

Breads, Muffins,
Doughnuts &
Breakfast Casseroles



Bertha Zeisset married Juergen Nanninga in 1886 in Leonardville, Kansas. Bertha and Juergen were the parents of 15 children. The first born child, Galena, was married in 1911 during a double wedding ceremony with her sister, Louise. This was the same year the last child, Elizabeth, was born to Bertha and Juergen. Convenience foods did not exist in those days, nor did electricity or indoor plumbing, for that matter. One can imagine that much of the day was spent on food preparation!

Breads, Muffins, Doughnuts & Breakfast Casseroles

Breads, Muffins & Doughnuts

Aunt Mary's Doughnuts

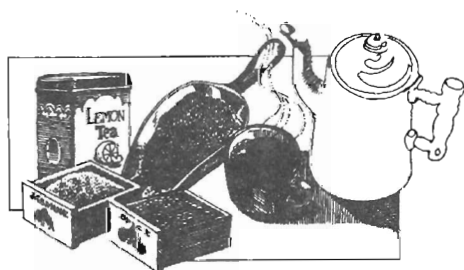
Ilene Swart Enneking,
G-Granddaughter of Louise

3/4 c. milk
1/3 c. sugar
1 tsp. salt
1 pkg. yeast
1/4 c. water
4 1/2 c. sifted flour

1 tsp. nutmeg
2 eggs
1/3 c. soft shortening
2 c. powdered sugar
Boiling water

Scald milk. Add sugar and salt. Cool to lukewarm. Sprinkle yeast over warm water; stir until dissolved. Add to milk mixture 2 cups of flour and nutmeg. Beat well. Stir in shortening, then eggs. Add remaining flour, kneading in last portion on lightly-floured surface. Place in greased bowl, turning once to grease top. Let rise in warm place until doubled. Turn on lightly-floured board. Roll dough 1/3-inch thick and cut. Let cut doughnuts rise until very light. Leave uncovered so crust will form. Pick up on floured wide spatula and ease into deep hot fat. Fry until golden brown, turning once. Drain and glaze.

Glaze: Mix powdered sugar with boiling water to form a thin paste. Dip doughnuts in warm glaze. Cool on cake rack with waxed paper underneath.



Banana Bread

In Memory of Merritta Swart Hazelton,
G-Granddaughter of Louise

1/2 c. margarine
1/2 tsp. baking soda
2 T. milk
1 c. sugar
1 1/2 c. banana pulp (3 to 4 ripe
bananas)

1/2 c. walnuts, chopped
2 eggs, well beaten
2 c. flour
1 tsp. salt
1 tsp. baking powder

Cream the margarine and sugar; add the eggs. Add the dry ingredients alternately with combined milk and banana pulp. Add nuts. Pour batter into a greased loaf pan or muffin cups. Bake at 350° for 40 minutes for a loaf or 20 minutes for muffins.

Banana Bread

Kay Weller Gibson,
G-Granddaughter of Lizzie

3 mashed bananas
1/4 tsp. salt
1 c. sugar
2 1/4 c. flour
1/2 c. butter or shortening

2 eggs
1 tsp. baking soda mixed with 1/2 c.
sour milk or buttermilk
1 tsp. vanilla
1 c. chopped walnuts

Cream sugar with shortening together. Beat eggs and mix all ingredients together. Mix well. Two teaspoons cinnamon and raisins may be added. Bake in loaf pan at 325° for 1 hour and 15 minutes.

My sisters and I made this in 4-H and received a purple ribbon in the Shawnee Co. 4-H Fair and got to send it on to the Kansas State Fair at Hutchison.

Banana Bread

Loretta Hoerman,
Granddaughter of Bettie Zeisset

1 1/2 c. sugar
1/2 c. shortening
1 tsp. baking soda in 1/4 c. sour milk
3 eggs

2 1/2 c. flour
1/2 tsp. salt
3 med.-sized bananas, mashed
1/2 c. chopped nuts

Cream shortening and sugar. Add eggs, one at a time, beating well after each addition. Add baking soda dissolved in the sour milk. Mix flour and salt; blend well into batter. Add the well-mashed bananas and blend. Bake in 3 small bread pans or one large pan at 350° for about 1 hour, or until tester comes out clean.

