

# *Cooking with Lori*

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## HOLIDAY COOKBOOK



These are some of my favorite recipes to make this time of year! I hope you and your family enjoy them as much as we do! Merry Christmas from my family to yours!

Lots of love,  
Lori

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# OVERNIGHT FRENCH TOAST

## INGREDIENTS:

- 1 stick of butter (melted)
- 1 C maple syrup (or brown sugar)
- 1 t vanilla
- 1/2 C chopped pecans (optional)
- 14-16 slices of Bread
- 5 eggs
- 1 1/2 C milk



## DIRECTIONS:

1. Combine melted butter, maple syrup or brown sugar, and vanilla in a sauce pan over medium heat. If using maple syrup bring to a low simmer for 1 minute stirring constantly. If using brown sugar, bring to a low simmer and stir until sugar has dissolved and becomes thicker.
2. In a separate bowl combine eggs and milk.
3. Pour butter and sugar mixture into the bottom of a greased 9x13 pan and spread out evenly.
4. (Optional) Sprinkle the pecans in the pan.
5. Place one layer of bread over the butter mixture.
6. Pour half of the egg mixture slowly over the top of bread.
7. Place the second layer of bread on top of the first layer.
8. Pour the remaining egg mixture slowly on the top layer of bread.
9. Cover and refrigerate overnight.
10. Bake the next morning at 350 degrees uncovered, for 45 minutes or until slight crispy on top.
11. Let cool for 10-15 minutes
12. Flip the 9x13 pan over onto a serving platter.

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## SAUSAGE & EGG CASSEROLE



### INGREDIENTS:

- 10 eggs
- 1/4 C butter - melted
- 1 lb breakfast sausage
- 2 T chopped onion
- 1/2 C flour
- 1 tsp salt
- 1 tsp baking powder
- 1 pint cottage cheese
- 1 lb of Monterey Jack Cheese-  
grated

### DIRECTIONS:

1. In a large bowl, beat the eggs with an electric mixer until light and fluffy.
2. In a skillet add the butter, breakfast sausage, and chopped onion and saute the meat and onions on medium heat until cooked through.
3. Add the salt, baking powder, cottage cheese, Monterey Jack cheese to the bowl and stir .
4. Bake in 9x13 dish at 350 degrees for 35 min.

\*Center should be brown and firm

# SWEET POTATO CASSEROLE

## INGREDIENTS:

### Topping:

- 1 C shredded coconut (unsweetened)
- 1/2 stick butter (melted)
- 1/3 C flour (or sub almond meal)
- 3/8 C brown sugar, coconut sugar, or maple sugar
- 1 C pecans (chopped)
- 1 t vanilla

### Filling:

- 4 C sweet potatoes (cooked and remove peeling)
- 2 eggs
- 1 t vanilla
- 1/2 stick butter (melted)



## DIRECTIONS:

1. Preheat oven to 350 degrees.
2. Combine all the topping ingredients into a large bowl and stir well.
3. Make sure the sweet potatoes have cooled.
4. In a large bowl combine all the ingredients for the potato filling and stir well.
5. In a 9x13 Pyrex dish, pour the potato filling into the pan and spread out evenly.
6. Spread out the topping mixture on the potatoes.
7. Bake for 20-30. Watch carefully to not burn the topping!

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## SAUSAGE HASHBROWN CASSEROLE

### INGREDIENTS:

- 2 lbs breakfast sausage (browned)
- 2 large packages frozen shredded potatoes (around 40 oz total-thawed out)
- 1/4 C butter
- 1/4 C onion (finely chopped)
- 1 can cream of mushroom or chicken (I use pacific foods organic GF in a box)
- 1 C milk
- 3 C shredded cheese
- 1/2 t salt
- 1/4 t pepper
- 1/4 t garlic powder



### DIRECTIONS:

1. Preheat oven to 350 degrees.
2. In a large stock pot melt butter on medium heat. Add the onions and sauté until tender. Turn off the heat.
3. Add the remaining ingredients to the stockpot and stir well.
4. Pour the mixture in a 9x13 glass dish and bake uncovered for 1 hour and 20 min or until lightly browned on top and done in the center of the pan
5. Top with cheese if desired.

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# CRACKER BREAKFAST CASSEROLE



## INGREDIENTS:

1 lb sausage-cooked and drained

4 eggs

2-3 cups shredded cheese

1 C milk or cream

1 sleeve saltine crackers-crushed (Schar has a great gf saltine cracker..be sure to use 3 sleeves of this brand since there aren't as many crackers in each sleeve as compared to the traditional saltine brand.

## DIRECTIONS:

1. Preheat oven to 350 degrees.
2. Mix all the ingredients together in a large bowl.
3. Line a sheet pan with parchment paper.
4. Pour the mixture on the parchment paper and spread out.
5. Bake for 20 minutes.

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## PUFFY PANCAKE



### INGREDIENTS:

- 4 eggs
- 1 C milk
- 1 C flour
- 1/4 t salt
- 2 T sugar

### DIRECTIONS:

1. Preheat oven to 425 degrees.
2. Combine all ingredients with a whisk in a large bowl.
3. Grease an 8x8 glass dish.
4. Bake for 15 minutes.
5. Serve with maple syrup, berries, or peaches.

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## SAUSAGE BALLS



### **INGREDIENTS:**

- 1 lb breakfast sausage
- 3 C pancake mix
- 2 1/2 C shredded cheese
- 1/2 C milk

### **DIRECTIONS:**

1. Preheat oven to 350 degrees.
2. In a large bowl or stock pot, mix all ingredients together with your hands, breaking apart the sausage and mixing in the pancake mix.
3. Roll into balls.
4. Place on a parchment lined baking sheet.
5. Bake 25 min.

\*these freeze well