

LEMON BLUEBERRY BREAD

Prep 1 hour 30 min Cook 1 hour 5 min Total Time 2 hours 35 min Servings 10

INGREDIENTS

1/2 cup butter (I like salted, softened)

1 cup sugar

2 eggs

3 Tablespoons freshly squeezed lemon juice (about 2 lemons)

1 1/2 cups unbleached white flour

1 1/2 teaspoons of baking powder

1/4 teaspoon of salt

1/2 cup of orange juice

1 cup of fresh or frozen blueberries

Optional: Powdered sugar glaze or drizzle of vanilla frosting

INSTRUCTIONS

First, get your lemon juice ready. Wash off the outside of the lemons, and then roll them around under your hand to soften and “loosen” up the juice inside.

Then cut in half and squeeze out the juice, being careful to remove any seeds.

In your mixer bowl, first beat together the butter and sugar, then add the eggs and lemon juice. I let mine mix while getting the other ingredients ready, so that it becomes nice and silky.

In a separate bowl, stir together the flour, baking powder and salt.

To give my bread an extra citrus deliciousness, I like to use orange juice instead of

milk for the liquid. So measure out your orange juice.

Now alternately add your flour mixture and orange juice to your creamed sugar,

eggs and lemon juice, just a bit at a time till it's all incorporated.

This really makes a beautiful batter.

Now if you're using frozen blueberries (not for fresh) stir them with a Tablespoon

of flour. This will soak up some of the moisture when they bake.

Turn off your mixer and gently stir the blueberries into the batter.

Generously grease an 8 x 4 inch bread pan (especially the bottom very well). Pour

in your batter and bake in a preheated 350 degree oven for around 60 to 70

minutes, depending on the heat of your oven.

Mine takes right around 65 minutes before a knife or toothpick inserted comes out cleanly.

Let it sit in the pan for a few minutes before you turn it out onto a clean towel or cooling rack.

Easy Lemon Raspberry Ricotta Cake

PREP TIME 10 minutes COOK TIME 1 hour TOTAL TIME 1 hour
10

minutes

Ingredients

- 1 1/2 cups all-purpose flour
- 1 cup sugar
- 2 tsp baking powder
- 3/4 tsp salt
- 3 large eggs
- 1 1/2 cups whole milk ricotta
- 1 tsp vanilla extract
- 1/2 cup (1 stick) unsalted butter, melted
- 1 tablespoon lemon zest
- 1 tablespoon fresh lemon juice
- 1 1/2 cups frozen raspberries (or any berries), divided

Instructions

Preheat oven to 350 degrees and grease a cake pan. I use a Springform pan for ease of cutting but it is not required.

Whisk together the flour, sugar, baking powder and salt

Whisk the ricotta, eggs and vanilla in a medium bowl until smooth. Fold this into the dry ingredients until just blended.

Fold in the butter, lemon zest and lemon juice, followed by 1 cup of the frozen raspberries. Be gentle with the berries so as not to crush them.

Loaded Pizza Pasta Casserole

Total:65 mins Prep:20 mins Cook:45 mins Yield:8 Servings

This hearty hamburger pizza casserole is perfect for satisfying a pizza craving without having to order takeout. It makes a fabulous everyday

family meal, as well as a great option to take to a potluck dinner. Add

a simple tossed green salad and garlic bread for a satisfying dinner.

This makes excellent leftovers, too. Just cover the baking dish with

foil and reheat the casserole in a 400 degree F oven for about 25

minutes, stirring about halfway through the cooking time.

