

BREAD PUDDING OATMEAL

Ingredients

(per serving)

1/3 cup **Rolled Oats**

1/3 cup, + 2 T **Milk**

1/3 cup **Water**

pinch of **Salt**

1/2 **Banana** (soft)

1/2 slice **Great Harvest Cranberry Orange bread**, cubed

Optional Mix-ins & Toppings:

1 T **Flax Seed** (ground) or **Chia Seeds**

Sunflower Seeds

Granola

Shredded Coconut

1T **Peanut Butter** or other **Nut Butter** or **Honey**

Preparation:

- Combine oats, milk, salt and water in pot
- Heat at medium, stir to blend
- Slice banana into thin pieces, add to pot
- When oats begin to bubble, appx 4 minutes, begin stirring
- Continue stirring vigorously about 2 minutes until creamy
- Reduce heat, add stir-in ingredients, as desired
- Stir in cubed bread slices
- Add in 2 T of milk, stir until absorbed
- Serve in individual bowls
- Add toppings, to taste

Credit to Kath Eats Real Food. Fellow Great Harvest Bread Co. owner in Charlottesville, VA

GREAT HARVEST BREAKFAST IN A LOAF

1 loaf of your favorite GREAT HARVEST bread—Honey Whole Wheat or Old-Fashioned White are both very good with this recipe.

6 eggs scrambled in 1 T. butter and seasoned with salt and pepper

4 oz. ham, sliced or cubed

1 red bell pepper, thinly sliced into rings

4 oz. shredded Cheddar Jack Cheese

1 medium tomato, sliced

$\frac{1}{2}$ c. sliced, pitted ripe olives

8 oz. mushrooms, sliced and cooked

Preheat oven to 350°. Slice off the top of the loaf and set aside for lid. Remove the center core of the loaf, leaving about 1" thick wall and bottom.

Place ham on the bottom of loaf. Top with pepper rings. Sprinkle with half the cheese. Layer scrambled eggs, olives and tomato over cheese. Top with remaining cheese and mushrooms.

Place "lid" on loaf, wrap in foil and place on a baking sheet. Bake for about 30 minutes, or until heated through. Cut into 8 wedges to serve.

GREAT HARVEST FROSTED RIBBON LOAF

*Use your favorite variety of **GREAT HARVEST** bread. Old-fashioned White or Honey Whole Wheat are both very delicious. Or, use both and alternate the layers, ribbon fashion.*

Remove the outside crust and slice the loaf horizontally into four layers. Spread each side of the bread that will be touching a filling with butter. Make up a batch of your favorite sandwich fillings such as deviled ham, tuna, pimiento-cheese, egg, etc. Spread a generous amount of the filling on the buttered bread layers and restack. Beat 2 8 oz. packages of cream cheese, adding a T. of milk at a time, until fluffy. The cream cheese should come to spreading consistency. Use to frost the loaf. Wrap in foil and refrigerate until ready to serve. Garnish with parsley, boiled egg slices, and/or sliced olives. You can tint the cream cheese "frosting" with food coloring to match the color scheme of your party. It's fun to serve on a pedestal cake plate. Cut into wedges to serve.

Egg-salad filling: 4 hard-cooked eggs, 3 T. mayonnaise, 2 t. mustard, 1 t. grated onion $\frac{1}{2}$ t. salt

Ham filling: 1 c. cooked, ground ham, $\frac{1}{3}$ c. mayonnaise, 2 T drained pickle relish

Chicken filling: 1 c. cooked & chopped chicken, $\frac{1}{4}$ c. finely chopped celery, $\frac{1}{4}$ c. mayonnaise, 2 T. pickle relish

GREAT HARVEST FIESTA CASSEROLE

Ingredients:

4 cups **Great Harvest Fiesta Bread**, cubed

1 pound of meat (optional) **sausage, chicken, or ham**

6 large **eggs**

3 T **sour cream**

1 cup **salsa**

24 oz **shredded cheese** (can mix cheddar, mozzarella, monterrey jack, etc.)

Preparation:

- Brown meat, mushrooms, onion in skillet
- Arrange cubed bread in greased 13x9 pan
- Beat eggs together, add sour cream
- Pour egg mixture over cubed bread
- Bake @ 400° until eggs set (about 5 minutes)
- Remove from oven, spoon salsa over top
- Crumble meat mixture over salsa
- Sprinkle cheese over top layer
- Broil until cheese melts
- Before serving, let set for 10 minutes

PAT'S PECAN PIE MUFFINS

Ingredients:

2 cups **pecans**, chopped small
2 cups packed **brown sugar**
1 cup **flour**
4 whole **eggs**
1 cup melted **butter***
1teaspoon **pure vanilla extract**

Preparation:

- Beat eggs until frothy
- Stir in butter and vanilla
- Add dry ingredients with the pecans and mix well
- Put liners into muffin tray (approximate yield 12)
- Scoop batter into muffin liners
- Bake at 350° F for 20 minutes

Note:

Muffins **do not rise**. They will remain the same size that you fill.

* At Great Harvest Greensboro, we feature and recommend Homeland Creamery of Julian, NC for our dairy.