

Baked Cinnamon Swirl French Toast

Ingredients:

1 Loaf Great Harvest
Cinnamon Swirl
3Tbsp sugar
¼ tsp cinnamon
½ tsp nutmeg
½ tsp baking powder
6 large eggs
2 tsp vanilla extract
2 cups low fat milk

Directions:

Preheat oven to 375 degrees. Lightly coat a 9x13 baking dish with cooking spray.

Slice the Cinnamon Swirl bread into approximately ¾ inch wide slices. Arrange the bread in a single layer to cover the bottom of the dish. Cut the remaining slices as needed and place a second layer on top of the first.

In a medium bowl, whisk together the sugar, cinnamon, baking powder and nutmeg. Whisk in eggs and vanilla until well blended. Gradually whisk in milk. Slowly and evenly pour egg mixture over bread slices. Let soak for 5 minutes. Using a fork or spatula, gently press down on bread to ensure it is evenly soaked.

Bake for 30-40 minutes or until French toast is puffed.

Cut into pieces and serve with GH Fruited Syrup, American Spoon spoon fruit, maple syrup or powdered sugar.

Panzanella (Bread Salad)

Rosemary Sourdough, Garden Pesto Sourdough, Asiago Sundried Tomato Sourdough, Cracked Pepper Parmesan, Rustic Olive, Artichoke Parmesan, Spinach Feta . . . what do all of these Great Harvest savory breads have in common? Any one of them make up an amazing summer bread salad!

Ingredients

5 cups of savory Great Harvest bread of your choice — torn into bite-sized pieces
1/2 cup of olive oil
Sea salt and fresh ground pepper to taste
2 cloves minced garlic
2 T balsamic vinegar
3 diced Roma tomatoes
3/4 cup diced red onion

1/2 cup pitted black or green olives
(optional – omit if you are using the Rustic Olive bread)
20 basil leaves, snipped in half with kitchen scissors
1 cup fresh Mozzarella, chopped into 1" chunks

Directions

Preheat your oven to 400 degrees. In a bowl, toss your bread pieces with 1/4 cup olive oil, pepper, salt, and garlic. Spread the bread out evenly on a baking sheet and toast for about 10 minutes until golden brown. Let cool.

In another bowl, whisk together 1/4 cup of olive oil and balsamic vinegar.

Toss together the bread, tomatoes, onions, basil, olives, and Mozzarella. Pour on the vinaigrette and toss again.

Serves approximately 6.



Fruity Granola Pancakes

Ingredients:

1 cup Great Harvest Granola	2 eggs
1½ cups Great Harvest Freshly Milled Whole Wheat Flour (can also use all-purpose flour)	2½ cups buttermilk
3 Tbsp honey or brown sugar	2 cups fruit of your choice (blueberries, bananas, peaches, etc.)
1½ tsp baking powder	3 tablespoons melted butter
½ tsp baking soda	Warm maple syrup
1 pinch kosher salt	

(continued)

Directions:

1. In a mixing bowl, add the flour, sugar, baking powder, baking soda, salt, and granola; stir to combine. In another bowl, beat the eggs with the buttermilk.
2. Pour the egg mixture over the flour mixture.
3. Stir just until dry ingredients are moistened.
4. Fold in fruit of choice (we love thinly sliced bananas!).
5. Gently stir in the melted butter.
6. Spray a large griddle or skillet with nonstick cooking spray.
7. Over medium heat, spoon 1/4 c. batter
8. Cook until bubbles form on top and edges start to dry.
9. Flip pancake over and cook until golden brown.
10. Repeat with the remaining batter.
11. Serve with warm maple syrup.

Ice Cream Sandwiches (using Chocolate Buzz)

Ingredients:

2 giant Oatmeal Chocolate Chip Cookies
1/2 pint vanilla or other favorite ice cream, slightly softened
2 Tbsp Chocolate Buzz

Directions:

Cut the cookies in half and lay out, top side down, on your work surface. Spread a thick layer of Chocolate Buzz on each cookie half. Pile one half of each cookie with ice cream and top with the other half. Enjoy!

OPTION: Bring home a container of our Oatmeal Chocolate Chip Cookie dough, bake according to directions. Once cooled, load up the cookies with Buzz and ice cream. Serve and get used to being the life of the party!

Mediterranean Egg Casserole

Ingredients:

1 loaf of Spinach Feta bread	1 tsp. dry mustard
1 cup Mozzarella	1/2 cup olives (optional)
1/2 cup Feta cheese	1 large tomato, finely chopped
1 dozen eggs, beaten	1 bell pepper, finely chopped
2 cups milk	1/2 red onion
1 tsp. salt	

Method of Preparation:

Grease 9 x 13-inch baking dish. Cut bread into 1/2-inch slices. Line dish with slices. Sprinkle with cheese. Add a second layer of bread and then a second layer of cheese.

Mix eggs, milk, salt, dry mustard, olives, tomatoes, pepper, and onion. Pour over bread/cheese. Soak overnight. Bake at 350 degrees for 1 hour.

Suggested breads:

- Spinach Feta
- Mediterranean Olive
- Asiago Sundried Tomato Sourdough
- Rosemary Sourdough
- Stuffed Swiss Tapenade
- Rustic Olive



Strawberry Stuffed French Toast

Ingredients:

4 slices bread
Strawberry jam
1 Tbsp vanilla
Fresh strawberries
Cream cheese
6 eggs
Powdered sugar

Directions:

Easy Way: Spread 2 slices of Great Harvest bread with a thick layer of cream cheese. Spread 2 more slices of bread with a thick layer of strawberry jam. Make a cream cheese and jam sandwich.

Beat eggs and vanilla. Dip each sandwich into this batter. Place on a griddle on medium heat and cook until evenly browned. Transfer to a plate. Cut into triangles. Sprinkle with powdered sugar. Top with fresh strawberries.

Easier Way: Use strawberry flavored cream cheese instead of plain cream cheese and strawberry jam.

Other Way: Add chopped nuts (such as pecans) to the cream cheese/jam combination. Or add mini chocolate chips.