

# Recipes

Courtesy of the Garden Gate B&B

Sturgeon Bay, WI

(920) 743-9618

# Breakfast



## 3- Cheese Egg Bake

4 eggs

½ cup milk

1 teasp sugar

½ lb. muenster cheese (shredded)

2 oz. cream cheese

1 cup small curd cottage cheese

½ cup melted butter

¼ cup flour

½ teasp baking powder

Spray pie pan and preheat oven to 350

Beat eggs, milk, sugar. Add the cheeses and butter, mix well. Stir in flour and baking powder.

Pour mixture into pie pan.

Bake 45-50 minutes. Cut into wedges. Serve immediately.

(Instead of pie pan, can also make 3 oblong ramekin dishes—bake 30 min.)

Compliments of Garden Gate B&B, Sturgeon Bay, WI (920) 743-9618

# French Bread Suzanne

(serves 8)

6 large eggs

1-1/2 cups milk

1 can condensed milk

1-1/4 tsp vanilla

1/4 tsp cinnamon

1/4 tsp nutmeg

12-16 slices of French bread cut in 1" thick slices

Cut bread, lay in 9x13 well greased pan. Pour mixture over bread, cover and refrigerate overnight.

In morning, spread paste over bread.

Bake at 350 for 40 minutes.

Bake at 350 for 30 minutes for 4 ramekin dishes.

Compliments of Garden Gate B&B, Sturgeon Bay, WI (920) 743-9618

Paste topping:

1/4 cup margarine

1/2 cup brown sugar

1 Tbsp Light corn syrup

# Cherry Baked French Toast

*1 loaf of white bread*  
*1 half loaf of French bread*  
*1 can cherry pie filling*  
*7 eggs*  
*1 ½ cups of milk*  
*1 ½ cups of half & half*  
*2 t. vanilla extract*  
*½ t. nutmeg*  
*½ t. cinnamon*  
*16 oz cream cheese softened*  
*1 cup sugar*

*In a 9x13 pan, or 7 ramekin dishes, greased. Cut white bread into cubes. Place in bottom of pans. Mix 1 cup sugar and 16 oz cream cheese, softened. Spread on top of bread. Spread pie filling over top. Mix eggs, milk, half and half, vanilla, nutmeg and cinnamon; set aside. Slice French bread into ½ in. slices. Dip in egg mixture and place over pie filling. Pour the remaining mixture over bread. Cover and set over night in fridge. Bake at 350 degrees uncovered for 50-60 min. for 9x13; 30 min. for ramekin dishes. Dust with powdered sugar.*

*Serve and Enjoy!*

*Compliments of Garden Gate B&B (920) 743-9618*

## Brunch Strata

3c sliced mushrooms  
3c chopped zucchini  
2c. cubed fully cooked ham  
1 ½ c. chopped onions  
1 ½ c. chopped green peppers  
2 garlic cloves minced  
1/3 c. vegetable oil  
2-8oz. cream cheese, softened

½ c. half and half cream  
12 eggs  
4 c. cubed day old bread  
3 c. (12oz) shredded cheddar cheese  
1 t. salt  
½ t. pepper

Sauté mushrooms, zucchini, ham, onions, green peppers and garlic in oil until vegetables are tender.

Drain and pat dry (set aside)

In mixing bowl, beat cream cheese and cream until smooth. Beat in eggs and stir in the bread, cheese, salt, pepper and vegetable mixture.

Pour into 2 greased 11x7x2in baking dishes. Bake uncovered at 350 for 35-40 min. or until knife inserted near the center comes out clean.

Let stand for 10 min. before serving.

Yield: 2 casseroles (8 servings) each, or 8 ramekins dishes.

Compliments of the Garden Gate B&B, Sturgeon Bay, WI (920) 743-9618

# Egg Quiche

1 lb crumbled (bacon,ham,or sausage)

¼ c. onions

1-1/2 c. grated Swiss cheese

1-1/2 cup grated cheddar cheese

6 eggs

3 c. milk

¾ c. Bisquick

1/3 tsp. salt

¼ tsp. pepper

Grease 9x13 pan

Sprinkle first 4 layers in pan

Blend other ingredients at high speed

Pour over first four

Bake at 350 for 50-55 minutes or 4 ramekin dishes-30 minutes

Enjoy!

Compliments of the Garden Gate B&B, Sturgeon Bay, WI (920) 743-9618

# Hash Brown Quiche

1 pkg (1lb) Frozen Shredded Potatoes (thawed)

1/3 c. melted butter

1 c. pepper cheese (shredded)

1/2 c. Swiss cheese (shredded)

1/2 c. Cheddar cheese (shredded)

1 c. diced ham

1/2 c half & half or whole milk

2 eggs

1/4 tsp salt

1/4 tsp pepper

Preheat oven to 400. Spray 9" or 10" pie pan. Put hash browns in bottom of pan and brush with butter. Bake 25 minutes

Reduce heat to 350, place cheese and ham on top of potatoes. Beat other ingredients and pour over. Bake 30 minutes. Makes 3 ramekin dishes

Enjoy!

