

Jill Snyder

Aunt Connie's icing:

3 cups Crisco
2 egg whites
1 pkg. cream whip
2 lb. powder sugar
1/2 cup water
1 tsp. vanilla

Beat 20 min. to 1/2 hr.

Debbie Griffith

Monkey Bread

24 frozen dinner rolls
3-3/4 oz. pkg. non instant butterscotch pudding mix
1/2 c. butter
3/4 c. brown sugar packed
1/2 c. chopped walnuts
3/4 t. cinnamon

Arrange frozen rolls in greased tube pan. Sprinkle dry pudding mix over rolls. Cook butter, brown sugar, walnuts (I usually omit the walnuts due to the peanut allergy thing) and cinnamon over low heat until sugar is dissolved and mixture bubbles: pour over rolls. Cover tightly with foil and let stand on counter overnight. Bake uncovered at 350 degrees for 30 minutes. Let stand 5 minutes then invert onto serving platter.

Debbie Griffith

Breakfast Casserole

6 eggs
2 c. milk
1tsp salt
1 tsp. dry mustard (I usually omit because my kids don't like it)
4 slices bread, cubed
1 lb. regular or hot sausage
1 c. grated sharp cheese

Cook sausage until done, breaking it into bits as you cook it. Drain and set aside. Beat eggs; add milk, salt and dry mustard. Into a greased baking dish, layer the bread, sausage and cheese. Pour egg mixture over these ingredients; refrigerate overnight. This is easy and ready to be popped into the oven. Bake at 350 degrees for 45 minutes. Use a 2-quart casserole dish 12x8x2