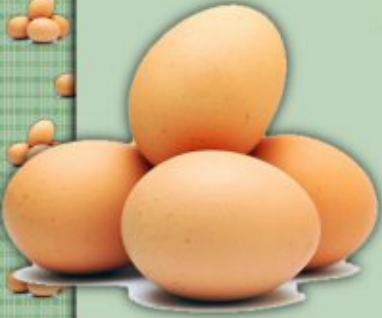


Eggnog Bread

ingredients:



2 eggs

1 cup sugar

1 cup dairy eggnog

1/2 cup butter, melted

1/4 tsp nutmeg

2 tsp rum extract

1 tsp vanilla

2 1/4 cup flour


2 tsp baking powder

directions:

Preheat oven to 350 degrees. Grease bottom of bread pan. Beat eggs, add sugar, eggnog, butter, rum and vanilla. Blend well, add flour, baking powder and nutmeg. Stir until just moistened. Pour into greased pan. Bake at 350 degrees for 45-50 minutes or until toothpick comes out clean. Cool 10 minutes. Remove from pan. Cool bread completely before slicing.

Monkey Bread

ingredients:

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- 4 cans refrigerated biscuits
 - 1 cup sugar
 - 1 Tbsp cinnamon
 - 1/2 cup melted margarine
 - 2/3 cup packed brown sugar

directions:

Preheat oven to 325 degrees. Grease Bundt pan or tube cake pan. Cut biscuits into fourths. In a separate bowl, combine the sugar and cinnamon. Roll biscuit pieces into the cinnamon sugar mixture and place the pieces into the prepared pan. Combine melted butter with brown sugar. Pour over biscuits in pan. Bake at 325 degrees for 45 minutes or until golden brown. Let cool for 10 minutes, then invert pan. Pull apart and eat.



Pumpkin Cranberry Bread

ingredients:

2 1/4 cups all-purpose flour
1 Tbsp pumpkin pie spice
1 tsp baking powder
1/2 tsp salt
2 eggs
2 cups granulated sugar
1/4 cup vegetable oil
1/4 stick butter
1 cup solid pack pumpkin
1 cup chopped fresh cranberries
1/2 cup brown sugar
2 tbsp cinnamon

Topping:

1/2 cup sugar
1/3 cup flour
1/2 stick butter
1 tbsp finely chopped
fresh cranberries
1/2 tsp cinnamon

directions:

In a large bowl, combine flour, pumpkin pie spice, baking soda, salt and cinnamon. In a small mixer bowl, beat eggs, beat in both sugars, oil and pumpkin. Pour pumpkin mixture into dry ingredients; stir until moistened. Stir in cranberries. Spoon batter into 2 greased and floured 8x4 inch loaf pans. Divide topping between the pans, spreading evenly over loaves. Bake in preheated 350 degree oven for 60 minutes or until a wooden pick comes out clean. Cool for 5-10 minutes. Remove from pans.

Cheddar Pennies



ingredients:

- 2 cups sifted all-purpose flour
- 1 pinch salt
- 1 pinch cayenne pepper
- 6 oz shredded cheddar cheese
- 1/2 cup butter, melted

directions:

Preheat the oven to 325 degrees F. Lightly grease a large cookie sheet. In a medium bowl, mix together the flour, salt and cayenne pepper. Stir in the Cheddar Cheese and melted butter to form firm dough. Roll pieces of dough into ropes as big around as a penny. Slice into 1/4 inch slices. If dough is too soft, it can be chilled until firm. Place slices onto the prepared cookie sheet so they are 1 inch apart. Bake for 20-25 minutes in the preheated oven, until the bottoms of the pennies are lightly toasted and the tops are firm. Allow to cool completely before serving. Store in an airtight container at room temperature.