



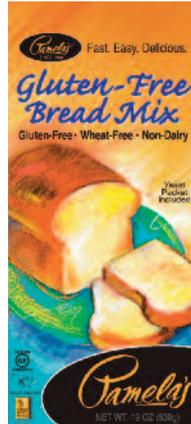
# Father's Day Recipes

F A S T , E A S Y , D E L I C I O U S !

## A Fantastic treat for Dad to enjoy!

### PAMELA'S ULTIMATE MAC & CHEESE

- 1/4 cup **Pamela's Bread Mix**
- 1lb Gluten Free Pasta, cooked to packaging directions
- 10 oz. Gouda-grated
- 7 oz. sharp aged Cheddar-grated
- 4 oz. Fontina-grated
- 5 oz. Gruyere-grated and reserved for topping
- 4 TB butter
- 1/2 tsp. salt
- 1/4 tsp. black pepper
- 1/2 tsp. paprika
- 1/4 tsp. dry mustard
- 1/8 tsp. cayenne
- 2 or 3 shallots, minced fine
- 2 bay leaves
- 3 large sprigs fresh thyme
- 3 cups milk
- 1/2 cup Pamela's toasted bread crumbs



Toast the Bread/Flour mix in non-stick pan over med. heat, stirring constantly until it turns a soft light golden color. Remove from heat. Add cayenne and mustard.

Melt the butter in a large sauce pan, saute the shallots, salt, pepper, paprika, bay leaves, and thyme about 5 minutes, until shallots are transparent and soft. Add the flour and cook until thick, about a minute. Slowly add the milk, stirring constantly. Cook on medium heat until thickened and the mixture coats the back of a spoon.

Remove from heat and slowly stir in the grated cheese except the Gruyere. Stir until smooth. Cook pasta in salted water for 1/2 of normal cooking time and drain well. Immediately toss with sauce and pour into buttered baking dish. Spread the Gruyere on top and sprinkle with toasted bread crumbs.

Bake in 350° oven for 25-30 minutes until bubbling. Let sit for 10 minutes before serving.

*Chef's Note: We tried 3 kinds of elbow macaroni; brown rice, a combo of soy, potato and rice, and quinoa and corn. All were very good, but we really liked the corn/quinoa the best.*





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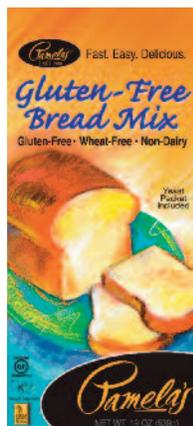
FAST, EASY, DELICIOUS! (Continued)

## Delicious Brunch ideas for celebrating Dad!

### BRUNCH CASSEROLE

- 1-1/2 lbs. sausage
  - 1/2 cup onions
  - 3 slices day old bread, cubed
  - 3 cups **Pamela's Bread Mix**
  - 1 tsp. dry mustard
  - 6 eggs, beaten
  - 2 cups milk
  - 1 lb cheddar cheese, grated.
- Yield: 8 servings

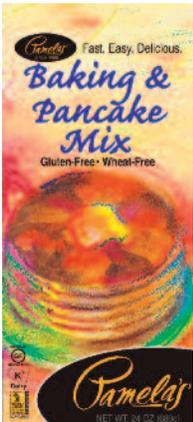
Cook and drain sausage and onions. Mix all ingredients except cheese. Pour into 11x17 inch pan or two smaller pans. Top with cheese. Bake at 350 degrees for 40 minutes. Cut into squares and serve warm.



### BLUEBERRY CORN PANCAKES

- 1-1/2 cups **Pamela's Baking & Pancake Mix**
  - 1/2 cups **Pamela's Cornbread & Muffin Mix**
  - 2 eggs
  - 1 tbsp oil
  - 3/4 cup soy milk (substitute with regular milk or water)
  - dash of salt
  - basket of berries
- Optional: 1 ear of cooked corn cut off the cob (or 1 cup frozen)

Mix dry ingredients. Mix liquid ingredients and add to dry mixture. Pour 1/4 cup batter onto the pan, (sprinkle corn kernels into batter if using), then sprinkle blueberries onto baking pancakes. Flip when browned on the first side. Serve with blueberry or maple syrup.



