The Big Yellow Inn Bed & Breakfast

Cedar City, Utah
435:586-0960

French Toast Souffle

Ingredients:

1 Loaf Cubed White Bread
8 oz. Cream Cheese
8 Tbsp. Softened Butter
18 eggs
2 ½ Cups Milk
1 Can Pie Filling (You Choose)
Cinnamon
Powdered Sugar
3/4 Cup Maple Syrup

Place 2/3 cubed bread in greased 9x 13 glass pan. Put pie filling on top. Put on the rest of the bread. Mix eggs, milk and syrup and pour over top. To soften, microwave butter, cream cheese and maple syrup together for one minute and then blend to cream. Place evenly over the top. Sprinkle with cinnamon. Cover and let egg mixture seep into bread or refrigerate overnight. Uncover and bake 50-55 minutes at 350. Sprinkle on Powdered Sugar.

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Decadent French Toast

Ingredients:

16 Slices Firm Bread
4 oz. Cream Cheese
Cinnamon & Gran. Sugar
1 c. Brown Sugar
¼ c. Maple Syrup
1 Stick Butter or Margarine
6 large eggs
1-3/4 c. Milk
1 t. Vanilla
Berries & Sour Cream Garnish

Spread 8 slices with cream cheese and sprinkle with cinnamon and sugar. Top with another slice of bread. Cut in half diagonally. In 11 x 17 pan, combine brown sugar, butter and maple syrup. Cook for 5 minutes until dissolved. Place the bread in pan. Blend eggs, milk, and vanilla together in bowl. Pour over bread. Cover and let set for 45 minutes or over night in the fridge.
Bake at 350° for 30-40 minutes. Remove pieces from pan and flip to caramel side up. Top with berries and sour

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Bacon Cheese Frittata

Ingredients:

9X13
18 eggs
2 ½ cup milk
Salt & Pepper
1 Tablespoon Melted Butter
Crumbled bacon (however much you want)
1 ¾ cup cheddar
Small hand full of Green pepper
Small hand full of Mushrooms
Small hand full of Green Onion

Mix eggs, milk & melted butter. Put in greased dish. To the top add cooked crumpled bacon, cheese, green pepper, mushrooms, green onion and S & P. Bake at 350 for 45-50 min.

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Waffle Apple Crisp

Ingredients:

1 1/3 Cup Milk
1 tbls. Melted Butter
3/4 Cup Cheddar Cheese
12 Eggs
Waffles (frozen will work)
1 Can Apple Pie Filling
1 tsp. Cinnamon
1 Cup Oatmeal
3/4 Cup Flour
1 Cup Brown Sugar
½ Cup Melted Butter

Mix eggs, milk and 1 tbls. butter in a bowl and pour into a greased 9 x 13 glass pan. Add cheese. Place one row of waffles over mixture. Put apple pie filling on top. Mix brown sugar, oatmeal, flour, cinnamon and ½ cup melted butter in bowl and sprinkle over top. Cook now or cover and refrigerate overnight. Uncover and bake 50-55 minutes at 350.