

# Cookin' with Royal Crest

## August 2017

Cut along the dotted line and save our recipes for future use!

### Avocado Bacon and Eggs



#### Ingredients:

- 2 Large AA White Eggs – **On Special in August!**
- 1 medium avocado
- 1 piece of cooked bacon, crumbled
- 1 tablespoon of low-fat cheese

#### Directions:

1. Preheat oven to 425°.
2. Begin by cutting the avocado in half and removing the pit.
3. With a spoon, scoop out some of the avocado so it's a tad bigger than your egg and yolk. Place in a muffin pan to keep the avocado stable while cooking.
4. Crack your egg and add it to the inside of your avocado. Sprinkle a little cheese on top with a pinch of salt. Top with cooked bacon. Repeat this with your second egg using the other half of your avocado.
5. Cook for 14-16 minutes. Serve warm and enjoy!

Adapted From "Lil' Luna"

### Pepperoni Cheese Stick Roll Ups



#### Ingredients:

- 1 (8 ounce) package refrigerated crescent roll dough
- 4 Sargento String Cheese sticks, halved - **On Special in August!**
- 1 (3.5 ounce) package sliced pepperoni
- Marinara or ranch sauce for dipping (Optional)

#### Garlic Butter Glaze:

- 2 tablespoons butter, melted
- 1/2 teaspoon Italian seasoning
- 1/4 teaspoon garlic powder
- 1 tablespoon grated Parmesan cheese

#### Directions:

1. Preheat oven to 350°.
2. Take each triangle of crescent roll dough and place about 6 pepperoni on the bottom of the triangle. Place half of a cheese stick on top and roll up. Place seam side down on a cookie sheet and bake for 10-14 minutes or until golden brown.
3. While the rolls are cooking, combine the melted butter, Italian seasonings, garlic powder, and Parmesan cheese in a small bowl.
4. When the rolls are done, remove them from the oven and brush with the garlic butter glaze. Serve with marinara or ranch for dipping.

Adapted From  
"The Girl Who Ate Everything"

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### Easy French Toast Recipe



#### Ingredients:

- 4 - 6 slices of Sara Lee bread – **On Special in August!**
- 2 Large AA White Eggs – **On Special in August!**
- 2/3 cup Royal Crest milk
- 1 teaspoon vanilla extract
- Powdered sugar

Adapted From “Easy Recipe Depot”

#### Directions:

1. In a large bowl, whisk together eggs, milk, and vanilla extract. Be sure to whisk well.
2. Preheat a frying pan, skillet, or griddle on medium heat. Use cooking spray or a pat of butter.
3. Dunk bread slices in egg mixture. Don't soak the bread, just a quick dunk.
4. Place bread on griddle and cook on both sides until golden brown. It should take about 2 minutes per side, but be sure to check!
5. Place on a plate, sprinkle on some of the powdered sugar, and enjoy!

### 3 Ingredient Blueberry Yogurt Swirl Popsicles



#### Ingredients:

- 2 cups of blueberries
- 2 tablespoons of agave or honey
- 2 cups of Chobani Blueberry Greek Yogurt

#### Special Equipment:

- Popsicle mold

#### Directions:

1. Blend the blueberries in a food processor or blender on high speed until nearly liquefied into a smoothie-like consistency.
2. Pour the thick blueberry liquid into a large bowl. Stir in the agave/honey. Add the yogurt and very gently mix everything together. To get the tie-dye swirly look do not fully blend the yogurt and blueberries. The mixture will be thick. Taste it; if you would like it sweeter, you can add a little more agave/honey.
3. Pour mixture evenly into each popsicle mold. If your popsicle mold has slots for sticks, you can insert them before freezing; if not, freeze for 2 hours, then put a wooden popsicle stick in the middle. Continue to freeze for an additional 4-6 hours or overnight.
4. Run popsicle molds under warm water to easily remove. Enjoy on a hot Colorado day!

Adapted From  
“Sally’s Baking Addiction”