

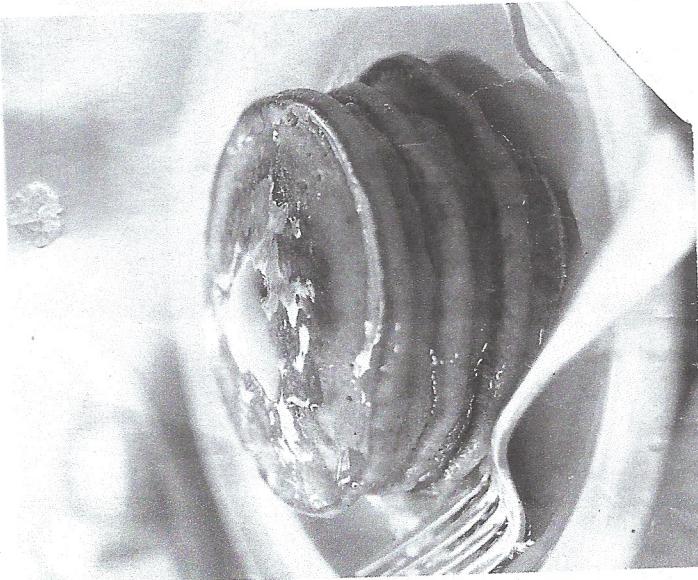
inexpensive paper which can be made with a black-and-white laser printer or copier and a few supplies. With a colorless marker known as a blender (available at crafts stores and usually used for blending marker colors together), you can transfer the ink from a laser-printed or

image seep through; then blot with a paper towel. Let dry for five minutes. When you peel away the paper, the image will remain in place. This process works successfully on most paper, ribbons, and fabrics; be sure to do a test run first.

for fall mornings

pumpkin pancakes

Make spiced pancakes to use leftover canned pumpkin purée. Whisk 1½ cups flour, 2 tablespoons sugar, 2 teaspoons baking powder, ½ teaspoon each cinnamon, ground ginger, and salt, ¼ teaspoon nutmeg, and a pinch of ground cloves. Mix 1 egg, 6 tablespoons pumpkin purée, 2 tablespoons melted butter, and 1 cup milk; fold into dry ingredients. Heat a buttered skillet over medium heat; pour in ¼ cup batter for each pancake. Cook about 3 minutes per side; serve with butter and syrup.



delicious in October

Let mom sleep in on her special day. While she enjoys her coffee, the kids can help put together this tasty, easy meal.

Our crepes (German Pancakes)

1 c. milk
2 eggs
1/4 c. sugar
1/4 c. flour
1/4 c. vanilla

Lemon curd

This creamy spread is like lemon pie in a jar. Find it in the jam section.



LEMON-BLUEBERRY CREPES

Making this crepe with packaged lemon curd and fresh berries is so easy that your kids will be able to make breakfast for mom all by themselves.

PREP TIME 10 MIN. - COOK TIME 0 MIN.

READY IN 10 MIN. - SERVINGS 4

For warm crepes, heat 1 (5 oz) pkg **crepes** for 20 sec. in the microwave. Spread $\frac{1}{4}$ cup **lemon curd** evenly among 4 crepes. Spread 2 tbsp **whipped topping** over the lemon curd on each crepe. Divide 1 (4.4 oz) pkg **fresh blueberries** evenly throughout. Garnish with $\frac{1}{2}$ cup **coarsely chopped roasted almonds**.

Roll and serve.

Per serving: 328 calories, 18g fat, 6g saturated fat, 9mg cholesterol, 294mg sodium, 39g carbohydrate, 3g fiber, 21g sugar, 7g protein

BANANA-NUTELLA CREPES

Banana and nutella are a classic crepe pairing that mothers will love. Feel free to add sliced strawberries or whipped cream to this to make it extra special.

PREP TIME 10 MIN. - COOK TIME 0 MIN.
READY IN 10 MIN. - SERVINGS 4

For warm crepes, heat 1 (5 oz) pkg **crepes** in the microwave for 20 sec. Divide $\frac{1}{2}$ cup **Nutella** evenly among 4 crepes. Slice 2 **bananas** and divide evenly among the crepes. Carefully roll each crepe and serve.

Tip Garnish with a drizzle of extra Nutella and a dusting of confectioners sugar.

380 calories, 17g fat, 15g saturated fat, 0mg cholesterol, 86mg sodium, 52g carbohydrate, 3g fiber, 35g sugar, 5g protein

Fall for Breakfast

Whether it's breakfast for family or friends, these recipes suit the occasion. If your meals are on the run, try Date Muffins with juice or coffee. But if you have more time, sit down and enjoy your favorite eggs with Jalapeño-Cheese Grits and Drop Scones. We drizzle our scones with jelly and eat them with a fork. *Patty M. Vann*

DATE MUFFINS

- 1 cup finely chopped dates**
- 1 cup boiling water**
- 1 tablespoon shortening**
- 1 large egg, lightly beaten**
- 1 teaspoon vanilla extract**
- 1½ cups all-purpose flour**
- 1 cup sugar**
- 1 teaspoon baking powder**
- ½ teaspoon salt**
- 1 cup chopped pecans**

COME together first 3 ingredients; let stand 1 hour. Stir in egg and vanilla.

COMBINE flour and next 4 ingredients in a bowl; make a well in center of mixture. Add date mixture, stirring just until blended. Spoon into greased muffin tins, filling three-fourths full. **BAKE** at 400° for 25 to 30 minutes. **Yield:** 1 dozen.

Prep: 10 min., Stand: 1 hr., Bake: 30 min.

