

Broccoli Swiss Cheese Casserole

PREP TIME: 15 MIN

COOKING TIME: 45 MIN

SERVES: 6

Ingredients

24 oz, Cottage Cheese
3 Eggs
1/4 Cup Butter, melted
1/3 Cup flour
4 Cups Broccoli, chopped and cooked
2 Cups Swiss Cheese, shredded
1 Can Whole Kernel Corn, drained
1/4 Cup Onion, chopped
1/2 teaspoon salt
1/2 teaspoon pepper
4 drops Hot Sauce
1/3 Cup Bread Crumbs or Cubed Bread
2 Tablespoons Butter
1/2 Cup Bacon, cooked and crumbled

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Directions

1. Combine cottage cheese, eggs, 1/4 cup melted butter, and flour in large bowl. Beat with an electric mixer until smooth and set aside.
2. Combine broccoli, swiss cheese, corn, onion, salt, pepper, and hot sauce in a second large bowl. Stir well.
3. Stir in cottage cheese mixture.
4. Pour mixture into a greased 2-quart casserole dish.
5. Saute bread crumbs in the remaining 2 tablespoons of butter. Add bacon crumbles and stir to combine.
6. Sprinkle bread crumbs and bacon over casserole.
7. Bake at 350 degrees for 45 minutes.

Notes

This savory dish is great for holiday gatherings or even on it's own for a delicious dinner.

White Chocolate Cranberry Cookies

PREP TIME: 2 HRS 20 MINS

COOKING TIME: 8 TO 10 MINS

SERVES: 2 DOZEN

Ingredients

3/4 Cup Butter at room temperature
3/4 Cup Dark Brown Sugar, packed
1/4 Cup Sugar
1 Large Egg at room temperature
2 teaspoons vanilla extract
2 Cups Self-rising Flour **
2 teaspoons Cornstarch
3/4 Cup White Chocolate Chips
3/4 Cup Dried Cranberries

** If you do not have self-rising flour, substitute with 2 cups All-Purpose flour, 2 teaspoons baking powder, 1/2 teaspoon baking soda, and 1 teaspoon salt.

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Directions

1. In a large bowl, beat butter for 1 minute with an electric mixer on medium speed until smooth and creamy.
2. Add brown sugar and white sugar, and beat until fluffy.
3. Add egg and vanilla, and beat until well blended.
4. In a separate large bowl, whisk together flour and cornstarch.
5. Slowly mix flour into the butter mixture on low speed until combined.
6. Stir in white chocolate chips and cranberries.
7. Cover and chill for 2 hours.
8. Heat oven to 350 degrees. Remove cookies from the refrigerator and let sit 10 minutes.
9. Scoop and roll batter into balls and place on ungreased cookie sheet. Bake 8-10 minutes until barely golden brown on edges.
10. Let cookies cool on pan for 5 minutes, and then transfer to a wire wrack to cool completely.

Notes

Cookie dough can be frozen for 1 to 2 months. Scoop and roll into balls and place on a parchment lined cookie sheet. Freeze for 30 minutes. Put frozen cookie balls into a freezer storage bag, and return to freezer. When ready to bake, remove from freezer and allow to thaw for 20 minutes before baking.