This recipe was given to Gladys Llewelyn by her sister, Gertrude Platz, on December 6, 1955. Gertrude always typed her recipes on recipe cards and signed them G.E.P. with the date the recipe was given along with any notes. With this Gertrude wrote "This is my favorite recipe." Another banana bread recipe was on the back of the card.

Banana Nut Bread

Minnie Nelson,

Granddaughter-in-Law of Lizzie

2 c. all-purpose flour

1 tsp. baking soda

1 tsp. salt

1/2 c. vegetable shortening

1 c. sugar

2 eggs

1 c. mashed ripe bananas

1 T. vinegar + milk to make 1/2 c.

Sift flour, salt and baking soda. Cream shortening; blend in sugar. Add eggs, one at a time, and beat until very fluffy. Add flour mixture alternately with bananas and liquid, beating well after each addition. Turn into greased 5 1/2 x 9 1/2 x 2 3/4-inch loaf pan. Bake at 350° for 60 to 70 minutes, or until done. Remove from pan and cool.

For banana nut bread, fold in 1/3 to 1/2 cup chopped nuts.

Best Bran Muffins

In Memory of Janice Nelson Swart,

Granddaughter-in-Law of Louise

1 1/4 c. flour

1 T. baking powder

1/2 tsp. salt

1/2 c. sugar

1 1/2 c. Kellogg's All-Bran

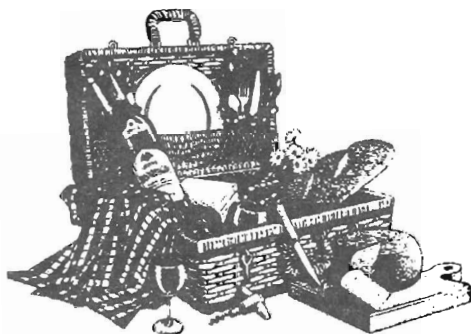
1 1/4 c. milk

1 egg

1/4 c. oil

Stir together flour, baking powder, salt and sugar; set aside. Mix All-Bran and milk in a large mixing bowl. Let stand 5 minutes, or until cereal is softened. Add egg and oil; beat well. Add flour mixture; stir only until evenly mixed. Pour into 12 greased (may use Pam) 2 1/2-inch muffin tins. Bake at 400° for 18 to 20 minutes, or until done. Leftover muffins toast well for a later snack.

Variations: Add 1/2 cup chopped dates or raisins and 1/2 cup nuts (pecans, walnuts or black walnuts).



Bubble Bread

Sheila Morris Mollere,
G-Granddaughter of Lizzie

Spray a tube or bundt pan with Pam or other cooking spray. Remove one package of frozen bread dough from the freezer. (Use the package marked "dinner roll pieces" if possible. If only loaves are available allow the dough to thaw enough to divide into small pieces.) Place a layer of dough pieces around the bottom of the pan. Continue to layer the pieces of dough until the entire package is used. Sprinkle with dry regular butterscotch pudding mix. Be careful to cover all pieces of dough. You will have about 1/3 of the pudding mix left. Next, sprinkle cinnamon over the dough. Following the cinnamon, sprinkle with pecan pieces (optional). Melt 6 tablespoons of margarine. Add 1 cup firmly-packed brown sugar and stir to make a thick sauce. Pour sauce over dough. Place in cold oven overnight to rise. (If you are making the Bubble Bread for the same day, consult the package for rising time, etc.) The next morning, remove the bread from the oven and preheat oven to 350°. Bake for approximately 20 minutes, or until golden brown. Remove from oven and cool for a few minutes. Use knife to loosen bread from pan. Go around outside and center of pan. Invert bread onto a serving plate. Spoon any remaining caramel sauce over bread.

Cake Mix Bread

Betty Taylor Weller,
Granddaughter-in-Law of Lizzie

1 pkg. Jiffy white cake mix
1 tsp. salt
3 T. yeast

3 c. flour
2 c. warm water

Mix all ingredients together after dissolving yeast in the water. Dough could be sticky. Add only enough flour to be bread dough consistency. Let rise. Work down and make into loaves or cinnamon rolls. Let rise and bake at 375° for 20 to 25 minutes for cinnamon rolls, 40 to 45 minutes for loaves. Yield: 2 small loaves of bread.

