

APPLE DUMPLINGS



INGREDIENTS

6 McIntosh apples

Syrup

3 c sugar

3 c water

Dough

3 c flour

1 tsp salt

1 scant tsp sugar

1¼ crisco

1 egg

3 tsp apple cider vinegar

6 tbsp water

INSTRUCTIONS

1. Syrup: Cook while making dough/preparing apples. Heat on stove over medium until it thickens slightly; keep warm while prepping. Make more as needed.
2. Dough: Blend the flour, salt, and sugar together. Cut the crisco into the dry mixture with two table knives until it is all crumbly. Beat the egg slightly then add to dough. Add in the vinegar and water. Mix well but handle as little as possible. Roll out the dough leaving some thickness for covering the apples.
3. Prepare apples/dumplings for baking: Peel each apple and core them. Place a pat of butter inside the apple. Sprinkle apple with cinnamon and sugar. Wrap the entire apple with dough. Place in baking dishes to be baked. Ladle the syrup mixture over all the dumplings (1-2" syrup in dish).
4. Place in oven set at 400-425°F. Baste the dumplings with the syrup every 10 minutes for approx 30 min. Syrup will thicken as it cooks. Dumplings will be golden brown on top when finished. Test apple softness with fork – should be very tender.

Yields 6 medium-large sized dumplings

BAKED OATMEAL



INGREDIENTS

- 1 c oil (can mix ½ c oil and ½ c applesauce)
- 1 ½ c brown sugar
- 4 eggs, beaten
- 6 c uncooked old-fashioned oatmeal
- 1 tsp baking powder
- 2 tsp salt
- 2 c milk
- Optional: raisins, cinnamon, nutmeg

INSTRUCTIONS

1. Preheat oven to 350°F. Combine oil, brown sugar and eggs.
2. Add oatmeal, baking powder, salt and milk.
3. Pour into greased pan and bake for 35-40 minutes.
4. Serve with warm milk, brown sugar, raisins, etc.

Yields 8 servings



BISCUITS-AND-GRAVY CASSEROLE



INGREDIENTS

- 1 lb ground pork sausage
- ½ c chopped yellow onion
- ¼ c plus 1 tbsp unsalted butter, divided
- ½ c all-purpose flour
- 3 c whole milk
- 6 oz pepper jack cheese, shredded (about 1½ cups)
- ¾ tsp kosher salt
- ½ tsp black pepper
- 25 oz frozen southern-style biscuits (12 count, such as Pillsbury Grands)
- 2 tbsp minced fresh chives

INSTRUCTIONS

1. Preheat oven to 350°F. Place sausage and onion in a large skillet over medium, and cook, stirring often, until sausage crumbles and is no longer pink and onion is translucent, 6 to 8 minutes. Transfer mixture to a plate lined with paper towels to drain. Wipe skillet clean.
2. Reduce heat to low, and add ¼ cup of the butter to skillet; cook, whisking often, until melted. Whisk in flour until smooth. Cook, whisking constantly, 1 minute. Gradually whisk in milk; increase heat to medium, and cook, whisking constantly, until thickened and bubbly, 5 to 6 minutes. Whisk in shredded cheese, and cook, whisking often, until cheese is melted and mixture is smooth, 30 to 40 seconds. Stir in sausage mixture, salt, and pepper.
3. Transfer mixture to a lightly greased (with cooking spray) 13 x 9-inch baking dish. Arrange biscuits on top of sausage mixture. Bake in preheated oven until biscuits are golden brown and gravy is bubbly, 30 to 35 minutes. Microwave remaining 1 tablespoon butter in a small microwavable bowl on HIGH until melted, about 20 seconds. Remove casserole from oven; brush biscuits with melted butter, and sprinkle with chives. Let stand 10 minutes before serving.

Yields 8 servings (2 cups/serving)

BREAKFAST QUICHE WITH SAUSAGE, SPINACH AND MUSHROOMS



INGREDIENTS

Crust: store bought

- ½ lb sausage, browned and drained
- ¾ c chopped baby spinach
- ¾ c sliced mushrooms
- ¾ c shredded mozzarella cheese
- ¾ c shredded parmesan cheese
- 3 eggs, beaten
- 1 ¼ c half and half
- ¾ tsp salt
- ¼ tsp pepper

INSTRUCTIONS

1. Mix everything together and pour into an unbaked pie shell.
2. Bake at 350°F for 45 minutes.



CHEDDAR BAY SAUSAGE BALLS



INGREDIENTS

- 1 (11.36 oz) package Red Lobster Cheddar Bay Biscuit mix
- 1 (8 oz) package cream cheese, softened
- 1¼ c shredded cheddar cheese
- 1 lb sausage, uncooked

INSTRUCTIONS

1. Preheat oven to 400°F.
2. In the bowl of an electric stand mixer fitted with a dough hook, combine biscuit mix and seasoning packet, sausage, cream cheese, and cheddar cheese. Mix until everything is incorporated into the sausage.
3. Shape into 1-inch balls. Place on a parchment-lined baking sheet. (Can freeze at this point)
4. Bake for 15-20 minutes, until golden brown.

