

## White Lace Inn Recipes

### Cherry - Apple Crisp French Toast

**Directions:**

Spray 9 x 13 square pan with vegetable spray. Cut about ½ loaf of white bread into cubes, crust off (about 6 cups). Spread 1 can Apple pie filling and 1cup Door County cherries, rinsed, over the bread. Place 6 slices of French bread sliced ½” thick.

Beat 7 eggs with 1 ½ cups milk and 1 ½ cups Half & Half. Pour over the bread.

Microwave 1 stick of butter (1/2 cup) and add:

½ cup flour

1-cup brown sugar

½ tsp. Cinnamon

2 cups regular oatmeal

Spread over all the bread slices. Cover and refrigerate overnight.

Preheat oven to 350 degrees. Back covered with tin foil for 40 minutes and uncovered for another 20 minutes.

Makes 10 servings. Enjoy!

### White Lace Inn Fresh Asparagus Stuffed Croissants

**Ingredients:**

6 Large Baked Croissants

3 Large Eggs

1 ½ Cups Milk

12 Slices Monterey Jack Cheese

12 Steamed Asparagus Tips

½ Cup each- green, yellow & red peppers julienned and steamed

**Directions:**

Whisk together eggs and milk. Spray 9 x 13 baking dish with Pam. Slice croissants in half. Lightly dip bottom half in egg and milk mixture and place on prepared pan. Place one slice of cheese on bottom of croissant, then a portion of peppers and asparagus, followed by another slice of cheese. Dip top half of croissant in egg & milk mixture and place over filling. Refrigerate overnight.

Bake at 350 for 30 minutes. Serves 6

## Banana Apple Oatmeal Cookie

**Ingredients:**

1-1/2 cup flour  
1/2 teaspoon baking soda  
3/4 teaspoon cinnamon  
3/4 cup butter  
1 cup sugar  
1 egg  
1-3/4 cup oatmeal  
1 cup mashed bananas (2 or 3 bananas)  
1/2 cup nuts  
1 apple grated

**Directions:**

Sift together the flour, baking soda, & cinnamon and reserve in a medium bowl.  
Cream together the butter, sugar and egg in a separate small bowl.  
Blend the creamed butter mixture into the medium bowl with the dry ingredients.  
Add the oatmeal, mashed banana, nuts, & grated apple and fold together. This batter is like a muffin batter and with muffin batters you just blend until mixed, do not over beat the mixture.

This should make about 16 breakfast cookies. Drop a scoop of batter onto a greased cookie sheet and bake at 400 degrees for about 15 minutes. Cool and store in a plastic container, or cover with a clean dish towel to maintain a more "muffin like" top crust. Enjoy.

## Banana Applesauce Bran Muffins

**Ingredients:**

1 box Nabisco Bran  
1 1/2 cups hot water  
1 1/2 cups sugar  
3 eggs  
1/2 cup melted butter  
3 mashed bananas  
1 cup applesauce  
3 cups buttermilk  
4 cups flour  
1 1/2 TBL baking soda

**Directions:**

Mix all ingredients and fill muffin cups 1/2 full.  
Bake at 400 degrees for 15-20 minutes.  
Makes 38 muffins.

## Banana Chocolate Muffins

<b>Ingredients:</b> 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	<b>Directions:</b> 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 degrees for 15-20 minutes. Makes approximately 24 muffins.
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## Summer Berry Soup

<b>Ingredients:</b> 1 qt. orange juice 1 tbsp honey dash of cinnamon dash of nutmeg 2 cups vanilla yogurt* 1 cup buttermilk* 1 cup sour cream* *Any combination of the yogurt, buttermilk and sour cream to make 4 cups can be used.	<b>Directions:</b> Mix all ingredients thoroughly and chill. Serve with fresh blueberries, strawberries, peaches... any fruit!
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## Blueberry Cream Cheese Stuffed Baked French Toast

