

FOOD

Todd's Famous Blueberry Pancakes

Well worth the hour wait! Serve them with butter and brown sugar. Original recipe makes 12 pancakes.

Ingredients:

- 1 1/4 cups all-purpose flour
- 1/2 teaspoon salt
- 1 tablespoon baking powder
- 1 1/4 teaspoons white sugar
- 1 egg
- 1 cup milk
- 1/2 tablespoon butter, melted
- 1/2 cup frozen blueberries, thawed

Directions:

1. In a large bowl, sift together flour, salt, baking powder and sugar. In a small bowl, beat together egg and milk. Stir milk and egg into flour mixture. Mix in the butter and fold in the blueberries. Set aside for 1 hour.
2. Heat a lightly oiled griddle or frying pan over medium high heat. Pour or scoop the batter onto the griddle, using approximately 1/4 cup for each pancake. Brown on both sides and serve hot.



This cake is super for a quick breakfast snack with coffee. Original recipe makes 1 Bundt cake.

Blueberry Coffee Cake

Ingredients:

- 1 cup packed brown sugar
- 2/3 cup all-purpose flour
- 1 teaspoon ground cinnamon
- 1/2 cup butter
- 2 cups all-purpose flour
- 2 teaspoons baking powder
- 1/2 teaspoon salt
- 1/2 cup butter
- 1 cup white sugar
- 1 egg
- 1 teaspoon vanilla extract
- 1/2 cup milk
- 1 cup fresh blueberries
- 1/4 cup confectioners' sugar for dusting

Directions:

1. Heat oven to 350 degrees F (175 degrees C). Coat a Bundt pan well with cooking spray.
2. Make the streusel topping: Mix 1 brown cup sugar, 2/3 cup flour, and cinnamon in a medium bowl. Cut in 1/2 cup butter or margarine; topping mixture will be crumbly. Set aside.
3. For the cake: Beat 1/2 cup butter or margarine in large bowl until creamy; add 1 cup white sugar, and beat until fluffy. Beat in egg and vanilla. Whisk together 2 cups flour, baking powder, and salt; add alternately with the milk to the creamed mixture, beating well after each addition.
4. Spread half the batter in the prepared pan. Cover with berries, and add remaining batter by tablespoons. Cover with streusel topping.
5. Bake at 350 degrees F (175 degrees C) for 55 to 60 minutes, until deep golden brown. Remove pan to wire rack to cool. Invert onto a plate after cake has cooled, and dust with confectioners' sugar.

Grandpa Hubbard's Oatmeal (4 servings)

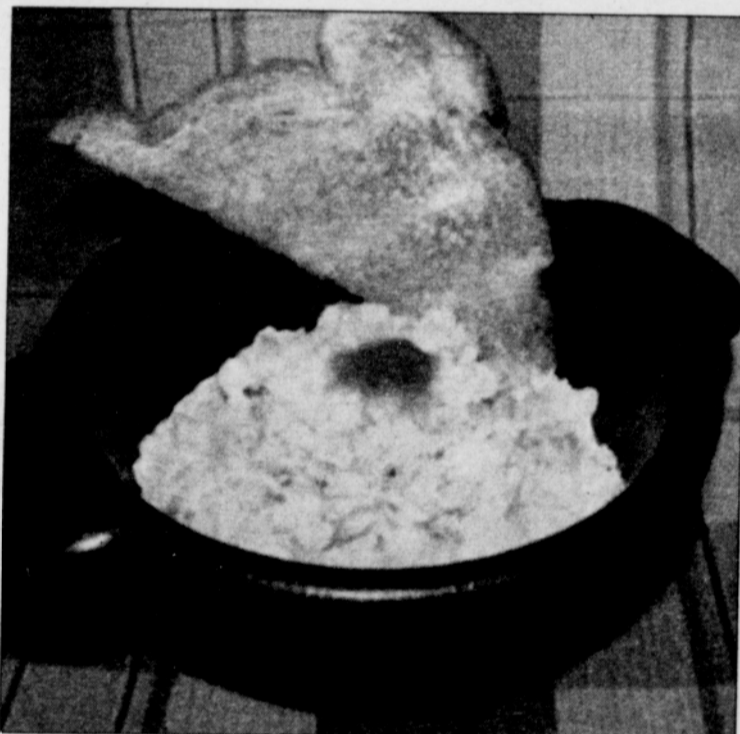
"My grandfather used to make this oatmeal for me on Saturday mornings accompanied by buttered wheat toast. I miss those Saturdays." — EVOY

Ingredients:

- 3 3/4 cups water
- 2 cups rolled oats
- 1 pinch salt
- 4 teaspoons butter
- 1/4 cup brown sugar
- 1 cup non-dairy creamer
- 4 tablespoons milk
- 1/4 cup brown sugar

Directions:

1. In a medium saucepan, heat water to boiling. Reduce heat to low; stir in oats and salt. Cook until oats have thickened, about 5 minutes.
2. Place 1 teaspoon of butter and 1 tablespoon of brown sugar in the bottom of each four serving bowls. Spoon oatmeal into each bowl and stir until butter and sugar are melted. Pour 1/4 cup of creamer and 1 tablespoon of milk over each bowl. Top each serving with another tablespoon of brown sugar. Serve hot.



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