

Baked Eggs for Sandwiches

Yield: Serves 4

Time: Bake: 35–40 minutes; Cool: 10 minutes

Oven: 300°F

Ingredients

- 8 eggs
- 1/2 teaspoon salt
- 2/3 cup water
- Vegetable oil spray (for pan)

Instructions

- 1 Heat oven to 300°F.
- 2 Whisk eggs and salt. Whisk in 2/3 cup water.
- 3 Spray an 8-inch square pan with vegetable oil spray. Pour egg mixture into pan.
- 4 Set pan into a rimmed baking sheet. Add 1 1/2 cups water to the baking sheet.
- 5 Bake 35–40 minutes, or until set.
- 6 Let cool 10 minutes. Cut into 4 equal pieces for use in sandwiches.

Oatmeal Dinner Rolls

Source: Clipping (appears to be from Cook's Illustrated).

Yield: Makes 12 rolls

Time: Total time: 1 1/2 hours, plus 1 3/4 hours rising

Oven: 375°F

Ingredients

- 3/4 cup (2 1/4 ounces) old-fashioned rolled oats, plus 4 teaspoons for sprinkling
- 2/3 cup boiling water, plus 1/2 cup cold water
- 2 tablespoons unsalted butter, cut into 4 pieces
- 1 1/2 cups (8 1/4 ounces) bread flour
- 3/4 cup (4 1/8 ounces) whole-wheat flour
- 1/4 cup molasses [note on clipping unclear]
- 1 1/2 teaspoons instant or rapid-rise yeast
- 1 teaspoon table salt
- 1 large egg, beaten with 1 teaspoon water and pinch table salt

Instructions

- 1 Stir 3/4 cup oats, boiling water, and butter together in bowl of stand mixer and let sit until butter is melted and most of water has been absorbed, about 10 minutes.
- 2 Add bread flour, whole-wheat flour, cold water, molasses, yeast, and salt. Fit mixer with dough hook and mix on low speed until flour is moistened, about 1 minute (dough may look dry). Increase speed to medium-low and mix until dough clears sides of bowl (it will still stick to bottom), about 8 minutes, scraping down dough hook halfway through mixing (dough will be sticky).
- 3 Transfer dough to counter, shape into ball, and transfer to lightly greased bowl. Cover with plastic wrap and let rise until doubled in volume, 1 to 1 1/4 hours.
- 4 Grease a 9-inch round cake pan and set aside. Transfer dough to lightly floured counter, reserving plastic. Pat dough gently into an 8-inch square of even thickness. Cut dough into 12 pieces (3 rows by 4 rows). Form pieces into smooth, taut balls.
- 5 Arrange seam side down in prepared pan, placing 9 dough balls around edge of pan and remaining 3 in center. Cover with reserved plastic and let rise until doubled in size and no gaps are visible between them, 45 minutes to 1 hour.
- 6 Adjust oven rack to lower-middle position and heat oven to 375°F. Brush rolls with egg wash and sprinkle with remaining 4 teaspoons oats.
- 7 Bake until rolls are deep brown and register at least 195°F at center, 25 to 30 minutes.
- 8 Let rolls cool in pan on wire rack for 3 minutes; invert rolls onto rack, then reinvert. Let cool at least 20 minutes before serving.

Notes

- For an accurate measurement of boiling water, bring a kettle of water to a boil and then measure out the desired amount.
- The clipping recommends measuring flour by weight.
- It notes that blackstrap molasses is too bitter for this recipe.
- To make 24 rolls, double the recipe and bake in two 9-inch round cake pans.
- Rolls freeze well; thaw at room temperature and refresh in a 350°F oven for about 8 minutes.

Pumpkin Bread

Yield: [unclear] (appears to make 2 loaves; pans noted as 9 x 5 x 3 inches)

Time: Bake: 70 minutes

Oven: 350°F

Ingredients

- 2/3 cup shortening
- 2 2/3 cups sugar
- 4 eggs
- 1 1/3 cups pumpkin [unclear note on card: "(2 cups)"]
- 1 2/3 cups water
- 3 1/3 cups flour
- 2 teaspoons soda
- 1/2 teaspoon salt
- 1 1/2 teaspoons baking powder
- 1 teaspoon cinnamon
- 1 teaspoon cloves
- 2/3 cup nuts
- 2/3 cup raisins

Instructions

- 1 Cream shortening and sugar. Add eggs.
- 2 Add pumpkin and water.
- 3 Blend in dry ingredients (flour, soda, salt, baking powder, cinnamon, cloves).
- 4 Stir in nuts and raisins.
- 5 Pour into 2 greased 9 x 5 x 3-inch loaf pans.
- 6 Bake at 350°F for 70 minutes.