If you want a bigger batch, use regular-size cake mix and double all other ingredients.

Cheese Bread

Emily Leihsing,

GG-Granddaughter of Louise

2 c. flour

4 tsp. baking powder

1 1/2 tsp. salt

1 1/2 c. shredded Cheddar cheese

1/4 c. grated Parmesan cheese

2 eggs, beaten

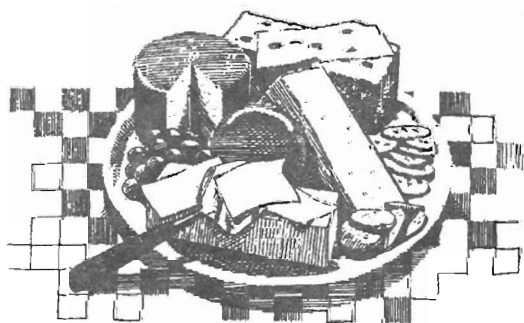
1/4 c. butter, melted

1 c. milk

2 T. grated Parmesan cheese

Preheat oven to 350°. Combine flour, baking powder and salt. Stir in Cheddar cheese and 1/4 cup Parmesan cheese. Mix together eggs, butter and milk. Add to the dry ingredients. Stir only until moistened. Batter will be somewhat lumpy. Do not overmix. Pour into a greased 5x9-inch loaf pan. Smooth down the center with wet spatula to flatten top. Sprinkle evenly with 2 tablespoons Parmesan cheese. Bake about 45 minutes.

Serve warm or sprinkle with cheese and toasted the next day.



Cinnamon Rolls

Carlene Swart Jones,
G-Granddaughter of Louise

1 c. warm water	1/2 c. sugar
2 pkg. yeast (I buy my yeast at Sam's which comes in a large pkg., thus 2 1/2 tsp. = 1 pkg. yeast)	2 tsp. salt
1/2 c. butter (only use "real" butter)	3 eggs
	5 c. flour

Put warm water in bowl; add yeast and sprinkle 2 tablespoons sugar and 2 tablespoons flour over top. Set aside. Cream butter, sugar and salt in mixing bowl. Add eggs, then yeast mixture. Add flour, then mix well (I usually use a mixer for the first 3 cups of flour, then hand-stir the last 2 cups in, for this recipe you do not have to knead it). Let rise in warm place until double in size. Roll out dough (if doubled, do it 2 parts). Melt 1 cup of butter; mix in equal parts of white and brown sugar (usually about 1 cup of each), then spread mixture over dough. Sprinkle cinnamon on top, if you want nuts, I use either pecans or almonds. Sprinkle chopped nuts. Roll, cut and place in glass pan and let rise again. (If you want at this step, you can put the pans into freezer and let thaw and rise on another day.) Bake at 350° for 15 minutes. I underbake, so just as they start to lightly brown, pull out of oven and put into microwave and cook for 1-minute intervals until the center of rolls appears to be cooked. It is usually less than 3 minutes.

I frost the rolls while hot. In the same bowl, as the sugars and melted butter (the filling of the rolls), I add 1/2 to 1 cup soft butter, 1/4 to 1/2 cup of milk, powdered sugar, 2 to 3 cups depending on the amount of milk and flavoring, vanilla if I used pecans or no nuts and almond flavoring if almonds were used. Mix until creamy, may need to add more milk or powdered sugar. Spoon over the hot cinnamon rolls. Enjoy.

The original recipe is from the Centennial Cookbook, 1887-1987 Bern, KS but I have a few changes to make these requested throughout the year. I either double or triple the recipe.

Cornbread

Minnie Nelson,
Granddaughter-in-Law of Lizzie

Mix together:

1 c. flour	4 tsp. baking powder
1 c. cornmeal	3 T. shortening
5 T. sugar	2 egg yolks
1/3 tsp. salt	1 c. milk

When mixed well and add 2 whites, beaten stiff. Bake in square Pyrex pan and bake in 325° oven until brown, or about 25 minutes.

