

## **STRAWBERRY NUT BREAD**

*Dee Thompson*

**2 (10 oz.) pkg. frozen  
sliced strawberries,  
thawed**  
**4 eggs**  
**1¼ c. cooking oil**  
**2 c. sugar**

**3 c. all-purpose flour**  
**1 Tbsp. ground cinnamon**  
**1 tsp. salt**  
**1 tsp. soda**  
**1¼ c. chopped nuts**

Preheat oven to 350°. Beat eggs in a bowl until fluffy. Add cooking oil, sugar, and strawberries. Sift together flour, cinnamon, soda, and salt in a mixing bowl. Add strawberry mixture, using a spoon, and mix until well blended. Stir in nuts.

Pour into 2 greased and floured 9x5x3 inch loaf pans. Bake at 350° for 1 hour. Cool in pans for 10 minutes, then turn out and cool on racks.

## **SWEET SAUSAGE ROLLS**

*Casey Hayes*

**1 (8 oz.) tube of  
refrigerated crescent  
rolls**  
**24 Little Smokies  
sausages**

**½ c. butter or margarine,  
melted**  
**½ c. chopped pecans**  
**3 Tbsp. honey**  
**3 Tbsp. brown sugar**

Unroll crescent dough and separate into triangles. Cut each lengthwise into 3 triangles. Place a sausage on the long end and roll up tightly; set aside. Combine remaining ingredients in an 11x7x2 inch baking dish. Arrange sausage rolls, seam side down, in butter mixture. Bake, uncovered, at 400° for 15 to 20 minutes or until golden brown.