

AMISH BAKED OATMEAL

Bear Cabin Inn

6 cups quick oatmeal
2 cups sugar
2 cups milk
1 cup melted butter
4 tsp. baking powder
3 tsp. salt
3 tsp. vanilla
4 eggs

Mix above ingredients and spread in a greased pan. Bake at 350 degrees for 30 minutes.

Top with: milk, fruit, brown sugar

We decided that you could cut the sugar in half and it would/might be better - not so sweet!

APPLE PANDOWDY

Sharon Gilpin

6 medium apples (Granny Smith)

$\frac{1}{2}$ cup sugar

$\frac{1}{2}$ tsp. Cinnamon

$\frac{1}{4}$ tsp. Salt

$\frac{1}{4}$ tsp. Nutmeg

$\frac{1}{2}$ cup maple syrup

3 Tbls. Water

3 Tbls. Margarine or butter, melted

Heat oven to 350 degrees. Mix apples, sugar, and cinnamon, salt & nutmeg. Place in ungreased 2 qt. Casserole or deep pie pan. Mix syrup, water, & butter, pour over apple mixture. Top with rolled pie crust, crimp edges, brush with melted margarine.

Bake 30 minutes, remove from oven and cut up crust into small pieces with a sharp knife and mix gently into apple filling. Bake until apples are tender and pieces of crust are golden, about an additional 30 minutes.

BACON CHOWDER

Carol Webb

6-8 slices bacon
1 large onion
3 stalks celery, chopped
3 medium potatoes, cubed
1 can chicken broth
1 can cream of mushroom/chicken soup
1 1/2 cup milk (or evaporated)
1 cup sour cream
1/4 cup fresh parsley, optional
1 cup carrots, diced, opt.
1 cup fresh mushrooms opt.

I like to pre-cook potatoes cut in bite size pieces, Drain most of liquid, leave about one cup or so.

Fry bacon until almost brown, drain, I store until ready to serve, add onions, celery and chopped carrots (if desired, I used frozen carrots) to some bacon grease. Sauté for 3 -5 minutes. Add chicken broth and cooked potatoes. Cook 15 minutes. Stir in soup, milk, sour cream, parsley and pepper to taste. Cover and cook on medium heat an additional 10 minutes.

I doubled this recipe for camp

BOSTON BROWN BREAD

Barbara Buikema

1 - $\frac{3}{4}$ cups flour

1 - $\frac{1}{2}$

1 tsp. baking soda

$\frac{1}{4}$ tsp. salt

$\frac{1}{2}$ cup dates

$\frac{1}{2}$ cup raisins

$\frac{1}{2}$ cup walnuts

$\frac{3}{4}$ cup low fat yogurt or buttermilk

$\frac{3}{4}$ cup molasses

2 eggs

2 TBL. vegetable oil

Mix flour baking soda, and salt in a large bowl. Stir in raisins, dates and nuts.

Whisk buttermilk, molasses, eggs and oil in another bowl until blended smooth. Our over flour mixture stir well. Pour into greased cans and bake 1 hour at 350 degrees or until a toothpick inserted in centers comes out clean. Cool in can on wire rack for 10 minutes, before inverting onto rack to cool completely. Store in air tight bag and bread will keep at room temperature for 5 days.

BREAD PUDDING

Carol Webb

4 cups bread

$\frac{1}{4}$ cup butter

4 eggs

2 cups milk

$\frac{1}{2}$ cup sugar

2 tsp vanilla

$\frac{1}{2}$ tsp each

 cinnamon

 nutmeg

 salt

raisins

coconut

(I just add the raisins and coconut until it looks like enough!)

Preheat oven to 375. Place torn up bread (I remove most of the crusts) in 9 X 13 pan and toast while mixing other ingredients. Mix raisins and coconut in with toasted bread. Pour egg mixture over top. Bake for 30 - 40 minutes till knife comes out clean.

Hard Sauce:

3 TBLS butter

2 TBLS. Sugar

1 TBLS cornstarch

$\frac{3}{4}$ cup milk.