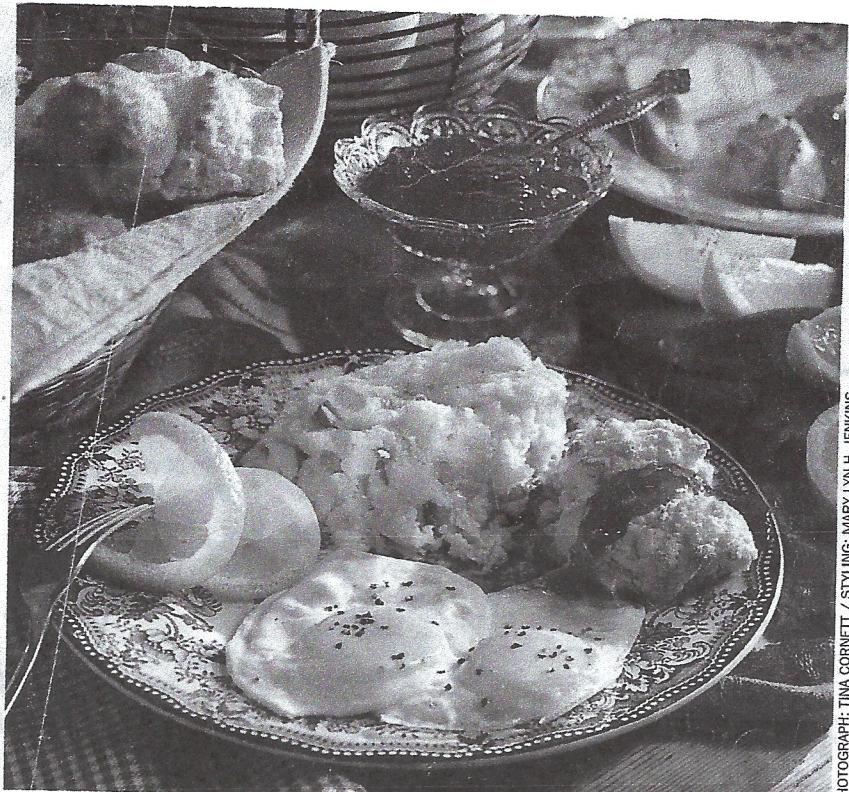
Kay Savage
Knoxville, Tennessee

DROP SCONES

- ½ cup milk**
- ½ teaspoons white vinegar**
- ½ cup butter or margarine, softened**
- ½ cup sugar**
- 2 cups all-purpose flour**
- 1 teaspoon baking soda**
- 2 teaspoons cream of tartar**
- ¼ teaspoon salt**
- Sugar**

STIR together milk and vinegar; set aside. **STIR** together butter and ½ cup sugar in a large bowl.

COMBINE flour and next 3 ingredients; stir into butter mixture alternately



PHOTOGRAPH: TINA CORNETT / STYLING: MARY LYNN H. JENKINS

Grab a fork, and dive into this mouthwatering breakfast.

with milk mixture, beginning and ending with flour mixture, until dry ingredients are moistened. Drop by rounded 2 tablespoons onto an ungreased baking sheet; sprinkle with additional sugar. **BAKE** at 450° for 12 to 14 minutes or until golden. **Yield:** 10 scones.

Prep: 8 min., Bake: 14 min.

Jean Campbell
Titusville, Florida

JALAPEÑO-CHEESE GRITS

- 2 (14½-ounce) cans chicken broth**
- 1¾ cups uncooked quick-cooking grits**
- ½ cup butter or margarine**
- 1 medium onion, chopped**
- 2 red or green jalapeño peppers, seeded and diced**
- 1 large green bell pepper, chopped**
- 2 cups (8 ounces) shredded sharp Cheddar cheese**
- 2 cups (8 ounces) shredded Monterey Jack cheese**
- 4 large eggs, lightly beaten**
- ¼ teaspoon salt**

BRING broth to a boil in a large saucepan; stir in grits. Reduce heat, and simmer, stirring occasionally, 5 minutes. Cover.

MELT butter in a large skillet; add onion and peppers, and sauté 5 minutes or until tender. Stir in grits, Cheddar cheese, and next 3 ingredients. Pour into a lightly greased 13- x 9-inch baking dish. **BAKE** at 350° for 30 minutes or until

set; serve grits immediately. **Yield:** 8 to 10 servings.

Prep: 10 min., Cook: 15 min., Bake: 30 min.

Lajuan Coward
Jasper, Texas

SPINACH-AND-BACON QUICHE

- 1 (10-ounce) package frozen chopped spinach, thawed**
- 4 large eggs, lightly beaten**
- 1½ cups half-and-half**
- 1 (1.8-ounce) package leek soup mix**
- ¼ teaspoon pepper**
- 10 bacon slices, cooked and crumbled**
- ½ cup (2 ounces) shredded sharp Cheddar cheese**
- ½ cup (2 ounces) shredded mozzarella cheese**
- 1 unbaked (9-inch) frozen deep-dish pastry shell***

DRAIN spinach well, pressing between layers of paper towels.

WHISK together eggs and next 3 ingredients. Stir in spinach, bacon, and cheeses. Pour mixture into frozen pastry shell; place on a baking sheet.

BAKE at 375° for 40 to 45 minutes. **Yield:** 8 servings.

Prep: 20 min., Bake: 45 min.

Marti Moran
Tallahassee, Florida

* ½ (15-ounce) package refrigerated piecrusts may be substituted. Prepare according to package directions. ♦



CHERRY-BERRY FREEZER JAM

Tart cherries should start appearing at farmers markets this month. If you miss their fleeting window, frozen cherries work, too. (Let them thaw slightly for easier chopping.)

HANDS-ON TIME 25 min.

TOTAL TIME 55 min.

