

Blue Goose Maple Pecan French Toast

This recipe is made ahead of time, so it alleviates preparation time in the morning. Start the coffee, fry the bacon and put the casserole in the oven...breakfast is ready!

1 loaf dense textured bread, un-sliced
1 8 oz package cream cheese, softened
2 cups coarsely chopped pecans
2 cups milk
12 eggs
1 $\frac{3}{4}$ cups maple syrup
1 tsp cinnamon

- ✦ Slice the loaf of bread in $\frac{1}{2}$ inch slices.
- ✦ Whisk the eggs, milk, maple syrup, and cinnamon, until beaten well.
- ✦ Mix chopped pecans with softened cream cheese.
- ✦ Spread cream cheese mixture evenly on bread slices.
- ✦ Layer enough bread in a 9x13 baking dish to cover bottom, with cream cheese up.
- ✦ Repeat layering to make stacks of bread, ending with cream cheese on top.
- ✦ Slowly pour the egg mixture over bread (lay small plate on top of bread to keep bread in egg mixture).
- ✦ Cover and refrigerate overnight.
- ✦ Next morning, preheat oven to 375°.
- ✦ Bake for 45 minutes or until set and golden brown. Let "rest" a few minutes before slicing.
- ✦ Serve with hot maple syrup.

Gran's Eight Week Bran Muffins

This recipe is great because you can have as many fresh homemade muffins as you'd like in just 20 minutes! The dates and buttermilk make these bran muffins so moist they melt in your mouth!

2 ½ cups sugar

1 cup Crisco

5 teaspoons baking soda

4 cups Kellogg's All Bran (pour 2 cups boiling water over 2 cups All Bran in separate bowl)

1 quart Buttermilk

4 beaten eggs

5 cups flour

1 teaspoon salt

1 pound cut up or chopped dates (use more if you like them really moist!)

Mix in given order.

Store in glass jars with tight lids.

Makes 4 quarts and keeps about 8 weeks (if they last that long you made them wrong!).

To bake, fill greased muffin tins 2/3 full.

Bake at 400 degrees until done (about 20-25 minutes depending on how many are baked at one time).