Easy Cinnamon Rolls

Elizabeth "Lizzie" Sipes Morris,
Granddaughter-in-Law of Lizzie

Dissolve:
2 pkg. yeast

1/2 c. lukewarm water

Mix together well:
2/3 c. shortening
2/3 c. sugar

1 1/2 c. boiling water
2 tsp. salt

Add 4 cups flour. Next, add 2 well-beaten eggs. Add yeast and water mixture. Add 2 cup flour (use judgement on amount of flour). Set where it is warm and let dough double in bulk. Roll out and prepare as cinnamon rolls by spreading with softened butter, sprinkling with cinnamon and sugar. Raisins and/or nuts may be also added, if desired. Roll up and slice into rolls and place in a 9x13-inch prepared pan. Let rise for 15 minutes and bake at 400° until golden brown, approximately 15 to 20 minutes. Frost with your favorite glaze or frosting.

Check cinnamon rolls while baking as ovens vary.

Funnel Cakes

Jackie Swart,

G-Granddaughter-in-Law of Louise

2 eggs, beaten
1 1/2 c. milk
2 c. flour
1 tsp. baking powder

1/2 tsp. salt
2 c. oil
Confectioners' sugar

In mixing bowl, combine eggs and milk. Sift together flour, baking powder and salt. Add to eggs mixture; beat smooth. Test mixture to see if it flows through a funnel. If too thick, add milk. If too thin, add flour. In 8-inch skillet, heat oil to 360°. Covering bottom opening of funnel with finger, pour a generous 1/2 cup batter into funnel. Remove finger and release batter into hot oil in a spiral shape. Hold the end of funnel close to the surface of oil. Fry until golden brown, about 3 minutes. Using wide spatula, turn cake carefully. Cook 1 minute more. Drain on paper towels. Sprinkle with confectioners' sugar. Serve hot with syrup. Yield: 4 cakes.

Honey Date Bread

Elaine Swart Campbell,
G-Granddaughter of Louise

1/2 lb. (1 1/2 c.) chopped dates
1 c. boiling water
2 T. butter
1/2 c. sugar
1/2 c. honey

3 c. sifted flour
3 tsp. baking powder
1/2 tsp. salt
1/2 tsp. cinnamon
1 beaten egg

Combine first 5 ingredients. Let cool completely. Sift together dry ingredients. Add egg to cooled date mixture and stir in dry ingredients. Bake in well-greased loaf pan at 350° for 55 to 65 minutes. Cool.

Wonderful when spread with soft cream cheese.

Kringla

Meridee Swart,
G-Granddaughter-in-Law of Louise

1 c. sugar
1/2 c. butter
1 1/4 c. sugar
2 eggs
1/2 c. buttermilk

1 1/4 tsp. baking powder
1 tsp. salt
1 1/4 tsp. baking soda
1 tsp. vanilla
4 c. flour

Cream butter and sugar well. Add eggs, then the other ingredients. Chill dough overnight. Put in freezer 1/2 hour before ready to handle. Roll in pencil shape on well-floured surface to make into figure 8's. Bake at 350° for 10 to 12 minutes. Do not overbake. Cover with tea towel while cooling. This keeps them moist and chewy.

These freeze well.



Mom's Swedish Rye Bread

Loretta Hoerman,

Granddaughter of Bettie Zeisset

2 c. pure rye flour
1 qt. boiling water
1/2 c. lard
1/2 c. sugar
1 c. dark molasses

1 1/2 T. salt
1/2 c. warm water
1 tsp. sugar
1 pkg. dry yeast
8 to 10 c. white flour

Pour boiling water over rye flour and beat until smooth. Add lard, 1/2 cup sugar, molasses and salt to the rye flour mixture while it is still hot. Let cool to lukewarm. Mix the warm water with the sugar and yeast; add to the rye flour mixture. Add enough white flour to make a stiff dough. Let rise until double in bulk, then knead down and let rise again. Knead down and cut into 4 loaves. Let rise until double and bake in 350° oven for 1 hour.

