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101 THINGS TO DO WITH A BLENDER



Make your next meal or treat in a snap—
just whirl, chop, or mix it in a blender!

- Applesauce Muffins**
- French Onion Dip**
- Stuffed Zucchini**
- Cheeseburger Bake**
- Chocolate Cinnamon Cake**
- Pear-Pineapple Smoothie**
- And more!**

COOKBOOK

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101 THINGS TO DO WITH A BLENDER

PATRICK



101 Things[®] To Do With a Blender

BY
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ZUCCHINI BREAD

3 **eggs**
1 cup **oil**
2 teaspoons **baking soda**
1 teaspoon **salt**
1/4 teaspoon **baking powder**
3 teaspoons **cinnamon**
1 1/2 cups **sugar**
1 small **zucchini**
2 teaspoons **vanilla**
1 cup **walnuts**, optional
2 cups **self-rising flour**

Preheat oven to 350 degrees.

Combine all ingredients except the flour in a blender. Cover and blend until mixture is smooth, stopping and scraping sides as necessary. Pour into bowl, add flour. Stir until smooth. Bake in a greased 9 x 5-inch loaf pan for 60–70 minutes, or until a toothpick inserted in the center comes out clean. Makes 1 loaf.

APPLESAUCE MUFFINS

1 **egg**
3/4 cup **milk**
1 cup **sugar**
1 1/2 teaspoons **cinnamon**
1/2 cup **applesauce**
1 1/2 cups **self-rising flour**

Preheat oven to 350 degrees.

Put all ingredients into a blender. Cover and blend until mixture is smooth, stopping and scraping sides as necessary. Pour batter into lined muffin tins and bake until golden brown, about 20–25 minutes. Makes 12 muffins.

HAM ROLLS

8	large sourdough rolls
1/2 cup	mayonnaise
1/2 teaspoon	mild chili powder
1	hard-boiled egg , shelled
2	green onions
8 slices	American cheese
1 1/2 cups	cooked and diced ham , divided

Preheat oven to 400 degrees.

Slice top off of rolls and scoop out centers; set aside.

In a blender, combine the mayonnaise, chili powder, egg, onions, and cheese; blend until creamy. Add roll centers and blend until mixed. Add 1/2 cup ham and mix until ham is chopped. Repeat with rest of ham. Spoon into rolls and wrap in foil. Bake for 20–25 minutes. Makes 8 servings.