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Fluffy French Toast

Infuse your morning with the sweet smells of cinnamon and vanilla when you whip up this light and fluffy French toast, which adds flour to the mix for a new spin on an old favorite. 10 min. Preparation Time, 20 min. Cooking Time, Ready In 30 min., 12 Servings.

Ingredients

- 1/4 cup all-purpose flour
- 1 cup milk
- 1 pinch salt
- 3 eggs
- 1/2 teaspoon ground cinnamon
- 1 teaspoon vanilla extract
- 1 tablespoon white sugar
- 12 thick slices bread

Instructions

1. Measure flour into a large mixing bowl. Slowly whisk in the milk. Whisk in the salt, eggs, cinnamon, vanilla extract and



sugar until smooth.

2. Heat a lightly oiled griddle or frying pan over medium heat.

3. Soak bread slices in mixture until saturated. Cook bread on each side until golden brown. Serve hot.

Baked Brunch Strata

For an elegant weekend brunch, this simple savory dish of smoked ham and spring vegetables can't be beat. The prepwork is done the night before, then baked in the oven that morning for a wonderful start to your day. 13 hours prep and cooking



Ingredients

- 9 slices bread, torn into bite size pieces
- 1/2 cup diced fresh mushrooms
- 1/2 cup chopped green bell pepper
- 16 ounces Cheddar cheese, shredded
- 1/2 cup chopped onion
- 2 cups cubed cooked ham
- 8 eggs
- 2 cups milk

Instructions

1. Grease a 9x13 inch baking dish. Layer half of the torn bread in the bottom of the dish. Sprinkle the mushrooms and green bell pepper evenly



over the bread layer. Sprinkle with half of the cheese. Top with remaining bread pieces, 2. then layer with the onion and ham. Sprinkle with remaining cheese. Whisk together eggs and milk; pour over the entire pan. Cover with aluminum foil, and refrigerate for 12 to 24 hours. 3. Preheat the oven to 350 degrees F (175 degrees C). Bake covered for 35 minutes, then remove foil and bake for an additional 15 minutes, or until top is evenly brown.