

HOLIDAY DROP IN RECIPES

Recipes by Colleen Ferreira

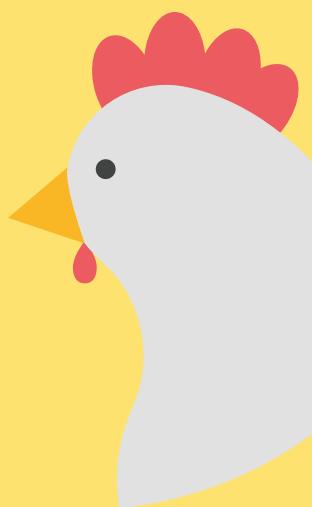
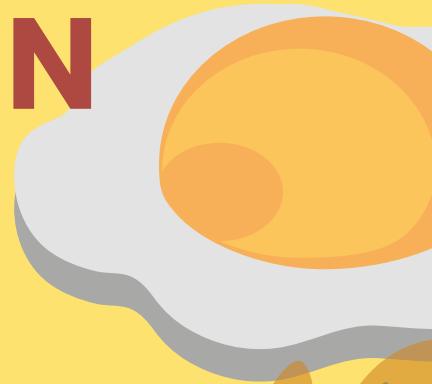
SOUR CREAM POUND CAKE

INGREDIENTS

- 1 ½ cups white sugar
- 2 sticks butter, softened
- 2 teaspoon vanilla extract
- 6 eggs
- 3 cups cake flour
- ½ tsp salt
- 1 teaspoon baking soda
- 1 cup sour cream

DIRECTIONS

Beat the butter and sugar together in mixing bowl. Whisk in eggs, one at a time and make sure they are fully incorporated. Fold in the vanilla extract and sour cream until combined. In another bowl, sift together flour, salt and baking soda. Add the sour cream mixture to the dry ingredients. Mix until smooth. Pour into a Bundt cake pan and bake for about 60 minutes at 350 degrees.



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DECADENT CHOCOLATE BITES

INGREDIENTS

3.5 cups semi-sweet chocolate chips
2 sticks butter
8 eggs

DIRECTIONS

Melt butter and chocolate chips in a saucepan over low heat or in a microwave safe bowl in the microwave. After it's cool, whisk in eggs. Pour batter into a greased foil lined 9 ½ by 11 baking pan. Bake at 350 degrees for 25-30 minutes until a toothpick comes out clean after poking in the center. Cut into small bites for serving!

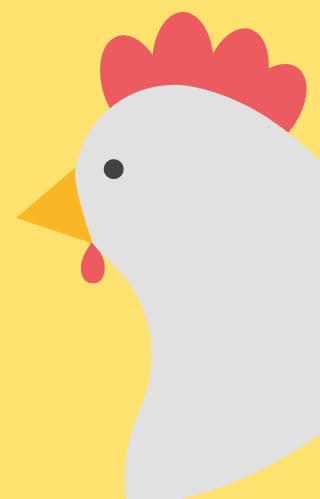
CRESCENT EGG CUPS

INGREDIENTS

1 can of crescent rolls
6 eggs
1/3 cup cream
Salt/pepper
Cheese, ham, bacon, bell peppers,
mushrooms, various fillers

DIRECTIONS

Preheat oven to 350 degrees. Spread out the crescent roll dough right out of the can into a rectangle on a floured surface. Cut into 12 even pieces. Put those pieces into a greased muffin tin to form a cup. Spoon some of your favorite fillings into each cup. About two tablespoons per cup. Whisk together eggs, cream, salt, pepper. Pour the egg fillings into each crescent roll cup to fill it up almost to the top. Bake for about 15 minutes until the egg is set.



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