<b>Ingredients:</b> 1 loaf white bread (no crusts) 1/2 loaf french bread 6 c. fresh/frozen blueberries (rinsed) 8 oz. cream cheese 1/2 c. sour cream 1/2 c. sugar 1 tsp. vanilla 7 eggs 1 1/2 c. milk 1 1/2 c. half & half 1/2 tsp. cinnamon 1/2 tsp. ground nutmeg 1/2 c. powdered sugar	<b>Directions:</b> Cut white bread into cubes and place into the bottom of a greased 9x13 pan. Sprinkle blueberries evenly over bread. Microwave cream cheese in bowl for 2 minutes. Stir carefully and add 1/2 cup sugar, 1/2 cup sour cream, and 1 tsp. vanilla. Spread over blueberries.  Cut french bread into 10-1 inch thick slices, place over cream cheese.  Beat eggs, milk, half & half, cinnamon and nutmeg and pour over bread. Cover and refrigerate overnight. Bake at 350 degrees for 45 minutes covered, then uncover for approximately 15 minutes. Let set before slicing. Sift powdered sugar over before serving.
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## Spicy 3 - Cheese Cornbread Egg Bake

### Ingredients:

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

### Directions:

Bake cornbread in 8 x 8 pan and set aside to cool.  
Spray the 9 x 13 pan with cooking spray or wipe with butter.  
Cut the white bread without the crust into crouton size cubes and place them in the 9 x 13 pan.  
Drain green chili peppers and spread over the bread.  
Sprinkle 1-1/2 cup cheddar cheese over green chili peppers.  
Cut 8 oz. cream cheese into cubes and place over the cheddar cheese.  
Cut cornbread into chunks and sprinkle over cheese.  
Dice the tomato and sprinkle over cornbread.  
Spread the 1-1/2 cup of mixed cheese over the bread.  
Beat the eggs with the milk, half & half, and dry mustard.  
Pour over 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 degrees.  
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!!

## Baked Cherry French Toast

<p><b>Ingredients:</b> 1 loaf of white bread 1/2 loaf of French bread 4 c. of frozen Door County cherries (rinsed and drained) 7 eggs 1 1/2 c. of milk 1 1/2 c. of half &amp; half 2 teas. vanilla extract 1/2 teas. nutmeg 1/2 teas. cinnamon 1/2 c. of sugar</p> <p><b>Topping:</b> 1/2 c. butter, soft or melted 1 c. brown sugar 2 Tab. dark corn syrup 1 cup chopped walnuts</p>	<p><b>Directions:</b> Cut the loaf of white bread into cubes. Place the cubes into a greased 9x13 pan. Spread the cherries over the bread. Cut ten 1 inch slices of French bread, place the slices over the cherries. Beat the eggs well, add the milk, cream, vanilla, nutmeg, cinnamon and beat again. Pour the egg and milk mixture over the French bread slices. Melt the butter, then add the brown sugar, corn syrup, and walnuts. Spread this topping on the bread. cover and refrigerate overnight. Preheat the oven to 350°. Bake uncovered for 50-60 minutes. Can cover with tinfoil for the last 15 minutes to keep it from getting too brown. Let set for about 10 minutes before slicing into 10 servings. Enjoy!!</p>
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## Cherry-Apple Crisp

<p><b>Ingredients:</b> 12 c. Apple (pref. McIntosh) 2 c. frozen Door County Cherries 2/3 c. Butter 1 c. Brown Sugar 2 c. Old Fashioned Oatmeal 2 Tsp. Cinnamon 1 Tsp. Nutmeg 2/3 c. Flour</p>	<p><b>Directions:</b> Spray a 9x13 pan with Pam. Peel &amp; slice the apples. Rinse &amp; drain the cherries. Spread both the apples and the cherries in the prepared pan.</p> <p><b>Topping:</b> Melt butter, add brown sugar, oatmeal, cinnamon, nutmeg and flour and mix. Sprinkle the topping over the apples &amp; cherries. Bake at 375° for 30 min., uncovered. Serves 12.</p> <p>If you like a lot of topping, just add another 1/2 recipe.</p>
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## Mary's Chocolate Zucchini Muffins

<p><b>Mix together:</b> 1 c. Brown Sugar 1 c. White Sugar 3 c. Flour 3 tsp. Baking Soda 1 tsp. Baking Powder 1 tsp. Salt 1 tsp. Cinnamon 3 oz. Grated Hershey Bar 1 Cup Mini Chocolate Chips 1/2 Cup Nuts (Optional)</p> <p><b>Mix Separately and then add to dry ingredients:</b> 3 Eggs, beaten 3 tsp. Vanilla 1 Cup Oil 2-1/2 Cups Grated Zucchini</p>	<p><b>Directions:</b> Preheat Oven to 400 deg. Fill Muffin Cups about 3/4 full Bake at 400 for 18-20 minutes Makes approximately 26 - 28 Muffins</p>
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## Crunchy Apple Cranberry Muffins

