

EASY BAKING

LAYERED SPINACH SUPREME

Serves/Makes: 8

INGREDIENTS:

Crust:

2 eggs, beaten

1 cup Bisquick baking mix

1/4 cup whole milk

Optional – ¼ cup finely chopped onions, 2 cloves minced garlic

Topping:

2 eggs, beaten

1 ½ cups ham, chopped

10 ounce package frozen chopped spinach that has been thawed, squeezed dry and pulled apart

1/2 cup Parmesan cheese, grated

4 ounces Monterey Jack cheese, cut in 1/2" cubes

12 ounce carton cottage cheese

1/2 teaspoon salt

DIRECTIONS:

Heat oven to 375 degrees. Butter 9 x13 inch baking dish.

Beat 2 eggs in small bowl. Mix in milk, Bisquick, and the optional onion and garlic. Beat vigorously for 20 strokes. Spread in the buttered dish.

Beat 2 eggs in large bowl. Mix in all remaining ingredients and spoon evenly over the batter.

Bake until set, about 30 minutes. Let stand 5 minutes before cutting.

MAGIC COOKIE BARS

Serves/Makes: 15 bars

INGREDIENTS:

2 ½ cups graham crackers, crushed

½ cup sugar

1 stick of butter, melted

1-2 cups chocolate chips

1-2 cups chopped walnuts

- 1-2 cups sweetened coconut flakes
- 1 can sweetened condensed milk

DIRECTIONS:

Heat oven to 350 degrees. Butter 9x13 baking dish.

In small bowl, mix graham crackers crumbs, sugar and melted butter.

Press mixture firmly in the pan.

Sprinkle on 1-2 cups chocolate chips, 1-2 cups chopped walnuts, 1-2 cups sweetened flake coconut.

Drizzle 1 can of sweetened condensed milk over it all.

Bake for 20-25 minutes.

BLUEBERRY MUFFINS

Serves/Makes: 24

INGREDIENTS:

- 4 eggs
- 2 cups white sugar
- 1 cup vegetable oil
- 1 teaspoon vanilla extract
- 4 cups all-purpose flour
- 1 teaspoon salt
- 1 teaspoon baking soda
- 2 cups sour cream
- 2 cups blueberries

DIRECTIONS:

Preheat oven to 400 degrees F (200 degrees C). Grease 24 muffin cups or line with paper muffin liners.

In large bowl beat eggs, gradually add sugar while beating. Continue beating while slowly pouring in oil. Stir in vanilla. In a separate bowl, stir together flour, salt and baking soda.

Stir dry ingredients into egg mixture alternately with sour cream. Gently fold in blueberries. Scoop batter into prepared muffin cups.

Bake in preheated oven for 20 minutes.