

Burtons Booth Newsletter

Date: April 2018

Volume No.9 Issue No. 2



I hope that each of you are enjoying the beginning of spring and all it has to offer. Whether you are embarking on a spring vacation, starting a spring cleaning project, planting a garden or just relishing the warmer temperatures, this is a season of renewal. In keeping with that idea, I wonder what I might do to refresh the newsletter to keep it useful for you. Please feel free to call or email me if you have any suggestions.

On a personal note, I recently sold my motorhome and am not planning to set up at any future tractor shows. I am continuing to sell a full line of Rada products, the Streak Free cloth and leather belts and can ship them directly to you. Remember, you are never charged more than what the Post Office charges to ship an order.

Please call or email me if you have any questions or would like to place an order. Happy Easter! Bonnie



Sale

Receive 15% off the price of either the 6" or 10" bread knife



Key to the bread knife's performance is the small serrated teeth on the blade. This serration will allow you to effortlessly cut through fresh from the oven bread without squashing it!

Please bring this coupon with you if you will be purchasing in person.

Good on all orders placed by May 31st, 2018.



SHOW SCHEDULE:

No shows scheduled for April or May

If you have received this email in error or would no longer like to receive it, please email us at Burtonsbooth@gmail.com and you will be removed from our mailing list immediately. Thank you.

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Blueberry French Toast Bake

Ingredients:

- 1 lb. brioche or French bread, cubed
- 2 (8 oz.) packages cream cheese, cubed
- 2 cups fresh or frozen blueberries, divided
- 12 eggs
- 2 cups milk
- 1/3 cup honey or maple syrup
- 2 teaspoons vanilla
- 1 cup sugar
- 2 tablespoons cornstarch
- 1 cup water



Directions:

1. Preheat oven to 350 degrees. Grease a 9 x 13 pan.
2. Cut bread into 1 inch cubes and cover the bottom of the pan with half the bread cubes.
3. Cut cold cream cheese into 1 inch cubes and drop on top of the bread cubes. Cover with the rest of the bread cubes and top with 1 cup of blueberries.
4. Whisk together eggs, milk, vanilla and either honey or maple syrup.
5. Pour egg mixture over the top of the layers, cover and refrigerate for 8 hours or overnight. Note: If short on time, let sit for less time, just so you allow the bread to absorb the liquid.
6. Bring to room temp for 30 mins. Cover pan with foil and bake for 30 minutes.
7. Remove foil and bake an additional 25-30 minutes, or until a knife inserted in the center comes out clean.
8. Blueberry sauce: In a saucepan, stir together 1 cup sugar, 1 cup cold water and 2 tablespoons cornstarch, Bring to a boil and stir until thickened. Add 1 cup blueberries, continue stirring and reduce heat to low and simmer for 8-10 minutes, stirring occasionally. Serve warm on the side.

R136-6" Bread Knife



Rada items used:

R117-Handi-Stir



W980-Non-Scratch Spoon



Thank you from Burtons Booth.

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