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# 101 THINGS TO DO WITH CHEESE



Take your cheese and slice it, dice it, melt it, crumble it, and shred it. Then add it to any of these scrumptious recipes.

- Garlic and Blue Cheese Burger**
- Southwest Layered Salad**
- Asiago Mashed Potatoes**
- Wisconsin Cheese Soup**
- Spence's Cheesy Chip Dip**
- Pumpkin Cream Cheese Muffins**
- And more!**

COOKBOOK

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101 THINGS TO DO WITH CHEESE

BARLOW AND ADAMS



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# 101 Things<sup>®</sup> To Do With Cheese

BY  
MELISSA  
BARLOW  
AND  
JENNIFER  
ADAMS



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## STUFFED FRENCH TOAST

8 slices **bread**  
1 container (8 ounces) **cheesecake-flavored  
cream cheese spread**  
1 container **fresh raspberries or 4  
tablespoons raspberry jam\***  
2 **eggs**  
1/2 cup **milk**  
**cinnamon**, to taste  
**raspberry or strawberry  
syrup**, warmed

Lay bread slices on a flat surface. Spread 4 pieces with about 1 tablespoon cream cheese spread. Press raspberries into cream cheese or spread 1 tablespoon jam over top. Cover with remaining bread slices and press together.

In a pie pan, whisk together the eggs, milk, and cinnamon. Dip each side of the stuffed French toast in the egg mixture and then cook in a large skillet until golden brown on both sides. When done, serve on individual plates with syrup drizzled over top. Makes 4 servings.

\*Blueberries or sliced strawberries may be substituted, as well as other jams.

## GRANDPA'S EGGS ALA GOLDENROD

12 **eggs**  
4 tablespoons **margarine or butter**  
4 tablespoons **flour**  
1/2 teaspoon **dry mustard**  
1/2 teaspoon **salt**  
1/4 teaspoon **white pepper**  
2 cups **milk**  
2 cups **grated cheddar cheese (or  
your favorite cheese),  
plus more for garnish**  
6 **English muffins**, split

Hard boil the eggs and keep warm. Place margarine in a medium saucepan and melt over medium-low heat. Blend in flour, dry mustard, salt, and pepper. Stir until well blended.

Add the milk, a little at a time, stirring constantly until mixture is smooth, bubbly, and thickened. Add cheese and stir until melted.

Toast the English muffins and then top each muffin half with 1 chopped hard-boiled egg, cheese sauce, and extra cheese. Makes 6 servings.

# PUMPKIN CREAM CHEESE MUFFINS

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1 package (8 ounces)	<b>cream cheese</b> , room temperature
1 cup	<b>powdered sugar</b>
2 1/4 cups	<b>flour</b>
2 cups	<b>sugar</b>
1/2 teaspoon	<b>salt</b>
2 teaspoons	<b>baking powder</b>
1/4 teaspoon	<b>baking soda</b>
1 tablespoon	<b>pumpkin pie spice</b>
2	<b>eggs</b>
1 can (15 ounces)	<b>pumpkin</b>
3/4 cup	<b>oil</b>
1/2 teaspoon	<b>vanilla</b>

In a bowl, beat together the cream cheese and powdered sugar until smooth; set aside. In a second bowl, mix together the flour, sugar, salt, baking powder, baking soda, and pie spice. In a third bowl, whisk together the eggs, pumpkin, oil, and vanilla. Stir into dry ingredients until smooth.

Fill muffin tins about one-third full of batter and then drop a teaspoon of cream cheese filling in the center. Top off with a little more batter so muffin cup is two-thirds full. Bake at 350 degrees 20–25 minutes, or until a toothpick inserted in the center comes out clean. Makes about 24 muffins.

**VARIATION:** Add a streusel topping! Just combine 1/2 cup sugar, 1/4 cup flour, 4 tablespoons cold butter, and 1 1/2 teaspoons cinnamon. Mix with a fork until crumbly. Sprinkle over muffins before baking.