

REGAL BREAD PUDDING

3 c. applesauce
1 tsp, lemon Juice
5 slices raisin whole wheat bread
3 tbsp. butter

1/4 c. marmalade
1 1/2 tsp. cinnamon
2 tbsp. sugar

Combine applesauce and lemon juice; place half this mixture in a small casserole. Spread bread sides with butter and marmalade. Cut 4 slice into cubes; cut remaining slice in 4 triangles. Place cubes on applesauce in casserole; combine cinnamon and sugar, sprinkle 1/2 over cubes, top with remaining applesauce. Arrange triangle in a pattern to top casserole; sprinkle with remaining cinnamon and sugar. Bake at 350° for 1/2 hour. Yield: 6 servings.

Cheryl Blakeney

CREAM CHEESE BROWNIES

Cake Mixture:

1 German Chocolate cake mix
2 sticks softened butter

2 eggs

Mix together and spread in bottom of an oblong cake pan.

Top:

1 (8 oz.) pkg. cream cheese,
softened

3 eggs
1 lb. box powdered sugar

Mix together. Pour over the cake mixture. Cook on 300° for 55 minutes. Top with milk chocolate chips. Just sprinkle on top.

*Joey Pepmiller
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