<p><b>Ingredients:</b> In a large mixing bowl sift together: 3 c. of flour 2 Tablespoons of baking powder 2 teaspoons of cinnamon Stir in: 1 c. of brown sugar 3 c. of old-fashioned oatmeal</p> <p>Melt in a separate medium sized bowl: 1/2 c. of butter</p> <p>Beat in: 3 eggs 2 c. of 2% milk 1/2 c. of sour cream.</p>	<p><b>Directions:</b> Mix the liquid ingredients into the dry ingredients. Then add: 2 cups of peeled and chopped apples 1 cup of frozen or fresh cranberries</p> <p>Preheat the oven to 350°</p> <p>We use large ice cream scoop sized portions in the muffins liners.</p> <p>Sprinkle the muffin tops with sugar or a cinnamon/sugar mixture before baking.</p> <p>Bake for 15-20 minutes. Makes approximately 20 muffins.</p>
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## Cherry Almond Cream Cheese French Toast

<p><b>Ingredients:</b> 1 loaf of white bread 4 cups of frozen Door County cherries (rinsed and drained) 16 oz. softened cream cheese 1/2 c. sour cream 1 c. sugar - divided 2 tsp. almond extract - divided 1/2 loaf of French bread 7 eggs 1-1/2 cups of milk 1-1/2 cups of half &amp; half 1/4 cup powdered sugar 1 cup sliced almonds</p>	<p><b>Directions:</b> Cut the loaf of white bread into cubes. Place the cubes into a greased 9 x 13" pan. Spread the cherries over the bread. Microwave the cream cheese to soften it. Add 1/2 c. sugar, 1 tsp almond extract and sour cream to cream cheese. Spread over cherries.</p> <p>Cut ten 1" slices of French bread, place the slices over the cherries. Beat the eggs well, add the remaining 1/2 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.</p> <p>Preheat the oven to 350 degrees. 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 into. Makes 10 servings. Enjoy!</p>
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## Door County Cherry Muffins

<p><b>Ingredients:</b> 4 c. flour 2 c. sugar 2 tbsp. baking powder 1 tsp. cinnamon 3 c. frozen &amp; rinsed Door County cherries 1 c. butter (melted) 1 c. milk 4 eggs 1 tsp. vanilla</p> <p><b>Topping:</b> 1 c. flour 1/2 c. sugar 1/3 c. soft butter 1/2 tsp. cinnamon</p>	<p><b>Directions:</b> Preheat oven to 425 degrees. Combine dry ingredients and blend. In a separate bowl, toss 1 tbs. of dry ingredients with cherries.</p> <p>In a <u>large</u> bowl, mix butter, milk, eggs and vanilla. Then add dry ingredients and stir until well moistened. Stir in cherries.</p> <p>Spoon batter into muffin tins to about 3/4 full and sprinkle with topping mixture. Bake at 400 degrees for 15-20 minutes. Makes about 2 dozen muffins.</p>
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## White Lace Inn Oatmeal Choc-Heath Bar Cookies

<b>Ingredients:</b> 2 c. Butter 2 c. White Sugar 2 c. Brown Sugar 4 Eggs 3 Tsp. Vanilla 4 1/2 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	<b>Directions:</b> Cream together butter, white sugar, and brown sugar. Beat in eggs and vanilla. Set aside. Mix together flour, baking powder, 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 underbake a little). Also, you can use 1/2 butter/1/2 margarine. Makes 4 doz. large cookies.
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## "Spring Fling" Pesto Egg Cups

<b>Directions:</b> Four - 6" corn Tortillas - microwave until soft Spray Four 4" ramekins or large muffin pan Form Tortillas in ramekins or muffin pan Beat 4 Eggs with 2 Cups Half & Half Add 1 TBLS Pesto and 1/2 cup diced tomatoes Pour into ramekins or muffin pan Sprinkle with 1/3 cup grated Parmesan cheese Bake ramekins on cookie sheet at 350 degrees for 30 - 45 minutes Sprinkle additional cheese on top while warm and serve.  Serves 4.
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## Pistachio Bread