1½ cups sugar
5 Tbsp. instant powdered pectin
2 cups finely chopped pitted fresh or frozen tart red cherries
2 cups mashed blueberries
½ tsp. lemon zest

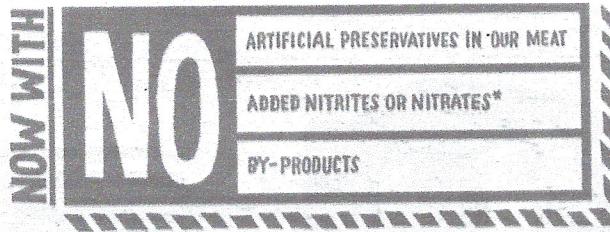
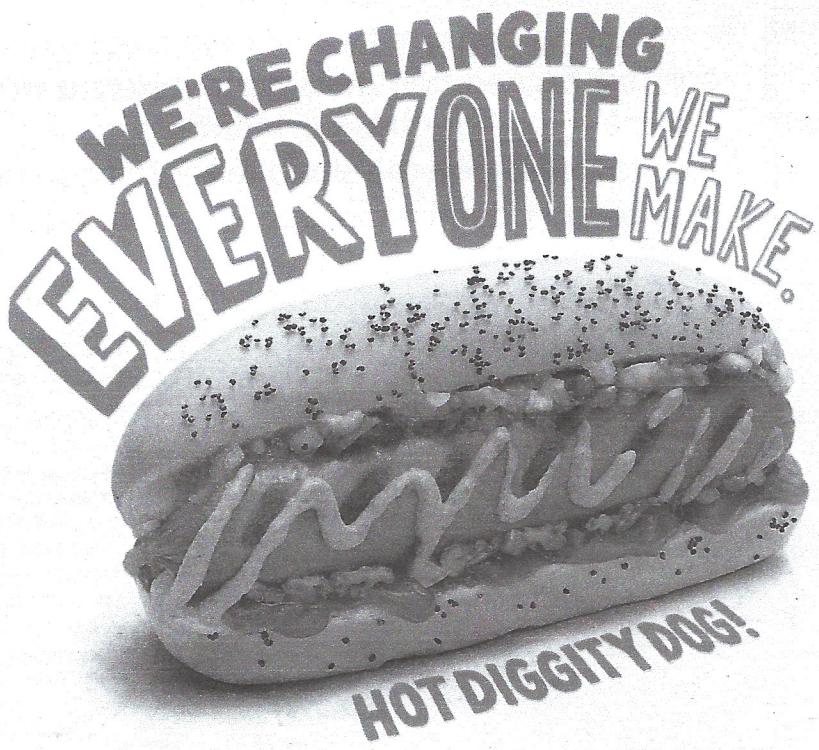
1. In a large bowl stir together sugar and pectin. Add cherries, blueberries, and zest. Stir 3 minutes.
2. Ladle jam into clean half-pint freezer-safe containers, leaving a ½-inch headspace. Seal and label. Let stand at room temperature 30 minutes. Store in the freezer up to 1 year or in the refrigerator up to 3 weeks. Makes 4 half-pints.

PER TBSP. 30 cal, 10 mg sodium,
7 g carb. ■



JAMS AND JELLIES

Get even more ideas for making the most of summer's bounty, plus tips for prepping fresh produce and the ins and outs of canning. On newsstands May 9.



Savory Cheddar-and-Scallion Pancakes

Active/Total Time: 35 min. Serves: 4

Keep the cooked pancakes warm on a wire rack set over a rimmed baking sheet in a 200° oven while making the rest.

2 cups unbleached all-purpose flour
2 teaspoons sugar
1½ teaspoons baking powder
½ teaspoon baking soda
Kosher salt and freshly ground pepper
2 large eggs, room temperature
1½ cups low-fat buttermilk, room temperature
2 tablespoons safflower oil, plus more for skillet
1 cup shredded sharp white cheddar (2½ ounces)
3 scallions, thinly sliced (½ cup), plus more for serving
Crisp-cooked bacon and Greek yogurt, for serving

1. Whisk together flour, sugar, baking powder, baking soda, and 1 teaspoon salt in a bowl. Add eggs, buttermilk, and oil; whisk until just moistened. (Do not overmix; a few small lumps are fine.) Fold in cheese and scallions.
2. Heat a large nonstick skillet over medium. Drizzle skillet with oil; rub with a paper towel to evenly coat. Cooking in batches, ladle ¼ cup batter per pancake into skillet, spreading in an even circle. Cook until edges begin to set and undersides are golden, 2 to 3 minutes. Flip; cook until golden and crisp, 2 to 3 minutes more. Top with more scallions, bacon, yogurt, and pepper; serve.

Fun



Lift a Mug

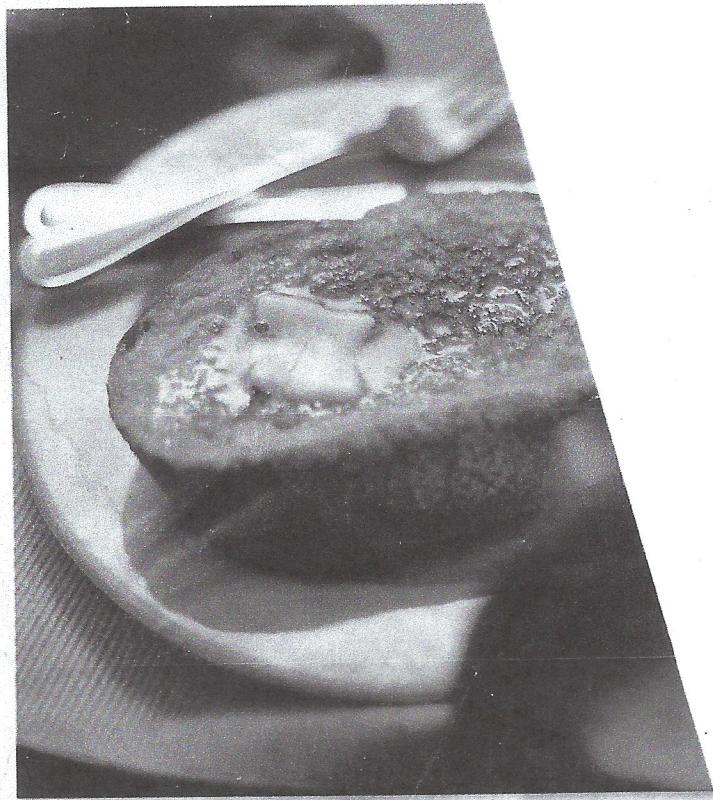
Here's a neat trick your child can use to amaze her friends. She should first present a mug and an uninflated balloon and challenge her audience to lift the mug off the table without touching it with their hands. When they give up, your child can show them how simple the solution is by placing the balloon inside the mug and inflating it until it presses against the sides of the mug. She can then very carefully lift the balloon — and the mug — off the table with ease.

