

# Buttermilk Biscuit Muffins

## INGREDIENTS:

2½ c. all purpose flour

¼ c. sugar

1½ T. baking powder

¾ c. cold butter

1 c. buttermilk

## DIRECTIONS:

Preheat oven to 400°. Grease 12 (2½ -inch) muffin cups or use muffin liners. In large bowl, combine dry ingredients. Cut in butter until mixture resembles coarse crumbs. Stir in milk just until mixture is moistened. Spoon into muffin cups. Bake 20 minutes or until golden. Serve with honey and jam.

## WHITE LACE INN

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# Mary's Corned Beef Hash

## Brown Egg Bake

### INGREDIENTS:

1 can corned beef hash  
1-32 oz. bag Shredded hash  
brown potatoes - thawed  
¼ c. melted butter  
1 tsp. onion salt (optional)  
½ loaf bread, cubed  
2 green onions - chopped  
½ c. red, green, yellow peppers  
chopped and microwaved to soften

2½ c. shredded  
cheddar cheese  
1 c. mixed cheddar/  
Monterey Jack cheese  
1 tomato-chopped  
8 eggs – beaten with half & half  
2¼ c. half & half  
Dried cilantro flakes

### DIRECTIONS:

Spray 9x13 pan with cooking spray. Spread corned beef hash on bottom of pan. Stir butter and onion salt with hash browns. Spread mixture over corned beef hash. Bake at 350° for 20 minutes. Cool. Sprinkle 1½ cups shredded cheddar cheese over potatoes. Top with cubed bread. Top with remaining 1 cup cheddar cheese. Sprinkle with peppers, onion and tomato. Sprinkle with mixed cheeses and cilantro. Pour egg mixture over all, cover and refrigerate overnight. Bake at 350° - ½ hour covered and ½ hour uncovered. Let sit 5 minutes before cutting. Serve with Tabasco sauce. Makes 10 servings.

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# Door County Cherry Muffins

## INGREDIENTS

4 c. flour	1 c. butter (melted)
2 c. sugar	1 c. milk
2 tbsp. baking powder	4 eggs
1 tsp. cinnamon	1 tsp. vanilla
3 c. frozen & rinsed Door County cherries	

## TOPPING

1 c. flour	½ c. sugar
⅓ c. soft butter	½ tsp. cinnamon

## DIRECTIONS

Preheat oven to 400°. Combine dry ingredients and blend. In a separate bowl, toss 1 tbs. of dry ingredients with cherries. In a large bowl, mix butter, milk, eggs and vanilla. Then add dry ingredients and stir until well moistened. Stir in cherries. Spoon batter into muffin tins to about ¾ full and sprinkle with topping mixture. Bake at 400° for 15-20 minutes. Makes about 2 dozen muffins.

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# White Lace Inn's Hot Cocoa Mix

## INGREDIENTS

- 3 c. Nestle's Quick
- 8 c. instant dry milk
- 8 oz. powdered coffee creamer
- ½ c. powdered sugar (or to taste)
- ⅔ c. Hershey Cocoa

## DIRECTIONS

- Blend all of the ingredients in a large bowl.
- To mix a cup, fill your cup with about ½ hot cocoa mix and half water or to taste.

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# Spicy 3 - Cheese Cornbread Egg Bake

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## INGREDIENTS

one 8 x 8 pan of cornbread (this can be your favorite recipe or a boxed mix like Jiffy)	8 oz. cream cheese
one small loaf of homemade bakery white bread, crusts removed	4 oz. can green chili peppers (mild)
1½ c. grated Cheddar cheese	7 eggs
1½ c. grated Monterey Jack and Cheddar cheese mixed	1½ c. 2% milk
	4 oz. can green chili peppers (mild)
	1½ c. half & half
	1½ tsp. dry mustard
	1 ripe tomato

**DIRECTIONS:** Bake cornbread in 8 x 8 pan, set aside to cool. Spray 9 x 13 pan with cooking spray or wipe with butter. Cut the white bread without the crust into crouton size cubes, place them in 9 x 13 pan. Drain green chili peppers, spread over the bread. Sprinkle 1½ cup cheddar cheese over green chili peppers. Cut 8 oz. cream cheese into cubes, place over the cheddar cheese. Cut cornbread into chunks and sprinkle over cheese. Dice the tomato, sprinkle over cornbread. Spread 1½ cup of mixed cheese over the bread. Beat eggs with milk, half & half, and dry mustard. Pour the egg mixture over the entire pan as evenly as possible. Cover and refrigerate over night. Bake, covered with tinfoil, for 35 minutes at 350°. Uncover and bake another 20 minutes. After you take the egg bake from the oven, let it rest 10 to 15 minutes before serving. You can serve with Tabasco sauce, Texas Gunpowder or salsa. If you would like to add meat, cut up 1 smoked ham center cut slice and put it in before the cornbread layer. One 9 x 13 pan serves 10 people. Enjoy!!

