



MAPLE NUT STREUSEL COFFEECAKE

You'll need...

Topping

½ cup brown sugar	3 Tbsp. melted
¼ cup flour	butter
¼ cup chopped pecans	Mix together with fork and set aside

Cake

1 ½ cups flour	¼ cup milk
¾ cup packed brown sugar	1 tsp baking powder
½ cup chopped pecans	½ tsp baking soda
½ cup vegetable oil	½ tsp salt
	2 eggs beaten
	1 cup sour cream

To create...

- Heat oven to 350°F. Grease bottom only of 8 inch square baking pan.
- In large bowl mix cake ingredients with spoon just until flour is moistened. Spread half of the batter in pan. Sprinkle with half of the topping, drop remaining batter by spoonful's over topping; carefully spread over topping. Sprinkle with remaining topping.
- Bake 35 to 45 minutes or until toothpick inserted in centre comes out clean. Cool 15 minutes serve warm.



POTATOES ALFREDO WITH ROASTED PEPPERS

You'll need...

7 cups country style frozen hash brown potatoes
 ¾ cup chopped roasted red peppers (if using from a jar, drain)
 4 medium green onions sliced
 1 jar alfredo pasta sauce
 1 ½ cups shredded swiss cheese

To create...

- Heat oven to 350°F, spray a 2 quart glass baking dish with cooking spray. Place potatoes, roasted peppers and ¼ cup onions in baking dish; mix lightly. Top with Alfredo sauce; sprinkle with cheese. Bake uncovered 40 to 45 minutes or until golden brown. Sprinkle with additional onions and roasted peppers just before serving.



OVERNIGHT FRENCHTOAST BAKE WITH BERRY TOPPING

You'll need...

12 slices bread (cubed)	8 eggs
3 cups milk or cream	¼ cup sugar
1 tsp ground cinnamon	½ tsp salt
2tsp vanilla	

To create...

- Spray bottom and sides of 13x9 glass baking dish with cooking spray. Place bread cubes in dish. In a large bowl beat eggs, add remaining ingredients and beat with a wire whisk until smooth; pour over bread cubes. Cover tightly and refrigerate for at least four hours but no longer than 24 hours. When ready to bake preheat oven to 400°F. Uncover dish; bake for 25 to 35 minutes until golden brown and knife inserted in center comes out clean.

Berry Topping

1 cup sugar
 1 tbsp. cornstarch
 ¼ cup orange juice
 1 bag frozen mixed berries (12oz)
 3 cups fresh strawberries cut into quarters

To create...

- In a 2 quart saucepan stir together 1 cup sugar and the cornstarch. Stir in orange juice until smooth. Stir in the mixed berries. Heat to boiling over medium heat, stirring constantly until topping is slightly thickened. Remove from heat. Just before serving, stir strawberries into topping. Serve warm over the French toast bake.
- You can also dust the French toast bake with powdered icing sugar and serve with butter and maple syrup.