

Rum Cake

Grease and flour bundt pan, then sprinkle with one half cup of chopped pecans. Preheat oven to 325 degrees.

Mix the following -

1 yellow cake mix

(I use the Betty Crocker Butter Recipe Yellow cake mix)

4 eggs

1 - 3.4 oz pkg instant vanilla pudding mix

one half cup of mazola oil

one half cup Captain Morgans Spiced Rum

one half cup water

Dash of nutmeg, cinnamon, and ground clove



Pour over pecans in bundt pan. Bake for 50 - 60 minutes.

Just before the cake is done, make the glaze -

Melt one stick of butter with one cup sugar, one quarter cup of rum (or a little more), one quarter cup of water. Boil for about 3 minutes...you have to watch this constantly or it will boil over and make a big mess on your stove.

As soon as the cake is done, pour glaze over it while the cake is still hot and still in the bundt pan. I usually put most of the glaze on the outside and inside of the cake...if you want the cake really moist you can pour more glaze right on the cake (the sponge part not the sides) then the glaze gets absorbed inside.

Let the cake sit in the bundt pan and soak up the glaze and cool, then serve. It's really good warm.

Raspberry Cream Cheese Coffee Cake

2 1/2 cups flour
3/4 cup sugar
3/4 cup butter
1/2 tsp baking powder
1/2 tsp baking soda
1/4 tsp salt
8 oz container sour cream
1 egg
1 tsp almond extract
8 oz cream cheese
1/4 cup sugar
1 egg
3/4 cup raspberry preserves
1/2 cup sliced almonds



Heat oven to 350°. Grease and flour bottom and sides of 9- or 10-inch springform pan. In large bowl combine flour and 3/4 cup sugar. Using pastry blender or fork, cut in butter until mixture resembles coarse crumbs. Reserve 1 cup crumb mixture. To remaining crumb mixture, add baking powder, baking soda, salt, sour cream, 1 egg, and almond extract. Blend well. Spread batter over bottom and 2 inches up sides of prepared pan (batter should be about 1/4" thick on sides.).

In small bowl combine cream cheese, 1/4 cup sugar, and 1 egg. Blend well, then pour over batter in pan. Spoon preserves evenly over cheese filling. In small bowl, combine 1 cup reserved crumb mixture and sliced almonds. Sprinkle over top. Bake at 350° for 45 to 55 minutes or until cream cheese filling is set and crust is golden brown.

Cool 15 minutes. Remove sides of pan. Refrigerate leftovers.

Slice of Mushroom Heaven

This is so yummy! Sorry Brady!

| | |
|----------------------------------|--------------------------------|
| 4 Tbsp butter | 1 1/2 cups half and half |
| 1 pound mushrooms, sliced | 3 eggs |
| 1/2 medium onion, finely chopped | 1 tsp salt |
| 1 clove garlic, crushed | 1/4 tsp pepper |
| 1/4 cup dry white wine | 3 cups shredded Gruyère cheese |
| 1 tsp lemon juice | (a little more than 1/2 pound) |

Preheat the oven to 350°.

Melt the butter in a heavy skillet over medium heat, and begin frying the mushrooms, onion, and garlic. When the mushrooms are limp, turn the heat up a bit and boil off the liquid. Stir in the white wine, and cook until that's boiled away too.

Stir in the lemon juice and turn off the heat. Transfer the mixture to a large mixing bowl, and stir in the half-and-half, eggs, salt, pepper and 2 cups of the cheese.

Spray an 8" x 8" baking pan with nonstick cooking spray, and spread the mixture evenly over the bottom. Sprinkle the rest of the cheese on top, and bake for 50 minutes, or until the cheese on top is golden.

Can be served hot or cold. 9 servings.



French Toast Casserole

1 loaf of French bread, cut into 1/2" slices
4 Granny Smith apples, cored, peeled, and sliced
1/2 cup melted butter
6 eggs
1 1/2 cups milk
1 tsp vanilla extract
1 cup brown sugar
1/2 cup raisins
1/2 cup chopped pecans
3 tsp ground cinnamon

Combine brown sugar, melted butter, and 1 tsp cinnamon. Spread evenly across bottom of 10" x 15" baking dish. Layer apple slices over brown sugar mixture, then sprinkle raisins and pecans over apples. Layer bread slices next. Whisk eggs, milk, vanilla, and balance of cinnamon and pour over bread slices. Cover each piece of bread with egg mixture if possible.



Bake at 350 degrees for 35-40 minutes. This dish can be prepared in advance and refrigerated overnight, then baked in the morning. I serve it with a pitcher of warm maple syrup.