

Unit # _____ Period _____ Date _____
Unit Members: _____ Key _____

Eggs Baked in Bacon Rings

1. Partially cook a strip of bacon for **each** egg you plan to use.
2. Grease 3" shallow custard cup, or you may use muffin tins.
3. Circle inside of each custard cup or muffin cup with **bacon meat side down first**.
4. Break an egg into each dish or scramble if desire.
5. Dot with butter. Sprinkle with salt and pepper.
6. Bake in over 350° until done, about 15 to 20 minutes.

Coffee cake

1/4 cup salad oil
1 beaten egg
1/2 cup milk
1 1/2 cup sifted flour
3/4 cup sugar
2 tsp. baking powder
1/2 tsp. salt

Spicy Topping:

Combine 1/4 cup brown sugar, 1 Tbs. flour, 1 tsp. cinnamon, 1 Tbs. melted butter and 1/2 cup broken nuts. (optional)

Combine salad oil, egg and milk. Sift together dry ingredients; add to milk mixture; mix well. Pour into greased 9X9X2-inch pan. Sprinkle with spicy topping. Bake at 375° for about 25 minutes.

Hot Cocoa - Make 1/2 recipe ONLY

_ < 3 tbs. _____ 1/3 cup sugar
_ < 3 tbs. _____ 1/3 cup cocoa
_ 1/8 tsp. _____ 1/4 tsp. salt
_ 3/4 cups _____ 1 1/2 cups water
_ 2 1/4 cups _____ 4 1/2 cups milk

Mix sugar, cocoa, and salt in large sauce pan. Add water. Heat to boiling, stirring constantly. Boil and stir 2 minutes. Stir in milk; heat through, but do not boil. If desired, add 1/4 tsp. vanilla.

Just before serving, beat with rotary beater until foamy or stir until smooth.

Pour in beverage cups. Teacher will bring around miniature marshmallows if desired.