Dissolve cornstarch in milk. Melt butter, add sugar, stir in milk/cornstarch. Cook till thickened. I usually double the sauce so there is extra! Also, you can add Real Lemon for a different flavor.

BROCCOLI SALAD

Shari Beremele

4 cups broccoli flowerets

2 cups of the following:

dried cranberries

red or green grapes - cut in half

raisins

cashews

$\frac{1}{4}$ cup red onion diced

Dressing:

2 cups light mayonnaise (I use regular mayonnaise)

2 TBL. sugar

2 TBL. Milk

Mix together and toss.

BROWNIE PUDDING CAKE

Carol Webb

1 cup flour
3/4 cup sugar
2 Tbls Cocoa
2 tsp. baking powder
1/2 tsp. salt
1/2 cup milk
1 tsp. vanilla
2 Tbls Oil
3/4 cup walnuts
3/4 cup brown sugar
1/4 cup cocoa
1 3/4 cup hot water

Mix flour, sugar, cocoa, baking powder, salt, milk, vanilla and oil in bowl. Pour into greased 8X8 pan. Combine walnuts, brown sugar and cocoa in a bowl. Add boiling water to nut mixture and mix well. Pour over batter mixture in pan. Bake at 350 degrees for 45 minutes. Good with vanilla ice cream on top.

CHICKEN MORNAY

Bear Cabin Inn

8 chicken breasts

1 8oz. Pkg. Sliced swiss cheese

1 can Cr. of chicken soup

1 can Cr. of celery soup

$\frac{1}{2}$ cup milk

1 pkg. Stove Top chicken stuffing mix w/seasonings

Butter 9 x 13 pan then layer chicken breasts, cheese. Mix soups and milk. Spread over chicken and cheese. Spread stuffing mix on top. Dot with butter, cover and bake 1 $\frac{1}{2}$ hrs. @ 300 degrees.

CHICKEN ORIENTAL SALAD

Bear Cabin Inn

1 Pkg Cole Slaw mix, with red, green cabbage and carrots

1 head Red Romaine Lettuce or spring mix salad

$\frac{1}{2}$ cup Toasted Almonds (or more)

Chow Mien Noodles

4 chicken breast cut in small pieces. Marinate in soy sauce and olive oil. Stir fry till cook through. Do not overcook.

Dressing:

$\frac{1}{2}$ cup vegetable oil

$\frac{1}{2}$ cup chopped red onion

$\frac{1}{4}$ cup sugar

$\frac{1}{4}$ cup vinegar

1 tsp. poppy seed

$\frac{1}{2}$ tsp. dried minced onion

$\frac{1}{4}$ tsp. salt

COPPER PENNY CARROTS

Carol Webb

2 lb. carrots, sliced, cooked/drained

1 can tomato sauce

1 cup sugar

1/2 cup oil

1/2 cup vinegar

3/4 tsp. pepper

1/2 tsp. dry mustard

1 medium onion

1 medium green pepper

1 tsp. salt

Mix together tomato sauce, sugar, oil, vinegar, salt, pepper, and dry mustard.

Dice onion and green pepper and add to sauce cook 5 minutes. Pour over carrots and marinate. Serve hot or cold.

COCONUT CRUNCH

Dorothy Treese

2 Cups Coconut

1 Cup Flour

1 Stick Margarine

$\frac{1}{4}$ Cup Brown Sugar

1 Cup Slivered Almonds

2 Pkg Sugar Free Vanilla Puddings (Or Lemon)

1 Small Container Fat Free Cool Whip

2 $\frac{2}{3}$ Cups Milk

Mix coconut, flour and brown sugar and melted margarine together. Press lightly into a 9 X 13 pan. Bake for 30 minutes @ 350 degrees, stirring every 10 minutes. Cool. Take $\frac{1}{2}$ of crust mixture and save as topping. Spread crust in bottom of pan, and press.

