

## Kindred Spirits 1/17/15 Breakfast Recipes

*From Pam Weyer-*

### BREAKFAST/BRUNCH CASSEROLE

Ingredients:

- 1 lb. sliced bacon
- 1 med. Onion chopped
- 6 eggs lightly beaten
- 4 cups thawed hash browns
- 2 cups shredded cheddar cheese
- 1 ½ cups cottage cheese
- 1 ¼ cup shredded swiss cheese

Directions:

Cook bacon and onion til crisp. Set aside. In large bowl mix remaining ingredients. Stir in bacon and onion. Transfer into 9x13 baking dish. Bake at 350 for 35-40 minutes. May add spinach or mushrooms.

---

*From Suzie Parks-*

### Apple French Toast Casserole

Ingredients:

- 4 tablespoons butter
- 3 large apples, peeled and sliced thinly ( I use Cortland or Empire)
- 3/4 cup brown sugar, packed
- 2 tablespoons water
- 1 teaspoon cinnamon
- 8 slices Italian bread, 1 inch thick
- 4 large eggs
- 1 1/4 cups milk
- 2 teaspoons vanilla extract

## Kindred Spirits 1/17/15 Breakfast Recipes

Directions:

Melt the butter in a large skillet and add apples. Cook and stir for 5 minutes. Add brown sugar, water, and cinnamon and continue to cook and stir for 10 minutes until apples are tender. Spoon mixture into 13x9 baking dish. Cover apples with bread slices, making sure to cover the entire surface. Trim the bread to fit if you must. Beat eggs until foamy, then beat in milk and vanilla. Pour egg mixture over the bread slices. Cover the dish with plastic wrap and refrigerate overnight. In the morning, remove the dish from the refrigerator and let it stand while oven is preheated to 375 F. Bake uncovered for 35 minutes, or until bread is golden and firm. Let sit 10 minutes before serving.

---

*From Erin Crain-*

Amish Baked Oatmeal

Ingredients:

- 3 cups oats
- 1 cup sugar
- 2 cups milk
- 1/2 cup melted butter
- 2 eggs
- 2 teaspoons baking powder
- 1 teaspoon salt
- 2 teaspoons vanilla

Directions:

Preheat oven to 350°. Combine all ingredients and place in a greased 8" pan. Bake for 35 minutes. Add topping of choice (chocolate chips, blue berries, apples etc.) or you can also add them directly into the mix before baking.