

Sweet Bakes

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Cinnamon Roll French Toast Bake

Submitted by Kaylee Gronau



My grandma would make this breakfast dish for us whenever we had sleepovers at her house. It was a favorite!

Makes 6 servings
Preheat oven to 375°

Ingredients

4 tablespoons butter, melted
2 tubes cinnamon roll, refrigerated, with icing
6 eggs
1/2 cup milk
2 teaspoons cinnamon
2 teaspoons vanilla
1 cup maple syrup

Directions

Pour the butter on the bottom of a 9 X 13 inch (22cm x 33cm) glass baking dish. Cut each cinnamon roll into 8 pieces and spread out evenly over the butter in the dish. In a separate bowl, whisk the eggs, milk, vanilla, and cinnamon. Pour the mixture over the cinnamon rolls. Pour 1 cup of maple syrup over the mixture. Bake for 25 min at 375°. Top with the icing from the cinnamon rolls. Enjoy!

Strawberry Butter

A classic from the "Original KOG 1975 Cookbook" submitted by Sue Stone



Great for serving on pancakes or waffles!

Ingredients

10 oz frozen strawberries, thawed
1 cup butter, softened
1 cup powdered sugar

Directions

Combine all ingredients in a blender. Cover and blend on high until well mixed. Store in an airtight container in the refrigerator for up to 1 week.

Sour Cream Kuchen

Submitted by Lori Rehm



Preheat oven to 350°

Ingredients

Topping	Batter
1/2 cup walnuts	1 cup sour cream
1/4 cup white sugar	1 tsp baking soda
2 Tbsp cocoa powder	1/4 lb (1 stick) butter
dash of cinnamon	1 cup sugar
	2 eggs
	2 cups flour
	1 tsp baking powder
	1 tsp vanilla

Directions

Make the topping by combining walnuts, sugar, cocoa and cinnamon. Set aside. In a small bowl dissolve the baking soda into the sour cream. In a large bowl cream the butter and sugar. Add in the eggs, one at a time. In another bowl sift together flour and baking powder. Add alternately the flour and sour cream to the butter mixture. Once incorporated add vanilla. Grease a 13x9 inch pan (a 9x9 or 11x17 pan will result in a higher cake) and pour in half the batter. Sprinkle 1/2 the topping on the batter, cover with remaining 1/2 batter and top with remaining topping. Bake for 40-50 minutes at 350° or until toothpick comes out clean. Enjoy!

*Note: this recipe is easy to double and freeze.

Kuchen

A classic from the "Original KOG 1975 Cookbook"
submitted by Phyllis Eske



Total time: 3 hours +
Makes 6 small cakes

Ingredients

1 pkg active dry yeast	Custard topping
1/2 cup warm water	2 beaten eggs
1/2 tsp sugar	1/4 tsp salt
1 egg, beaten	1/4 cup sugar
1/2 cup sugar	3 cups cream
1 cup warm milk	
1/4 cup shortening	Toppings
1 tsp salt	Fruit
3 1/2-4 cups flour	Cinnamon & sugar

Directions

Dissolve yeast in water with 1/2 tsp sugar. Let sit until foamy, about 5 minutes. Add egg, milk, shortening and stir. Add salt and flour and mix to combine. Place in a bowl and let rise, covered, in a warm place until doubled. About 1 hour. Punch down and knead and let rise until doubled again. Meanwhile, make the custard; Mix eggs, salt, sugar and cream in a double boiler until thickened. Allow to cool. Assemble; divide dough into 6 equal parts; roll out and put in small pie tins. Set aside and allow to rest for 15 minutes. Top with fruit of your choice. Spread custard on top of fruit. Sprinkle with cinnamon and sugar. Bake at 375 for 30-35 minutes.

Sour Cream Coffee Cake

Submitted by Karissa Finley



Preheat oven to 350°

Ingredients

1 cup butter
 2 cup sugar
 2 eggs
 1 cup sour cream
 1/2 t vanilla
 2 cup flour
 1 tsp baking powder
 1/4 tsp salt

Filling/topping:

1 cup chopped pecans
 4 tsp sugar
 1 tsp cinnamon

Directions

Prepare filling by mixing pecans with sugar and cinnamon. Set aside. Cream butter and sugar. Beat in eggs one at a time. Fold in sour cream and vanilla. Add dry ingredients. Pour 1/3 the batter in a greased and floured bundt pan. Sprinkle with about 3/4 of the pecans. Spoon on the remaining batter, and finish with the remaining pecans. Bake at 350 for 60 minutes or until toothpick comes out mostly clean.