Compliments of Garden Gate B&B (920) 743-9618

# Walnut Apple Oatmeal

1/2 C. melted butter

2 eggs

1 C. milk

1 tsp. vanilla

1/2 C. brown sugar

3 C. oatmeal

2 tsp. baking powder

1 tsp. salt

1/2 C. raisins

1 small apple

1/2 C. walnuts

1/2 tsp. cinnamon

Mix butter, eggs, vanilla, and milk.

Add remaining ingredients and blend well. Pour into 3 greased ramekin dishes or 9x13 pan.

Serves 6-8.

Bake at 350 for 20-25 minutes.

- Courtesy of the Desert Dove B&B.

# Breads



# Zucchini Bread

3 eggs	½ tsp. baking powder
½ cup oil	1 tsp. salt
½ cup applesauce	3-4 tsp. cinnamon
2 cups sugar	½ cup walnuts
2 tsp. vanilla	½ cup raisons
2 cups zucchini	½ cup coconut
2 ½ cup flour	
½ cup oatmeal	
1 tsp. baking soda	

Combine all ingredients and cook at 325 for 1 hour.  
Makes 2 loaves

Compliments of Garden Gate B&B (920) 743-9618

# Banana Chocolate Chip Muffins

1 c. sugar  
1 c. chocolate chips  
1 c. chopped nuts  
1 egg  
½ c. butter  
1 c. mashed ripe bananas (Approx. 2)  
¼ t. salt  
3 T. milk  
1 c. whole wheat flour  
1 c. white flour  
1 t. baking powder  
½ t. baking soda

Grease & flour pans, preheat oven 300

Mix sugar, eggs and butter.

In separate bowl combine mashed bananas & milk

Sift flours, baking powder, soda, and salt.

Stir dry ingredients into sugar-egg-butter mixture

Add banana mixture and blend until just combined.

Fold in chocolate chips and nuts.

Bake 15-20 min. Remove and cool 10 min before turning out of pan. (When using a shiny pan bake at 325 for 15-20 min.)

Compliments of the Garden Gate B&B (920) 743-9618

# Pineapple Nut Muffins

5 cups Raisin Bran  
5 cups flour  
5 Teasp. Baking soda  
2 Teasp. salt  
1-1/2 cup white sugar  
1-1/2 cup brown sugar  
1 cup raisins  
1 cup nuts  
1+ cup dates (not sugared)  
1 orange peel grated  
5 oz can crushed pineapple  
1 cup oil  
4 eggs beaten  
1 qt buttermilk

Sift together flour, soda and salt.  
Add all ingredients and stir well  
Store in container  
Place in muffin pans  
Bake at 400 for 20 minutes  
Keeps up to 6 weeks in refrigerator.

Compliments of Garden Gate B&B, Sturgeon Bay, WI (920)743-9618

# Carrot-Pineapple Muffins

2 c flour  
1-1/2 c sugar  
2 tsp baking powder  
2 tsp ground cinnamon  
1/2 tsp salt  
1/4 baking soda  
3 slightly beaten eggs  
2/3 c cooking oil  
1/3 c milk or plain yogurt  
2 tsp. vanilla  
1-1/2 c. finely shredded carrot  
1 (8oz) can crushed pineapple, drained  
1/2 c raisins  
1/2 c shelled pumpkin seeds or unsalted sunflower seeds, toasted

Line 24(2-1/2 inch) muffin cups with paper bake cups or grease cups.

In a large mixing bowl combine flour, sugar, baking powder, cinnamon, salt, and soda. In another bowl combine eggs, oil, milk, and vanilla. Stir in carrot, pineapple, raisins, and seeds. Add egg and carrot mixture all at once to flour mixture. Stir until just moistened.

Spoon the batter into prepared cups, filling each about 3/4 full. Bake in a 350 oven for 18-20 minutes or until golden brown. Cool muffins in muffin cups on a wire rack for 5 minutes. Remove from cups; serve warm or cool. Makes 24 muffins.

Compliments of the Garden Gate B&B, Sturgeon Bay, WI (920) 743-9618

# Pina Colada Muffins

½ c. sugar

1 egg

¼ c. oil

1 c. sour cream

1 t. rum extract

1 ½ c. flour

1 t. baking powder

½ t. baking soda

1 c. crushed pineapple juice

½ c. coconut

Mix all together. Makes 1 dozen muffins  
or 7 large muffins. Bake at 375 for 20-30 min.

Bake, Enjoy, & Share!

Compliments of the Garden Gate B&B, Sturgeon Bay, WI (920) 743-9618

# Desserts



# Scrumptious Chocolate Layer Bars

Combine in sauce pan:

12 oz. pkg semi- sweet chocolate chips (1-1/2 cups)

8 oz. cream cheese

5.3 oz can evaporated milk (2/3 cup)

Cook over low heat, stirring constantly until chips are melted and smooth. Remove from heat and stir 1 c. walnuts and ½ t. almond extract. Blend well and set aside.