A hearty breakfast favorite, French toast is known as *pain perdu* ("lost bread") in France and "poor knights of Windsor" in England, and has been called German, Spanish, and even nun's toast in the United States. Whatever your family calls it, here's a stuffed version of this multi-monikered breakfast treat that your kids are sure to go bananas for.

- 1 1-pound loaf Italian bread, cut into 1½-inch slices
- 1 to 2 bananas, sliced
- 3 eggs
- ½ cup milk
- 1 to 2 tablespoons butter
- 1 to 2 tablespoons vegetable oil

First, cut a wide, deep slit into the top of each slice of bread. Stuff each pocket with 3 to 4 banana slices.

In a shallow dish or pie plate, whisk together the eggs and milk.



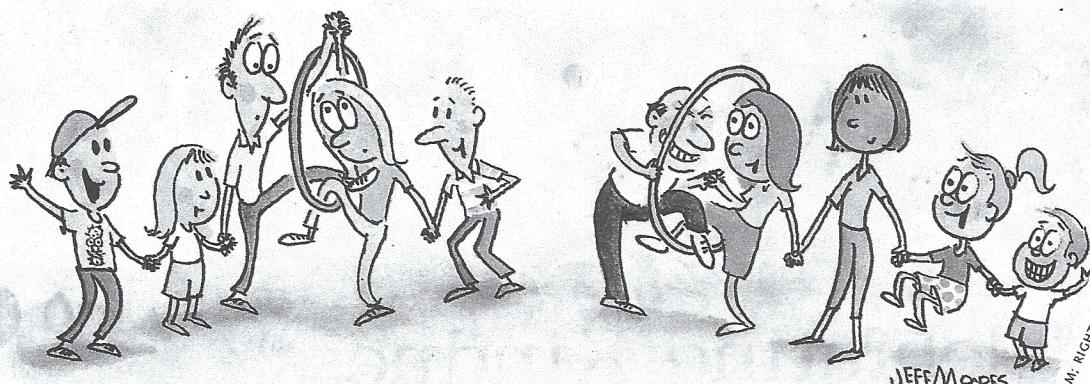
Dip each bread slice in the egg mixture and turn to coat both sides.

Heat the butter and oil in a large skillet over medium-high heat. Cook each bread slice 4 to 5 minutes, until both sides are golden brown. Serve with butter and maple syrup, if desired. Serves 6.

Smart Start:
Get breakfast ideas
for the school day at
www.familyfun.com/magazine.



FamilyFun.com



Ring Race

This roundabout relay will have players lining up to join in on the hoopla

This new spin on a classic toy will have your kids jumping through hoops.

To play, divide the players into 2 teams and have each team line up, holding hands. Give a hula hoop to the person at the head of each line.

At "Go," teammates must pass the hoop down the line, stepping through the ring and over it, without letting go of each other. The team that moves the hula hoop line to the other first wins.

souffléed banana pancake

6 Tbs. (½ stick) unsalted butter
3 Tbs. firmly packed light brown sugar
2 bananas, peeled, cut diagonally ¼" thick
4 eggs, separated
½ cup milk
1¼ tsp. vanilla extract
1 Tbs. dark rum
1 tsp. salt
½ cup all-purpose flour
⅔ cup banana puree (about 2 bananas)
½ cup granulated sugar
½ cup pecan halves, lightly toasted
Confectioners' sugar for dusting

Preheat oven to 375°F. In 10" nonstick fry pan over medium heat, melt butter. Pour 3 Tbs. butter into bowl; set aside. Tilt pan to coat bottom with remaining butter. Add brown sugar; stir until sugar melts. Add sliced bananas; cook 1 minute per side. Transfer to plate. Reserve pan.

Whisk egg yolks, milk, vanilla, rum and salt into bowl with melted butter. Gradually whisk in flour. Stir in banana puree.

Beat egg whites until frothy. Slowly add granulated sugar; beat until stiff peaks form. Fold one-third of whites into batter, then fold in remaining whites. Pour batter into fry pan. Top with caramelized bananas and pecans. Bake until puffed and golden brown, 25–30 minutes. Dust with confectioners' sugar. Serves 6.

Williams-Sonoma Kitchen



E All-Clad Brushed Stainless Steel Nonstick fry pans

new These innovative fry pans provide the perfect showcase for All-Clad's newest nonstick cookware technology, making them ideal for preparing everything from caramelized bananas to scrambled eggs. The pans' superior performance derives from a patented five-ply bonded construction consisting of alternating layers of aluminum and stainless steel. These multiple layers regulate heat distribution, and ensure superb browning, uniform cooking and precise temperature control. Because the pan's temperature remains even throughout the body, the design eliminates hot spots on the cooking surface that could damage the nonstick coating. The durable top-of-the-line nonstick surface also allows you to cook with minimal oil or butter while guaranteeing flawless release and speedy cleanup. Sloped sides simplify turning or flipping foods, while cast-stainless-steel handles stay cool on the stovetop. The new brushed-stainless-steel exterior is both handsome and easy to clean.

