

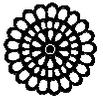
Chocolate Chip Orange Zucchini Bread

Ingredients:

3 eggs
2 cups white sugar
1 cup vegetable oil
2 teaspoons vanilla extract
2 cups grated zucchini
1 cup chopped walnuts
1 cup semisweet chocolate chips
1 tablespoon orange zest
3 cups all-purpose flour
1/4 teaspoon baking powder
1 teaspoon baking soda
1 teaspoon salt
1/2 teaspoon ground cinnamon
1 teaspoon ground nutmeg

Directions:

1. Sift together flour, baking powder, soda, salt, and spices.
2. In a large bowl, beat eggs until light and fluffy. Add sugar, and continue beating until well blended. Stir in oil, vanilla, zucchini, nuts, chocolate chips, and orange rind. Blend in sifted ingredients. Turn batter into two greased 9 x 5 inch loaf pans.
3. Bake at 350 degrees F for 50 minutes, or until bread tests done.
4. Remove loaves from pans, and cool. Chill before slicing.



Chocolate Chip Banana Bread

Ingredients:

1/4 cup vegetable oil, plus more for pan
1 1/2 cups all-purpose flour (spooned and leveled), plus more for pan
1 cup sugar
1 teaspoon baking soda
1 teaspoon grated orange zest
1/2 teaspoon salt
2 large eggs, lightly beaten
1 cup mashed bananas (about 3 medium)
1/2 cup semisweet chocolate chips
1/2 cup coarsely chopped walnuts

Directions:

1. Preheat oven to 350°. Grease and flour an 8 1/2-by-4 1/2-inch (6-cup) loaf pan. In a large bowl, whisk together flour, sugar, baking soda, zest, and salt. Mix in oil, eggs, and bananas. Stir in chocolate chips and nuts. Pour into pan.
2. Bake until a toothpick inserted in center comes out clean, 70 to 80 minutes (tent loosely with foil if loaf browns too quickly). Cool loaf 10 minutes in pan; then turn out of pan and cool completely, right side up, on a rack.



Buttermilk Dill Bread

Ingredients:

3 cups All-purpose Flour
4 teaspoons Baking Powder
3 tablespoons Sugar
1 tablespoon Dried Dill
(or 1/4 cup of finely chopped fresh dill)
1/2 teaspoon Salt
1/2 teaspoon Pepper;
1 1/2 cups Buttermilk

Directions:

1. Preheat oven to 350 degrees
2. In large bowl, combine the flour, baking powder, sugar, dill, baking soda, salt and pepper.
3. Add buttermilk a little at a time until soft dough forms. Turn into greased 9" X 5" loaf pan.
4. Bake 50 minutes or until loaf is golden brown. Serve warm or reheat.



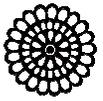
Cheeseburger Meatloaf & Mashed Potatoes

Ingredients:

2 tablespoons extra-virgin olive oil, plus more for greasing
1 red onion, finely chopped
2/3 cup ketchup
2/3 cup bread crumbs
2 large eggs
1/2 cup bread-and-butter pickle chips, chopped
1 1/2 pounds ground beef
8 ounces cheddar cheese, cut into 1/3-inch cubes
2 pounds new red potatoes
3/4 cup heavy cream

Directions:

1. Preheat the oven to 400°. Lightly oil a rimmed baking sheet. In a medium skillet, heat 2 tablespoons olive oil over medium heat. Add the onion and cook, stirring until slightly softened, about 3 minutes.
2. In a large bowl, combine the ketchup, bread crumbs, eggs and pickles; mix in the onion. Crumble in the beef, add the cheese and mix together. Transfer to the prepared baking sheet and shape into a 4-by-12-inch loaf. Bake until an instant-read thermometer inserted into the center registers 160°, about 35 minutes.
3. Meanwhile, halve the potatoes and place them in a large pot with enough salted water to cover by an inch. Bring to a boil, then lower the heat and simmer until tender, 10 to 15 minutes. Drain, return to the pot and mash with the cream.
4. Let the meatloaf rest for 5 minutes before slicing. Serve with the mashed potatoes.



Vanilla Pound Cake

Ingredients:

1½ cups all-purpose flour
1/4 teaspoon baking soda
1/4 teaspoon salt
12 Tablespoons (1½ sticks) unsalted butter, at room temperature
1 cup sugar
1½ teaspoon vanilla extract
1/4 teaspoons almond extract (optional)
2 eggs, at room temperature
1/2 cup sour cream, at room temperature

Directions:

1. Preheat an oven to 325°F. Lightly grease an 8 1/2-by-4 1/2-inch loaf pan, preferably glass, and dust with flour.
2. In a bowl, whisk together the flour, baking soda and salt until blended. In the bowl of an electric mixer, beat together the butter, sugar, vanilla and almond extract on medium to medium-high speed until light and fluffy. Add the eggs one at a time, beating well after each addition until just blended. Sprinkle half of the flour mixture over the egg mixture and stir until both are just incorporated. Stir in the sour cream, then sprinkle with the remaining flour mixture and stir until evenly distributed.
3. Pour the batter into the prepared pan and tap gently on the counter to even out and settle the ingredients. Bake until a toothpick inserted into the center comes out clean, about 70 minutes, or longer if using a metal pan. Transfer the pan to a wire rack and let cool for 15 minutes.
4. Run a thin knife around the inside of the pan, invert the cake onto the rack and lift off the pan. Place the cake on one of its sides and continue cooling. Serve warm or at room temperature.