

Snickerdoodles

From The Joy of Cooking

Makes 3 dozen



Ingredients

- 1 1/2 cups all-purpose flour
 - 1 1/2 teaspoons baking powder
 - 1/2 cup unsalted butter
 - 1 cup granulated sugar
 - 2 large eggs
 - 1/2 cup whole milk
- Cinnamon sugar for rolling:
- 1/4 cup sugar
 - 4 teaspoons cinnamon

Directions

- Preheat oven to 350 degrees.
- In a medium bowl, whisk together the flour, baking powder, and salt. Set aside.
- In a large mixing bowl, beat the butter and sugar until light and fluffy, about 2-3 minutes.
- Add the eggs one at a time, beating well after each addition. Mix in the vanilla extract.
- Stir the flour mixture into the butter mixture until smooth.
- Form dough into generous 1 1/4 inch balls. Roll in cinnamon sugar mixture and place 2 inches apart on baking sheet.
- Bake 8-11 minutes, until golden brown at the edges.

Christmas Morning Casserole



Ingredients

- 8 slices of cubed bread (no crust)
- 2 cups cubed ham or cooked breakfast sausage
- 10 oz. grated cheese
- 7 eggs
- 1 teaspoon dry mustard
- 3 cups milk
- 2 cups crumbled corn flakes
- 1 tablespoon of melted butter

Directions

- Prepare a 9x12 inch baking dish (no smaller).
- Add cubed bread, ham (or cooked breakfast sausage) and cheese to the baking dish.
- In a separate bowl, beat the eggs until fluffy, mix in dry mustard and milk, pour over the pan filled with bread and cover with foil. Let it set for at least 8 hours in the refrigerator.
- Before baking, top with the crumbled cornflakes and melted butter.
- Bake 1 hr at 300 degrees (you can hold at 200 degrees for an hour or so.)