OVEN PANCAKES

Serves : 4 From: Evelyn Smith

1 C milk
2/3 C flour
1 T sugar
1/2 t salt
2 eggs

Put all above ingredients into blender and beat well.
Place 1/4 C butter in a 9" pie tin and place the tin in a pre-heated 400 degree oven until the butter is melted. Pour the batter into pie tin and cook 35 minutes. Serve with lemon and powdered sugar, syrup, or jam. (Cut into serving pieces like pie).

SAUSAGE CUSTARD

1 lb. sausage links
8 slices firm white bread, cut into cubes
1-1/2 C shredded Swiss cheese
5 beaten eggs
2 C milk
1 C heavy cream
3/4 t salt
1/4 t pepper
1/2 t dry mustard

The night before, cook and drain the sausages. Cut them into bite-sized pieces. Arrange the sausage and the bread cubes in the bottom of a greased 2 qt. oven-proof dish. Sprinkle the cheese evenly over the top.

Combine the eggs, milk, cream and seasonings and pour it over the bread and sausage. Leave the dish, covered, in the refrigerator overnight.

The next morning, take the dish from the refrigerator and let it come to room temperature. Prehead the oven to 350 degrees. Bake the dish, uncovered, until it has set and puffed and browned, about 1 hour. Serves 8-12.