

Regina's Cherry Bread

Ingredients:

2 2/3 Cup Self Rising Flour
2 teaspoons Cinnamon
1 teaspoon Nutmeg
4 Eggs
1 1/4 Cups Oil
2 Cups Sugar
1 can 15.5 oz Dark Sweet Cherries
(pitted). Drain well and chop
1 Tablespoon Almond Extract

Preheat oven to 350 degrees and
grease and flour two loaf pans
(9 x 5 x3)

Sift together Flour, Cinnamon, &
Nutmeg – Set aside.

In a large bowl beat eggs, oil and
sugar. Gradually add flour mixture.
Stir in Cherries and Almond
Extract. Bake for 50-60 minutes.
Allow to cool for 10 minutes before
removing from pans.

*If you don't already receive email notices
about our Free Seminars & Bird Updates,
Sign up on our Website now to receive
them!*

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Favorite "Seminar Snacks" from our **Rabbit Creek** line of Gourmet food mixes:

- Rabbit Creek **Crème
Brulee** Brownie Mix
- Rabbit Creek
Mississippi Mudd
Brownie Mix
- Rabbit Creek **Tropical
Chicken Salad Mix**
(served with crackers at our
seminars, but great on bread as a
sandwich also!)

Birds-I-View

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Birds-I-View's Most Requested Seminar Snack Recipes!



At Birds-I-View we LOVE teaching folks
about Wild Birds at the Free Educational
Seminars we host at our store. But...we
also LOVE "people food" and enjoy serv-
ing great snacks at our seminars!

**Since our inception in 1991, the
BIV Mission has been to remain
"Committed to Providing Products
and Information that benefit
Wildlife". That will never change!
However....Our *MOTTO* is: " Eat
While you Watch Birds Eat!"**

**Following are our Most Requested
Recipes for snacks we have served
at BIV Seminars and Events. Enjoy!**

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Most Requested Recipes for (people) Snacks served at Birds-I-View Seminars!

HAWAIIAN BANANA NUT BREAD *from Sheryl Wright*

3 cups all-purpose flour
3/4 teaspoon salt
1 teaspoon baking soda
2 cups sugar
1 teaspoon ground cinnamon
1 cup chopped pecans or walnuts
3 eggs, beaten
1 cup vegetable oil
2 cups mashed ripe bananas
1 (8-ounce) can crushed pineapple
2 teaspoons vanilla extract

Combine first 5 ingredients; stir in nuts. Combine remaining ingredients; add to flour mixture, stirring just until dry ingredients are moistened.

*Spoon batter into 2 greased and floured 8 1/2 x 4 1/2 x 3-inch loaf pans. Bake at 350 for 1 hour and 10 minutes or until a wooden toothpick inserted in center comes out clean.

Cool in pans 10 minutes; remove from pans, and let cool on wire racks.

*My loaf pans are 9 5/8 x 5 1/2 x 2 3/4 so I bake them an hour or 1 hour 5 minutes.

Rosemary Shortbread Cookies

2 Cups unsalted butter, room temp.
1 1/2- 2 Cups Powdered Sugar
1/4 tsp salt
1 tsp vanilla
4 Cups all purpose flour

Rosemary to taste (approx 2 tsp dried or 1 1/2 TBS fresh)

Blend butter, sugar, vanilla and salt on low mixer speed until light and fluffy (10 mins). Work flour in gradually. Scrape bowl occasionally to blend all ingredients. Mix in rosemary. Divide in half and shape dough into 2 inch diameter logs. Wrap in plastic wrap and refrigerate for 2 hours.

Slice the logs into 1/4 to 1/2 inch thick slices. Lay cookies on parchment paper. Preheat oven to 300 degrees. Bake for 30 minutes, until pale golden color—not brown.

These make excellent sandwich cookies! Simply fill with blackberry butter cream frosting made with Cherchies seedless blackberry preserves sold at Birds-I-View!

Goopy Butter Cookies *from Sheryl Wright*

Ingredients:

1/2 Cup Butter (one stick)
8 ounces Cream Cheese softened
1 TBS Vanilla
1 Egg
1 Box Yellow or Butter cake Mix
Powdered Sugar

Blend Cream Cheese and Butter.

Add vanilla and egg

Blend in Cake Mix

Chill about 30 mins

Form into teaspoon -size balls

Roll in powdered sugar

Bake at 350 degrees for 14 – 16 minutes (**do not over bake**)

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