

Cookin' with Tancy
Recipes – Christmas Episode

Overnight Cheese Soufflé

5 slices firm white bread
8 oz. sharp cheddar cheese, grated
4 eggs
1 teaspoon salt
1 teaspoon dry mustard
1/8 teaspoon cayenne pepper
½ Tablespoon grated onion (optional)
2 ½ cups milk

Lightly butter slices of bread; remove crusts (save for breadcrumbs).

Cut bread into cubes.

Put bread cubes and cheese in large bowl and toss to mix; dump into buttered casserole dish.

Beat eggs; add rest of ingredients and mix well.

Pour over bread and cheese.

Refrigerate overnight.

Bake at 350 degrees about an hour or 'til brown and puffy.

Ramona's Hot Milk Sponge Cake

2 eggs

1 cup sugar

1 cup flour

¼ teaspoon salt

1 teaspoon baking powder

½ teaspoon vanilla

½ cup hot milk

1 teaspoon butter

Beat eggs; add sugar gradually.

Sift dry ingredients; fold into egg mixture, beating at low speed.

Add vanilla.

Heat milk and butter; add last, beating into mixture quickly.

Pour into greased & floured loaf pan.

Bake at 350 degrees about 30-40 minutes.

Rest in pan a few minutes on rack before turning out of pan.

Cool – Slice – Eat !

Both of these recipes appear in *Cooking Down East* by Marjorie Standish, ©1969 & ©2010