Yields 5 dozen



CINNAMON SWIRL COFFEE CAKE



INGREDIENTS

Topping

- ¾ c plus 2 tbsp all-purpose flour
- ½ c firmly packed dark brown sugar
- 1 tsp ground cinnamon
- ¼ tsp kosher salt
- 6 tbsp unsalted butter, melted

Cake

- 1½ c unsalted butter, softened
- 1¾ c firmly packed dark brown sugar, divided
- 1 c granulated sugar
- 6 large eggs, room temp
- 1 tsp vanilla extract
- 4 ½ c all-purpose flour
- 1 tbsp baking powder
- 1 tsp kosher salt
- 1½ c whole buttermilk, room temp
- ½ c toasted slivered almonds
- 4 tsp ground cinnamon

INSTRUCTIONS

1. Preheat oven to 325°F. Spray a 10-inch tube pan with baking spray with flour.
2. For topping: In a medium bowl, whisk together flour, brown sugar, cinnamon and salt. Using a fork, stir in butter until large crumbs form.
3. For cake: In a large bowl, beat butter, 1 cup brown sugar, and granulated sugar with a mixer at medium speed until fluffy, 3 to 4 minutes, stopping to scrape sides of bowl. Add eggs, one at a time, beating well after each addition. Beat in vanilla.
4. In another large bowl, whisk together flour, baking powder, and salt. With a mixer on low speed, gradually add flour mixture to butter mixture alternately with buttermilk; beginning and ending with flour mixture, beating just until combined after each addition. Spread half of batter into prepared pan.
5. In a small bowl, stir together almonds, cinnamon and remaining ¾ cup brown sugar. Sprinkle mixture onto batter in pan; top with remaining batter. Using a knife, gently swirl together batter and almond mixture. Sprinkle topping onto batter.
6. Bake until a wooden pick inserted near center comes out clean, about 1 hour and 30 minutes, loosely covering with foil after 30 minutes of baking to prevent excess browning. Let cool in pan for 10 minutes. Remove from pan, and let cool completely on a wire rack.

CRANBERRY NUT BREAD



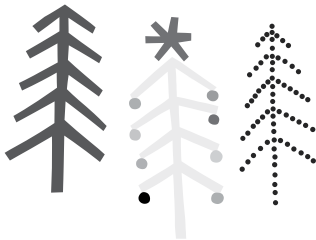
INGREDIENTS

- 2 c flour
- 1 c sugar
- 1½ tsp baking powder
- 1 tsp salt
- ½ tsp baking soda
- ¼ c orange juice
- 1 tbsp grated orange peel
- 2 tbsp shortening
- 1 egg, well beaten
- 1½ c fresh cranberries, coarsely chopped
- ½ c chopped nuts

INSTRUCTIONS

1. Preheat oven to 350°F. Grease a 9 x 5-inch loaf pan.
2. Mix together flour, sugar, baking powder, salt and baking soda in a medium mixing bowl. Stir in orange juice, orange peel, shortening and egg. Mix until well blended. Stir in cranberries and nuts. Spread evenly in loaf pan.
3. Bake for 55 minutes or until a toothpick inserted in the center comes out clean. Cool on a rack for 15 minutes. Remove from pan; cool completely. Wrap and store overnight.

Yields 1 loaf (16 slices)



MONKEY BREAD



INGREDIENTS

- ½ c sugar
- 1 tsp ground cinnamon
- 2 cans (16.3 oz. each) Pillsbury Grands Homestyle refrigerated buttermilk biscuits
- ½ c chopped walnuts, if desired
- ½ c raisins, if desired
- 1 c packed brown sugar
- ¾ c butter or margarine, melted

INSTRUCTIONS

1. Heat oven to 350°F. Lightly grease 12-cup fluted tube pan with shortening or cooking spray. In large food-storage plastic bag, mix sugar and cinnamon.
2. Separate dough into 16 biscuits; cut each into quarters. Shake in bag to coat. Arrange in pan, adding walnuts and raisins among the biscuit pieces.
3. In small bowl, mix brown sugar and butter, pour over biscuit pieces.
4. Bake 28 to 32 minutes or until golden brown and no longer doughy in center. Cool in pan 10 minutes. Turn upside down onto the serving plate; pull apart to serve. Serve warm.