# White Lace Inn Oatmeal Chocolate-Heath Bar Cookies

## INGREDIENTS

2 c. butter  
2 c. white sugar  
2 c. brown sugar  
4 eggs  
3 tsp. vanilla  
4½ c. flour  
2 tsp. baking powder

2 tsp. baking soda  
7 c. Quaker Oats old fashioned oatmeal  
1 - 7 oz. Hershey milk chocolate  
candy bar, chopped into large pieces  
6 Heath candy bars, chopped  
1 c. nuts (optional)

## DIRECTIONS

Cream together butter, white sugar, and brown sugar. Beat in eggs and vanilla. Set aside. Mix together flour, baking powder and baking soda. Fold this into butter mixture. Add to this the oatmeal, candy bars, and nuts (if using nuts). Make large cookies and bake in a preheated 375° oven for 8-10 minutes (note: it is best to under-bake a little). Also, you can use ½ butter - ½ margarine. Makes 4 doz. large cookies.

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# Cherry Almond Cream Cheese French Toast

## INGREDIENTS

1 loaf white bread  
4 c. frozen Door County cherries  
rinsed and drained\*  
16 oz. softened cream cheese  
1 c. sugar - divided  
2 tsp. almond extract - divided

½ loaf french bread  
7 eggs  
1½ c. milk  
1½ c. half & half  
¼ c. powdered sugar  
1 c. sliced almonds

## DIRECTIONS

Cut the loaf of white bread into cubes. Place the cubes into a greased 9x13 pan. Spread the cherries over the bread. Microwave the cream cheese to soften it. Add ½ c. sugar and 1 tsp. almond extract to cream cheese. Spread over cherries. Cut ten 1" slices of French bread, place the slices over the cherries. Beat the eggs well, add the remaining ½ c. sugar, 1 tsp. almond extract, the milk, and cream and beat again. Pour the egg and milk mixture over the French bread slices. Cover and refrigerate overnight. Preheat the oven to 350°. Bake covered with tinfoil for 40-50 minutes, then uncovered for last 10 minutes to brown slightly. Let set for about 10 minutes. Sprinkle top with powdered sugar and sliced almonds before slicing. \*If fresh cherries are not available, substitute cherry pie filling. Makes 10 servings. Enjoy!

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# Pumpkin Apple Streusel Muffins

## INGREDIENTS

2½ c. flour

2 c. sugar

1 tsp. baking soda

1 tsp. pumpkin pie spice

1 15 oz. can solid-pack pumpkin

3 eggs

½ c. vegetable oil

3 oz. cream cheese

2 c. peeled & chopped apples

## STREUSEL TOPPING:

½ c. flour

½ c. sugar

3 tbsp. melted butter

½ tsp. cinnamon

## DIRECTIONS:

In a large bowl, sift together the flour, sugar, baking soda and pumpkin pie spice. In a medium bowl combine the eggs, vegetable oil and pumpkin. Combine with flour mixture. Microwave cream cheese till soft and blend with flour and pumpkin mixture. Fold in the chopped apples. Fill muffin liners  $\frac{3}{4}$  full and sprinkle tops with streusel topping. Bake at 400° for 15-20 minutes. Makes approximately 18 muffins.

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# Bonnie's Chocolate Zucchini Muffins

## MIX TOGETHER:

- |                      |                           |
|----------------------|---------------------------|
| 1 c. brown sugar     | 1 tsp. salt               |
| 1 c. white sugar     | 1 tsp. cinnamon           |
| 3 c. flour           | 3 oz. hrated Hershey Bar  |
| 3 tsp. baking soda   | 1 c. mini chocolate chips |
| 1 tsp. baking powder | ½ c. nuts (Optional)      |

## Mix Separately and then add to dry ingredients:

- |                |                       |
|----------------|-----------------------|
| 3 eggs, beaten | 1 c. oil              |
| 3 tsp. vanilla | 2½ c. grated zucchini |