Mom, Mae Johnson Hoerman, would sometimes bake bread during the day when my brother and I were in school. When we got off the bus in the afternoon, whatever bread she baked that day was just ready to eat, still a little warm. I think I could smell the bread as soon as I got off the bus. Her cinnamon rolls with raisins were my favorite. Her rye bread was from her Swedish heritage.

My Best Gingerbread

In Memory of Zula Gilkerson Swart,

Daughter-in-Law of Louise

1/2 c. sugar
1/2 c. shortening
1 egg
1/2 c. molasses
2 1/2 c. sifted all-purpose flour
1 1/2 tsp. baking soda

1 tsp. cinnamon
1 tsp. ginger
1/2 tsp. ground cloves
1/2 tsp. salt
1 c. hot water

Cream together the shortening and sugar. Add eggs, molasses and dry ingredients, sifted together. Bake in 325° oven for 35 minutes.

From a handwritten recipe in the files of Zula's daughter, Bettie Jean Swart Burns.

Nut Bread

In Memory of Wanda Swart Aeschliman,

Granddaughter of Louise

2 c. brown sugar
2 eggs
2 c. sour milk
1/2 tsp. salt
2 scant tsp. baking soda

1 c. chopped English walnuts
4 c. flour
1/2 tsp. baking powder
3 T. butter

Mix all ingredients together. Put in greased loaf pan. Bake at 325° for 1 hour.

Wanda made nut bread at Christmas time for gifts to the mailman, friends and neighbors.

Schnitzbrodt (Fruit Bread)

Minnie Nelson,

Granddaughter-in-Law of Lizzie

1 (12 oz.) pkg. mixed dried fruit
 1 (8 oz.) pkg. dried apples
 1 pkg. or cake yeast
 1/4 c. lukewarm water
 1 T. sugar
 1 1/2 c. lukewarm scalded milk
 1 1/2 c. flour, unsifted
 1/2 c. butter or shortening
 1 c. sugar

2 eggs, well beaten
 1 tsp. salt
 1/2 tsp. cinnamon
 3/4 c. raisins
 3/4 c. currants
 1 c. nuts
 Apricots (opt.)
 7 c. (or more) flour, unsifted

Cover mixed fruit and dried apples with water and soak overnight. Cook until fruit is quite soft, about 15 minutes, then drain well in a colander. Chop or cut-up fruit. Soften yeast in lukewarm water and add 1 tablespoon sugar. Let stand 10 minutes. Add milk. Add 1 1/2 cups flour to make a sponge and set aside until bubbles break on top. Cream butter and add 1 cup sugar; cream well. Mix in beaten eggs. Add the sponge, chopped fruit, salt, cinnamon, raisins, currents and nuts. I use some dried apricots also. Beat in 3 cups flour. Take out 1/4 of dough and knead on floured pastry cloth, adding enough flour to keep dough soft but not sticky. Continue doing this 3 more times until all the dough has been worked up. Knead it all together and place in greased bowl, cover and let rise in warm place until double in bulk. Knead lightly and divide into 4 portions. Put in greased bread pans, cover and let rise until double. Bake at 400° for 10 minutes. Reduce heat to 350° and bake 45 minutes longer, or until done.

Strawberry Bread

Sheila Morris Mollere,

G-Granddaughter of Lizzie

3 c. flour
 2 c. sugar
 1 tsp. salt
 1 tsp. baking soda
 1 T. cinnamon

4 eggs, well beaten
 1 1/4 c. vegetable oil
 2 c. frozen strawberries, thawed (do not drain)
 1 1/4 c. chopped nuts

Sift together flour, sugar, salt, baking soda and cinnamon. Make a well in center of dry ingredients; add eggs, oil, strawberries and nuts. Blend. Do not beat. Pour into 2 greased 5x9-inch loaf pans. Bake at 350° for 1 hour. Glaze, if desired, or after cooled. Dust with powdered sugar.

