



Gratz Insider, September 2013 - Story Continuation

[To return to the newsletter, close this page.]

The Gratz Gourmet

The recipe below is for what Mindy's husband refers to as "Mindy's Magical Banana Bread." This dessert is so popular that Mindy may actually be denied admission to holiday gatherings and parties if she arrives without it!

Chocolate-Chip Banana Bread

2 mashed ripe bananas
2 eggs lightly mixed
1 teaspoon vanilla
1/2 cup natural applesauce
1 1/4 cups flour
3/4 cup sugar
1 teaspoon baking soda
1/2 bag of chocolate chips

1. Grease loaf pan and preheat oven to 350 degrees.
2. Mix wet ingredients together in large bowl.
3. Add dry ingredients in and mix.
4. Add chocolate chips and mix.
5. Pour into loaf pan and cook for about an hour.

Recipe can be doubled for two loaves.

Breads freeze well and can be made ahead of time.

The following recipe is for blintz soufflé, a dish that Mindy considers to be an excellent choice for entertaining because it is aesthetically pleasing and can serve a large number of guests. Although this soufflé is perfect for parties, Mindy's most important reason for preparing it is that it is one of her 101-year-old grandmother's favorite dishes.

Blintz Souffle

3 packages of frozen blintzes: cheese and/or fruit varieties (I like to mix cherry, cheese and either blueberry or apple.)

4 eggs and 2 egg whites

1 small container of sour cream (I use light.)

1/4 cup orange juice

2 teaspoons vanilla extract

3 tablespoons sugar

1. Grease 9 X13 glass baking pan and preheat oven to 350 degrees.
2. Place frozen blintzes in mixed rows to fill single layer in baking pan.
3. Add the following to a blender or food processor and blend thoroughly: eggs and egg whites, sour cream, orange juice, vanilla and sugar. Then pour mixture over blintzes to cover.
4. Bake an hour or so, until top is golden brown and puffy.

Serve with sour cream and/or hot cherries on the side. Although the soufflé can be made ahead of time, it might not look as puffy when reheated.