

Easter Brunch Recipes and Other Goodies

Oven French Toast

- 18" French bread
- 8 oz spreadable cream cheese
- 4 large eggs
- 1 cup milk
- ¼ cup sugar
- ¼ tsp salt
- ¼ tsp cinnamon
- 16 tbs butter

Spread 1 tbs cream cheese on 12 slices of bread, top with remaining slices and place in 9 x 13 pan sprayed with Pam.

Beat eggs with milk, sugar, salt, and cinnamon. Pour over bread slices. Let stand 5 minutes then turn over the slice pairs of bread.

Cover and refrigerate overnight. Drizzle bread with melted butter and bake 25-30 minutes at 400 degrees.

Buttermilk Syrup

- 1 stick butter
- 1 cup sugar
- ½ cup buttermilk
- ½ tsp baking soda
- 1 tsp vanilla

Combine the butter, sugar, and buttermilk and bring to a boil. Boil 3-5 minutes while stirring constantly.

Remove mixture from heat and add the baking soda and vanilla. Mix thoroughly and serve over pancakes, French toast, etc. Yields 2 cups.

Fruit Salad

- 2 cans chunk pineapple
- 2 cans Mandarin oranges
- 6 bananas
- 1 large can fruit cocktail or fresh grapes
- 1 package vanilla pudding
- 1 package tapioca pudding

Drain the canned fruit and use 3 cups juice to cook pudding until thick.

Cool and add fruit. Chill and add sliced bananas right before serving.

Caramel Cheese Balls

- 1 large bag of cheese corn curls or balls
- 1 cup butter
- ½ cup white corn syrup
- 1 cup brown sugar
- 1tsp baking soda

Combine butter, syrup, and sugar and bring to a boil. Boil for two minutes while stirring.

After two minutes stir in 1teaspoon baking soda. Pour over the cheese curls (or balls) and stir well. Bake one hour at 250 degrees, stirring every fifteen minutes. Cool for several minutes on foil.