

BAKED CINNAMON & APPLE FRENCH TOAST

*Submitted by Kathy Leubner
Courtesy of the Alma de Sedona Inn
Sedona, AZ*

**1 French baguette
5 eggs
1 cup sugar
1 teaspoon cinnamon
3 cups milk or half & half
1 large fresh apple
1/2 cup butter
1/2 cup brown sugar**

Cut bread in 1" slices then break into small pieces and place in a 9x13 pan. Whip eggs, sugar and cinnamon until light in color and thick. Add milk, stir and pour over bread. Cut the apples in small pieces and mix into the bread/egg mixture. Cover and refrigerate overnight. Just before baking, in a pan, melt butter and brown sugar until bubbly. Pour mixture over the top. Bake at 325 for 1 hour or until puffed. Check after 45 minutes. Best results come from a dark baking pan.

Garnish with powdered sugar, a wedge of apple and a sprinkle of cinnamon around the plate.

Orange and Cranberry Baked Croissant Strata

Presented by: **An Inn on the Ocean Bed & Breakfast**

Submitted by Pat Ketchum

Serves 8-10

1- 8 ounce package cream cheese, softened
1 stick butter, softened
zest of 1 large orange
1/2 cup maple syrup
1/4 cup orange [juice](#)
2 tablespoons Grand Marnier
8 large baked croissants
8 eggs
2 cups half and half
3/4 cups dried cranberries
1 teaspoon [cinnamon](#)
2 tablespoons Grand Marnier
2 tablespoons marmalade
2 tablespoons maple syrup
powdered sugar
orange slices

Combine cream cheese, butter, maple syrup, orange juice, and zest in a food processor until well mixed.

Break up croissants into large pieces.

Scatter the croissants into a greased 9x13" baking dish.

Spread the cream cheese mixture over the croissants.

In a large bowl, beat the eggs, cream, cranberries and cinnamon. Pour the egg mixture over the croissants and cover.

Refrigerate overnight.

In the morning, preheat oven to 350 degrees.

Remove soufflé from refrigerator, uncover and allow to return to room temperature before baking, about 10 minutes.

Bake for 45 minutes or until golden.

Combine marmalade, Grand Marnier and maple syrup in a small saucepan and heat.

Serve dusted with powdered sugar, orange slices, and marmalade syrup.

Puffy Chile Relleno Casserole

Margaret McGill

3 (4.5 ounce) cans whole green chiles, drained (I use 2 (7 ounce) cans chopped green chiles)

4 (6" corn) tortillas (I use more and just cover the layers – probably 8)

4 cups shredded cheese – recipe calls for Monterrey Jack, I also use CoJack

1 large tomato, sliced (I use a can of drained chopped tomatoes)

8 large eggs

½ cup milk

½ tsp salt

½ tsp garlic powder

½ tsp ground cumin

½ tsp pepper

¼ tsp onion salt

Paprika

If using whole chiles, make a lengthwise slit down each chile, and remove seeds. Place half chiles in bottom of greased 8 inch square baking dish. Place half of tortilla strips over chiles and sprinkle with half of the cheese. Arrange tomato slices (or diced tomato) over cheese. Repeat layers with remaining chiles, tortilla strips, and cheese.

Combine eggs and next 6 ingredients in a bowl, beating with a wire whisk until blended. Pour over chile mixture; sprinkle with paprika (I don't always have this). Bake at 350 for 40-45 minutes or until set and lightly browned. Let stand 5 minutes before serving. Yield 6 servings.

Yummy Fruit Parfait

Presented by: **The Golden Lion Bed & Breakfast**

Submitted by Pat Ketchum

1 8 ounce package of softened cream cheese
1 carton of Vanilla Yogurt
1/2 cup of granulated white sugar
1 tsp. vanilla
1/2 cup Extra Creamy Cool Whip, defrosted
~1/2 cup granola cereal (I used Cascadian Farm Oats and Honey)
Fruit of your choice
6 parfait glasses

Even the night before, to save preparation time in the morning, I cream together softened cream cheese and sugar until well mixed. I add in the yogurt, vanilla, and cool whip, and beat at med. speed with a [mixer](#)

until there are no lumps. Then I put this in the refrigerator until the next morning. But you could make it the morning of, too. It seems to take about two to three cups of fruit to make 6 parfaits.

What is great about this fruit parfait is that you can use whatever fruit you like. I vary using the following: strawberries, [grapes](#), blueberries, mandarin oranges, bananas, kiwi, diced peaches or pears, pineapples. Really, any fruit you like or that is in season will work.

Then I layer all the ingredients in the parfait glasses. First, I place about 2 or 3 tablespoons of cream cheese mixture in the bottom of each parfait glass. Then cover with a layer of mixed fruit, and repeat another layer of cream cheese. Sprinkle granola on top of this layer of cream cheese, to cover it. Then repeat with mixed fruit, and on top, place cream cheese mixture, placing granola, blueberries and mandarin oranges on top, as a [garnish](#); or use whatever fruit you wish, as a garnish. Serve chilled. Folks seem to enjoy these fruit treats! They are easy to make! Good luck!