

CRANBERRY-ORANGE BREAD

Combine to melt butter:

¾ cup hot orange juice
1 tablespoon grated orange rind
1 tablespoons butter

Beat well & add to above:

1 egg
1 cup sugar

Add:

1-2 cups whole cranberries
½ - 1 cup chopped nuts

Sift & add:

2 cups flour
½ teaspoon each salt & baking powder

Pour into buttered loaf pan.

BREAKFAST CASSEROLE

5-6 slices of bread, crust removed
8 oz. cheddar cheese, grated
8 oz. Swiss cheese, grated
1 pound sausage, browned and drained,
or 2 cups ham bits
Chopped veggies: zucchini, red and green
peppers, onion – your choice to equal 2 cups
1-2 small cans sliced black olives
8 eggs, beaten
2-3 teaspoons salt
2-3 teaspoons Mrs. Dash Original
1-2 teaspoons black pepper

Line 9x13 glass baking dish with bread, cut into
bite-size pieces. Top with browned sausage or ham.
Cover with veggies. Top with half of cheeses.
Sprinkle with black olives. Mix spices into beaten
eggs and pour over all. Top with remaining cheese.
Cover with foil and refrigerate overnight.
Bake 1 hour at 350 degrees.

DANISH PUFF

½ cup softened butter
1 cup flour
2 tablespoons water
1 cup water
1 cup flour
3 eggs
½ cup softened butter
1 teaspoon almond extract

Cut ½ cup butter into 1 cup flour. Add 2 tablespoons Water and stir with a fork. Divide dough in half. Press Out on a cookie sheet as thinly as possible.
Put 1 cup water and ½ cup butter in a pan and bring to a boil. Take off stove and add almond extract.
Stir in 1 cup flour and mix well. Add eggs, one at a time, and mix. Divide dough in half and spread on top of first dough. Bake at 350 degrees for 1 hour. Cut into triangle shapes. Serve warm or cold.