White Bread

Lydia Hofeling Lundquist,
Daughter-in-Law of Jacob

2 pkg. yeast	1 T. salt
1 1/4 c. warm water (105° to 115°)	3 T. shortening
1 c. warm water	6 to 6 1/2 c. flour
3 T. sugar	

Dissolve yeast in 1 1/4 cups warm water. Stir in remaining water, salt, sugar, shortening and 3 1/2 cups flour. Beat until smooth. Mix in 1/2 cup flour at a time until too stiff to stir. Turn dough onto floured surface. Knead until smooth and doesn't stick to hands. Grease bowl, cover dough and let rise in warm place until doubled. Punch down, cover and let stand 15 minutes. Cut in half. Roll each half about 10 to 12 inches square. Punch with knuckles or break up bubbles with fork. Roll up tightly. Tuck in ends. Place in 2 greased loaf pans, seams-down. Let rise 1 hour, or more. Bake at 400° for 15 minutes, then 375° for 15 minutes.

Apple-Raisin French Toast

Debbie Rowley Mercer,
G-Granddaughter of Louise

1 c. brown sugar	1 1/2 c. milk
1 loaf French baguette, cut into 1" slices	3 apples, cored & thinly sliced
1 tsp. round cinnamon	1 T. vanilla extract
6 eggs, lightly beaten	1/2 c. raisin or dried cranberries
1/2 c. butter or margarine, melted	2 tsp. ground cinnamon

Prepare a 9x13-inch baking dish with nonstick spray. In a bowl, mix together brown sugar and 1 teaspoon cinnamon. Mix in melted butter or margarine. Stir in apples and raisins/cranberries until evenly coated. Pour evenly into prepared pan. Arrange bread slices in an even layer over apples (you might have some bread leftover, use for another purpose). In the bowl, whisk together eggs, milk, vanilla and 2 teaspoons cinnamon. Pour over bread, making sure every slice is full soaked. Cover with aluminum foil and refrigerate overnight. Preheat oven to 375°. Remove dish from refrigerator while the oven is heating. Bake, covered, for 40 minutes. Remove cover and bake 5 minutes. Let stand 5 minutes before serving. Prepare the night before. Yield: 4 to 6 servings.

Austrian Pancake Omelet

Lee Swart,
Grandson of Louise

2 eggs	1 tsp. baking powder
1/4 c. milk	1 T. sugar
Salt, to taste	3 T. butter
2 T. flour	

Beat eggs and milk. Add salt, baking powder and sugar. Beat until smooth (use a food blender, if you have one). Melt the butter in a 6- to 8-inch skillet (6-inch is best) over medium heat. Pour in the batter and as batter cooks, lift sides to let top drain down under. When bottom is done, flip over and brown. Serve with hot syrup.

When making several of these, keep the finished omelets in a warm oven. These fry up best in a small pan and they rise to a nice height. The insides are on the dry side.

Breakfast Casserole

Lloyd Swart,
Grandson of Louise

1 1/2 lb. ground sausage	3 c. shredded hash browns, thawed
2 eggs	3 T. oil
1 can evaporated milk	1 c. Cheddar cheese, shredded
Salt & pepper, to taste	

Brown and drain sausage. (This may be done the evening before.) Add the oil to the hash browns. Spread in 9x13-inch baking dish and add a little more oil. Bake at 425° for 15 minutes. Mix the sausage with the shredded cheese. Spread over potatoes. Beat the eggs. Pour in the evaporated milk. Pour on top of sausage. Bake at 350° for 30 minutes.

Brunch Egg Casserole

Betty Taylor Weller,
Granddaughter-in-Law of Lizzie

Combine:	
2 c. plain croutons (can use toasted bread cubes)	1 c. Cheddar cheese, shredded

Place in bottom of greased baking dish, 6 x 10 x 1 3/4-inches.

Combine:	
5 eggs, slightly beaten	1/8 tsp. onion powder or salt
2 1/4 c. milk	Dash of pepper
1/2 tsp. salt	1/2 tsp. prepared mustard

Mix until blended. Pour over croutons and cheese mixture. Prepare 4 slices of crisp bacon; drain and crumble. Sprinkle over casserole. Bac-Os can be sprinkled over top instead of bacon. Bake 55 to 60 minutes at 325°. Yield: 6 to 8 servings.

