



Recipes... From Our Heart to Yours!

Scribner's Mill Ladies
2016 Ladies Day

Fresh Strawberry Muffins

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| 1 ¼ cups white/whole-wheat flour (ex: King Arthur brand) | ½ cup canola oil |
| 1 ¼ cups all-purpose flour | 1 tablespoon unsweetened natural applesauce |
| ¾ cup sugar | 1 tablespoon fresh lemon juice |
| ¼ teaspoon baking soda | 1 teaspoon fresh lemon zest, finely grated |
| 2 teaspoons baking powder | 1 teaspoon vanilla extract |
| ½ teaspoon salt | 1 ¾ cups fresh strawberries, chopped |
| 1 large egg | 1 ½ tablespoons raw sugar |
| ¾ cup low-fat buttermilk | |

1. Preheat oven to 400° F. Arrange oven rack in center position. Coat 12 standard muffin tins with vegetable cooking spray. If using paper baking cups, spray the bottom of each paper cup. Set aside.
2. In a large bowl, whisk together both flours, sugar, baking soda, baking powder and salt. In a medium bowl or glass measuring cup, whisk together egg, buttermilk, oil, applesauce, lemon juice, zest and vanilla extract.
3. Make a well in dry ingredients and pour in liquid mixture. Stir with fork, wooden spoon or rubber spatula just until ingredients are barely combined, about 20 strokes. There will still be some unincorporated flour mixture on bottom of the bowl. Add strawberries to batter, and stir just until ingredients are combined. (Overmixing will result in tough muffins.)
4. Divide batter among 12 muffin cups. Sprinkle with raw sugar. Bake for 18 to 20 minutes, or until a toothpick inserted in center of a muffin comes out clean. Transfer to a wire rack and cool about 5 minutes before removing from pan. Enjoy warm.

Cranberry Almond Granola

- 2 Cup(s) Old-Fashioned Quaker® Oats
- 2 Tablespoon(s) brown sugar
- 1/4 Cup(s) maple syrup
- 3 Tablespoon(s) vegetable or olive oil
- 1 Teaspoon(s) Cinnamon
- 1 Cup(s) sliced almonds
- 1 Cup(s) dried cranberries

Heat oven to 250°. Combine all ingredients above in a large bowl. Mix well. Spread granola evenly over a large cookie sheet. Bake for 1 hour and 15 minutes, or until very fragrant and golden brown. Remove from oven and let cool.

Sausage Casserole

- 1 lb. Sausage
 - 4 eggs
 - 2/3 cup milk
 - 1 can crescent rolls
 - 1 1/2 cup shredded Monterey Jack Cheese
 - 1 1/2 cup Shredded Cheddar Cheese
 - Salt and Pepper to taste
1. Brown sausage; drain very well and set aside.
 2. In large bowl, beat eggs and milk together.
 3. Unroll crescent rolls in lightly greased 9 x 13 pan and work it so that the bottom of the pan is completely covered.
 4. Put 1/2 of sausage on top of rolls. Top with 1/2 of the egg mixture. Then top with 1/2 of Monterey Jack cheese, then 1/2 of cheddar cheese.
 5. Repeat layers.
 6. Bake uncovered at 350 for 20 to 30 minutes. This can be made up the night before and cooked the next morning.

Happy
Cooking!