OVERNIGHT EGGNOG FRENCH TOAST CASSEROLE



INGREDIENTS

- 1 (16 to 18 oz.) challah bread loaf, cut into ½-in.-thick slices
- 8 large eggs
- 2 ½ c refrigerated eggnog
- 1 ½ c whole milk
- 3 tbsps granulated sugar
- 2 tbsps dark brown sugar
- ½ tsp kosher salt
- 1 ¼ tsp vanilla extract, divided
- 1 ½ tsp freshly grated nutmeg, divided
- 1 tsp ground cinnamon, divided
- 3 tbsps turbinado sugar
- ¾ c pure maple syrup
- 2 tbsps (1 oz.) bourbon
- Powdered sugar, for dusting

INSTRUCTIONS

1. Coat a 13 x 9-inch baking dish with cooking spray; place bread slices, slightly overlapping, in prepared baking dish. Whisk together eggs, eggnog, milk, granulated sugar, brown sugar, salt, 1 teaspoon of the vanilla, 1 teaspoon of the nutmeg, and ½ teaspoon of the cinnamon in a bowl. Pour mixture over bread to fully coat. Cover and refrigerate 8 hours or up to overnight.
2. Preheat oven to 350°F. Uncover bread mixture. Stir together turbinado sugar and remaining ½ teaspoon each nutmeg and cinnamon in a small bowl. Sprinkle over bread mixture. Bake in preheated oven until golden brown, 45 to 50 minutes. Let stand at room temperature 10 minutes.
3. Meanwhile, cook maple syrup, bourbon, and remaining ¼ teaspoon vanilla in a small saucepan over low, stirring often, until warmed through, about 2 minutes.
4. Dust casserole with powdered sugar; serve with maple syrup-bourbon sauce.

PAN DE POLVO



INGREDIENTS

For the Cinnamon-Anise Tea

- 1 whole stick canela
- 1 whole star anise
- 1 c water

Cinnamon Sugar

- 3 whole sticks of canela
- 2 c sugar

For the Dough

- 3 lbs all-purpose flour
- 1½ lbs shortening
- 1½ c sugar
- 2 tsp salt

INSTRUCTIONS

1. Combine canela, anise and water in a small sauce pan. Bring to a boil; reduce heat and simmer for 3 minutes. Remove from heat and cool completely.
2. Pre-heat your oven to 350°F. Place the canela sticks (cinnamon) on a baking sheet and warm in oven for 3 minutes. This helps to make the canela easier to grind. In a molcajete or food processor finely grind warmed canela sticks and sugar. Place in a bowl and set aside until ready to dust cookies.
3. Combine all of the dough ingredients in a large bowl and knead for 15 minutes, add 1 cup of tea by ¼ cup at a time (with varying temperatures you might not need all the tea) and continue kneading until the dough comes together.
4. Combine well, then remove dough from the bowl, divide dough in fourths and roll out to ¼ inch thick on a floured board and use your favorite cookie cutter and bake on an ungreased cookie sheet for 12-15 minutes.
5. Remove from oven, allow to cool a few minutes and dust with cinnamon sugar.

Mexican canela (whole) can be found in the Latin section of your grocery store. It can be easily ground in a molcajete or using a coffee grinder. If Mexican canela is not available, feel free to substitute regular ground cinnamon with no problem.



PUMPKIN BREAD



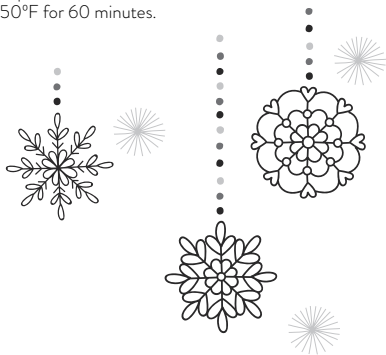
INGREDIENTS

- 3 c flour
- 3 c sugar
- 2 tsp cinnamon
- 2 tsp baking soda
- 1 tsp cloves
- 1 tsp salt
- 1 can pumpkin
- 4 eggs
- 1 c oil
- 1 c nuts (optional)

INSTRUCTIONS

1. Mix dry ingredients together. In a separate bowl, beat eggs, pumpkin and oil together. Add this mixture to the dry ingredients. Stir in nuts if using.
2. Grease and flour (2) 9x5 loaf pans. Pour mixture into loaf pans and bake at 350°F for 60 minutes.

Yields 2 loafs.



SNICKERDOODLE COOKIES



INGREDIENTS

- 1 c butter, softened
- 1½ c sugar
- 2 large eggs
- 2¾ c flour
- 2 tsp cream of tartar
- 1 tsp baking soda
- ¼ tsp salt
- 3 tbsp sugar
- 3 tsp cinnamon
- 1 tsp vanilla extract

INSTRUCTIONS

1. Preheat oven to 350°F.
2. Mix softened butter, 1½ cups sugar, 1 tps of vanilla extract and eggs thoroughly in a large bowl.
3. Combine flour, cream of tartar, baking soda and salt in a separate bowl. Blend dry ingredients into butter mixture.
4. Chill dough, and chill an ungreased cookie sheet for about 10-15 minutes in the fridge.
5. Meanwhile, mix 3 tablespoons sugar, and 3 teaspoons cinnamon in a small bowl. Scoop 1 inch globs of dough into the sugar/cinnamon mixture.
6. Coat by gently rolling balls of dough in the sugar mixture. Place on chilled ungreased cookie sheet, and bake 10 minutes.
7. Remove from pan immediately.

Yields 24 servings.