

Deviled Eggs

Oven Temp: No oven

Oven Time: None

Ingredients:

6 hard boiled eggs

1 tsp salt

$\frac{1}{2}$ teaspoon dry mustard

$\frac{1}{4}$ tsp pepper

3 TBLS mayo (more if wanted)

1 tsp horseradish (more if wanted)

Directions:

Cut each boiled egg in half. Scoop out the yolk and combine with all other ingredients. Stir until smooth. Fill each egg half with some of the mixture (I use a Tupperware cake decorator and tip to fill my eggs so there is a nice pattern on each one). Place eggs in fridge or serve right away.



Pumpkin Bread

Oven Temp: 350

Oven Time: 50-60 minutes

Ingredients:

3 $\frac{1}{2}$ cups sifted flour	2 tsp. baking soda	1 cup olive oil	2 cups canned pumpkin
1 $\frac{1}{2}$ tsp. salt	1 tsp. cinnamon	$\frac{2}{3}$ cup water	Nuts or raisins if wanted
1 $\frac{1}{2}$ - 3 cups sugar	1 tsp. ground cloves	4 eggs	

(I use 1 $\frac{1}{2}$ cups sugar and it tastes sweet enough for us)

Directions:

Combine flour, salt, sugar, baking soda, cinnamon, and cloves in medium bowl. Put aside. Combine olive oil (or cooking oil), water, eggs and canned pumpkin in large bowl. Add nuts or raisins if wanted (I add walnuts). Grease 2 loaf pans and pour $\frac{1}{2}$ of mixture into each. Bake at 350 for 50-60 minutes, or until toothpick inserted in center comes out dry. Great with coffee!

