

Lemony-Slinger Bars

INGREDIENTS:

2 sticks (8 ounces) butter

2 cups flour

1/2 cup confectioners' sugar

4 beaten eggs

2 cups sugar

4 tablespoons flour

1/4 cup lemon juice

1 tablespoon finely grated lemon peel

sifted confectioners' sugar

PREPARATION:

Heat oven to 325°. Blend butter, 2 cups flour and 1/2 cup confectioners' sugar. Pat into ungreased 13x9x2-inch pan. Bake for 18 to 20 minutes. For filling, blend together eggs, sugar, 4 tablespoons flour, lemon juice, and lemon peel.

Pour over first layer. Return to oven and bake at 325° for 20 minutes. Loosen around edges, cut into bars and sift confectioners' sugar over the top while warm.

While waiting to cool, lick your lips and write
an ode to lemons!

Mocha-Slinger Coffee Cake

1 C (2 sticks) unsalted butter, softened

1 1/4 cups sugar

4 large eggs

1 tbsp vanilla extract

2 cups unbleached all-purpose flour

1/3 cup unsweetened cocoa

1/2 tsp salt

1 1/2 tsp baking powder

3/4 cup strong brewed coffee

1/4 cup milk

1 cup semisweet chocolate chips

PREPARATION:

Heat oven to 350 degrees. Grease or spray bottom and center of a Bundt pan with nonstick spray. In a large bowl, beat butter for several minutes at high speed. Add sugar and beat several minutes longer. Beat in 4 eggs, one at a time then beat in vanilla.

In a second bowl, whisk flour, cocoa, salt, and baking powder together slowly. Combine coffee and milk.

Add dry ingredients to the butter mixture in 3 installments, alternating with the coffee mixture; begin and end with the dry: (dry-wet-dry-wet-dry). After each addition, use a spoon to stir from the bottom of the bowl to blend. Don't over mix.

Fold in the chocolate chips with the last addition of flour.

Pour batter into the prepared pan. Bake in the middle of the oven for 45 to 50 minutes, or until a knife inserted in the center comes out clean. Cool for 30 minutes before removing cake from the pan. Cool for another 10 to 15 minutes, before slicing.

Chocolate Chip-Slinger-Pear-Pecan Muffins

5 tbsp butter, at room temperature

1/2-3/4 cup sugar (plus a little for sprinkling on top)

1 egg

3/4 cup milk

3/4 tsp. vanilla

1 1/4 c. peeled and chopped pears

1/2c. + chocolate chips (more if you want the chocolatey)

1/4 c. chopped toasted pecans (optional)

2 c. white flour or pastry flour

1 tsp. baking powder

1/4 tsp. baking soda

1/4 tsp salt

dash of cinnamon

Preheat oven to 350 degrees

Lightly butter 12-cup muffin tin.

Cream together butter and sugar until smooth. Beat in egg, and then add the milk and vanilla. It's supposed to look lumpy.

Fold in pear, nuts, chocolate chips with a rubber spatula. Set aside.

In a separate bowl, mix flour, baking powder, baking soda, salt, and cinnamon. Add these to the wet ingredients and fold together with a rubber spatula without overmixing. Spoon about 1/3 c. batter into muffin tins and sprinkle with sugar.

Bake for about 25-30 minutes (turn the tin in-between for even baking) until muffins are puffed and golden. Let cool on a rack before eating, (if you can wait that long).

Pumpkin Slinger Muffins

2 cups flour

1/2 tsp salt

1/4 cup sugar

1/2 cup brown sugar

3 1/2 tsp baking powder

1/2 heaping tsp nutmeg

1 heaping tsp cinnamon

2/3 cup canned pumpkin

1 cup milk

1 egg

1/4 cup vegetable oil

Preheat oven to 400 degrees
Grease 12 medium sized muffin cups.

Sift together flour, salt, sugars, baking powder, nutmeg and cinnamon.

Add pumpkin to the milk and stir together in a large bowl.
Add egg and oil to pumpkin and milk and beat for 1 minute.

Stir liquid ingredients with dry ingredients, just until they are combined. Keep that batter lumpy!

Fill muffin cups 2/3 full.
Bake 20 minutes until golden brown.

Take a bite and write a pumpkin-poem!

Nina's Brie and Apple Stuffed French Toast

INGREDIENTS:

5 small, fist-sized tart Granny Smith apples, peeled, seeded & cut into 12 slices

2 Tbsp butter

1 heaping Tbsp brown sugar

1/2-1 tsp cinnamon

6-8 oz brie, cut into 20 slices

1 long French baguette, cut into 20 slices,
each slice cut almost in half, leaving bottom crust intact

8 eggs

3/4 cup [soy] milk

1 generous tsp vanilla

1 tsp cinnamon.

PREPARATION:

Saute apple slices in butter until just beginning to soften, then
sprinkle with brown sugar and cinnamon.

Whisk eggs with milk or soy milk, vanilla, and cinnamon.

Stuff one slice of cheese and 3 slices of apple into each piece of bread.

Heat a skillet over medium, grease if necessary. Place each stuffed bread slice
momentarily in the batter, flip and let the other side absorb, then place on the skillet,
cooking through one side, flipping and cooking through other side,
so the cheese has melted.

Artfully arrange, sprinkle with powdered sugar and serve to appreciative writers with a
side o' maple syrup.

Kelly's Sugarless Carob Chip Pumpkin Bread

INGREDIENTS:

2/3 cup blended prunes

3 eggs

1 1/2 cups canned pumpkin

2 1/3 cups whole grain flour

2 tbsp baking soda

1 tsp salt

1/2 cup apple juice

1 tsp cinnamon

1/2 tsp cloves

1 1/2 cups carob chips

PREPARATION:

Pre-heat oven to 350°. Cream together blended prunes, eggs, and pumpkin.

Add flour, baking soda, salt, cinnamon and cloves, then stir in apple juice. Fold in carob chips

Pour batter into 2 greased loaf pans. Bake at 350° for 45 minutes.

This moist, delicious bread will sweeten your story without the sugar!

Marcia's Strata

INGREDIENTS:

5 Cups day-old cubed bread

3 Tbsp butter

1 1/2 cups swiss cheese – grated

1 1/2 cups Monterey jack cheese – grated

2-4 oz Italian sausage - cut into small pieces (or smoked salmon)

1/2 cup roasted red pepper - cut into small pieces

8 large eggs

1 2/3 cups milk

1/4 cup dry white wine

1/4 cup sliced scallion

2 tsp sweet and sour mustard

1/2 tsp salt

3/4 tsp pepper

1/4 tsp Cayenne

3/4 cup sour cream

1/2 cup parmesan

Butter 9x13 pan. Spread bread in pan and drizzle with butter. Sprinkle bread with cheeses. Top with sausage and roasted pepper. In large bowl whisk together eggs, milk, wine, scallion, mustard, salt, pepper, and cayenne until well combined. Pour over bread and cheeses. Chill overnight covered in foil.

Let return to room temperature. Bake covered at 325° for 1 hour.

Spread each omelet with sour cream and top with parmesan then bake uncovered for 15 minutes more. Let cool for 15 min. Serves 8 hungry writers!