Swedish Apple Dessert

Submitted by Karissa Finley



So full of apples and nuts, and with no butter, it surely can pass as breakfast food - especially if you use whole wheat flour. Or serve warm with ice cream or whipped cream for dessert!

Makes 6 servings
 Preheat oven to 350°

Ingredients

1/2 cup brown sugar
 1/4 cup sugar
 1 tsp vanilla
 1 egg, beaten
 1/2 cup flour
 1 tsp baking powder
 1/2 cup chopped nuts
 1 cup chopped, peeled apple

Directions

Mix brown sugar, sugar, vanilla, egg, flour and baking powder together to make a thick batter. Stir in the nuts and apples until mixed well. Pour into a well buttered 9-inch pie pan. Bake at 350° for 30-40 minutes or until the apples are easily pierced with a fork and the batter looks dry.

Optionally, sprinkle with additional cinnamon-sugar before baking. Tripling the recipe will yield enough for a 9x13 pan... bake 45 minutes.



David's Appalachian Bread Pudding

Submitted by David White

Preheat oven to 350°

Ingredients

1 loaf of bread, torn into pieces
 2 cups brown sugar
 1 tsp cinnamon
 1/8 tsp salt
 4 eggs
 4 cups milk
 1 tsp vanilla
 2 tsp butter (melted)
 Additional butter for greasing baking dish

Directions

Mix sugar, cinnamon, and salt in medium sized bowl.
 In large bowl, whisk eggs, milk, and vanilla. Blend in sugar mixture. Add melted butter. Add bread pieces and mix thoroughly.
 Butter a 9" baking dish. Pour in mixture. Bake for 1 hour at 350°

Suggestions/Alternatives:

You may use any other leftover bread such as buns, etc. The more stale the bread, the better the absorption.
 You may also use half and half cream for a richer taste.
 Add-ins may include raisins, nuts, or other chopped fruits.
 You may also serve this with vanilla ice-cream, or a simple powdered sugar sauce.
 This can be served as a breakfast item or dessert.

Blueberry-Lemon Cinnamon Roll Breakfast Bake

Submitted by Judy Hartfiel



Makes 8 servings

Preheat oven to 350°

Ingredients

8 oz cream cheese, softened
 1/2 cup powdered sugar
 2 cups fresh blueberries
 2 tablespoons grated lemon zest
 2 cans (17.5 oz) refrigerated Pillsbury Grands Cinnamon Rolls with Icing (5 Count)

Directions

Spray 13x9-inch (3-quart) baking dish with cooking spray.
 In large microwavable bowl, microwave cream cheese and powdered sugar uncovered on high 30 to 60 seconds, stirring after 30 seconds, until softened. Stir until smooth.
 Stir in blueberries and 1 tablespoon of the lemon zest.
 Separate dough into 5 rolls; return icing to refrigerator. Cut each roll into 6 pieces; stir into berry mixture. Spoon and arrange in baking dish.
 Bake 34 to 38 minutes or until bubbling around edges and dough is baked through in center. Cool 10 minutes.
 Transfer reserved icing to small bowl, stir in remaining 1 tablespoon lemon zest.
 Spoon icing mixture into small resealable food-storage plastic bag; partially seal bag. Cut off tiny corner of bag; squeeze bag to pipe over top of breakfast bake.
 Serve warm.

Butterquick Coffee Cake

submitted by Carol Harris

Credit for these recipes is given to Faye Gilland



Preheat oven to 350°

Ingredients

2 cup flour	Crunchy Topping
1 cup sugar	2 Tbsp soft butter
3 tsp baking powder	1/4 cup brown sugar
1 tsp salt	2 Tbsp flour
1/3 cup butter	1 tsp cinnamon
1 egg	1/2 cup coconut, nutmeats,
1 cup milk	or a mix of both

Directions

Grease a 9" square pan. Blend dry ingredients. Add butter, egg, and milk. Beat hard for 2 minutes. Pour in pan and cover with crunchy topping. Bake 35-40 minutes, till toothpick inserted comes out clean. Crunchy Topping: mix with fork, topping can be doubled if you like.

Hawaiian Coffee Cake

submitted by Carol Harris



Preheat oven to 400°

Ingredients

1 egg, beaten
 1 cup crushed pineapple with juice
 1/4 cup salad oil
 1-1/2 cup flour
 2-1/2 tsp baking powder
 1/2 tsp salt
 1/2 cup sugar
 1/2 cup cocoanut
 1/2 cup brown sugar
 2 Tbsp butter

Directions

Combine egg, pineapple, and oil. Add mixture of flour, baking powder, salt, and sugar -stir only until flour is dampened. Pour into greased 8" square pan and top with mixture of cocoanut, brown sugar, and butter. Bake at 400 degrees for 25 minutes, until inserted toothpick comes out clean. This is also a good dessert, topped with whipped cream.

