

Baked Oatmeal

3 cups of oatmeal 2 eggs
2-3 cups of apple juice Dash of Salt
2-3 tablespoons of brown sugar 1 teaspoon of baking powder
2 apples: cored, peeled and grated (or finely chopped) 1 teaspoon of cinnamon
2-3 tablespoons of cranberries, oil, butter or margarine nuts, raisins, coconut optional

Mix all ingredients and pour into a buttered 12x8 baking pan. Bake at 375° for 25 minutes. You can serve with the Baked Bananas recipe!

Potato Pancakes

5-6 large russet potatoes 3-4 drops of Tabasco® or other hot sauce
1 small onion, grated 1/3 cup of flour, use more if mixture too wet
handful Parsley, chopped, Italian variety best salt and pepper to taste
3 eggs, beaten

Peel potatoes, grated and squeeze dry (strain if necessary). Mix all ingredients in a small bowl, refrigerate. In a large non-stick skillet, fill bottom with oil to cover and heat (not to smoking!). Place about 2 teaspoons of mix into oil and flatten slightly. Cook until golden brown on both sides (flipping required). Remove from skillet and serve with applesauce, sour cream and/or caviar.

(If making a large amount, cook just a little on second side and remove. Then, just prior to serving heat in a small amount of oil, and heat until the second side is brown.)

Baked Bananas

5 bananas Pam® or butter
Brown sugar

Coat bananas with Pam® or butter. Sprinkle with brown sugar and place in a lightly coated baking dish. Bake at 375° for 25 minutes.

Secret Garden Stuffed French Toast

1 loaf, un-sliced day old Challah bread 5 eggs
8 oz. cream cheese, room temperature 2 cups of milk
1 tablespoon of sugar Orange zest (optional)
1 teaspoon of vanilla Marmalade or your choosing

Slice bread into 1 1/4" thick slices. Mix together cream cheese, sugar and vanilla then spread on half of the bread slices. On the other half of bread slices, spread the marmalade and then "sandwich" the cream cheese slice with the marmalade slice. Beat eggs and mild together and add the zest (optional). Prepare a skillet with vegetable oil and 2 teaspoons of butter, heat on medium-high. Dip the sandwich into the mixture on both sides (not too moist). Place in skillet and cook both sides until golden brown. Cut diagonally, sprinkle with powdered sugar and serve with fruit.