Ingredients

10 ounces shaped pasta, such as fusilli or elbows

2 tablespoons olive oil

8 ounces mushrooms, sliced

1 pound 85 percent lean ground beef

1 medium onion, chopped

1/2 cup red or green bell pepper, chopped

2 cloves garlic, finely minced

1/2 teaspoon dried leaf basil (or about 1 to 2 teaspoons fresh chopped basil)

1/2 teaspoon dried leaf oregano

1/4 to 1/2 teaspoon crushed red pepper
14 ounces pizza sauce
14.5 ounces can diced tomatoes
1 or 2 (2 1/4-ounce) cans sliced ripe olives
4 to 6 ounces sliced pepperoni
12 to 16 ounces mozzarella cheese (or a pizza blend of
cheeses,
shredded, divided)
Kosher salt and ground black pepper, to taste

Steps to Make It

Heat the oven to 350 degrees F. Lightly grease a 9x13 baking pan.

1. Cook the pasta in boiling salted water following package directions.

Drain well and set aside.

While the pasta is cooking, heat the olive oil in a large sauté pan or

skillet over medium heat. Add the mushrooms and sauté until golden

brown. Remove to a plate and set aside.

Add the ground beef and onion to the skillet and cook, stirring, until

the onion is translucent.

Add the bell pepper and garlic and continue cooking, stirring, until the

beef is no longer pink. If necessary, drain and discard excess grease.

Add the basil, oregano, crushed red pepper, pizza sauce, and tomatoes, along with the olives, pepperoni, and the reserved cooked sliced mushrooms. Heat until the sauce begins to simmer. Taste and add salt and freshly ground black pepper, as needed.

Combine the beef and pepperoni sauce mixture with the drained pasta.

Toss to blend thoroughly.

Spoon half of the pasta mixture into the prepared baking dish. Top with

half of the shredded cheese.

Spoon the remaining pasta mixture over the cheese layer and finish with

the remaining cheese.

Bake for 25 to 35 minutes, until hot and bubbly and the cheese is

thoroughly melted.

Tips

There are a number of other possible add-ins or substitutions for this

hamburger pizza casserole, including cooked bacon for smoky flavor,

Italian sausage instead of the ground beef (or a combination), jalapeño

peppers, spinach, and chopped canned or marinated artichoke hearts.

Cook the pasta to al dente, which means it's still slightly undercooked.

The pasta will continue to cook in the sauce while the casserole is baking. If you don't have pizza sauce on hand, make up a quick version by combining canned crushed tomatoes with olive oil, a splash of balsamic vinegar, 2 teaspoons garlic powder, and 1 tablespoon Italian seasoning.

Recipe Variations

Hawaiian pizza casserole: Replace the beef and pepperoni with slices of fully cooked ham and chopped pineapple.

Skillet pizza casserole: Instead of layering the casserole and baking the dish, add the cooked pasta directly to the skillet in which the sauce and meats cooked. Stir well, and then top the mixture with all the shredded cheese. Let the cheese melt and serve directly from the skillet.

Fried Ravioli for the big game

Total: 50 mins Prep: 30 mins Cook: 20 mins

Yield: 36 ravioli (serves 8)

As its name suggests, fried ravioli are essentially breaded, deep-fried versions of the popular filled pasta that make a fun appetizer. To serve, they're sprinkled with Parmesan cheese, basil, and dipped in a tasty marinara sauce.

Four-cheese ravioli works best in this recipe because they have the most flavor. Plain cheese ravioli don't pack as much of a punch and get a little lost in the breading. You can also use other types of premade ravioli that have stronger fillings like a prosciutto or mushroom.

Ingredients

1/2 cup all-purpose flour

1 teaspoon salt

1 teaspoon pepper

5 eggs

1/3 cup whole milk

2 (9 -ounce) containers four-cheese ravioli

2 cups Italian seasoned bread crumbs

1/4 cup Parmesan cheese

4 cups light oil (for frying)

1 cup marinara sauce

Garnish: chopped basil and Parmesan cheese

Steps

Combine the salt and pepper with the flour in a shallow dish.

Set up a breading station. This dish will be the first dish in the sequence.

Next, whisk together the eggs with the whole milk in a separate shallow dish. Place this dish as the second step in the breading station.