Prize Blueberry Buckle Coffee Cake

submitted by Marilyn Dresden



When we lived in Slippery Rock, PA. we had blueberry bushes in our garden. When I knew overnight guests were coming (family or friends) I would bake this and serve as part of breakfast. When the blueberries were going to ripen my husband covered the bushes with netting to keep the birds from eating them!

Preheat oven to 375°

Ingredients

3/4 cup sugar
 1/4 cup soft shortening
 1 egg
 1/2 cup milk
 2 cups sifted flour
 2 tsp baking powder
 1/2 tsp salt
 2 cups fresh blueberries (frozen is fine)

Crumb Mixture

1/4 cup sugar
 1/3 cup sifted flour
 1/2 tsp. Cinnamon
 1/4 cup soft butter

Directions

In a mixing bowl combine sugar and shortening. Mix thoroughly. Stir in egg and milk until combined. Sift together and then stir in: flour, baking powder and salt. Gently fold in blueberries. Spread batter in greased and floured 9" square pan. Mix all ingredients for the crumb mixture together and sprinkle over the batter. Bake until toothpick stuck into center of cake comes out clean. Bake 45 to 50 minutes at 375°

Overnight French Toast

submitted by Carol Harris

Credit for this recipe is given to TeRee Jensen



Total time: Overnight + 20 minutes prep + 45 minutes bake time

Ingredients

2 Tbsp corn syrup
 1/2 cup butter
 1 cup brown sugar
 14 slices Texas toast, crust removed
 5 eggs
 1 & 1/2 cup milk
 1/4 tsp salt
 1 tsp vanilla

Directions

In a saucepan simmer corn syrup, butter and brown sugar until it makes a syrup. Pour into the bottom of a 9x13 baking pan. Layer bread over the syrup in 2 layers (about 7.5 pieces of bread per layer). Beat together eggs, milk, salt and vanilla. Pour over the bread, cover and refrigerate overnight. Bake, uncovered at 350° for 45 minutes. Immediately flip pan over onto serving dish or cookie sheet and serve.



Overnight Blueberry Waffle Bake

submitted by Karen Hernandez

Total time: Prep 10 minutes + overnight + bake time 55 minutes

Ingredients

10 frozen waffles
(eggo or gf waffles)
1 pint fresh blueberries
1 1/2 cups non-fat milk
2 Tablespoons
light brown sugar
4 eggs
1/2 teaspoons cinnamon
pinch nutmeg

Crumb topping
1/2 cup flour
1/4 cup brown sugar
1 teaspoon cinnamon
pinch nutmeg
3 Tablespoons
butter, melted
1 Tablespoon maple syrup

Glaze
1/2 cup powdered sugar
1/4—1/2 teaspoon maple or
vanilla extract
1 Tablespoon butter, melted

Directions

Let waffles sit at room temperature for 5 minutes. Cut waffles in half. In an 8x10" baking dish place each waffle cut side down in 2 rows of 10 waffle halves (they will be propped up and leaning on each other, not flat). Evenly distribute the blueberries over the waffles and push them down into the waffles.

In a bowl combine milk, brown sugar, beaten eggs, cinnamon and nutmeg. Whisk until well combined. Pour egg mixture over prepared waffles, lightly press down waffles into the egg mixture so that each part of the waffles gets wet. Cover and set in the refrigerator for a minimum of 4 hours, but overnight is preferable.

When ready to bake remove from refrigerator and uncover. Preheat oven to 350° and make the crumb topping.

In a small mixing bowl melt the butter in the microwave, stir in maple syrup. Add in flour, brown sugar, cinnamon and nutmeg. Mix together until it resembles course crumbs. Sprinkle over waffles.

Bake 50–55 minutes. While it is baking make the glaze.

In a small bowl combine all glaze ingredients and stir until smooth.

When done baking, remove waffles from the oven and drizzle with glaze. Serve immediately.

