. cayenne pepper
3 C. grated smoked Gouda cheese
3 eggs, well beaten

CARAMELIZED ONIONS:
4 T. olive oil
5 large onions, peeled and sliced
thinly
2 T. sugar
ROASTED PEPPERS:
3 whole red peppers

GRITS: Preheat oven to 350°. Bring milk to boil in large saucepan and stir in grits. Reduce heat and continue to stir in grits. Reduce heat and continue to stir until mixture thickens, 3 to 4 minutes. Remove from heat. Stir in other ingredients, except eggs. Beat in eggs with whisk. Pour into well buttered 2 1/2-quart casserole or soufflé dish. Bake, uncovered, 1 hour or until well puffed and golden brown.

CARAMELIZED ONIONS: Add oil to large skillet and sauté onions until golden brown. Sprinkle on sugar and continue to sauté until onions are well browned and crisp. Place on paper towel to remove excess oil and set aside until ready to serve.

ROASTED PEPPERS: Preheat oven to 500°. Place red peppers on ungreased baking sheet. Bake 25 minutes. Place in heavy-duty Ziploc bag or paper bag. Close and let steam 10 minutes. Remove from bag and peel all skin from peppers. Remove stems, seeds and ribs from inside peppers. Slice peppers into thin slices.

AT SERVING TIME: Arrange caramelized onions and roasted red peppers over hot grits. Serve immediately.

Hash Brown Casserole

Pam Fritts

2 lbs. frozen hash browns
1/2 tsp. salt
1/2 tsp. pepper
2 C. sour cream

2 C. sharp shredded Cheddar cheese
2 C. cream of chicken soup
1/2 C. onion, chopped
Pimento and paprika, for color

Mix all ingredients together. Put in 13x9" casserole and bake at 350° for 1 hour. Freezes well. Serves 8 to 10.

Potato Casserole

Janet Harrison

2 lbs. frozen hash brown potatoes
1-8 oz. carton sour cream
1 stick butter
2 C. grated Cheddar cheese

1 can cream of chicken soup
Salt and pepper
1 bunch green onions, chopped
Corn flakes

Mix all the ingredients, except corn flakes, together. Cover top of potato mixture with corn flakes. Dot with butter. Bake at 350° for 1 hour.

Granola

Milli Cunningham

MIX TOGETHER:

14 C. (3 lbs.) old-fashioned oatmeal
1 to 2 C. sunflower seeds, almonds,
pecans or other nuts (I use 1 C.
sunflowers and 1 C. of other)
1 C. sesame seeds
1 to 2 C. wheat germ
1 to 2 C. shredded coconut

MIX TOGETHER:

1 C. honey, molasses or brown sugar
1 C. water
1 C. corn or vegetable oil
1 tsp. salt
1 tsp. vanilla

Combine the two mixtures. Spread on cookie sheets and bake at 300° until browned. Turn frequently.

NOTE: Feel free to adapt the mixture to needs or taste. A friend uses concentrated apple juice instead of the sweet. I usually make a triple recipe and then keep the finished product in the freezer until needed. I use three cookie sheets, constantly rotating one out of the oven to turn the ingredients, and keep the oven on 350°.

Eva's Yogurt Fruit Dressing

Becky Guyton

1-8 oz. container vanilla yogurt (can
use fat-free)

2 pkgs. Sweet 'n Low
2 tsp. vanilla flavoring

Use just enough dry jello to make the dressing the right color. For the strawberry dressing, start with 1 teaspoon of the dry strawberry jello. If it isn't enough, add additional for more color.

Amanda's Homemade Granola

Jeanie Sims

4 C. old-fashioned rolled oats
2 C. sweetened, shredded coconut
2 C. sliced almonds
3/4 C. vegetable oil
1/2 C. good honey
2 egg whites, beaten

10 oz. dried apricots, diced
(approximately 1 1/2 pkgs.)
1 1/2 C. dried cherries
1 1/2 C. dried cranberries
2 C. whole pecans, broken, not
chopped (leave 1/2 whole)

Preheat oven to 350°. Toss the oats, coconut and almonds together in a large bowl. Whisk together the honey, oil and egg whites in a small bowl. Pour the liquids over the oat mixture and stir until thoroughly mixed. Pour into a roasting pan and bake, stirring occasionally, until the mixture turns golden brown. (I wait about 20 minutes to stir the first time and then check it every 3 minutes until done.) Remove the mixture from the oven and allow to cool. Add the fruits and pecans. Store in an airtight container. Serve with yogurt or milk. This freezes well.

Low-Fat Crunchy Granola

Karen Lampley

1 C. dark brown sugar
1/2 C. water
4 tsp. vanilla
1 tsp. salt

8 C. old-fashioned rolled oats
2 C. chopped pecans, walnuts or
slivered almonds

Preheat oven to 275°. Line two cookie sheets with parchment paper and set aside. Combine brown sugar and water in microwave-safe bowl. Heat in microwave for 1 minute (or until sugar is dissolved). Remove from microwave and add vanilla and salt. Stir to combine until salt dissolves. In separate bowl, combine oats and nuts. Pour brown sugar syrup over oat-nut mixture and stir. Spread out mixture on cookie sheets. Bake at 275° for 45 minutes. Cool. Store in airtight container.

Granola And Fruit Breakfast Compote

Melanie Wood

1 1/2 C. good quality granola (no
raisins)
2 C. vanilla yogurt
2 to 3 T. maple syrup

1 C. strawberries, chopped
1 C. kiwi, chopped
1 C. blueberries

Mix yogurt and maple syrup until well blended. Layer ingredients in tall compote glasses as follows: Granola, strawberries, 2 tablespoons yogurt mixture, granola, kiwi, 2 tablespoons yogurt mixture, granola, blueberries and 2 tablespoons yogurt mixture. Top each with a strawberry. Makes 4 servings.

