



### ***Bite-Sized Kitchen's Granola***

*Makes about 4 cups*

3 cups rolled oats

2/3 cup unsweetened coconut flakes

2 cups mixed seeds and nuts (pecans, sunflower seeds, cashews, flax seeds, almonds, sesame seeds, etc)

1 tsp salt

1/2 tsp cinnamon

1/3 cup honey or maple syrup

1/3 cup olive oil or canola oil

1 cup dried fruit (raisins, cranberries, chopped dried apricots, etc)

Preheat the oven to 375 degrees.

Roughly chop the larger nuts into small pieces. Mix the oats, coconut, nuts and seeds, salt, and cinnamon in a large bowl. In a small bowl, whisk together the sweetener and the oil. Pour wet mixture over the dry ingredients and mix to combine.

Spread the mixture evenly on the large baking sheets and bake for 20 minutes. Take the sheets out and turn the granola over - it will be more toasted on the edges so if you flip it around it will cook more evenly. You want it nice and dark and toasty, so put the trays back in for another 10 minutes or so. Keep an eye on it so it doesn't burn.

When it's browned and toasted and smells wonderful, take the trays out and let it cool a bit. When cooled, put it all into a large bowl and mix in the dried fruit. Keeps for a couple of weeks at least in a dry jar in your cupboard.

## ***Bite-Sized Kitchen's Simple French Toast***

6 large eggs

1 1/2 cups heavy cream, half-and-half, or milk

2 tablespoons pure vanilla extract

Grated orange or lemon peel, 1 tsp

Big pinch of salt

6 slices bread, sliced quite thickly, preferably rich bread like brioche

4 tablespoons unsalted butter |

4 tablespoons vegetable oil

Pure maple syrup, for serving (optional)

Whisk together eggs, cream, vanilla, orange peel, and salt in a medium bowl; set aside.

Place bread in a shallow baking dish large enough to hold bread slices in a single layer. Pour egg mixture over bread; soak 2-3 minutes. Turn slices over; soak until soaked through, about 2-3 minutes more.

Preheat oven to 200 degrees. Place a wire rack on a baking sheet, and set aside. Heat 2 tablespoons butter and 2 tablespoons vegetable oil in a skillet over medium heat. Fry half the bread slices until golden brown, 2 to 3 minutes per side. Transfer to a wire rack; place in oven while cooking remaining bread. Repeat with remaining butter, oil, and bread. Keep in oven until ready to serve. Serve warm with pure maple syrup, if you like.

## ***Cheesy Baked Eggs***

Serves 4

1 Tbsp. butter

6 eggs

1/4 tsp. Salt

Pepper to taste

1/3 cup 35% cream

1 cup strong cheddar cheese, grated

12 cup torn spinach leaves, optional

Preheat the oven to 400F. Grease a 8x11" baking dish with butter (other sizes work well too) and set aside. In a large bowl, whisk eggs with the salt, pepper, and cream. Pour egg mixture into the prepared pan and bake uncovered for 8-10 min.

Stir in grated cheddar cheese and, if you like (they're really yummy), the torn spinach. Bake until cheese is melted and eggs are just set, about 5-7 minutes more.