Finally, mix together the bread crumbs and Parmesan cheese in a third shallow dish. This will be the last step in the breading sequence.

Heat the oil in a heavy bottomed pot to 375 F. You can monitor the temperature using a frying or candy thermometer. Check the temperature as you are frying to maintain this temperature. Turn the heat up or down depending on the temperature.

Dip the ravioli in the flour, coating both sides of the pasta. Next, cover the ravioli in the egg wash, coating the ravioli completely. Finally, roll the ravioli in the seasoned bread crumbs.

Place the completed ravioli on a baking sheet or plate until the oil is ready for frying.

Fry 4 to 5 ravioli at a time for about 1 minute per side or until golden brown on both sides.

Remove from the oil and allow them to drain on a paper towel-lined baking sheet. Keep frying the ravioli in batches. Keep the completed ravioli hot in a 250 F oven while you complete frying.

Once you are ready to serve, heat the marinara sauce until warmed through. Place the sauce in a serving dish.

Sprinkle the ravioli with grated Parmesan cheese and shredded basil leaves.

Serve warm with the marinara sauce and enjoy!

Tips

Fried ravioli are super easy to whip together ahead of time and fry up for a party. Just follow all of the breading steps and place them in the refrigerator or freezer overnight. Take them out right before you are ready to fry the next day. Besides the breading, they don't require any prep as you can buy the ravioli premade at the store.

Frozen ravioli can work for this recipe too, but the kind you find in the refrigerated deli section of the grocery store work the best. Make sure to thaw frozen ones in the refrigerator before you are ready to bread and fry them.

Low-Calorie Banana Bread

Total: 75 mins Prep: 15 mins Cook: 60 mins

Yield: 10 Slices (10 Servings)

This low-calorie banana bread recipe has been tweaked to remove some of the sugar and butter, but don't let the "low-calorie" label deter you from trying this delicious version of the classic quick bread. The applesauce in this recipe serves two purposes by replacing half of the butter and adding sweetness since the sugar is half the amount in traditional recipes.

Try serving this for breakfast or snacks and don't feel guilty doing it. The bread turns out wonderfully moist and fills the whole house with its mouth-watering aroma while baking.

Ingredients

1/4 cup sugar

1 ounce / 2 tablespoons butter (softened)

1 large room-temperature egg (beaten)

1/4 cup unsweetened applesauce

1 cup ripe bananas (mashed)

3/4 cup all-purpose flour

1/2 cup whole-wheat flour

1/2 teaspoon baking soda

1/4 teaspoon salt

Steps to Make It

Heat oven to 350 F. Coat an 8 by 4-inch loaf pan with cooking spray and set aside.

In a large mixing bowl, combine the sugar and softened butter with a mixer at medium speed, about 3 minutes or until the butter and the sugar are well combined, light, and fluffy.

Add the egg and the applesauce, then beat another 2 minutes. Gently fold in the bananas.

Lightly spoon the all-purpose flour and whole-wheat flour into dry measuring cups and level with a knife. Combine the two flours, baking soda, and salt in a separate large bowl.

Add the flour mixture to the banana mixture, 1/2 cup at a time, mixing after each addition until the batter is moistened and no dry streaks of flour show.

Carefully pour all of the batter into the loaf pan, using a spatula to scrape the sides of the bowl.

Place the pan in the oven and for 50 minutes to 1 hour or until a wooden pick inserted in center of the bread comes out clean.

Allow the bread to cool in the pan for 5 minutes. Remove the bread from the pan and cool completely on a wire rack.

Unstuffed Peppers Casserole Recipe

Total:60 mins Prep:15 mins Cook:45 mins Yield:Serves 6

This is an easy way to enjoy stuffed pepper flavors, and because the

prep work is so simple, the recipe takes about half the time.

The

casserole is made with ground beef, rice, tomatoes, and cheese, along

with peppers and seasonings. The casserole is made with all of the

familiar ingredients you would expect from a classic baked stuffed peppers.