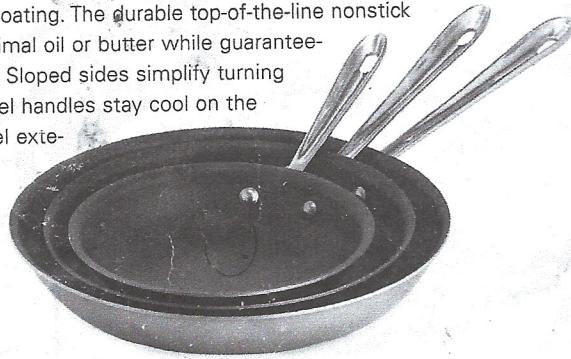
Oven-safe to 400°F. Hand-wash.

#13-8141053 Exclusive

8" Fry Pan \$100.00

10" Fry Pan \$130.00

12" Fry Pan \$165.00



the brunch bunch

Love brunch classics? Treat yourself to our delicious, better-for-you delights.

Raspberry-Stuffed French Toast with Custard Sauce

French toast stuffed with juicy raspberries and topped with a creamy sauce. What could be more delectable?

Prep: 15 min. | Total: 1 hour 25 min. (incl. standing)

- 4 oz. (1/2 of 8-oz. pkg.) Philadelphia Neufchatel Cheese, 1/3 Less Fat than Cream Cheese, softened
- 1/2 cup sugar
- 2 tsp. vanilla
- 1 tsp. ground cinnamon
- 2 eggs plus 2 egg whites
- 5 cups fat free milk, divided
- 1 loaf (1 lb./24 inches) French baguette, ends trimmed, cut into 18 slices, divided
- 1 pkg. (12 oz.) frozen unsweetened raspberries, divided
- 1 pkg. (4-serving size) Jell-O Vanilla Flavor Instant Pudding & Pie Filling

BEAT Neufchatel cheese, sugar, vanilla and cinnamon with electric mixer until well blended. Add eggs and egg whites, one at a time, mixing well after each addition. Gradually add 2 cups of the milk, beating until well blended.

ARRANGE 9 of the bread slices in greased 13x9-inch baking dish. Sprinkle with half of the raspberries; top with remaining bread slices. Pour Neufchatel cheese mixture over bread. Let stand 30 min. Preheat oven to 350°F.

BAKE 40 min. or until golden brown. Meanwhile, bring remaining 3 cups milk just to boil in saucepan; gradually add dry pudding mix, whisking until well blended. Remove from heat; let stand 5 min. Microwave remaining raspberries in small microwaveable bowl on HIGH 15 to 20 sec. or until warm. Cut French toast into 9 pieces. Serve topped with the custard sauce and raspberries.

Makes 9 servings, 1 piece each.

CAL 340, FAT 5g (sat 2.5g), CHOL 60mg, SODIUM 570mg, CARB 61g, FIBER 3g, SUGARS 28g, PROTEIN 13g, VIT A 10%DV, VIT C 4%DV, CALCIUM 20%DV, IRON 15%DV

MAKE-AHEAD: Assemble dish as directed. Cover and refrigerate several hours or overnight. When ready to serve, bake, uncovered, at 350°F for 40 to 45 min. or until golden brown. Meanwhile, prepare custard sauce. Serve as directed.



CY'S WALNUT COFFEE CAKE

**1½ cups flour, sifted
½ tsp. salt
2 tsp. baking powder
¾ cup sugar
4 tbsp. butter or margarine
½ cup milk
2 eggs
1 tbsp. flour
½ cup brown sugar,
well packed
1 tsp. cinnamon
1 cup walnuts
2 tbsp. butter (optional)**

Combine sifted flour, salt, baking powder, sugar, shortening and milk. Add eggs, beating an additional 2 minutes. For the topping, combine 1 tablespoon flour, the brown sugar, cinnamon and walnuts. Add the butter here if you want it. Mix well. Pour half the batter in greased pie pan. Spread with half the topping mixture, then pour on rest of batter and the rest of the topping. Bake in 350°

oven for about 30 minutes. Cut in wedges and serve warm. The result is crumbly, but that is the way it is supposed to be.

Preparation: 20 min. **Baking:** 30 min.

Cy Hungerford

MERK'S COFFEE CAKE

"Everyone who tastes it – loves it."

**½ cup shortening
¾ cup sugar
1 tsp. vanilla
3 eggs
2 cups sifted flour
1 tsp. baking powder
1 tsp. baking soda
½ pt. sour cream
Brown sugar mixture (Mix well)**

Cream shortening, sugar and vanilla. Add eggs beating well. Add flour, baking powder and soda alternately with sour cream. Spread $\frac{1}{2}$ batter in a greased 10" tube pan, or bundt pan. Cover with one half of brown sugar mixture. Add remaining batter, then sugar mixture. Bake at 350° for 50 minutes.

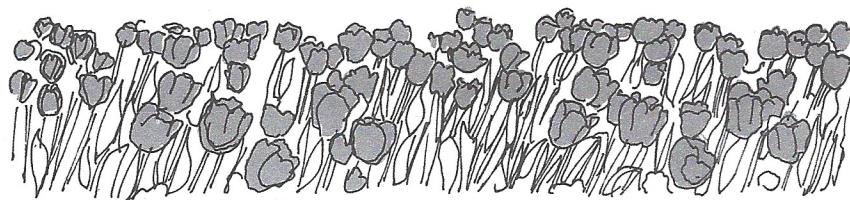
Brown sugar mixture (Mix well)