Mix milk and pudding together. Fold in cool whip. Pour over crust. Top pudding with leftover crust mixture. Chill

CREAM PUFFS IN A PAN

Pat Hallowell

Crust:

Bring to a boil: 1 cup water
 $\frac{1}{2}$ cup butter or margarine
Add 1 cup flour all at once
Stir rapidly until a ball is formed
Cool slightly
Add 6 eggs, one at a time (I use my mixer to do this part)
Spread in jelly roll pan
Bake 30 minutes or until browned lightly
Cool

TOPPING:

Mix 2 small boxes instant French vanilla pudding
 4 cups milk
 8 oz. Cream cheese
Spread on crust
Top with Cool Whip and drizzle with Chocolate syrup
Chill

CREAMED CHICKEN IN A BASKET

Bear Cabin Inn

6 bone-in chicken breast halves (about 4 pounds)

1 small onion

2 celery ribs

2½ cups water

1 tsp. salt

6 whole peppercorns

Place chicken, onion, celery, water, 1 tsp. salt and peppercorns in a large saucepan. Bring to a boil; skim foam. Reduce heat; cover and simmer 35 - 40 minutes or until juices run clear. Remove chicken with a slotted spoon; set aside to cool. Remove chicken from bones, cut into cubes and set aside. Strain broth, discarding vegetables. Set aside 2 cups broth. Save remaining for another use.

8 - 10 puff pastry shells

½ cup margarine

½ cup flour

¼ tsp. nutmeg

1 tsp. salt

1/8 tsp. pepper

½ pound sliced mushrooms

1 can sliced water chestnuts, drained

1 jar diced pimentos, drained

1 TBL. Lemon juice

2 cups whipping cream

Bake puff pastry shell according to package directions.

In a saucepan, melt butter. Stir in flour until smooth. Gradually add reserved broth, nutmeg, pepper and 1 tsp. salt. Bring to a boil; cook and stir 2 minutes. Remove from heat; stir in the mushrooms, water chestnuts, pimentos, lemon juice and chicken. Return to the heat. Gradually stir in the cream and heat through (do not boil) Spoon into pastry shells.

Serves 8 - 10

CROCK-POT APPLE BUTTER

Place enough apples, peeled, cored and finely chopped, to fill a slow cooker

4 cups sugar (or less to taste)

4 tsp. cinnamon

$\frac{1}{4}$ tsp. ground cloves

$\frac{1}{4}$ tsp. salt

Put prepared apple in cooker. (If lid will not fit at the start, it soon will because apple will shrink during cooking,) Mix sugar spices and salt; scatter over apples. Cover and cook on high 1 hour, then turn to low and cook all day, until thick and dark in color. Stir occasionally. Put in small jars and freeze or can by using hot bath process, 20 minutes. I sealed mine with paraffin.

CRUNCHY PEA SALAD

Bear Cabin Inn

Lois Tribble

2004

1 10 oz. pkg. frozen peas

1 cup cauliflower florets

1 cup diced celery

1 cup sliced green onions

$\frac{1}{2}$ cup ranch salad dressing

$\frac{1}{4}$ cup sour cream

$\frac{1}{2}$ tsp. dried dill weed

Salt & Pepper

(This also calls for Cashew nuts but does not interfere with the flavor if You don't put in.)

In large mixing bowl, combine, peas, cauliflower, celery, green onions. In small mixing bowl, combine ranch dressing, sour cream, and dill weed. Add dressing mixture to vegetables, toss to coat.

Season to taste with salt & pepper.

EGG, CHEESE AND SAUSAGE CASSEROLE

Marlene Morin

8 slices white bread (crust removed)
1 lb. Sausage (browned and drained)
4 eggs slightly beaten
 $\frac{3}{4}$ tsp. dry mustard
2 cups light cream
2 cups shredded cheese
1 can cream of mushroom soup
 $\frac{1}{2}$ cup milk

Layer bread, sausage and cheese; Pour eggs, mustard over this. Combine soup with $\frac{1}{2}$ cup milk, pour over above. Refrigerate overnight. Bake at 300 degrees, UNCOVERED for 1 $\frac{1}{2}$ hours. Let stand 10 minutes before serving.