Ingredients

1 1/2 pounds ground beef

1 cup chopped onion

1/2 cup chopped celery

2 large bell peppers, cut in 1-inch squares

1 1/2 teaspoons salt

1 teaspoon celery flakes, optional

1/2 teaspoon freshly ground black pepper

1/2 teaspoon dried leaf oregano

1/2 teaspoon dried leaf basil

1/2 teaspoon garlic powder

1 can (14.5 ounces) diced tomatoes

1 can (15 ounces) tomato sauce, divided

1 1/2 teaspoons Worcestershire sauce

1 1/2 cups cooked rice

8 ounces shredded Cheddar cheese or Cheddar Jack blend

Steps to Make It

Heat the oven to 350 F.

Lightly grease a 3-quart baking dish.

In a large skillet over medium heat, brown the ground beef with

the onion and celery for 5 minutes. Add the bell pepper, salt, freshly

ground black pepper, celery flakes, if using, oregano, basil, and

garlic powder. Continue sautéing until the vegetables are tender and

the meat is no longer pink.

Add the tomatoes to the beef, along with half of the tomato sauce and the Worcestershire sauce. Stir to blend. Simmer for 5

minutes. Stir in the rice and half of the cheese.

Spoon the meat mixture into the prepared baking dish. Spoon the

remaining tomato sauce evenly over the top, then sprinkle with the

remaining cheese.

Bake for 25 to 30 minutes, until hot and bubbly. Serve with a tossed salad and biscuits.

Eggnog French Toast

Total: 45 mins Prep: 15 mins Cook: 30 mins

Yield: 8 slices (serves 4)

Add a Comment

Ingredients

For the French Toast

1 cup eggnog

1 cup milk

3 eggs

1/4 teaspoon nutmeg (freshly grated)

1 teaspoon ground cinnamon

2 teaspoon vanilla extract

8 slices bread (preferably challah or brioche)

2 tablespoons of butter

For the Cinnamon Whipped Cream

1 cup of heavy cream

2 tablespoons powdered sugar

1 teaspoon ground cinnamon

1/2 teaspoon vanilla extract

Optional: maple syrup

Steps to Make It

Whisk together the eggnog, milk, eggs, nutmeg, cinnamon, and vanilla

extract in a large bowl or casserole dish. Choose a container that will

be a good size and shape for dipping the bread slices. It's helpful to

be able to soak all of the bread at once.

Slice the bread into thick slices if you are using challah or brioche.

Soak the bread in the eggnog mixture for 10 minutes, flipping after

5 minutes.

Heat a griddle or large non-stick pan on medium heat and once it is

preheated, add the butter. Spread the butter evenly over the pan.

Add the slices of toast in a single layer on the griddle. Turn the heat

to medium low and cook 2 to 5 minutes per side.

While the French toast is cooking, prepare the cinnamon whipped

cream. Add the heavy cream to a medium-sized bowl. Beat on high

speed with a hand mixer. Once the cream has thickened, stop beating

(do not over beat, it will turn into butter). Gently beat in the sugar,

cinnamon, and vanilla extract.

Serve the French toast with warm maple syrup and the cinnamon

whipped cream.

Tips

Challah or brioche breads work best for this recipe. Both varieties

provide a great richness that goes very well with the creamy eggnog.

They also hold up well to the thick batter as they are heartier and

are less likely to fall apart.

You can use any style of eggnog you wish. Try out this homemade

rum eggnog or use up any leftovers you have in your fridge from the

holidays. Just be aware that the flavor might vary slightly as some

eggnogs contain more spices, alcohol, or flavorings.

You can easily make the batter for the French toast ahead of time.

You can even soak the bread in the batter overnight and turn it into

a French toast bake. Simply chop up the bread into large chunks and

add it to the batter. Place it in the fridge overnight and pop it in the

oven at 375 F for 40 minutes.