Egg Casserole

Kim Swart Roush,

GG-Granddaughter of Louise

10 eggs
 1/2 c. flour
 1 tsp. baking powder
 1/8 tsp. salt

4 c. shredded Colby/Monterey Jack
 cheese
 2 c. cottage cheese
 1/2 c. melted butter
 2 cans chopped green chilies

Beat eggs. Stir in flour, baking powder and salt. Add cheese, butter and chilies. Bake in greased 9x13-inch pan at 350° for approximately 40 minutes.

German Pancake

Lawrence Hoerman,

Grandson of Bettie Zeisset

1 T. butter
 3 lg. eggs
 1/3 c. all-purpose flour
 1/3 c. milk
 1/4 tsp. salt
 Confectioners' sugar, for dusting

Assorted toppings (chopped boiled
 ham, diced sweet red & green
 peppers, orange marmalade,
 crumbled fried bacon, sautéed
 apple slices)

Heat oven to 450°. In a heavy 9-inch skillet with an oven-safe handle, melt the butter, tilting the skillet to thoroughly grease the bottom and sides of the pan. In medium-size bowl, with an electric mixer on medium-high speed, beat the eggs until they are thick and fluffy. Reduce the speed to low and gradually add in the milk, flour and salt. Pour the batter into the greased skillet and bake 20 minutes, or until the pancake is puffed and golden brown. Dust the pancake with confectioners' sugar and serve immediately. The pancake will fall on the way to the table, leaving a hollow for the toppings. Yield: one pancake (2 to 4 servings).

Ham-Asparagus Strata

Deborah Rowley Mercer,

G-Granddaughter of Louise

4 English muffins, torn or cut into bite-size pieces (4 c.)
 2 c. cubed cooked ham or cooked chicken
 1 (10 oz.) pkg. frozen cut asparagus or cut broccoli, thawed & well drained, or 2 c. cut-up fresh cooked asparagus or broccoli, or 1 (15 oz.) can asparagus spears, cut into 1" lengths

1 c. (4 oz.) Swiss cheese or Gruyère cheese, cubed or shredded
 4 beaten eggs
 1/4 c. dairy sour cream
 1 1/4 c. milk
 2 T. finely-chopped onion
 1 T. Dijon-style or grainy mustard
 1/8 tsp. black pepper

In a greased 2-quart prepared baking dish, spread half of the English muffin pieces (2 cups). Top with ham/chicken, asparagus/broccoli and cheese. Top with the remaining English muffin pieces (2 cups). In a bowl, whisk together eggs and sour cream. Stir in milk, onion, mustard and black pepper. Pour evenly over layers in dish. Cover and chill for 2 to 24 hours. Bake, uncovered, in a 325° oven for 60 to 65 minutes, or until the internal temperature registers 170° on a thermometer. Let stand 10 minutes before serving. Delicious served with a fresh fruit bowl. Yield: 6 servings.

From Better Homes and Gardens New Cookbook limited edition, 12th edition, 2005.

Krimps

My dad (Milton Nanninga) also made a breakfast dish he called Krimps. It consisted of mixing a fairly thick pancake batter, pouring it all into a cast-iron skillet containing heated bacon grease, then stirring frequently with a spatula and keep turning it like scrambled eggs until dry enough to eat. Pour syrup over as desired.

Harold Weller also remembers his father (George Weller) making this same thing. Only they called it Krimplies. When our girls were little we had this for supper on Sunday night a couple of times each month. They really liked them only I used vegetable oil instead of bacon grease.

Leah's German Pancakes

J.M. Swart,

G-Grandson of Louise

1/2 c. milk
1/2 c. flour

2 eggs, beaten slightly
4 T. butter

Put 2 tablespoons butter in each 8-inch round cake pan (2 pans required or cut in half and make just one). Place in 425° oven to get sizzling hot. Mix milk, flour and eggs. Divide between the 2 pans. Bake 15 minutes at 425°. Lift pancakes from pan and place on serving plate. Sprinkle with lemon juice and powdered sugar.

Serve with warm syrup or fruit.