Ham or bacon may be substituted.

FROG'S EYE SALAD

Bear Cabin Inn

1-1/3 cups Acini Pepe, uncooked
1 can pineapple tidbits drained (reserve $\frac{1}{4}$ cup juice)
1-3/4 cups milk
 $\frac{1}{4}$ cup sugar
1 small pkg. Vanilla instant pudding
1 can (8 oz.) crushed pineapple, drained
2 cans (11 oz. Each) mandarin orange segments, drained
2 cups frozen non-dairy whipped topping, thawed
3 cups miniature marshmallows
 $\frac{1}{2}$ cup flaked coconut

Cook pasta 11 minutes. Rinse with cold water; drain well. In large bowl, beat reserved pineapple juice, milk, sugar and pudding 2 minutes. Gently stir in pasta and remaining ingredients, cover. Refrigerate at least 5 hours. 12 servings.

FRUITY GREEN SALAD

Pam Ryan

2/3 c. vegetable oil

1/3 cup lemon juice

$\frac{1}{4}$ cup sugar

2 t. chopped green onions

$\frac{3}{4}$ t. salt

1 t. poppy seeds

8 c. torn mixed salad greens

2 med red apple/chopped

2-3 med pear/chopped

1 c. chopped pecans

1 c. (4 oz.) shredded Swiss Cheese

$\frac{1}{4}$ c. dried cranberries

Combine oil, lemon juice, sugar, onions, salt and poppy seeds in jar with lid; shake well. In large bowl, combine remaining ingredients. Drizzle w/dressing and toss to coat. Serve immediately. 8-12 servings.

HAWAIIAN CHICKEN SALAD

Taste of Home

5 cups chicken

1 - 16oz. Can pineapple chunks

1 can sliced water chestnuts

1 cup green pepper - sliced thin

1 cup green grapes - cut in half

1 cup red grapes

1 cup cheddar cheese

$\frac{3}{4}$ cup salted cashews

$\frac{1}{2}$ cup celery chopped

$\frac{1}{2}$ cup green onions

Dressing:

1/3 cup mayo

1/3 cup plain yogurt

4 tsp apple juice

$\frac{1}{4}$ - $\frac{1}{2}$ tsp salt

Pepper to taste

HONEY PECAN BUTTER

In blender add soft butter (one pound), 1/4 cup honey and chopped pecans. Chill in container. Add honey totaste may need more to make it spreadable.

INDIANA SWISS STEAK

Bear Cabin Inn

$\frac{1}{4}$ cup flour

1 tsp. salt

$\frac{1}{2}$ tsp. pepper

1- $\frac{1}{2}$ pounds boneless round steak, cut into serving size

1 TBL. vegetable oil

1 medium onion

$\frac{3}{4}$ cup grated carrots

$\frac{3}{4}$ cup water

$\frac{1}{2}$ cup chopped celery

$\frac{1}{2}$ cup chopped green pepper

$\frac{1}{2}$ cup ketchup

$\frac{1}{4}$ cup picante sauce

1 TBL. Vinegar

In a resealable plastic bag, combine the flour, salt and pepper. Add beef a few pieces at a time and shake to coat. In a large skillet, brown the beef in oil.

Combine the onion carrot, water, celery, green pepper, ketchup, picante sauce and vinegar; pour over beef. Bring to a boil. Reduce heat, cover and simmer for 60 - 75 minutes or until tender. Serve over pasta or brown rice.

KANSAS CUCUMBERS

Sharon Olsen

1 cup mayonnaise

$\frac{1}{4}$ cup sugar

4 tsp. vinegar

$\frac{1}{2}$ tsp. dill weed

$\frac{1}{2}$ tsp. salt

4 medium cucumbers peeled and sliced thin

3 green onions

In a large bowl, combine mayonnaise, sugar, vinegar, dill and salt; mix together well. Add cucumbers and onions. Cover and chill at least 1 hours. Serves 8.

