Sour Cream Cake, French toast are 'berry' good

ated Taxte Buds column on Taste front.
BLUEBERRY SOUR CREAM

CAKE
1 1/2 cups flour
1 cup sugar, divided
1/2 cup (1 stick) butter or

1 1/2 teaspoons baking pow-

1 egg 2 teaspoons vanilla 1 quart fresh blueberries

2 egg yolks

2 egg yolks
Preheat oven to 350 degrees F.
Generously butter a medium
spring form pan. Combine Bour,
12 eup sugar, butter, baking pow
der and 1 teaspoon vanilla. Mix
well and pour into the prepared
pan. Sprinkle blueberries on top.
In a separate bowl, combine
12 eup sugar with sou
cream, egg yolks and 1 teaspoon
vanilla. Mix well and pour over
blueberries and prepared cake. with sour Bake for 1 hour at 350 degrees F. or until a toothpick inserted in the center comes out clean.

Serves 8. Chef's secret: This cake can be made with any type berry! BAKED STRAWBERRY

STUFFED FRENCH TOAST

1 tablespoon orange juice concentrate
1 cup thickly silced strawberries 1 loaf (1 pound) Italian bread

4 large eggs
1/2 cup milk (regular or low fat)
2 teaspoons vanilla extract

2 teaspoons vanille extract In a medium bowl, stir cream cheese until smooth. Stir in orange juice concentrate and then fold in berries. Cut a small diago-nal slice off each end of the bread and discard. Slice bread diagonal-by into 1 1/2 inch slices. Cut each slice of bread almost in half, leav-

ing one side attached, to make a pocket. Divide the filling among the pockets, pressing bread to close around the edges.

close uround the edges.

Set uside. In a shallow bowl,
beat eggs, milk and vanilla. Slowly pour over bread, turning to coat
completely. I Bread can be baked
immediately or refrigerated for up
to 24 hours, covered with plastic
wrap. Prehent oven to 450 degrees.
F. Generously grease or spray a
clean baking sheet (not the cushincord wraite) because the da not ioned variety because they do not

uct). Place each bread pocket about 2 inches apart. Bake in the preheated oven for 8 minutes or until bottoms are golden. Turn and bake for an additional 6-9 minutes or until bott sides are golden. Transfer to plates. Makes 5 servings, 2 silies areh.

slices each.
Recipe from: "Entertaining on
the Run" by Marlene Sorosky,
(Copyright 1994, William Morrow Publishers, \$25).

COOKING CALENDAR

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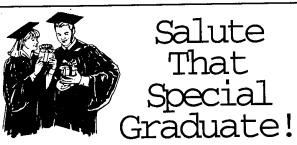
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