

Ham 'N Eggs Brunch Braid

4 oz cream cheese
½ cup milk
8 eggs, divided
¼ teaspoon salt
Dash ground black pepper
¼ cup red bell pepper, chopped
2 tablespoons sliced green onions with tops
1 teaspoon butter or margarine
2 packages (8 oz each) refrigerated crescent rolls
¼ lb thinly-sliced deli ham
2 oz cheddar cheese, shredded (1/2 cup)

Preheat oven to 375 ° F. Place cream cheese and milk in 2 quart bowl. Microwave on HIGH 1 minute. Whisk until smooth. Separate 1 egg using egg separator; reserve egg white. Add the yolk and remaining 7 eggs, salt and black pepper to bowl; whisk to combine. Chop bell pepper using food chopper. Add bell pepper and onions to egg mixture. Melt butter in 10" frying pan over medium-low heat. Add egg mixture; cook, stirring occasionally, until eggs are set but still moist. Remove pan from heat.

Unroll 1 package of crescent dough; do not separate. Arrange longest side of dough across width of 12" x 15" baking pan or stone. Repeat with remaining package of dough. Using dough or pizza roller, roll dough to seal perforations. On longest sides of pan or stone, cut dough into strips 1 ½ inches apart, 3 inches deep using paring knife (there will be 6 inches in the center for the filling). Arrange ham evenly over middle of dough. Spoon eggs over ham. Shred cheddar cheese over eggs using cheese grater. To braid, lift strips of dough across filling to meet in center, twisting each strip of dough across filling to meet in center, twisting each strip one turn. Continue alternating strips to form a braid. Brush lightly beaten egg white over dough using pastry brush. Bake 25-28 minutes or until deep golden brown. Cut into slices and serve.

Yield: 10 servings

Apple Cinnamon French Toast

1 loaf (8 oz) French bread
6 eggs
1 ½ cups milk
8 tablespoons sugar, divided
1 teaspoon vanilla
1/8 teaspoon salt
1 ½ teaspoons ground cinnamon
4 Granny Smith apples
2 tablespoons butter or marg
Maple flavored syrup

Spray 9" x 13" pan with vegetable oil. Cut bread into 1 inch thick slices (10-16 slices) using serrated knife; arrange closely in single layer in pan. In bowl, beat eggs with whisk. Whisk in milk, 3 tablespoons of sugar, vanilla and salt. Pour over bread. Combine the remaining 5 tablespoons sugar and cinnamon. Peel, core and slice apples using apple corer. Cut into rings by slicing down one side of each apple with paring knife. Place half of apples over bread. Sprinkle half of the sugar-cinnamon mixture evenly over apples. Repeat layers. Cover and refrigerate 1 hour or overnight. Preheat oven to 400°F. Cut butter into small pieces and arrange over apples. Bake, uncovered, 30-35 minutes or until apples are tender. Let stand 5 minutes before serving. Serve with syrup.

Yield: 8 servings