Combine in large mixing bowl:

3 c. flour

1-1/2 c. sugar

1 t. baking powder

½ t. salt

1 c. softened butter or margarine

2 eggs

½ t. almond extract

Blend well with mixture until mixture resembles coarse crumbs. Press half of the mixture in 13x9 greased pan.

Spread on chocolate mixture. Sprinkle rest of crumbs over filling. Bake at 375 degrees 35-40 min.

When cool cut in bars. Makes about 3 doz.

Compliments of the Garden Gate B&B, Sturgeon Bay, WI (920)743-9618

# Apple Strusel

1  $\frac{3}{4}$  cup sugar

1 cup oil

beat, add 3 eggs

Add 2 cups of flour

1 t. baking soda

1 t. cinnamon

pinch of salt

Fold in 4-5 peeled and cut apples. Grease pan

Bake 1 hr 325 in glass pan

350 in metal pan

Drizzle with powdered sugar and water.

Compliments of Garden Gate B&B, Sturgeon Bay, WI (920) 743-9618

# Swedish Pan Cake

2c. flour

2c. sugar

2t. baking soda

2 eggs

1 large can pineapple in juice

Mix all ingredients together

Bake at 350 for 40 minutes in 9x13 pan.

Cool and frost with cream cheese icing.

Sprinkle with walnuts and enjoy!

Compliments of Garden Gate B&B, Sturgeon Bay, WI (920) 743-9618

# Chocolate Carrot Cake

2 cups all-purpose flour  
2 cups sugar  
1/2 cup baking cocoa  
1 teaspoon baking soda  
1/2 teaspoon salt  
4 eggs  
1-1/4 cups vegetable oil  
3 cups finely shredded carrots

Line two 9-in. round baking pans with waxed paper; grease the paper and set aside. In a large mixing bowl, combine the flour, sugar, cocoa, baking soda and salt.

Add the eggs, oil and carrots; beat until combined. Pour into prepared pans.

Bake at 350° for 25-30 minutes or until a toothpick inserted near the center comes out clean. Cool for 10 minutes before removing from pans to wire racks to cool completely.

## FROSTING:

1 package (8 ounces) cream cheese, softened  
1/2 cup butter, softened  
3-3/4 cups confectioners' sugar  
1/4 cup baking cocoa  
3 teaspoons vanilla extract  
1/4 cup chopped walnuts  
1/4 cup semisweet chocolate chips

For frosting, in a large mixing bowl, beat cream cheese and butter until fluffy. Beat in the confectioners' sugar, cocoa and vanilla until smooth.

Place one cake layer on a serving plate; spread with half of the frosting. Repeat layers. Sprinkle with nuts and chocolate chips. Yield: 12-16 servings.

Compliments of the Garden Gate B&B,  
Sturgeon Bay, WI (920) 743-9618

# Sour Cream Apple Squares

2c. flour

2 c. packed brown sugar

½ c. softened butter

Blend until it forms crumbs

Stir in 2 c. chopped nuts

Press into bottom of pan

2-3/4 c. into 9x13 pan or 15x10

Combine remaining crumb mix with 1 or 2 t. Cinnamon

1 t. soda

1 c. sour cream

1 t. vanilla

1 egg

Blend well, stir into batter

2 c. peeled chopped apples

Put in pan

Bake at 350 10x15 pan: 30 min

9x13 pan: 40 min.

Drizzle with white icing or shake powdered sugar over top..

Enjoy!

Compliments of the Garden Gate B&B, Sturgeon Bay, WI (920)743-9618

## Double Chocolate Chip Pound Cake (Bundt Pan)

1(18.25oz) yellow cake mix

1 (5.9oz) box of instant chocolate pudding

½ c. sugar

2/3 c. water

½ c. oil

4 large eggs

8oz sour cream

12oz bag mini chocolate morsels

Garnish with powdered sugar

Grease and flour Bundt pan. Combine cake mix, pudding, and sugar. Add water, oil and eggs. Beat at medium speed. Stir in sour cream and morsels.

Pour into Bundt pan. Bake 350 for 1 hour. Let cool in pan 10 min. Remove from pan and let cool completely on a wire rack. Sprinkle with powdered sugar and enjoy!

Compliments of the Garden Gate B&B, Sturgeon Bay, WI (920)743-9618

# Lemon Bundt Cake

1 lemon cake mix  
1 (3.4 oz) lemon instant pudding mix  
1 (12oz) can Mountain Dew  
3/4c oil  
4 large eggs  
Lightly grease and flour Bundt pan

Combine cake mix, pudding. Add soda, oil, and eggs. Beat at medium speed  
Bake at 325 for 45-50 minutes.  
Let cool in pan for 10min. Remove from pan and let cool completely on wire rack.  
Enjoy!

Compliments of the Garden Gate B&B, Sturgeon Bay, WI (920)743-9618