

FRENCH TOAST SOUFFLÉ

10 c. cubed sturdy white bread
(about 16 slices)
Cooking spray
1 (8-oz.) block cream cheese
(less fat can be used)
8 lg. eggs

1½ c. milk
⅔ c. half-and-half
½ c. maple syrup
½ tsp. vanilla
2 T. powdered sugar
¾ c. maple syrup

Spray a 9 x 12-inch baking dish. Place bread cubes in dish. Beat cream cheese until smooth. Add eggs one at a time, beating well after each. Add milk, half-and-half, ½ cup maple syrup and vanilla. Mix until smooth. Pour cream cheese mixture over bread. Cover and refrigerate overnight. Preheat oven to 375°. Remove from refrigerator; let stand 30 minutes. Bake for 50 minutes or until set. Serve with powdered sugar and maple syrup.

SOUR CREAM TWISTS

1 pkg. dry yeast
¼ c. warm water
3½ c. flour
1 tsp. salt
½ c. shortening
½ c. butter

1 c. sour cream
1 tsp. vanilla
1 whole egg
2 egg yolks
1 c. sugar

Dissolve yeast in water. Set aside. Mix flour and salt. Cut in shortening and butter until lumpy. Add yeast, sour cream, vanilla and eggs. Mix well. Cover and set in refrigerator several hours or overnight. Sprinkle sugar on a bread board. Roll out dough, folding and turning several times (uses up sugar and creates layers). Roll about ¼ inch thick. Cut into strips, ½ x 6 inches. Twist and place on greased sheet. Bake at 350° for 10 to 12 minutes. Remove immediately