<b>Ingredients:</b> 4 eggs (beaten) 1 pkg Duncan Hines Butter Golden Cake Mix 1 pkg Pistachio instant pudding 1 cup sour cream 1/4 cup water 1/4 cup oil	<b>Directions:</b> Add instant pudding to cake mix. Beat eggs, sour cream, water, and oil. Add to dry mix. Pour 1/2 of batter into 3 small greased bread pans. Sprinkle with cinnamon sugar. Add remaining batter to pans. Bake at 350 deg. for 25 minutes.
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## Pistachio Chocolate Chunk Muffins

<b>Ingredients:</b> 4 eggs (beaten) 1 pkg. Duncan Hines Butter Golden Cake Mix 1 cup flour 1 pkg. Pistachio instant pudding 1 cup sour cream 1/4 cup water 1/4 cup oil 1 large Hershey candy bar, chopped into chunks	<b>Directions:</b> Sift flour with cake mix. Add instant pudding & mix. Add cake mixture to eggs & stir well. Next, add the wet ingredients and stir well. Fold in the chocolate chunks. Pour into greased muffin cups. Sprinkle sugar on top. Bake at 400 degrees for 15 minutes.
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## Pumpkin Nut Bread

<b>Ingredients</b> 3½ cups flour 2 t baking soda 1 t baking powder 1 t ground cinnamon 1 t ground allspice 1 t ground nutmeg ½ t ground cloves 2½ cups sugar 1 cup brown sugar 1 cup vegetable oil 3 eggs 1 can (15 oz) pumpkin 1 cup buttermilk 1 cup chopped walnuts	<b>Directions</b> Pre-heat oven to 350 Spray 3 medium bread pans Sift all dry ingredients – set aside Beat together oil, eggs, pumpkin and buttermilk. Add to dry mixture.  Divide batter equally into 3 pans. Sprinkle chopped walnuts on top of each loaf. Bake 45 minutes.
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## Pumpkin Nut Muffins

**Ingredients:**

3 1/2 cups flour  
2 tsp baking soda  
1 tsp baking powder  
1 tsp salt  
1 tsp cinnamon  
1 tsp nutmeg  
1 tsp allspice  
1/2 tsp ground cloves  
2 1/2 cups sugar  
1 cup light brown sugar  
1 cup corn oil  
3 eggs  
1 (15 oz) can cooked pumpkin  
1 cup buttermilk  
1 cup chopped walnuts mixed with a little sugar

**Directions:**

Preheat oven to 400 degrees. Coat muffin pans with non-stick spray. Combine flour, baking soda, baking powder, salt cinnamon, nutmeg, allspice and cloves. In a large bowl beat sugars and oil until smooth. Add eggs and beat well. Add pumpkin and beat until smooth. Add dry ingredients alternating with buttermilk. Fill muffin rays half full and top with walnut/sugar mixture. Bake 20 minutes. Makes approximately 2 dozen muffins.

## Cherie's Creamy Rice Pudding

<p><b>Ingredients:</b> 1/2 to 1 c. golden raisins (to taste) 2 1/2 c. medium grain rice 2 T. butter (optional) 1 1/2 c. sugar 4 c. half &amp; half 2 tsp. vanilla 4 eggs</p> <p><b>Directions:</b> We get many requests for this recipe and once you've made it a couple of times, it's not as hard as it sounds. This is a family recipe of Cherie's.</p> <p>Cook the rice in 5 1/2 cups of water in a covered heavy kettle, over low heat until the water is just absorbed (about 15-20 minutes). Turn the heat off and let sit with lid on for about 10 minutes.</p> <p>Add 2 tablespoons of butter, 1 1/2 of sugar and 2 1/2 cups of half &amp; half. Turn heat back on and barely simmer low approximately 30-40 minutes, stirring every 10 minutes.</p>	<p>In a separate large bowl, add 4 eggs, vanilla, the remaining 1 1/2 cups of half &amp; half and mix. To this, add some hot rice mixture a tablespoon at a time stirring constantly until at least 1/2 of the rice mixture is in the egg mixture - then pour back into the original pan and cook 10 minutes covered and 10 minutes uncovered (stir every 5 minutes). Then add the raisins and cook another 5 minutes. Cool 15 minutes stirring occasionally. Refrigerate in a glass container if possible, if not, plastic. A sprinkle of nutmeg or cinnamon may be added as garnish, when served. You can serve warm (not hot) after you make it, or reheat slightly in a microwave, or serve chilled.</p> <p>Helpful hints: always use medium grain rice, use a heavy kettle, if rice starts to stick to the bottom of the pan while cooking - remove from burner and let stand for 5 minutes. you can substitute chopped dried apricots, dried cherries, or experiment. Enjoy and good luck.</p>
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## Scandinavian Fruit Soup ala White Lace Inn