LEMON CHEESECAKE

Carol Webb

- 1 3 oz pkg. lemon gelatin
- 1 cup boiling water
- 3 tsp. lemon juice
- 1 8 oz pkg. cream cheese
- 1 cup sugar
- 1 tsp. vanilla extract
- 1 13 oz can evaporated milk
- 3 cups graham crackers crushed
- 1/2 cup butter melted

Whip evaporated milk and set aside. Dissolve gelatin in boiling water. Add lemon juice and cool. Cream together cheese, sugar and vanilla extract. Add gelatin and mix well. Fold whipped milk into gelatin mixture. Crush graham crackers into fine crumbs and add melted butter. Firmly pack 2/3 of mixture in bottom and sides of pan. Add filling and spread with spatula. Sprinkle remaining cracker crumbs over top. Chill. Serve.

LORRIE'S COLE SLAW

Lorrie Meeks

1 Head of cabbage

1 Green pepper

1 Red onion

1 Cup sugar

$\frac{1}{2}$ Cup Oil

1 Cup Vinegar

1 tsp. dry mustard

1 tsp. celery seed

2 tsp salt

Chop cabbage, pepper and onion and put in a large bowl. Sprinkle sugar over the top. Toss and let sit for 1 hour.

In a small pot put remaining ingredients. Bring to a boil and pour over cabbage mixture. Mix and refrigerate. Will keep up to 2 weeks, (if it will KEEP for two weeks, without being eaten!)

MAKE AHEAD FRENCH TOAST

5 Eggs

2 1/2 C Milk

1 tsps. Vanilla

10 Slices French bread Cut into 1 Inch Cubes

Place Bread Cubes in Greased 9x13 Pan. Beat Eggs, Milk, & Vanilla. Pour Over Bread Cubes. Cover with Saran Wrap. Refrigerate Overnight.

1/2 C Melted Butter

1 C Brown Sugar

2 T Maple Syrup

1 C Chopped Pecan

Mix above Ingredients and Spread over Bread Mixture Just Before Baking. Bake At 350 About 40 Minutes. Let Stand 5 Minutes Before Serving.

Serves 10

MEATLOAF

Sharon Gilpin

1 1/2 lb. ground beef
1 cup bread crumbs
2 eggs
1/2 can tomato soup
1 medium onion
1/2 tsp. salt
1/2 tsp. pepper

Mix together and place in pan

Mix together and top meat with:

1/2 can tomato soup
1/2 cup water
3 Tbls brown sugar
3 tsp. vinegar
2 tsp. mustard
2 tsp. Worcestershire sauce

Bake at 350 for 1 hour

Pam's Snack Mix

Pam Ryan

2 $\frac{1}{2}$ cups Canola oil
2 PKG. Hidden Valley Ranch Mix (Original)
4 Tsp. dill Weed
2 tsp. garlic powder

1 boxes Ritz Bitz
1 large box Cheezits
1 large bag mini bow know pretzels
2 small bags Pepperidge Farm Gold fish
2 cans mixed nuts
1 large bag oyster crackers
1 box Wheat Chex cereal
1 6oz. Bag bite size garlic bagels (optional)

Blend first four ingredients together.

Put all other items in 5 gal garbage or trash bag.

Pour oil mixture over all and shake well to blend and cover all items.

It looks like too much oil but, trust me - all of the ingredients absorb the mixture.

Put in 4 zip lock bag (one gallon size.)

Freezes well

QUICHE LORRAINE

Barbara Buikema

1 pie crust

12 slices of bacon, fried and crumbled

1 cup shredded Swiss cheese

1/3 cup minced onion

4 eggs

2 cups $\frac{1}{2}$ & $\frac{1}{2}$

$\frac{3}{4}$ tsp. salt

$\frac{1}{4}$ cup sugar

1/8 tsp. red cayenne pepper

Heat oven to 425 degrees. Prepare pastry for 9 inch pie pan. Sprinkle bacon, cheese and onion in pan. With rotary beater, blend remaining ingredients, pour onto pie pan. Bake 15 minutes

Reduce oven temperature to 300 degrees , bake 30 minutes longer or until knife comes out clean. Let pie stand 10 minutes before cutting.

