



Pomegranate & Blueberry "Colorado" Toast

3 large eggs

3/4 cup vanilla flavored soymilk or dairy milk

2 teaspoons vanilla extract

1/4 teaspoon ground cinnamon

1/8 teaspoon grated fresh nutmeg

6 slices of The Baker Organic Pomegranate & Blueberry bread

1 to 2 tablespoons unsalted butter

Maple Syrup

Fresh blueberries

Fresh pomegranate seeds (arils)

In a large bowl, whisk together the eggs, soymilk, eggs, vanilla, and nutmeg. Place the bread slices in a flat casserole dish, and cover with the egg mixture. Let soak for 5-10 minutes.

Heat a 12-inch non-stick skillet over medium-high heat, and melt half of the butter in the pan.

Add the 3 slices of the soaked bread to the pan and cook until golden brown, about 4 minutes per side. Melt the remaining butter in the pan and cook the remaining bread slices.

Top with blueberries and pomegranate seeds, maple syrup and powdered sugar.



Whole Grain Dressing with Pumpkin Seeds & Dried Cranberries

3 quart casserole dish, coated with butter or sprayed with canola cooking spray
2 tablespoons unsalted butter or olive oil
1 cup finely chopped onion
2 tablespoons chopped shallots
 $\frac{3}{4}$ cup chopped celery
2 tablespoons chopped fresh sage
1 teaspoon fresh thyme leaves
2 teaspoons dry poultry seasoning (whole leave, not powder)
8 cups The Organic Baker Yogi Bread, torn or cut into 1-inch cubes, stale (or dried in a 200-degree warm oven)
 $\frac{1}{4}$ cup minced fresh parsley
2 $\frac{1}{2}$ -3 cups vegetable, chicken or turkey stock
Salt and pepper to taste
Additional butter

Preheat oven to 350 Degrees°

Sautee onions, shallots, and celery in butter or oil until onions are golden and soft. Add sage, thyme, and poultry seasoning and cook for 1 minute.

In a large bowl combine onion mixture, bread and parsley. Heat stock until almost boiling.

Add hot stock to bread mixture. Mix well and add additional stock if you prefer a wetter

stuffing. Add salt and pepper to taste. Loosely pack the dressing in the prepared pan and

cooked uncovered until the top forms a crust, about 30 minutes. Drizzle 1-2 tablespoons of

melted butter over the top and bake another 15-20 minutes. Serve immediately.



Grilled Turkey Panini

8 slices The Baker Organic Green Tea and Goji Berry Bread
1/4 cup cranberry sauce
8 slices leftover white meat turkey
1/2 pound smoked Provolone cheese, grated
1 five-ounce bag of baby Arugula
Canola cooking spray
4 tablespoons unsalted butter

Top each of the 4 bread bottoms with 1 tablespoon cranberry sauce, 2 slices turkey, 1/4 of the grated cheese, and a small handful of arugula and the bread tops.

Heat a sandwich grill, grill pan or flat skillet over medium heat. Spray with cooking spray and add 1 tablespoon of butter. Add as many sandwiches as you can (probably 2). Cook for 2-3 minutes, until the bread is golden brown and the cheese begins to melt. Flip and cook until the bread is toasted and the cheese has melted, about 2 minutes more. Grill the remaining 2 sandwiches, spraying with cooking spray and adding another tablespoon of butter each time before grilling.

Serve with remaining arugula on the side.