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HOLIDAY FAVORITES



CRANBERRY NUT BREAD

INGREDIENTS:

- 2 cups all-purpose flour
- 3/4 cup white sugar
- 3/4 teaspoon salt
- 1 1/2 teaspoons baking powder
- 1/2 teaspoon baking soda
- 1 cup chopped cranberries
- 1/2 cup chopped nuts
- 1 tablespoon orange zest
- 1 egg
- 2 tablespoons vegetable oil
- 3/4 cup orange juice

DIRECTIONS:

Preheat oven to 350 degrees F (175 degrees C). Grease one 9x5 inch loaf pan. Combine the flour, sugar, salt, baking powder and baking soda. Add the cranberries and chopped nuts, stir to coat with flour. Combine the egg, oil, orange juice and grated orange peel. Add the egg mixture to the flour mixture and stir until just combined. Spoon the batter into the prepared pan. Bake at 350 degrees F (175 degrees C) for 50 minutes or until a toothpick comes out clean. Let bread sit for 10 minutes and then remove from the pan and place on a cooling rack. Let cool completely before slicing.

GINGERBREAD PANCAKES

INGREDIENTS:

- 3 cups all-purpose flour
- 6 tablespoons baking powder
- 3 teaspoons unsweetened cocoa powder
- 1 1/2 teaspoons ground ginger
- 3/4 teaspoon ground cinnamon
- 3/4 teaspoon ground cloves
- 6 tablespoons ground hazelnuts
- 3 cups milk
- 6 egg whites
- 6 tablespoons dark molasses
- 6 tablespoons vegetable oil

DIRECTIONS:

In a large bowl sift together the flour, baking powder, cocoa, ginger, cinnamon and cloves; stir in hazelnuts. Set aside. In a medium bowl whisk together milk, egg whites and molasses. Make a well in the dry ingredients and pour wet ingredients into it. Stir just enough to moisten; batter will be lumpy. Heat a lightly oiled griddle or frying pan over medium high heat. Pour or scoop the batter onto the griddle, using approximately 1/4 cup for each pancake. Brown on both sides and serve hot.

HOLIDAY BRUNCH CASSEROLE

INGREDIENTS:

- 1 (16 ounce) package ground pork breakfast sausage
- 12 eggs
- 1 (10.75 ounce) can condensed cream of mushroom soup
- 1 (10.75 ounce) can milk
- 1 (4.5 ounce) can sliced mushrooms, drained
- 1 (32 ounce) package frozen potato rounds
- 1/2 cup shredded Cheddar cheese

DIRECTIONS:

Place sausage in a skillet over medium-high heat, and cook until evenly brown. Drain, and set aside. Preheat oven to 350 degrees F (175 degrees C). Lightly grease a 9x13 inch baking dish. In a large bowl, beat together the eggs, condensed cream of mushroom soup, and milk. Stir in the sausage and mushrooms, and pour into the prepared baking dish. Mix in the frozen potato rounds. Bake in preheated oven for 45 to 50 minutes. Sprinkle with cheese, and bake an additional 10 minutes, or until cheese is melted.