RAISIN BRAN MUFFINS

Carol Webb

15 OZ. Box Raisin Bran

5 cups fl our

3 cups sugar

5 tsp. baking soda

2 tsp. salt

1 cup vegetable oil

1 quart buttermilk

4 eggs, beaten

Combine dry ingredients in large bowl. Stir until well mixed. Add oil, buttermilk and eggs. Mix until all ingredients are moist.

This mixture will keep for 3-4 weeks in the refrigerator (HA! HA!) When ready t o use, spoon into muffin pans and bake at 400 degrees for 15 - 20 minutes. They make good mini-muffins, may need to cut the baking time.

STRAWBERRY SURPRISE

Sharon Olsen

2 cups crushed salted pretzels

$\frac{3}{4}$ cup margarine

3 tbs. Sugar

Bake at 400 degrees for 8 minutes

Mix:

8 oz. Softened cream cheese

1 cup sugar

1 medium cool whip.

Spread over cooled crust

Mix;

2 - 3 OZ. Pkgs. Strawberry jello with

2 cups boiling water and add:

2 10 oz. Pkgs. Frozen strawberries. When jello is slightly thickened, pour slowly over cream cheese mixture and refrigerate till set.

Pasta Primavera

Larry Costilow

- 1 Cup parsley or basil
- 1 Tablespoon dried basil when using parsley
- 1 Medium red pepper
- $\frac{1}{2}$ cup miracle Whip or mayo
- 2 Tablespoons grated Parmesan cheese
- $\frac{1}{2}$ Teaspoon salt
- 1 Tablespoon lemon juice
- $\frac{1}{8}$ Teaspoon crushed red pepper
- $\frac{1}{8}$ Teaspoon black pepper
- 2 Large carrots cut in strips
- 1 Medium Onion cut in thin wedges
- 2 Medium zucchini
- 10 oz. Cooked chicken or turkey cut in strips
- 8 oz. Fettuccine or Linguini

Blend parsley (basil) along with cut red peppers, Miracle Whip (mayo), Parmesan cheese, lemon juice, salt, crushed red pepper, & black pepper.

Cook pasta for 6 minutes. Add carrots and onions and cook for 2 minutes. Add zucchini and cook an additional 2 minutes.

Drain. Stir in Pesto mixture and add chicken and cook on low heat for 2 minutes or until meat is heated thoroughly, tossing occasionally.

RASPBERRY PIE

Sharon Olsen

Crust:

1/2 cup butter
2 egg yolks
2 TBS sugar
1 1/4 cup flour

Filling:

3/4 cup sugar
3 TBS cornstarch
3 TBS corn syrup
1/8 tsp salt
1 cup water

3 TBS raspberry Jello

2 boxes raspberries
(plus some blueberries, if desired)

Mix together crust ingredients. Press into a 9" pie pan. Bake at 375° for 15 minutes. Cool.

In a saucepan, combine first five ingredients of filling; heat until thickened. Remove from heat and add the Jello; mix well. Let cool.

