



July Recipes

FRESH PEACH MUFFINS

Presented by Garden Gate Get-A-Way Bed & Breakfast, Millersburg

1 cup chopped fresh peaches
 1/3 cup sugar
 1 tablespoon baking powder
 1 large egg
 1/4 cup margarine, melted
 1 teaspoon lemon juice
 2 cups flour
 1/2 teaspoon ground cinnamon
 1 cup milk

Preheat oven to 350 degrees. Lightly grease, or line with paper baking cups, twelve 2 3/4 inch muffin cups. Place the peaches in a small bowl and sprinkle with lemon juice and 1 tablespoon of sugar. Set aside. In a large bowl, blend together the flour, remaining sugar, baking powder and cinnamon. In a medium bowl, beat the egg until thick and light colored. Beat in the milk and margarine. Stir in the peaches. Combine the 2 mixtures until the dry ingredients are just moistened. Spoon the batter into the prepared muffin cups, filling each about 3/4 full. Bake for 15-20 minutes, or until a cake tester or wooden toothpick inserted into the center of a muffin comes out clean. Cool in the pan on a wire ware for 5-7 minutes. Serve warm.

BLUEBERRY-STUFFED FRENCH TOAST

12 slices Texas toast
 8 ounces cream cheese
 2 cups blueberries, fresh or frozen
 9 eggs
 2 cups milk
 1/2 cup maple syrup

Cut bread into 1 inch cubes and place in greased 9-by-13 inch baking pan. Cut cream cheese into small cubes and scatter on top of bread. Sprinkle blueberries over bread and cream cheese. If you wish to make the French toast at a later time, you may cover the pan and chill up to 24 hours.

When ready to bake, whisk together eggs (well-beaten), milk and maple syrup. Pour over bread/blueberry mixture in pan, making sure to evenly soak the bread. Bake at 350 degrees for 40-45 minutes. If the mixture browns too quickly, cover with foil the last 10 minutes. Let stand 10 minutes before serving. Serve with maple or blueberry syrup. Yield: 12 servings.

STREUSEL COFFEE CAKE

Presented by The Berlin Village Gift Barn, Berlin

Cake:
 1 white or yellow cake mix
 1/4 cup vegetable oil
 3 eggs