

# Breakfast Casserole

Toledo Blade – 1990's – Gertrude Kohn Collection

Submitted by Carl Ruetz

Serves: 12 – 15

Notes: Can substitute chopped, crisp bacon or cubed ham for sausage. For vegetarian, substitute 2 cups+ sautéed broccoli, onion, and carrot or sliced mushrooms.

1 ½# Bulk Sausage

10 Eggs

2 ½ cups Milk

2 tsp+ Dry mustard

1 ½ tsp Salt

6 oz (1 ½ cups) Shredded cheddar cheese

9 slices Bread, cubed (4-5 cups) (day-old, firm bread) (sourdough is good)

Grease a 9 X 13 glass pan.

1. Crumble **sausage** and brown. Drain well and set aside.
2. Whisk together the **eggs, milk, dry mustard, and salt**. Stir in **cheese, cubed bread, and sausage**. Pour into pan.
3. Cover and refrigerate overnight.

**For baking**, heat oven to 350°.

4. Remove casserole from refrigerator 30 minutes before baking.
5. Bake, uncovered, for 60 minutes until casserole puffs, surface lightly browns evenly and knife inserted in center comes out clean.
6. Remove from oven and let set 10 minutes before serving.

TRICIA

## RICH PUMPKIN CHEESECAKE

## CRUST

1 package Duncan Hines®  
Moist Deluxe® Spice  
Cake Mix

½ cup butter or  
margarine, melted

## FILLING

3 packages (8 ounces  
each) cream cheese,  
softened  
1 can (14 ounces)  
sweetened  
condensed milk

*rind of 1 lemon grated*  
1 can (16 ounces) solid  
pack pumpkin

4 eggs

1 tablespoon pumpkin  
pie spice

= 1½ teas cinnamon

¾ teas grd ginger

¼ teas allspice (a little)

¼ teas nutmeg

¼ cup sugar

## TOPPING

1 package (2½ ounces)  
sliced almonds *or pecans*  
2 cups whipping cream,  
chilled

- 1** Preheat oven to 375°F.
- 2** For crust, combine cake mix and melted butter in large bowl; press into bottom of ungreased 10-inch springform pan.
- 3** For filling, combine cream cheese and sweetened condensed milk in large bowl. Beat with electric mixer at high speed 2 minutes. Add pumpkin, eggs and pumpkin pie spice. Beat at high speed 1 minute. Pour over prepared crust in pan. Bake at 375°F 65 to 70 minutes or until set. Cool completely on rack. Refrigerate 2 hours. Loosen cake from sides of pan; remove sides of pan.
- 4** For topping, preheat oven to 300°F. Toast almonds on baking sheet at 300°F 4 to 5 minutes or until fragrant and light golden brown. Cool completely. Beat whipping cream in medium bowl with electric mixer on high speed until soft peaks form. Gradually add sugar; beat until stiff peaks form. Spread over top of chilled cake. Garnish with toasted almonds. Refrigerate until ready to serve. 8 to 12 servings

*Tip: To prepare in 13×9×2-inch pan, bake at 350°F 35 minutes or until set.*

## Do Ahead Omelet

L. Hoffman

5 eggs + 2T milk or half + half \* Can do 1 egg at a time

1 medium onion, diced medium onion/leek + 1t. cream

1 small sweet potato, washed well 6-8oz

4oz. breakfast sausage, browned

Whisk eggs and cream. Cook in nonstick 9-10" skillet coated with oil lifting edges and tilting for raw egg to cook. Slide out when almost set.

Precook dump sweet potato wrapped in towel 2-3 minutes in microwave. Cool enough to peel.

Cut into small cubes. Brown lightly then add onions. Stir til tender. Add sausage.

Cool slightly. Pour along edge of egg. Roll. Put thin layer of sauce in shallow casserole. Put in omelet. Top with rest of sauce and cheese. Bake 350° 20min to melt cheese.

Sauce: <sup>basic white</sup> 2T butter and flour + 1c + 2T milk  
1c cheese (cheddar or colby)

Melt butter. Add flour and whisk in til smooth. Stir in milk whisking until creamy.

Serves 3-4

# Baked Potato Salad - Lauren Kühr

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## Ingredients:

10-12 large potatoes

1 pint miracle whip

1 lb. package Velveeta cheese

1 med. onion

1 lb. bacon

Salt & pepper

## Directions:

Cook potatoes until tender (boil w/ skins on). Cool, then dice. Spread miracle whip over potatoes (may not need whole pint). Cube cheese. Add cheese & onion to potatoes, mix up & spread in baking pan. Dice bacon & fry slightly. Sprinkle over potatoes. Bake at 350° for 45 min.

\* Bake until cheese is melted, then stir & add bacon & cook remainder of time).

**Monkey Bread**

4 tubes (10count) biscuits

1 cup sugar

2 teaspoons cinnamon

½ cup butter

½ cup pecans

1 cup brown sugar

1. Cut each biscuit into 4ths.
  2. Mix sugar and cinnamon, then roll each biscuit quarter into the mixture.
  3. Place biscuits into bundt pan.
  4. Mix butter, brown sugar and pecans in saucepan over medium heat til sugar is no longer grainy
  5. Pour brown sugar mixture over the biscuits in bundt pan.
  6. Bake in 350 degree oven for 40 minutes.
  7. Let set about 5 minutes, then unmold onto serving plate.
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## HASH BROWN CASSEROLE

PREP TIME 25 min. TOTAL TIME 85 min. NUMBER OF INGREDIENTS 7 SERVINGS 10

A delicious sausage, cheese and hash brown breakfast casserole for the whole family