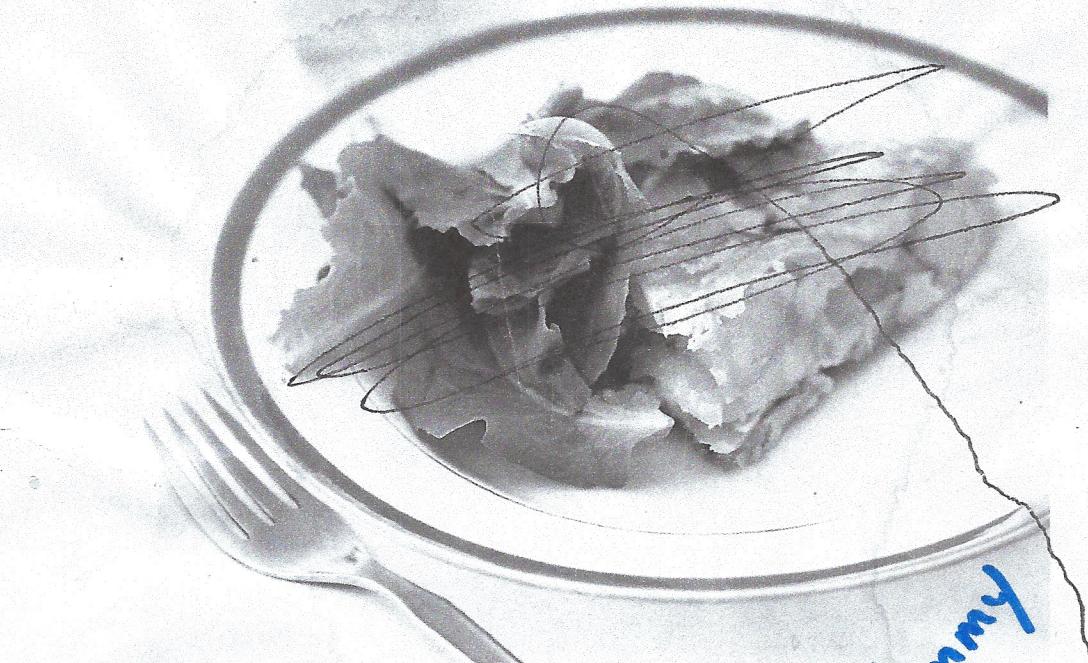
**6 tbsp. soft margarine
1 cup brown sugar
2 tsp. cinnamon
1 cup chopped nuts**

Preparation: 30 min.
Baking: 50 min.

Easy **Serves: 10-12**
Can do ahead **Can freeze**

Mrs. R. Allen Moulton, Jr.





Spanish Omelet

hands-on time: 25 minutes | total time: 40 minutes | makes 4 servings

- 1 pound russet potatoes, peeled
- 1/3 cup olive oil
- 1 medium yellow onion, thinly sliced
- 1 1/2 teaspoons kosher salt
- 1/4 teaspoon black pepper
- 6 eggs
- 1 tablespoon finely chopped fresh rosemary (optional)

Heat oven to 350° F. Halve the potatoes lengthwise and cut each half into 1/4-inch-thick slices. Heat the oil in an ovenproof, preferably nonstick, skillet over medium heat. Add the potatoes and cook until almost tender, about 10 minutes. Add the onion and cook until softened, about 5 minutes. Carefully pour off all but 1 tablespoon of the oil from the potatoes and onion. Season with 1 teaspoon of the salt and the pepper. Meanwhile, in a medium bowl, combine the eggs, the rosemary (if using), and the remaining salt. Pour the eggs over the potatoes and reduce heat to low. Cook, without stirring, for 1 minute. Stir once and cook until the eggs begin to set, about 3 minutes. Transfer to oven and bake until set, about 8 minutes. Use a knife to loosen the omelet from the side of the skillet. Slide or invert it onto a plate. Slice into wedges. Serve hot or at room temperature.

Tip

A Spanish omelet is traditionally cooked entirely on the stove top. To try this, when the eggs begin to set, slide the omelet onto a plate, invert it back into the skillet, and finish cooking over medium heat. Or, if you're feeling adventurous, flip it.

both good

Recipe Name Waffles
Pumpkin Waffles
Ingredients & Directions

<u>1 3/4 c. flour</u>	<u>3 egg yolks, beaten</u>
<u>2 t. bak. powdr.</u>	<u>1/3 c. veg. oil</u>
<u>3 t. sugar</u>	<u>1 1/2 c. milk</u>
<u>1/2 t. salt</u>	<u>3 egg whites (beaten stiff)</u>

Measure dry ingredients in bowl. Blend
Combine egg yolks + milk. Stir into dry.
Stir in oil. Carefully fold in whites. Don't
overmix. Pour $\frac{3}{4}$ - 1 c. on grid. Close
Makes 4 sets.

Pumpkin Waffles

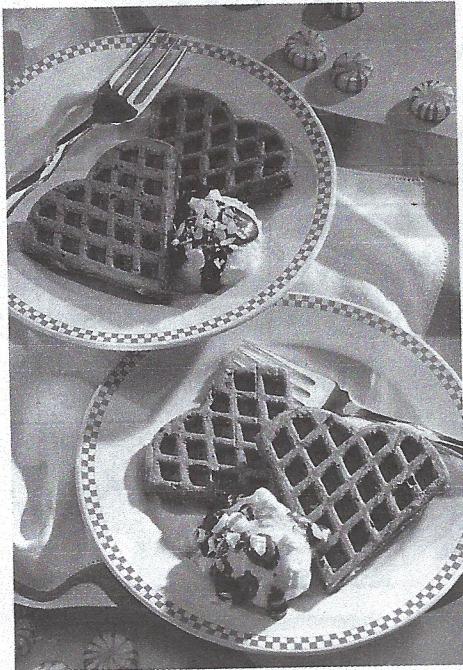
<u>2 1/4 c. flour</u>	<u>1/2 t. gnd. ginger</u>
<u>1/4 c. brown sugar</u>	<u>4 lg. eggs, separated</u>
<u>4 t. bak. powdr.</u>	<u>2 c. milk</u>
<u>1 1/2 t. cinnamon</u>	<u>1 c. pumpkin</u>
<u>1 t. allspice</u>	<u>1/4 c. margarine, melted</u>
<u>1/2 t. salt</u>	

first
Mix 7 ingredients. Combine egg yolks, milk
+ pumpkin. Add to flour. Stir til just moist.

Stir in melted butter. Set aside.

Beat egg whites on hi 'tll soft
peaks form. Gently fold in batter.
Bake. Yield 24 - 4".





