



Peppermint Squares

This is the perfect Christmas cookie for those of us who don't like making cookies!

- 6 squares white chocolate (1 oz each)
- 1/2 cup butter, softened
- 2/3 cup sugar
- 1/2 tsp vanilla
- 3 egg whites
- 2 Tbls milk
- 1 cup flour
- 1/4 tsp salt
- 1/2 cup crushed candy canes

Heat oven to 350. Line two 8x8 baking pans with foil. Melt 2 squares chocolate in microwave and cool slightly. Beat butter and sugar for 1 minute. Add cooled chocolate and vanilla, beat another minute. Add egg whites and milk, beating constantly. On low speed, beat in flour and salt. Fold in 1/4 cup of the crushed candy canes. Spread evenly between both pans, smoothing tops. Bake at 350 for 13 to 15 minutes, or until top is dry. Use foil to lift bars from pans and cool on wire racks.

Melt remaining chocolate. Spread half on one square. Top with the second square. Spread remaining chocolate on top and sprinkle with remaining crushed candy canes. Cut into squares. Refrigerate until firm.



Evie's Popcorn Cake

This is one cake that is easy to mail!

- Combine in large bowl:
- 10 cups popped popcorn
 - 1 small can salted peanuts
 - 1 (8 oz) bag M&M's (can use seasonal colors for holidays)

- Melt:
- 20 unwrapped caramels
 - 2 1/2 cups marshmallows
 - 1 stick margarine

Combine all together. Press into bundt pan and allow to cool. Can add more candy decorations if desired.



Sausage and Egg Breakfast Casserole

- 6-8 slices white bread* (just for buttering the bread slices)
- 1 1/2 cups grated Colby jack cheese,
- 1 cup grated Havarti Cheese, 1 1/2 cups grated Monterey jack cheese

- 12 oz pork sausage, browned and drained
- 1 4 oz can green chilies, or a 7-oz can if you like chilies or 1 cup chopped sweet peppers

- 6 eggs
- 2 cups milk
- 1/2 tsp kosher salt
- 1/2 tsp paprika
- 1 tsp oregano
- 1/2 tsp black pepper
- 1/4 tsp garlic powder
- 1/4 tsp dry mustard

Start by removing the crusts from your bread and lightly buttering one side.

Place bread butter side down in a 9x13 baking dish. I usually need 6 pieces of bread, plus 1 cut in half to finish up the bottom row. You just want the bottom of the pan covered with no big gaps.

Grate your cheese and sprinkle it evenly over the top of the bread. Spread the browned sausage on top of that, and top with the green chilies. If using sweet peppers, saute them till soft in the sausage drippings.

In a bowl, whisk eggs. Add milk and then seasonings and whisk to combine well. Slowly stir the egg mixture while you pour it evenly on top of the assembled casserole. You'll want to keep stirring or else the spices will all gather in one spot and drop onto one single piece of casserole.

Cover well and place in the refrigerator overnight.

In the morning preheat your oven to 350 degrees. Bake (uncovered) for 50-60 minutes. You'll want the center to be set and the outside edges to be golden brown. It's important to let it cool for at least 10 minutes before cutting into it or it will just fall apart.



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