Coffee Cake

submitted by Bev Hamilton

Preheat oven to 350°



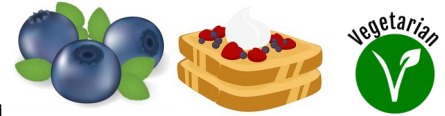
Ingredients

1 cup butter
2 Tbsp sugar
1 pkg dry active yeast
1/4 cup warm water
3 egg yolks
3/4 cup milk
4 cups flour
1 tsp salt

Filling:
Softened butter
—
1 cup sugar
1 Tbsp cinnamon
1 cup chopped nuts

Directions

Mix together butter and sugar. Dissolve yeast in warm water, then add to the butter-sugar mixture. Mix together the egg yolk and milk and add to mix. Mix the flour and salt and add to the above mixture. Put in the refrigerator overnight. Divide in 3 parts. Roll each part in a rectangle; spread with softened butter and 1/3 of the filling, which has been mixed together. Repeat. Roll like a jelly roll. Put on greased pan. Let rise. Bake at 350° for 30 minutes.



Blueberry French Toast Bake

submitted by Vicki Hegebush

This is a favorite in the Hegebush family and was submitted by Vicki on behalf of her daughter, Sherry.

Preheat oven to 375°

Serves 8-10.

Ingredients

12 slices dry, white bread, cut into 1/2" cubes
 2 8oz packages cream cheese, cut into 3/4" cubes
 1 cup fresh or frozen blueberries
 12 eggs
 2 cups milk
 1/2 cup maple syrup
 cinnamon & nutmeg to taste

Directions

Spread half the bread cubes over the bottom of a well buttered 13x9x2 inch baking dish. Sprinkle cream cheese and blueberries over bread cubes. Arrange remaining bread cubes over the blueberries.

In a large mixing bowl, beat the eggs. Add milk and maple syrup, mix until well combined.

Bake, covered, at 375° for 25 minutes. Uncover and bake for 25 minutes, or until a knife comes out clean. Let stand for 10 minutes before serving hot, with additional syrup.

Note: to dry your bread place it on a tray overnight or bake uncovered at 300° for 10-15 minutes, turning twice.

Rice Pudding

A classic from the "Original KOG 1975 Cookbook"
 submitted by Ione Lucht



Total time: 2 hours

Preheat oven to 325°

Ingredients

2 eggs, well beaten
 1/2 cup sugar
 1/4 tsp salt
 2 cups milk, scalded
 1 1/4 cups cooked rice
 1 cup raisins
 1 tsp vanilla
 dash cinnamon
 dash nutmeg

Directions

Combine eggs, sugar and salt in a mixing bowl; gradually add scalded milk (be careful not to scramble the eggs by adding the milk too quickly). Add in rice, raisins, vanilla, cinnamon and nutmeg, mix to combine. Pour into a greased 1 quart casserole dish. Set dish into a shallow pan and place in the oven. Pour hot water into the pan, creating 1 inch deep water bath for the dish. Bake at 325° for 1 1/2 hours.

Caramel Apple Breakfast Cobbler

submitted by Mary Robinson
from *Meet Me for Breakfast* on Outschool



Preheat oven to 425°

Ingredients

For the apple filling:

2 lbs (about 5) baking apples; cut into chunks (peel if you prefer)
2 Tbsp butter
2 Tbsp cream (or more butter)
2 Tbsp packed brown sugar

For the biscuit topping:

2+ cups all purpose flour
1/4 cup sugar
1/2 tsp salt
1 Tbsp baking powder
optional: nutmeg or cardamom
1/2 cup cold or frozen butter (note: make it dairy free with vegan butter sticks)
1 cup whole milk, buttermilk, heavy cream or milk substitute

Directions

Make the caramel apple filling: Heat 2 Tbsp of butter in a medium skillet over medium heat until melted and beginning to bubble and foam. Add brown sugar and stir constantly while reducing the caramel sauce. Add chopped apples and mix until the apples are coated. Remove from heat and let cool. (Apples will not yet be cooked through at this point)

Make the biscuit dough: Whisk together the dry ingredients in a bowl and set aside. Grate 1/2 cup butter using a large hole cheese grater and add to the dry ingredients. Whisk together. Make a well in your dry ingredients and mix in 1 cup of milk. *Dough may be sticky at first. If it is too sticky, add 1/4 cup of flour when you turn it out onto the counter.*

Turn flour mix out onto the counter. Fold dough over and smush with your palms, return, flip, repeat 8-10 times. ****Dough should not be sticky.**

Pat or roll the dough into one big piece about the size of a piece of paper and about as thick as your pinky finger.

Cut into 8-12 evenly sized pieces. *Optional: brush with additional milk and sprinkle sugar on the tops before adding to the dish.*

Prepare a 9x9 inch baking dish with spray oil, butter, or oil. Spread filling evenly in the dish. (Or make the filling in a cast iron skillet, skip this step and add the topping directly to the skillet). Place biscuit pieces all over the top of your caramel apple filling and bake at 425 for 12-14 minutes, until the biscuits are golden brown.