

Serve Your Guests *The Best*

(NAPSA)—Nothing says great entertaining quite like the aromas of fresh-baked goods emanating from the kitchen. For your next turn as host/hostess, “egg-cite” your guests with a winning recipe from Egglund’s Best (EB) eggs that can be enjoyed for breakfast or dessert.

After receiving thousands of recipe entries in the inaugural Egglund’s Best “Your Best Recipe” Contest, at-home chef Donna Pochoday-Stelmach was announced as the \$10,000 Grand Prize winner for her Peach-Blueberry Egg Bread Bake recipe.

“One of my goals as a hostess is to make something fresh and delicious,” said Pochoday-Stelmach. “Friends and family love my Peach-Blueberry Egg Bread Bake because it has a good balance of healthy ingredients like fresh fruit and Egglund’s Best eggs mixed with the comfort of an egg bread-custard.”

Before you get cracking in the kitchen, look for the distinctive “EB” stamp to ensure your guests are being served an Egglund’s Best egg superior in taste, nutrition and quality. Not only do Egglund’s Best eggs perform consistently in recipes, but they also contain 25 percent less saturated fat, 10 times more vitamin E, twice the amount of vitamin D, and double the amount of omega-3 fatty acids, when compared to ordinary eggs.

For additional information and recipes, visit www.egglandsbest.com.

Peach-Blueberry Egg Bread Bake

Ingredients:

- 5 cups egg bread (challah, paska, brioche), chopped into 1-inch pieces**
- 5–6 peaches, skinless and cut into small slices**
- 2 cups blueberries**
- 3 Egglund’s Best eggs**
- ¼ cup pure maple syrup**
- ½ cup brown sugar**



The Peach-Blueberry Egg Bread Bake was the Grand Prize-winning dish in the first-ever Egglund’s Best “Your Best Recipe” Contest.

- 2 cups milk**
- 4 ounces butter, unsalted, melted**
- 1 teaspoon vanilla**
- 1 teaspoon cinnamon**
- 2 teaspoons granulated sugar**

Optional Topping:

- 1 cup vanilla Greek yogurt**
- ½ cup toasted sliced almonds**
- pure maple syrup, warmed**

Preparation:

Spray a deep pie dish with cooking spray and line with half of the cubed egg bread.

Add 2 cups of peaches and ¾ cup of blueberries, then cover with remaining bread cubes.

In a medium bowl, beat Egglund’s Best eggs and gradually add maple syrup and brown sugar, until blended.

Whisk in milk, butter, vanilla and cinnamon.

Pour liquid ingredients over bread cubes and cover dish with plastic wrap; refrigerate about an hour.

Preheat oven to 350°F, remove plastic wrap and spread remaining peaches and blueberries on top of the egg bread.

Sprinkle remaining sugar over dish and bake for about an hour, until bake has puffed up and is light brown.

Remove from oven and cool for 10 minutes.

Serve with Greek yogurt, toasted sliced almonds, and warmed maple syrup.