



Baked Cinnamon-Raisin French Toast

- 1/4 c. butter
- 4 eggs
- 2/3 c. milk
- 1/3 c. sugar
- 1 tsp. cinnamon
- 8 slices cinnamon-raisin bread
- 1 tsp. vanilla

Preheat oven to 400° F. Melt butter in 10 x 15-inch pan in oven. Mix sugar and cinnamon. Sprinkle evenly into pan. Mix eggs, vanilla and milk. Dip bread, soaking well (we sometimes prepare this an hour or so in advance and allow it to soak in the refrigerator).

Bake on center rack for 20-25 minutes. Let stand 1 minute. Lift out sugar side up on serving platter.

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Banana and Nutella S'Mores

- 8 graham crackers
- 1/4 cup Nutella
- 1/4 cup marshmallow fluff
- 2 ripe bananas
- 2 T. salted, roasted hazelnuts chopped

Spread 4 graham crackers with Nutella and 4 with marshmallow fluff. Cut bananas into 1/4" slices. Place the banana slices onto the Nutella and then spoon on the chopped hazelnuts. Place the Nutella-banana graham cracker slice and the marshmallow graham cracker slice together to form a sandwich.

Place on microwave safe dish. Microwave on medium power for 45 seconds or until warm.

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Blueberry Pancake Bites

- 3 c. prepared pancake batter
- 3/4 c. blueberries
- cooking spray
- 1 T. melted butter
- maple syrup

Preheat oven to 350° F. Prepare pancake batter to package directions. Spray a mini-muffin tin lightly with cooking spray. Spoon a tablespoon of pancake batter into each muffin tin. Place about four blueberries in each tin. Top with more batter, filling the muffin tins about 3/4 of the way full.

Bake for about 12 minutes, until cooked through. Remove from the muffin tins and brush lightly with butter. Serve warm with maple syrup.

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Franks and Beans Casserole



- 8 hot dogs
- 2 (16 oz. cans) pork & beans
- 1/4 c brown sugar
- 1/4 c BBQ sauce
- 1 tsp mustard

Preheat oven to 350 degrees F. Cut the hot dogs into bite size pieces. Combine all ingredients in a large bowl and mix well.

Pour into a casserole dish and bake for about 20 minutes until bubbly.

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Mini Chicken Pot Pies



- 2 c. frozen mixed vegetables, thawed
- 1 c. packaged diced cooked chicken
- 1 can cream of chicken soup
- 1 can refrigerated large biscuits

Heat oven to 375°F. In medium bowl, combine vegetables, chicken and soup; mix well. Press each biscuit into 5 1/2-inch round. Place 1 round in each of 8 greased regular-size muffin cups. Firmly press in bottom and up side, forming 3/4-inch rim. Spoon a generous 1/3 cup chicken mixture into each. Pull edges of dough over filling toward center; pleat and pinch dough gently to hold in place.

Bake at 375°F 20 to 22 minutes or until biscuits are golden brown. Cool 1 minute; remove from pan.

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Waffle Melt Sandwiches



- 8 frozen waffles
- 1/2 lb. sliced turkey
- 1/4 lb. sliced Swiss cheese
- Thousand Island dressing
- salt and pepper

Preheat oven to 350 degrees F. Toast waffles until crispy. Spread each piece with a tablespoon of Thousand Island dressing. Arrange four to six pieces of turkey on four of the waffles. Top with one or two pieces of Swiss cheese. Place one of the toasted waffles on top.

Place on a cookie sheet in preheated oven for 10 minutes or until cheese is melted and turkey is warm.

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No-Bake Cherry Cheesecake



- 1 graham cracker pie crust
- 2 (8 oz.) pkgs. cream cheese
- 1 (8 oz.) Cool Whip
- 1 tsp. vanilla
- 1 can cherry pie filling

Allow cream cheese to get to room temperature. Using a slotted spoon, cream together cream cheese, Cool Whip and vanilla. Spread into pie crust. Spoon cherry pie filling on top. Refrigerate for 1 hour.

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Cinnamon Apple Bites



- 4 apples
- 4 T. brown sugar
- 1 tsp. nutmeg
- 2 tsp. ground cinnamon
- 4 Tbsp. golden raisins
- 4 tsp. honey

Peel apples and cut off the core in bite size pieces. Place in a microwave-safe bowl. Sprinkle the brown sugar, nutmeg, cinnamon and raisins on top. Drizzle honey over everything. Cover with a lid or plastic wrap and microwave for about 3 minutes, until apples are soft. Let cool for a few minutes before serving.

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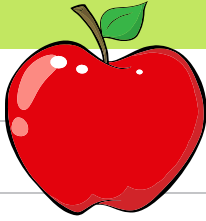
Microwave Fudge



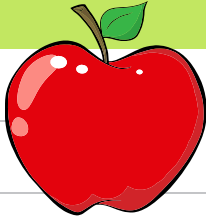
- 3 c. semi-sweet chocolate chips
- 1 (14-oz) can condensed milk
- 1/4 c. (4 tbsp) butter
- 1 tsp vanilla extract
- 1/4 tsp salt

Line an 8x8 pan with foil. Spray with nonstick cooking spray. In a large microwave-safe bowl, combine the chocolate chips, condensed milk, and butter. Microwave in one-minute increments until melted, about 2-3 minutes. Stir. Add vanilla and salt. Stir until smooth. Pour the fudge into the prepared pan and smooth it into an even layer. Place in the refrigerator to set for at least 2 hours. Cut into 1-inch squares and serve at room temperature. Store excess fudge in an airtight container in the refrigerator.

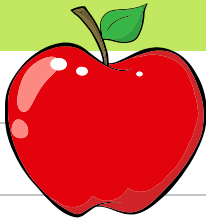
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