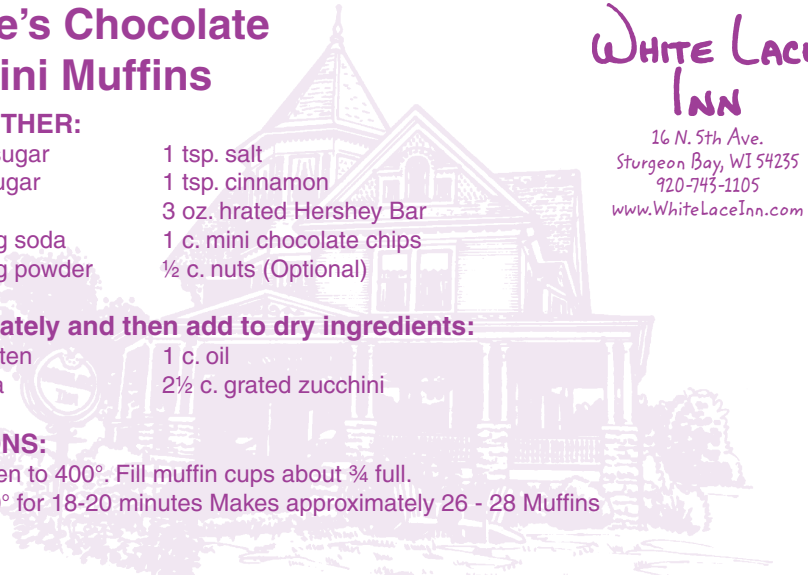
## DIRECTIONS:

Preheat Oven to 400°. Fill muffin cups about  $\frac{3}{4}$  full.

Bake at 400° for 18-20 minutes Makes approximately 26 - 28 Muffins

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# Banana Chocolate Muffins

## INGREDIENTS

3 c. flour

6 bananas

2 c. sugar

1 c. vegetable oil

3 eggs, slightly beaten

1 - 7 oz. chopped Hershey Bar

1 tsp. baking soda

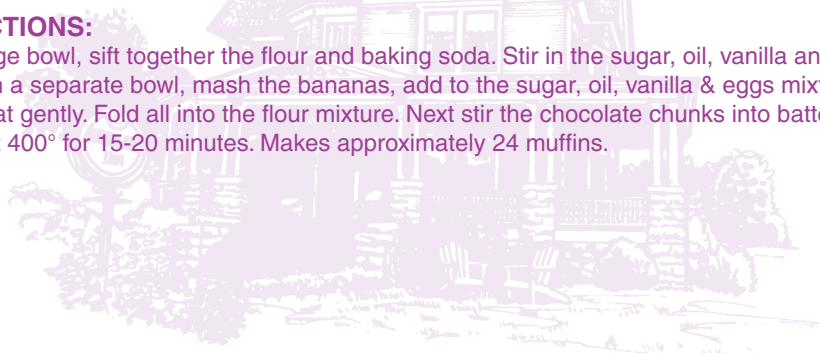
1 tsp. vanilla

## DIRECTIONS:

In a large bowl, sift together the flour and baking soda. Stir in the sugar, oil, vanilla and eggs. In a separate bowl, mash the bananas, add to the sugar, oil, vanilla & eggs mixture, and beat gently. Fold all into the flour mixture. Next stir the chocolate chunks into batter. Bake at 400° for 15-20 minutes. Makes approximately 24 muffins.

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# Veggie Hashbrown Egg Bake

## INGREDIENTS

1-32 oz. frozen Southern style  
hash browns (loose)

1 stick (½ cup) butter

1 Tbs. onion salt

¾ loaf white bread cut into  
cubes, no crust

2 c. grated Monterey Jack

2½ to 3 c. grated cheddar cheese (divided)

2 green onions, chopped

¼ c. chopped green pepper

¼ c. chopped red pepper

¼ c. chopped yellow pepper

1-8 oz. pkg. fresh mushrooms (thinly sliced)

1 lg. tomato, thinly sliced

7 eggs, beaten

1½ c. milk

1½ c. half & half

1 tsp. dry mustard

salt and pepper to taste

garnish with a sprinkle of paprika or cayenne pepper  
and dash of parsley flakes

**DIRECTIONS:** Thaw frozen hash browns in microwave for 2 min. Mix in ½ c. butter. Spread hashbrowns into greased 9x13 pan. Sprinkle with onion salt. Bake at 350° for 20 min. Let cool. Sprinkle chopped green onions and then 2 c. of the cheddar cheese over hash browns. Place bread cubes over cheese. Microwave green, yellow and red peppers together for 2 min. Sprinkle 3 pepper mixture and fresh, sliced mushrooms over bread. Sprinkle 2 c. grated monterey jack cheese over veggies. Place 10 slices of tomato over cheese then ½ c. (or up to 1 c.) additional grated cheddar cheese over tomato. Beat 7 eggs; add milk, cream, dry mustard, dash of salt and pepper and beat together. Pour over whole pan evenly. Sprinkle top with paprika or cayenne pepper and parsley flakes (optional). Cover and refrigerate overnight. Bake at 350° for 45 min. covered with aluminum foil then uncovered for 15 min. to let brown slightly. Let set for approximately 10 min. before slicing. Serves 10 people. Enjoy!

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