Katie Ranck

### Ingredients

- PAM® Original No-Stick Cooking Spray
- 1 pound Odom's Tennessee Pride® Mild Country Sausage
- 2 cups shredded Cheddar cheese, divided
- 1 can (10-3/4 oz each) condensed cream of chicken soup
- 2 cups sour cream
- 1 cup chopped onion
- 1 cup chopped red or green bell pepper
- 1/4 teaspoon salt
- 1/8 teaspoon ground black pepper
- 1 package (30 oz each) frozen hash brown potatoes, shredded style

### Directions

1. Preheat oven to 350°F. Spray 13x9-inch baking dish with cooking spray. Heat large skillet over medium-high heat. Add sausage; cook 6 to 7 minutes until crumbled and browned, stirring occasionally. Remove sausage and drain well.
2. Stir together 1-1/2 cups cheese, soup, sour cream, cooked sausage, onion, bell pepper, salt and pepper in large bowl. Fold in hash brown potatoes until well combined. Spread the hash brown mixture over bottom of baking dish. Bake 50 minutes. Top with remaining 1/2 cup cheese. Bake another 10 minutes or until casserole is golden brown. Let stand 5 minutes.

**Subject:**

**Cranberry Orange Cake**

3 c. Flour - divided  
1 t. Cinnamon  
1 t. Baking powder  
1/2 t. Baking soda  
1/4 t. Salt

1/2 c. Butter  
1/2 c. Oil  
1 2/3 c. Sugar  
2 T. Orange zest  
1 T. Triple Sec  
1 t. Vanilla  
2 eggs  
1/4 c. OJ  
3/4 c. Buttermilk  
1 package cranberries - flour coated  
1 c. Nuts - chopped

Mix sugar, butter, oil and orange zest. Add eggs, triple sec and vanilla.

Mix dry ingredients together ( save 1/2 c. Of flour to coat cranberries and nuts ), then fold in cranberries and nuts. Pour into sprayed and flour coated bundt pan.

Bake at 325 degrees for 1 hour 20 minutes. Or until knife comes out clean. Let cool for 20 minutes and then invert onto serving plate. After cool, drizzle icing over cake.

**Icing**

2 c. Powdered sugar  
1/2 t. Vanilla  
2-3 T. OJ

Mix and drizzle over cake. Enjoy! :)

Any questions, call :

Jennifer Kieswether

419.205.0778

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## Scrambled Eggs with Cream Cheese

9 eggs  
1/3 cups milk  
½ tsp. salt  
Dash of pepper

Whisk the above items together until smooth.

Set oven at 350 F. Spray an 8" square pan with cooking spray. Melt 2 Tbsp. of butter in pan in the oven (do not let it get brown). Pour egg mixture into pan. Put in oven and carefully scrape sides and bottom of pan every 3-5 minutes. When lightly scrambled and still wet, remove pan from oven. Stir in 3 oz. of cream cheese that has been cut into cubes (cream cheese will remain slightly chunky). Put eggs back in the oven for about 5 minutes or until done.

Peggy



Cinnamon Streusel Cake

Sheila Biagioni

Streusel:

1/2 cup flour

1/2 cup brn sugar

2tsp. cinnamon

2 tbsp melted butter

--- Batter

one pckg yellow cake mix

1 pckg instant vanilla pudding (4 serving size)

2 tbsp light olive oil ( or veg)

1 and 1/3 cups water

two lg eggs

Preheat oven to 375. In large bowl blend cake mix, pudding mix, oil, water and eggs. Beat 2 min. at medium speed. Spread 3/4 of the batter evenly in greased and floured 10 inch tube pan. Combine streusel ingredients and sprinkle 2/3 cup of mixture over batter in pan. Spread remaining batter over streusel. Top with remaining streusel. Bake 40 to 50 min. Cool right side up and remove. Drizzle with glaze of 3/4 cup powdered sugar and 1 tbsp milk. I colored red and green for holiday.

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# MOCHA SNOW BALLS

approximately 4 dozen

*This is my favorite cookie, which says a lot since I am a self-proclaimed cookie expert. I love to bake, especially at Christmas, and this makes a wonderful holiday treat.*

*I discovered this cookie while working in Lovell, Maine at Farrington's on Kezar Lake. I was 17 and waitressing with my little sister and a bunch of other teenagers for the summer. We lived in dorms above the inn. The baker made delicious cookies to serve at lunch, which usually took place down on the beach or out on a pontoon boat. Mocha Snow Balls were my favorites. By the end of the summer, I had eeked the recipe out of Robin, the baker. Now everyone who knows me has the recipe too!*

*—Elizabeth J. Atkinson Eames; Rowley, Massachusetts*

- 1 cup butter or margarine
- 2 tsp instant coffee or espresso powder *Very good*
- 2 tsp vanilla
- 1/4 cup unsweetened cocoa
- 2 cups finely chopped walnuts
- 1/2 cup sugar
- 1 T hot water
- 1-3/4 cups flour
- 1/3 tsp salt
- 1 cup chocolate chips (optional) *—Yes 60% cocoa or ↑*
- Powdered sugar

Preheat oven to 325°.

Cream butter and sugar in bowl. Dissolve coffee separately in hot water and then stir into butter mixture. Sift flour, cocoa and salt into butter mixture. Add vanilla. Blend in nuts and then chips. Shape dough into 1" balls and place an inch apart on lightly greased cookie sheet.

Bake at 325° for 10-12 minutes.

Let cool a few minutes on a cookie sheet before transferring to a baking rack. Sift powdered sugar over cooled cookies.

H:2

Happy Holidays from Chris Scarlett  
(Cookbook Club), This is our family's  
favorite Christmas cookie. Great  
with tea, coffee, or homemade hot cocoa.