We used a heart-shaped waffle iron to cook Fudge Waffles. Serve them with vanilla ice cream and Chocolate-Peppermint Sauce for a dessert that's quick to fix.

FUDGE WAFFLES

2 large eggs
 $\frac{1}{4}$ cup butter or margarine, melted
 1 teaspoon vanilla extract
 1 cup buttermilk
 1 cup all-purpose flour
 $\frac{1}{2}$ teaspoon baking powder
 $\frac{1}{2}$ teaspoon baking soda
 $\frac{1}{4}$ teaspoon salt
 $\frac{1}{4}$ teaspoon ground nutmeg
 $\frac{3}{4}$ cup sugar
 $\frac{1}{2}$ cup cocoa
 $\frac{1}{2}$ cup chopped walnuts (optional)
 $\frac{1}{4}$ cup semisweet chocolate mini-morsels (optional)
 Vanilla ice cream
 Chocolate-Peppermint Sauce (see recipe)
 Garnish: crushed hard peppermint candy

- Combine first 3 ingredients in a mixing bowl; beat at medium speed with an electric mixer until foamy (about 2 minutes). Add buttermilk, mixing well. Set aside.
- Combine flour and next 6 ingredients; gradually add to egg mixture, beating at low speed just until blended.
- Stir in walnuts and mini-morsels, if desired.
- Bake in a preheated, oiled waffle iron until done. Serve with vanilla ice

cream and Chocolate-Peppermint Sauce. Garnish, if desired. Yield: 18 (4-inch) waffles. *Priscilla A. Nackley
Marietta, Georgia*

CHOCOLATE-PEPPERMINT SAUCE

1 cup semisweet chocolate morsels
 $\frac{1}{2}$ to $\frac{2}{3}$ cup half-and-half, divided
 $\frac{1}{4}$ cup finely crushed hard peppermint candy

- Combine chocolate morsels, $\frac{1}{2}$ cup half-and-half, and candy in a small saucepan; cook over low heat, stirring occasionally, about 10 minutes or until candy melts.
- Stir in enough of remaining half-and-half for desired consistency. Serve warm over waffles, pound cake, or ice cream. Store sauce in refrigerator up to 2 weeks. Yield: 1 $\frac{1}{4}$ cups.

*Marsha Littrell
Sheffield, Alabama*

BANANA-OATMEAL WAFFLES

1 $\frac{1}{4}$ cups all-purpose flour
 $\frac{3}{4}$ cup regular oats, uncooked
 3 tablespoons brown sugar
 1 tablespoon baking powder
 $\frac{1}{2}$ teaspoon baking soda
 $\frac{1}{4}$ teaspoon ground cinnamon
 Pinch of ground nutmeg
 1 $\frac{1}{2}$ cups buttermilk
 2 large eggs
 $\frac{1}{4}$ cup butter or margarine, melted
 2 medium bananas, sliced
 Praline Sauce (see recipe)

- Position knife blade in food processor bowl; add first 10 ingredients. Process until smooth, stopping once to scrape down sides.
- Add bananas; pulse 3 to 4 times or until chopped.
- Bake in a preheated, oiled waffle iron until golden. (Waffles will be slightly soft.) Serve with Praline Sauce or syrup. Yield: 12 (4-inch) waffles.

*Becky Bradshaw
North Richland Hills, Texas*

PRALINE SAUCE

1 cup firmly packed brown sugar
 $\frac{1}{2}$ cup chopped pecans
 $\frac{1}{2}$ cup light corn syrup
 $\frac{1}{4}$ cup water
 Dash of salt
 1 tablespoon butter or margarine
 1 teaspoon vanilla extract

- Combine first 5 ingredients in a small saucepan; bring to a boil, stir-

ring constantly, until sugar dissolves. Remove from heat.

- Stir in butter and vanilla. Serve warm over waffles or ice cream. Store in refrigerator up to 2 weeks. Yield: 1 $\frac{1}{2}$ cups. *LaJuan Coward
Jasper, Texas*

BELGIAN WAFFLES

4 large eggs, separated
 3 tablespoons butter or margarine, melted
 $\frac{1}{2}$ teaspoon vanilla extract
 1 cup all-purpose flour
 $\frac{1}{2}$ teaspoon salt
 1 cup milk
 Sweetened whipped cream
 Sliced fresh strawberries

- Beat egg yolks at medium speed with an electric mixer until thick and pale. Add butter and vanilla, beating until blended. Set aside.
- Combine flour and salt. Gradually add flour mixture and milk to egg mixture, beating until smooth. Set batter aside.
- Beat egg whites until stiff peaks form; fold into batter.
- Bake in a preheated, oiled Belgian waffle iron until golden. Serve waffles with sweetened whipped cream and sliced fresh strawberries. Yield: 8 (4-inch) waffles.

*Jane Maloy
Wilmington, North Carolina*

WHERE'S THE WAFFLE IRON?

If you don't have a waffle iron or you want to replace your old one, shop the sales at your local department or cookware stores. Or you may want to contact one of these mail-order sources for waffle irons around \$50.

- Heart Waffle Iron (item No. 70-633784) and Belgian Waffle Iron (item No. 70-633792) are available from Williams-Sonoma; telephone 1-800-541-2233.
- Heart-Shaped Waffler (item No. 1168) is available from Crate and Barrel; call 1-800-323-5461.
- Five-of-Hearts Waffler (item No. 3612), Belgian Waffler (item No. 4085), Classic Round Waffler (item No. 4086), Mickey's Waffler (item No. 4084), and Carousel Waffler (item No. 4046) can all be purchased from Chef's Catalog; call 1-800-338-3232.

German Pancakes - makes for 2

we do 4x this

for 7-8 ppl.

1 c. flour

1/4 c. sugar

1 c. milk

2 eggs

1t. vanilla

Mix in mixer

* add liquid gradually so it won't
be lumpy OR add the dry to liquid

good for Christmas

French Toast Casserole

make night before

1/2 c margarine

8-12 pcs. bread

1 1/2 c. brown sug.