P.B. Egg Bread

Source: From the kitchen of: Sue Sullivan

Yield: [unclear] (appears to make 1 loaf)

Time: Rise time appears to be ~1 1/2 hours [unclear]

Oven: 425°F [unclear]

Ingredients

- 1/4 cup warm water
- 1 package yeast
- 1/2 cup [unclear: reads like "buttermilk" but followed by "melt"; please confirm]
- 1 tablespoon sugar
- 1 teaspoon salt
- 1 egg
- 1 tablespoon soft butter
- 2 3/4 to 3 cups flour

Instructions

- 1 Dissolve yeast in warm water. [unclear next step: "add w/ 1/2 c flour; mix thoroughly"]
- 2 Add remaining ingredients and enough flour to make dough you can handle. [unclear wording]
- 3 Knead until smooth (time unclear). Let rise until doubled, about 1 1/2 hours [unclear].
- 4 Shape into a loaf. Cover with a damp towel and let rise until doubled again [unclear].
- 5 Bake at 425°F for 25–30 minutes [unclear].

Notes

- Several words/lines are hard to read due to image clarity and stains; see items marked [unclear].

Granola

Source: From the kitchen of: Karen

Yield: About 7 cups

Time: Bake: 45–55 minutes (stir every 15 minutes)

Oven: 300°F

Ingredients

- 1/4 cup coconut oil, melted
- 3/4 cup maple syrup
- 3 cups old-fashioned oats
- 1 cup unsweetened coconut
- 3/4 cup raw pumpkin seeds
- 3/4 cup sliced almonds or sunflower seeds
- 1 teaspoon salt

Instructions

- 1 Heat oven to 300°F.
- 2 Mix melted coconut oil and maple syrup.
- 3 In a large bowl, mix oats, coconut, pumpkin seeds, almonds (or sunflower seeds), and salt.
- 4 Stir liquid mixture into dry mixture, coating evenly.
- 5 Spread in a jelly roll pan.
- 6 Bake, stirring every 15 minutes, until done (45–55 minutes).

Notes

- Card note: 109 calories per 1/4 cup.

Blue Blueberry Muffins

Source: Email dated Jul 11, 2021 (from "Mom").

Yield: About 12 muffins

Time: Bake: 25–30 minutes; Cool in pan: 30 minutes

Oven: 350°F (dark pan) or 375°F (light pan)

Ingredients

- 3/4 cup melted butter (1 1/2 sticks)
- 1 cup sugar
- 2 eggs, beaten
- 2 teaspoons baking powder
- 1/4 teaspoon salt
- 1 cup fresh or frozen blueberries (do not thaw if frozen)
- 1/2 cup blueberry pie filling
- 2 cups plus 1 tablespoon flour (reserve 1 tablespoon to coat berries)
- 1/2 cup milk

Instructions

- 1 Grease the bottoms only of a 12-cup muffin pan (or use cupcake papers). Melt the butter. Mix in the sugar. Then add beaten eggs, baking powder, and salt; mix thoroughly.
- 2 Put 1 tablespoon flour in a plastic bag, add the blueberries, and shake gently to coat. Set aside.
- 3 Add half the remaining flour and half the milk to the bowl with the sugar mixture and mix. Add the remaining flour and milk and mix thoroughly.
- 4 Add the blueberry pie filling and mix in. (Dough will turn blue but will fade when baked.)
- 5 Fold in the flour-coated blueberries.
- 6 Fill muffin tins 3/4 full. Bake 25–30 minutes at 350°F if pans are dark colored, or 375°F if pans are light colored.
- 7 Remove from oven and let set 30 minutes to cool before removing from pan (helps prevent breaking).

Notes

- Can also be baked as a loaf of blueberry bread instead of muffins; bake about 10 minutes longer.