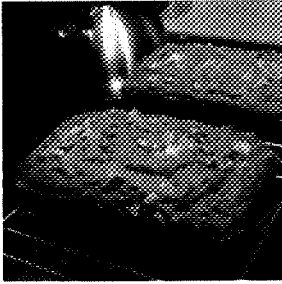


Pumpkin Bread

allrecipes.com



Rated: ★★★★★

Submitted By: Shirley Sober

Photo By: ColeBug

Prep Time: 15

Minutes

Cook Time: 1 Hour

Ready In: 1 Hour 15

Minutes

Servings: 14

"A friend of mine graciously shared her 'secret recipe' for this bread with me. It's become such a family favorite that I'm not allowed to enter my family's get-togethers without this bread in hand!"

INGREDIENTS:

1/4 cup and 3 tablespoons butter or margarine, softened	1-1/4 teaspoons baking powder
1-1/4 cups and 1 tablespoon sugar	3/4 teaspoon baking soda
1-1/4 eggs	3/4 teaspoon ground cinnamon
1-1/4 cups and 1 tablespoon all-purpose flour	3/4 teaspoon ground cloves
	3/4 teaspoon ground nutmeg
	1/2 (16 ounce) can solid pack pumpkin

DIRECTIONS:

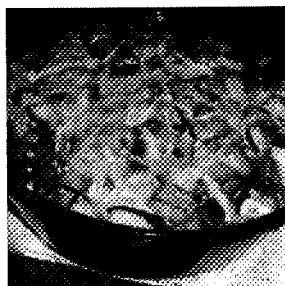
You have scaled this recipe's ingredients to yield a new amount (14). The directions below still refer to the original recipe yield (32).

1. In a mixing bowl, cream butter and sugar. Add eggs; mix well. Combine dry ingredients; stir into creamed mixture just until moistened. Stir in pumpkin. Pour into two greased 9-in. x 5-in. x 3-in. loaf pans. Bake at 350 degrees F for 1 hour or until bread tests done.

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Printed from Allrecipes.com 1/23/2011

Eggplant and Zucchini Casserole allrecipes.com



Rated: ★★★★★

Submitted By: Linda S. Gibson

Photo By: FONDUE79

Servings: 5

"This yummy casserole has great flavors and texture. Eggplant and zucchini are layered with stuffing and lots and lots of Colby cheese. The casserole comes out of the oven smelling and tasting wonderful."

INGREDIENTS:

2 cups water	1 tomato, chopped
4 tablespoons butter	1 teaspoon dried thyme
8 ounces dry bread stuffing mix	2 cups shredded Colby cheese
1 large eggplant, diced	salt to taste
2 large zucchini, diced	ground black pepper to taste
1 onion, chopped	

DIRECTIONS:

1. In a microwavable bowl, mix water and margarine (cut into pieces). Stir in stuffing mix and cover with a microwavable lid. Cook on HIGH for 8 to 10 minutes. Fluff with fork.
2. Place eggplant, zucchini, tomato, onion into a large skillet. Season with thyme, salt, and pepper. Cook and stir over medium low heat for 15 to 20 minutes. Remove from heat.
3. Preheat oven to 350 degrees F (175 degrees C). Grease a 2 quart casserole dish.
4. Layer vegetables, cheese, and stuffing in the dish until all ingredients have been used, ending with cheese.
5. Bake for 30 to 40 minutes.

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Printed from Allrecipes.com 1/21/2011

Cheesy Baked Eggplant

allrecipes.com



Rated: ★★★★★

Submitted By: Julie3333

Photo By: Senora Cardona

Prep Time: 20

Minutes

Cook Time: 40

Minutes

Ready In: 1

Hour

Servings: 6

"This is a very cheesy and easy to make baked eggplant dish with an Italian flair. An excellent alternative to a pasta dish."

INGREDIENTS:

- | | |
|---|---|
| 1 eggplant, sliced into 1/2 inch rounds | 1 (10 ounce) package fresh spinach leaves |
| 2 tablespoons olive oil, or as needed | 1/2 cup ricotta cheese |
| 1 tablespoon garlic powder, or to taste | 3/4 cup shredded mozzarella cheese, divided |
| 2 tablespoons olive oil | 3/4 cup grated Parmesan cheese, divided |
| 1 small onion, chopped | 3/4 cup tomato pasta sauce |
| 3 cloves garlic, chopped | 2 teaspoons Italian seasoning |
| 2 small tomatoes, chopped | |

DIRECTIONS:

1. Preheat the oven to 350 degrees F (175 degrees C). Brush eggplant slices with olive oil on both sides, and place them on a baking sheet. Sprinkle garlic powder over the top. Bake for 10 minutes.
2. Heat 2 tablespoons of olive oil in a large skillet over medium heat. Add the onion, garlic, tomatoes and spinach. Cook and stir for a few minutes until fragrant, and the tomatoes have released their juices. In a medium bowl, mix together 1/2 cup of ricotta cheese, 1/2 cup of mozzarella cheese, and 1/2 cup of Parmesan cheese. Set aside.
3. Place the eggplant slices in a greased 9x13 inch baking dish. Top with the spinach mixture. Spoon the cheese mixture over the spinach, and spread into a thin layer. Pour the spaghetti sauce over the cheese layer. Sprinkle the remaining mozzarella and Parmesan cheese over the top. Sprinkle with Italian seasoning.
4. Bake for 30 minutes in the preheated oven, or until heated

CHEESE AND ZUCCHINI CASSEROLE

Vegetable cooking spray
4 medium zucchini, cut into 1/2 inch strips
1/2 teaspoon salt
4 ounces shredded Swiss cheese
1/2 cup plain low-fat yogurt
1 teaspoon minced onion
1 teaspoon Dijon mustard

Spray a 2 quart casserole with vegetable cooking spray. Set aside. In a large skillet, boil salted zucchini in 1 inch of water until tender. Drain zucchini and place in prepared casserole dish. In a small bowl, combine remaining cheese, yogurt, onion, and mustard. Mix well and spread over zucchini. Broil 4 to 5 minutes or until zucchini starts to brown. Makes 2 servings.

Per Serving: Calories-300, Protein-22 gm, Fat-7 gm, Carbohydrates-17 gm, Cholesterol-56 mg, Sodium-533 mg.

ITALIAN STYLE ZUCCHINI

4 cups sliced zucchini
4 cups canned tomatoes
1 onion, sliced
1/2 teaspoon Italian seasoning
Salt and pepper to taste
1/4 cup Parmesan cheese

Preheat oven to 350°. Spray a 2 quart baking dish with non-stick cooking spray. Alternately layer zucchini, tomatoes, and onions until all ingredients are used. Sprinkle with Italian seasoning, salt, and pepper. Top with Parmesan cheese. Bake at 350° for 1 hour. Makes 6 servings.

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