8-9 eggs

1t. cinn.

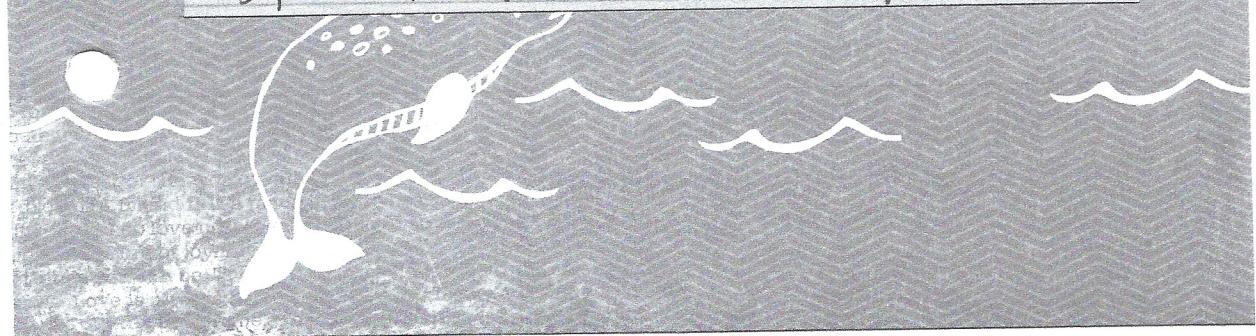
1 3/4 - 2 c. milk

salt

Melt marg in 9 x 13 pan. Add brown sug + cinn. Stir. Lay down bread. Beat eggs, milk + salt. Add milk. Pour over bread.

Cover + leave in fridge overnight.

Uncover + bake 350° 45 min. Cut in squares. Run knife around. Turn upside down.



Make

Toast 2 frozen waffles as directed on package. Microwave 2 Boca Mates Breakfast Links as directed on package. Mix 1 egg, 6 tablespoons pumpkin puree, 2 tablespoons melted butter, and 1 cup milk; fold into dry ingredients. Heat a buttered skillet over medium heat; pour in $\frac{1}{4}$ cup batter for each pancake. Cook about 3 minutes per side; serve with butter and syrup.

Make

PLACE 1 Kraft 2% Milk Sharp Cheddar Cheese on 1 of the waffles. Cover with cinnamon sugar and bacon links; top with remaining waffle. Cut in half.

Make

SERVE with an 8-oz. glass of 1% milk. *Make*

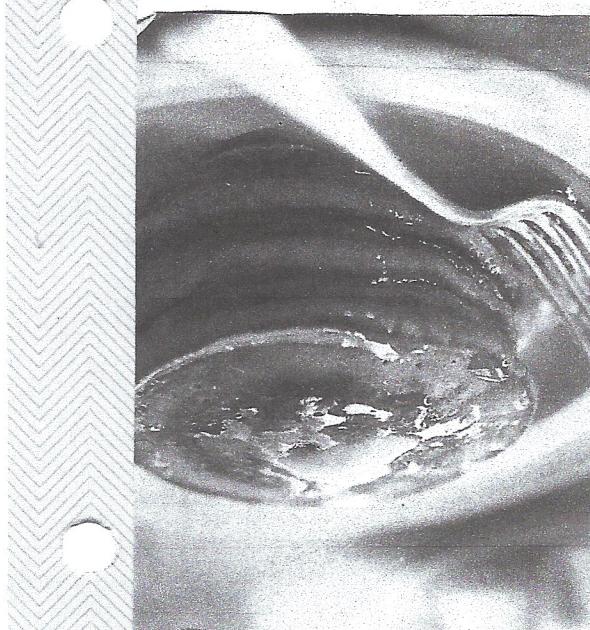
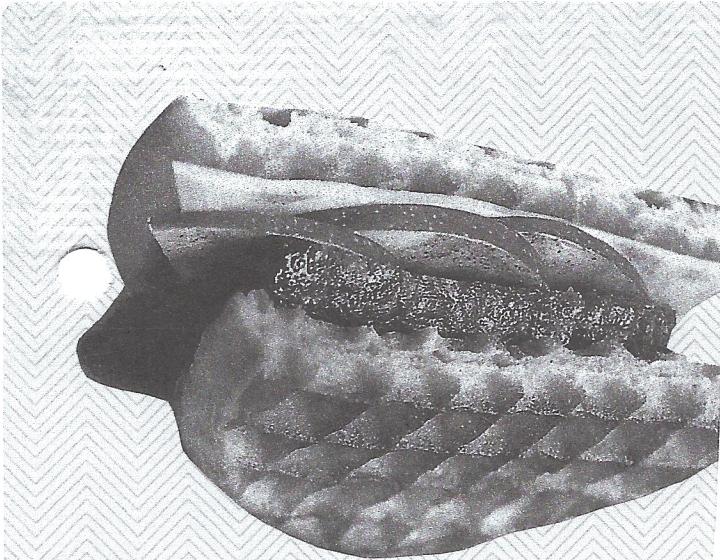
Make

Replacer Boca Mates Breakfast Links fully cooked breakfast sausage links. *Make*

Make

Serve with syrup.

Toaster Waffle Sandwich



Make

Pumpkin Pancakes Make spiced pancakes to use leftover canned pumpkin puree. Whisk $1\frac{1}{4}$ cups flour, 2 tablespoons sugar, 2 teaspoons baking powder, $\frac{1}{2}$ teaspoon each cinnamon and nutmeg, and a pinch of ground cloves. Mix 1 egg, 6 tablespoons pumpkin puree, 2 tablespoons melted butter, and 1 cup milk; fold over medium heat; pour in $\frac{1}{4}$ cup batter for each pancake. Cook about 3 minutes per side; serve with butter and syrup.

Make