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# Father's Day Recipes

FAST, EASY, DELICIOUS! (Continued)

## Special cakes are a knockout for having fun!

### SANDWICH COOKIE CAKE

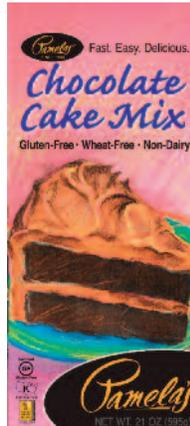
- 2 Bags **Pamela's Chocolate Cake Mix**- follow the directions on the bag
- 4 large eggs
- 1 cup oil
- 3 cups water

Preheat oven to 350°. Beat eggs, add oil and water and mix. Add **Pamela's Chocolate Cake** mix and stir to well blended. Do not over mix. Spray pans well with spray oil. (The pan directions instruct to brush well with shortening and then dust with flour for a white cake, or cocoa powder for chocolate.) Fill to within about 1/2" of top. You want them full but not so full they overflow down the sides. You can use any extra batter for a couple of cup-cakes. Bake 30 to 40 minutes or until a toothpick comes out clean and top springs back with a soft touch.

After cooling on a rack for 30 to 60 minutes, loosen cake around the edges, give the back of the pan a swat, shake the pan gently and flip out onto a piece of wax paper or parchment. Cool completely. Trim the tops of both layers straight across with a serrated knife.

Make your favorite frosting, filling or whipped cream for the center.

*Chef's Note: It was important in making both of these cakes that the pans be filled almost full, so that when you are ready to assemble, you can cut off the mounded tops straight across, and have the pieces fit well together.*



You can find on:  
[http://www.amazon.com/Martha-Stewart-Sandwich-Cookie-Cake/dp/B00451G8LU/ref=pd\\_sim\\_sbs\\_hg\\_5](http://www.amazon.com/Martha-Stewart-Sandwich-Cookie-Cake/dp/B00451G8LU/ref=pd_sim_sbs_hg_5)

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# Father's Day Recipes

FAST, EASY, DELICIOUS! (Continued)

## Make Dad ooo and ahh!

### CHECKERBOARD CAKE

2 bags **Pamela's Chocolate Cake Mix**  
4 large eggs  
1 cup oil  
3 cups water

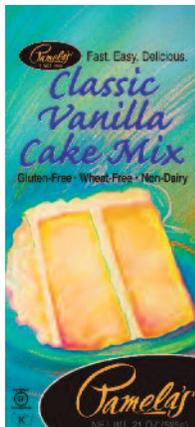
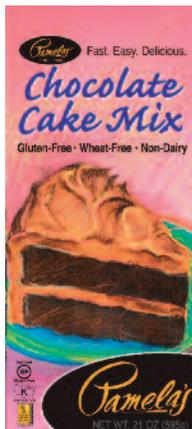
Beat eggs, add oil and water and mix. **Add Pamela's Chocolate Cake** mix and stir to well blended. Do not over mix. Spray pans well with spray oil.

2 bags **Pamela's Vanilla Cake Mix**  
6 eggs  
1 cup oil  
1 1/3 cups water  
1/2 tsp almond extract

Preheat oven to 325°. Beat eggs, add oil and water and mix. Add **Pamela's Vanilla Cake** and mix for 2 minutes.

One layer at a time is filled using the red ring that separates the batters. Carefully fill, alternating flavors, just to the bottom of the cross supports. This will insure that the height of the checkerboard patterns will match. For the next pan you must carefully lift out the red guide, wash and dry, and place in the next pan. This time you change the pattern, starting with the opposite flavor. You can make two or three layers, just remember when you are assembling it to alternate the patterns.

Bake for 30 to 40 minutes or until a toothpick comes out clean and top springs back with a soft touch. Cool and remove carefully from pans. Frost with you favorite frosting. Cut the cake in front of your guests and you will have a sensational celebration.



You can find on:  
[http://www.amazon.com/Nordic-Ware-Checker-Board-Layer/dp/B003LR1AAL/ref=sr\\_1\\_3?s=home-garden&ie=UTF8&qid=1338917330&sr=1-3](http://www.amazon.com/Nordic-Ware-Checker-Board-Layer/dp/B003LR1AAL/ref=sr_1_3?s=home-garden&ie=UTF8&qid=1338917330&sr=1-3)

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