

Whipping Cream

1 cup whipping cream
3 tablespoons sugar
1 teaspoon vanilla extract

Mix all the ingredients together in a mixing bowl. Mixture is ready when peaks form in cream

Salad Dressing

1 cup balsamic vinegar
½ cup olive oil
3-6 cloves of garlic
½ teaspoon salt
½ teaspoon pepper
¼ teaspoons dry mustard
Walnuts
Feta cheese

Pumpkin Bread

2 Cups Canned Pumpkin
3 1/2 Cups Unsifted Flour
2 1/4 Cups Sugar *
2 Teaspoons Baking Soda
1 1/4 Teaspoon Salt
1 Teaspoon Ground Cinnamon
1 Teaspoon Ground Nutmeg
1 Cup Corn Oil
2/3 Cups Water
4 Eggs

Preheat oven to 350 degrees

Grease and flour two (9x5x3 inch) loaf pans.

Stir together in large bowl flour, sugar, baking soda, salt, cinnamon, and nutmeg.

In a second bowl, stir together pumpkin, corn oil, and water.

Add eggs one at a time, beating well after each addition.

Make a well in center of flour mixture. Add pumpkin mixture and stir just until flour is moistened.

Pour into prepared pans. Bake at a 350 degree oven 1 hour and 3 min. (Minimum) Bread can take up to 1 hour and 15 min. Depending on oven. Bread is done when a toothpick comes out clean when inserted into the center of the bread.

Cool 10 minutes before removing from pan. Cool on rack. Store overnight.

This bread is better when cooled. It's great with cool whip or whipped cream.
Freezes well and tastes fine defrosted.

*Traditional recipe calls for 2 1/4 Cups Sugar. If you like it sweet you can use 3 Cups Sugar.

Baked Cranberry-Apple French Toast

1 Cup Dried Cranberries	3 Tablespoons butter, plus extra for greasing pan
5 Tablespoons Orange extract	1 Lbs. Loaf French or Italian or Egg Bread
1/2 Cup Brown Sugar Packed	10 Eggs
1/2 Cup Granulated Sugar	3 1/2 Cups Milk
1 1/2 Teaspoon Cinnamon	1 Tablespoon Vanilla Extract
1 Teaspoon Nutmeg	1/4 Cup Heavy Whipping Cream
6 to 8 Apples, Peeled, Quartered and Sliced	Maple Syrup Warmed

Soak Cranberries in Orange Extract

Combine brown sugar, 1/4 cup granulated sugar, cinnamon and nutmeg. Add apple slices and toss to coat.

Melt 1 1/2 Tablespoons butter in a large skillet over medium-high heat. Add half of apples, stirring often, until sugar melts and apples just begin to get tender, about 5 minutes. Remove from skillet and set aside to cool. Repeat with remaining 1 1/2 tablespoons butter and remaining apples.

Cut bread into 1/2 inch-thick slices.

Mix eggs, milk and vanilla. Drain liquid from cranberries and add liquid to milk mixture.

Place bread slices in 1 layer on bottom of buttered 13 X 9-inch baking pan. Pour 1/2 milk mixture over bread. Sprinkle with drained cranberries. Top with second layer of bread slices. Pour remaining milk mixture over top. Add layer of cooled apples. Cover with foil and refrigerated.

When ready to serve, remove foil and gently brush top with cream. Sprinkle with remaining 1/4 cup granulated sugar. Place baking dish in slightly larger pan and pour water into larger dish so that water comes halfway up sides of smaller pan. Bake at 325 F degrees until knife inserted in center comes out clean, 1 to 1 1/2 hours. Serve with maple syrup.