Scrumptious Egg Casserole

Karen Park Gilpin,

G-Granddaughter of Louise

1 1/4 c. Monterey Jack cheese,
shredded
3/4 lb. fresh mushrooms, sliced
1/2 c. onion, chopped
1/4 c. butter or margarine
1 1/2 c. cubed ham

7 eggs
1 3/4 c. milk
1/2 c. flour
1 T. parsley
1 tsp. seasoned salt

Place half of cheese in buttered 9x13-inch glass pan. Sauté mushrooms and onions in butter until tender. Spread ham over mushrooms and onions; top with remainder of cheese. Cover and refrigerate until ready to bake (overnight). When ready to bake, beat together eggs, milk, flour, parsley and salt. Pour evenly over ham and cheese in casserole. Bake at 350° for 45 minutes.

Delicious for a brunch.

Speckendicken

Dwight and Carol Benninga,

Grandson of Henry Zeisset

1 egg
1/3 c. cream
1 2/3 c. graham flour
1 tsp. salt
Anise oil
Bologna

1 1/2 c. milk
1/2 c. white flour
1/4 c. syrup
4 tsp. baking powder
Bacon

Fry bacon and cut into 1-inch strips. Cut bologna into 1-inch squares. Fry. Mix egg, milk, cream, flours, syrup, salt and baking powder. Sprinkle in a few drops of anise oil. Mix. Pour batter on a grill to make pancakes. Place 2 pieces bacon and 2 of bologna on each pancake. Turn and cook other side. Yield: 20 pancakes.

This recipe, as I remember, originated with the Benninga side, but was shared with the Henry Zeisset family and they enjoyed. It was, for a while, a traditional New Year's Eve meal.

Syrup Eggs (Or Scrambled Pancakes)

Lee Swart, Grandson of Louise;
Gladys Swart Rowley,
Granddaughter of Louise

2 c. flour
1 1/2 c. milk
4 to 6 eggs

2 tsp. baking powder
1/2 tsp. salt
Oil

Mix first 5 ingredients. Pour oil (about 1/8-inch deep) into skillet on medium heat. When hot, pour mixture into skillet and brown. Use 2 knives to cut up the mixture as it browns and turn. Should be brown when done. Serve hot with butter, syrup, fruit butters, applesauce, etc. also goes well with orange juice, fruit or melon, sausage or bacon and warm maple syrup.

The George Swart family dearly loves this dish, it will show up on the breakfast table whenever several of the family gets together. This recipe was passed down by Lee and Gladys' mother, Zula Gilkerson Swart who learned it from her mother-in-law, Louise Zeisset Swart. It really is like scrambled pancakes and is sometimes called that.

24-Hour Omelet

Lorene Nelson Kendall,
Granddaughter of Lizzie

5 slices white bread, buttered, crust
trimmed
3/4 lb. Longhorn cheese, shredded
4 eggs, slightly beaten

2 c. milk
1/2 tsp. salt
1/2 tsp. dry mustard

Butter one side of bread. Cut into 1-inch cubes. Place bread evenly in well-greased 9x9-inch pan. Sprinkle with cheese. Mix eggs, milk, salt and dry mustard. Pour over bread mixture. Refrigerate, covered with foil, overnight. Bake at 325° for 1 hour, or until egg mixture is set. Uncover the last 5 minutes of baking.

Sausage and Egg Casserole

Janet Nelson Hill,
G-Granddaughter of Lizzie

1 lb. pork sausage
6 eggs, beaten with 2 c. milk
6 slices white bread, cubed

1 c. grated Cheddar cheese
1 tsp. salt
1 tsp. dry mustard

Fry sausage until dry (drain on paper towel). Mix with remaining ingredients. Put into casserole or 9x13-inch glass pan and refrigerate for at least 12 hours. Bake at 350° for 45 minutes to 1 hour.

Waffles for Two

Minnie Nelson,
Granddaughter-in-Law of Lizzie

Place in mixing bowl:

1 egg

1 c. milk

2 T. butter or cooking oil

Beat to blend.

Sift together:

1 1/4 c. flour

1/4 tsp. salt

4 tsp. baking powder

1 T. sugar

Add to other ingredients and beat hard. Yield: about 3 sets of waffles.

