

Amish Cinnamon Bread

Adapted from cookingprofessionally.com



This sweet loaf bread takes about 15 minutes to make with delicious results. It caught Rae's eye since she's from Amish country in PA, and it definitely got Manny's seal of approval when she made it. By the way, using the sour cream is Rae's adaption of the recipe.

If you have only one loaf pan, cut the ingredients in half and make one loaf.

If you make two loaves, you can contribute both, or keep one for yourself or to give to someone else.

1 cup butter, softened to room temperature

2 cups sugar

2 eggs

2 cups buttermilk or 2 milk plus 2 tablespoons vinegar or lemon juice or 2 cups sour cream

4 cups flour

2 teaspoons baking soda

1/2 cups sugar

2 teaspoons cinnamon

Preheat the oven to 350 degrees.

Cream together butter, 2 cups of sugar, and eggs. Add milk, flour, and baking soda. Put 1/2 of batter (or a little less) into greased loaf pans (1/4 in each pan).

Mix in a separate bowl the 2/3 c sugar and cinnamon. Sprinkle 3/4 of cinnamon mixture on top of the 1/2 batter in each pan. Add remaining batter to pans; sprinkle with last of cinnamon topping. Swirl with a knife. Bake 45-50 minutes until done inside. Cool at least 20 minutes before removing from the pan.

For Heses – Remove from pan(s) after at 20 minutes and continue to let cool until the bottom is not warm at all to the touch, then wrap the loaf/loaves completely in aluminum foil. Freeze until delivery to Adas.

Cheesy Spinach and Rice Casserole (aka Rae's Hippie Casserole)

Serves 4-6

1 16- or 20-ounce bag or 2 10-ounce boxes frozen chopped spinach, defrosted
3 cups cooked rice, white or brown
1/4 cup fresh parsley, finely chopped
1/4 cup minced onion
1 1/2 cups shredded mild cheddar cheese
1/2 teaspoon salt or to taste
1/4 teaspoon pepper or to taste
2 eggs
1 cup milk

Defrost the spinach in the package(s) overnight in the refrigerator. A couple hours before cooking, empty the spinach into a mesh strainer over a bowl to drain.

Preheat oven to 350 degrees. Grease an 8x8 or 9x9 baking dish with olive oil or spray olive oil.

With the back of a large spoon and/or your hands, squeeze as much water out of the spinach as you can. Save the spinach liquid to use in soups, smoothies or other dishes.

In a large bowl, mix the spinach, rice, parsley, onions, 1 cup cheese, salt and pepper together. In a separate bowl, beat the eggs, then add the milk and mix together well. Pour the egg-milk mixture over spinach-rice mixture. Stir well to combine. Spoon the mixture into the prepared baking dish, filling it, and gently pat the top smooth.

Bake for 35-40 minutes until bubbly and just starting to lightly brown in spots. Sprinkle the remaining 1/2 cup cheese over the top and continue baking another 10-15 minutes until the cheese is bubbly and just starting to turn golden in spots. ***For Hased, stop here and follow the instructions below in bold.*** Let the casserole rest for 5-10 minutes before cutting. The casserole freezes well. To heat, fully defrost and reheat at 350 degrees for 15 minutes covered, another 5 uncovered.

For Hased – Let the casserole cool completely before wrapping it completely in aluminum foil. Freeze until delivery to Adas.