

Two Brunch Recipes from Michele Montgomery

Overnight French Toast~Around the Table~Tribune (Dec. 23, 2012)

Arrange 6 slices of Cinnamon Streusel bread (Costco) in a buttered 13-by-9 inch baking dish. In a large bowl, beat 6 eggs, 1 1/4 cups milk*, 1/4 cup half-and-half, 1/4 cup sugar, 2 Tbsp maple syrup, 1 1/2 tsp vanilla extract, 1/4 teaspoon of salt.* Pour over bread. Refrigerate, covered, overnight. In the morning, bake in a preheated oven at 400 degrees for 30 minutes until golden brown. Let cool for a few minutes then dust with confectioners' sugar. Serve with fresh fruit and hot maple syrup.

Serves 6. *I didn't use any salt. I use organic 2% milk. Enjoy!

Oven Omelet from Betty Crocker (Weekend Breakfasts)

1/4 cup margarine or butter

18 eggs

1 cup dairy sour cream

1 cup milk*

2 teaspoons of salt

1/4 cup chopped green onions (with tops)~I used Herbes De Provence

Heat oven to 325 degrees. Heat margarine in rectangular baking dish, 13 X 9 X 2 inches, in oven until melted. Tilt dish to coat bottom. Beat eggs, sour cream, milk* and salt* until blended. Stir in onions. Pour into dish.

Bake until eggs are set but moist almost 35 minutes. Cut into serving pieces. Serves 12. Enjoy~

*I didn't use any salt. I use organic 2% milk. Most of the time, I will melt the butter in the microwave. I will cover the omelet and refrigerate until the next morning! I serve both dishes for brunch along with a fruit salad and a coffee cake! Have a fun brunch! Michele