



Bacon Wrapped Cornish Hens

Serves 2 ~ Prep Time: 10 Minutes: Cook Time: 1 Hour Approx.

You'll Need

- 3 tablespoons Grade B Maple Syrup
- 2 Cornish Game Hens, thawed 1 ½ lbs each
- 8 slices of raw bacon
- salt and pepper to taste

To Create

- Preheat oven to 350 degrees.
- Remove game hens from wrapping.
- Place in a pan.
- Drizzle maple syrup over the hens.
- Wrap the raw bacon around them.
- Sprinkle with salt and pepper.
- Cover with foil and bake for 30 minutes. Remove foil and bake another 30 minutes, or until the cornish game hens reach 165 degrees internal temperature. (use meat thermometer) cooking times in oven vary depending upon size of hen.



Egnog Cake

Prep Time: 20 minutes. Cook Time: 55 minutes. Serves: 14 cake slices

You'll Need

- 1/2 cup white sugar.
- 1 cup brown sugar.
- 1 cup canola oil.
- 1 cup eggnog.
- 3 eggs
- 1 Tablespoon rum extract.
- 1 1/2 teaspoon baking powder.
- 1/2 teaspoon baking soda
- 1 teaspoon salt.
- 1/2 teaspoon nutmeg.
- 1/4 teaspoon ground cloves.
- 2 1/2 cups flour

For The Glaze

- 1 1/4 cups icing sugar.
- 3 Tablespoons eggnog.
- dash of nutmeg

To Create

- In a large mixing bowl, beat the sugars, oil, eggnog, eggs, and extract until well combined. Sift together the baking powder, baking soda, salt, nutmeg, cloves, and flour. Slowly beat the flour mixture into the egg mixture. Do not over beat.
- Spray a 10-inch Bundt pan with nonstick baking spray. Gently spoon the batter into the prepared pan.
- Bake at 325 degrees for 55 minutes.
- Cool in the pan for 10-15 minutes before removing to a wire rack to cool completely. If needed, level the bottom of the cake with a sharp knife before placing on a serving tray.
- Stir together the glaze ingredients. Spoon over the top slowly. Let set for a few minutes. Top with mini chocolate chips if desired. Cut into 14 slices.