<p><b>In a large kettle add:</b> 3 c. apple cider 1 lemon - cut in half lengthwise and then sliced very thin 1 orange - cut same as lemon 1/2 c. golden raisins (or to taste) 2 sticks of cinnamon 1/2 tsp. cinnamon 1/2 tsp. allspice pinch of ground cloves</p>	<p><b>Simmer covered until rinds are soft (about 20 min.) Then add:</b> 5 pounds sliced peaches 5 pounds sliced pears 16 oz. can or equivalent of frozen Door County Cherries (not juice) <b>Simmer another 15 minutes.</b> This recipe makes a large amount. You could cut the recipe in half. Serve it warm or cold. Great served warm or cold over rice pudding. Enjoy</p>
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## Southern Biscuit Muffins

<b>Ingredients:</b> 2 1/2 cups all purpose flour 1/4 cup sugar 1 1/2 T baking powder 3/4 cup cold butter 1 cup buttermilk	<b>Directions:</b> Preheat oven to 400 degrees. Grease 12 (2 1/2 -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. Remove from pan. Cool on wire rack.
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## Strawberry Rhubarb Muffins

<b>Ingredients:</b> 3 Cups flour 3/4 cup white sugar 3 1/4 teaspoons baking powder 3 eggs 3/4 cup milk 1/4 cup oil 1/4 cup sour cream 2 cups chopped rhubarb 1 cup chopped strawberries Chopped nuts (optional)	<b>Directions:</b> Preheat oven to 425 and line muffin cups. In a medium bowl, sift together the flour, sugar, and baking powder. In a separate bowl, beat together the eggs, milk, oil and sour cream. Add the creamed mixture to the dry ingredients and blend well. Fold in the rhubarb and strawberries. Spoon the batter into the muffin cups, filling about 3/4 of the way. Sprinkle additional sugar and chopped nuts over the tops of the muffins and bake 20 minutes. Makes one dozen.
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## Strawberry Rhubarb Muffins

**Ingredients:**

3 cups flour  
¾ cup white sugar  
3¼ tsps baking powder

3 eggs  
¾ cup milk  
¼ cup oil  
¼ cup sour cream

2 cups chopped rhubarb  
1 cup chopped strawberries  
(if using frozen strawberries be sure to thaw and drain)

**Directions:**

Sift dry ingredients  
Beat eggs, milk, oil and sour cream – blend with dry ingredients  
Add rhubarb and strawberries

Line muffin pan with paper muffin cups  
Fill ¾ full  
Sprinkle with sugar and nuts if desired  
Bake 425 degrees for 20 minutes  
Makes 24 muffins

## Pumpkin Apple Streusel Muffins

**Ingredients:**

2 1/2 c. flour  
2 c. sugar  
1 tsp. baking soda  
1 tsp. pumpkin pie spice  
1 15 oz. can solid-pack pumpkin  
3 eggs  
1/2 c. vegetable oil  
3 oz. cream cheese  
2 c. peeled and chopped apples

**Streusel Topping:**

1/2 c. flour  
1/2 c. sugar  
3 tbsp. melted butter  
1/2 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 3/4 full and sprinkle tops with streusel topping. Bake at 400 degrees for 15-20 minutes. Makes approximately 18 muffins.

## White Lace Inn Stuffed Croissants

**Ingredients:**

6 large croissants

3 large eggs

1½ cups milk

12 slices Canadian bacon

6 slices Monterrey Jack Cheese

1½ Granny Smith apples – sliced thin (optional)

**Directions:**

Whisk together eggs and milk. Spray baking dish with Pam. Slice croissants in half. Lightly dip bottom half in egg and milk mixture and place on prepared pan. Layer bacon, cheese and apple on top of croissant. Lightly dip top half of croissant in egg and milk mixture and place on top. Secure with toothpicks and bake at 350 degrees for 30 minutes. Remove toothpicks and sprinkle lightly with powdered sugar if desired.