

Show 12: **BOUNTIFUL BREAKFAST**

**Stuffed French Toast**

4 eggs  
1 C milk  
1 t Cinnamon  
Orange Marmalade  
Cream Cheese  
2 slices of sourdough bread

Whisk eggs, adding milk, pour into shallow bowl. Add cinnamon, soak bread but not too long. Using a non-stick skillet, fry the soaked bread in melted butter. Turning when browned, spoon on the marmalade on the top of one. Put cream cheese on the other French toast. Flip one over so it turns into stuffed. Sprinkle with powdered sugar. No need for syrup, this is perfect as is!!

**Eggs Benedict**

3 egg yolks  
2 T lemon juice  
½ C butter  
English Muffins, toasted

Poach the eggs in boiling water. In a double boiler, add lemon juice and whisk in the butter, 1/3 at a time, making sure to keep a smooth consistency. Using a slotted spoon, remove the eggs from the water. Put the eggs on the toasted English muffin, top with sauce.

**Baked Breakfast Casserole**

1 pkg. (8) Buttermilk Biscuits  
1 pork sausage  
6 eggs  
2 T Milk  
Salt and pepper  
¾ C grated Jack cheese

Brown sausage in skillet, layer the biscuits in a Pyrex baking dish (11x14). Whisk the eggs & milk and pour over the biscuits. Transfer the sausage over the eggs. Sprinkle the cheese over everything and bake at 350 for 30 minutes until golden brown.