

Honey Wheat Pancakes

Esther Yoder

2 c. wheat flour
2 Tbsp. honey
4 tsp. baking powder
1 tsp. salt
¼ c. butter, melted
2 eggs, separated
1 ¾ c. milk

Beat egg yolks; add butter, honey, and milk, followed by dry ingredients; mix well, then fold in stiffly beaten egg whites. Fry on hot griddle. Yield: 6 pancakes or 4 large waffles.

Blueberry French Toast

Mrs. Jeremy (Rose) Miller

12 slices bread
1 (8 oz.) pkg. cream cheese
1 c. fresh or frozen blueberries
12 eggs
2 c. milk
½ c. maple syrup or honey
Sauce:
1 c. sugar
2 Tbsp. cornstarch
1 c. water
1 c. fresh or frozen blueberries
1 Tbsp. butter

Cut bread into 1 inch cubes; place half in a greased 13x9x2 baking dish. Cut cream cheese into small pieces; place over bread. Top with blueberries and remaining bread. In a large bowl, beat eggs. Add milk and syrup; mix well. Pour over bread mixture. Cover and chill for 8 hours or overnight. Remove from refrigerator 30 minutes before baking. Cover and bake at 350° for 30 minutes. Uncover; bake 25-30 minutes more or until golden brown and the center is set. In a saucepan, combine sugar and cornstarch; add water. Bring to a boil over medium heat. Boil for 3 minutes, stirring constantly. Stir in blueberries; reduce heat. Simmer for 8-10 minutes or until berries have burst. Stir in butter until melted. Serve hot over French toast. To make huckleberry French toast, use huckleberries instead of blueberries. Serves 6 to 8 people.

From the Cookbook:

"Horse & Buggy Montana"

The food of the Amish community in St. Ignatius, Montana

Compiled by Amy Engbretson & Emily Troyer

Published by Carlisle Press