Wash berries and add to cooled filling. Stir gently. Pour into pie crust. Refrigerate.

~~~~~

P.S.

I think next time I'd spray the pie pan with Pam or something before pressing in the crust as it was hard to remove each piece.

## OLD FASHIONED COLE SLAW

Carol Webb

- 1 pkg. lemon jello
- $\frac{1}{4}$  tsp. salt
- 1 cup boiling water
- 1 TBL. Vinegar
- $\frac{1}{2}$  cup cold water
- $\frac{1}{2}$  cup mayonnaise
- $\frac{1}{2}$  cup sour cream
- 1 tsp. grated onion
- 1 TBL. Dry mustard
- 3 cups cabbage
- 3 TBL. Pimento
- 1 TBL. Parsley

Dissolve jello, salt and water, Add vinegar and cold water; then stir in remaining ingredients, blending well, Chill till slightly thickened. Pour into 1 qt. Mold or individual molds. Chill till firm

## **White Texas Sheet Cake**

Bear Cabin Inn

1 cup butter - minus 2 TBLS.

1 cup water - plus 4 TBSP.

Bring to a boil. Remove from heat. Stir into the following:

2 cups sugar

2 cups flour

$\frac{1}{2}$  cup sour cream

2 eggs, beaten

2 tsp. Almond extract

1 tsp. salt

1 tsp baking soda

Beat until smooth. Pour into 10 X 15 greased and floured pan. Bake at 375 degrees for 20 - 22 minutes or till golden brown. Cool 20 minutes.

### **FROSTING:**

$\frac{1}{2}$  cup butter or margarine

$\frac{1}{4}$  cup milk

4  $\frac{1}{2}$  cups powdered sugar

1 cup chopped pecans (or walnuts)

$\frac{1}{2}$  tsp. vanilla

Combine butter and milk in saucepan, bring to a boil. Remove from heat, add sugar and vanilla. Mix well, stir in nuts and frost cake.

## **YUMMY CARAMEL ROLLS**

June Lewis

Spray a Bundt Pan and layer following in order:

18 Regular Rhodes Frozen Rolls

1 cup pecan halves

1 Pkg. (4 serving size) REGULAR butterscotch pudding mix

$\frac{1}{2}$  cup brown sugar

$\frac{1}{2}$  tsp. cinnamon

$\frac{1}{2}$  cup melted butter

Leave on counter overnight, uncovered. Next morning bake at 350 degrees for 25 - 30 minutes. Let stand 5 minutes. Invert - serve warm.

## Blueberry Coffeecake

Topping:

$\frac{1}{4}$  Cup Sugar

$\frac{1}{4}$  Cup Flour

$\frac{1}{2}$  Stick Of Butter

Cut Butter Into Sugar And Flour Until Size Of Small Pebbles.

Coffee Cake: Combine On Waxed Paper Or In A Bowl And Set Aside:

2 Cups Flour

2 Teaspoons Baking Powder

$\frac{1}{4}$  Teaspoon Salt (Optional)

In Large Bowl Beat Well:

$\frac{3}{4}$  Cup Sugar

$\frac{1}{2}$  Cup Soft Butter

Add and beat well: 2 Eggs, One At A Time, And 1 Teaspoon Vanilla

Add and combine:  $\frac{1}{2}$  cup buttermilk, alternately with flour mixture

Stir in 2  $\frac{1}{2}$  cups fresh or frozen blueberries Batter is very thick. Spread into a 10" square or round pan. Bake at 350 degrees for 30 to 40 minutes. Inserted knife needs to come out clean. If sides become too dark before center is done, cut the center out of a square of foil and place on top of cake while still in the oven. Cool on rack and serve with ice cream or whipped cream.

(May substitute for buttermilk,  $\frac{1}{2}$  cup milk with 2 teaspoons white vinegar.)

## Blueberry French Toast

### Bread Mixture:

12 slices of day old French bread with crusts removed  
1 8 oz pkg cream cheese  
1 cup fresh or frozen blueberries  
12 eggs  
2 cups milk  
1/2 C. maple syrup or honey

### Sauce:

1 C. Sugar  
2 T. Cornstarch  
1 C. Water  
1 C. fresh /frozen blueberries  
1 T. butter

### Bread Mixture:

Cut bread in 1" cubes. Place half in a greased 9 x 13' pan. Cut cream cheese into 1" cubes and place over bread. Top with blueberries and remaining bread.

In a large bowl or blender, combine eggs, milk, and syrup. Pour over bread mixture. Cover and chill 8 hours or overnight. Remove from refrigerator 30 minutes before uncovering and bake for 25 -30 minutes until golden brown and set in center.

### Sauce:

In a saucepan combine sugar, cornstarch, and water. Bring to a boil over medium heat and boil for 3 minutes stirring continuously. Stir in blueberries, reduce heat, and simmer for 8 - 10 minutes or until berries burst. Stir in butter until melted.

Place individual portions of French toast on plates and top with blueberry Sauce.