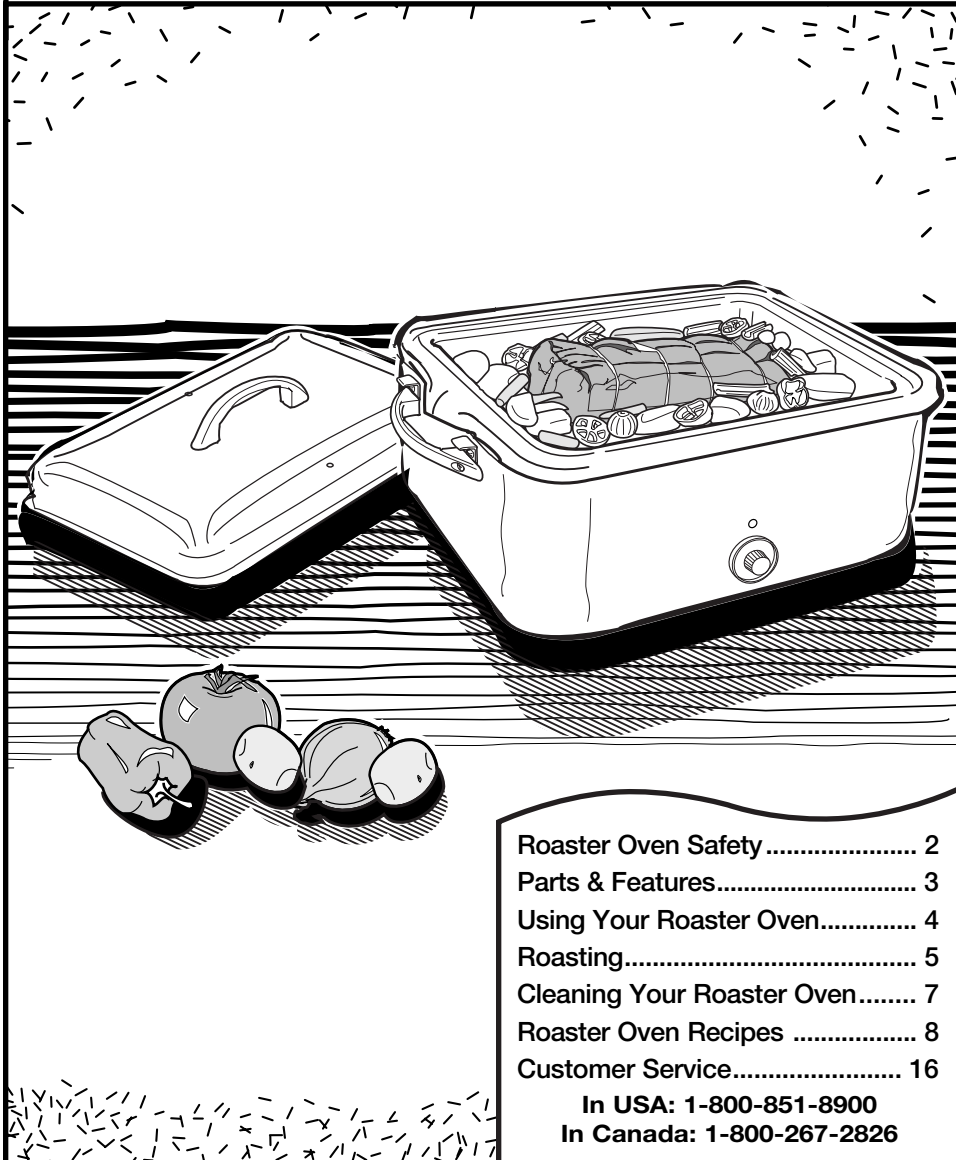


Hamilton Beach®

Roaster Oven



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In USA: 1-800-851-8900
In Canada: 1-800-267-2826

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Roaster Oven Safety

IMPORTANT SAFEGUARDS

When using electrical appliances, basic safety precautions should always be followed, including the following:

1. Read all instructions.
2. Do not touch hot surfaces. Use handles or knobs.
3. Use oven mitts to remove the insert pan from the roaster oven; or to remove a baking pan or cooked food from the insert pan.
4. To protect against electrical shock do not immerse roaster base, cord, or plug in water or other liquid.
5. Close supervision is necessary when any appliance is used by or near children.
6. Unplug from outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts and before cleaning.
7. Do not operate any appliance with a damaged cord or plug, or after the appliance malfunctions or has been dropped or damaged in any manner. Call our toll-free customer service number for information on examination, electrical repair, mechanical repair, or adjustment.
8. The use of accessory attachments not recommended by the appliance manufacturer may cause injuries.
9. Do not use outdoors.
10. Do not let cord hang over edge of table or counter, or touch hot surfaces, including the stove.
11. To disconnect, turn any control to "Off" then remove plug from wall outlet.
12. Do not place on or near a hot gas or electric burner, or in a heated oven.
13. Extreme caution must be used when moving an appliance containing hot oil or other hot liquids.
14. **CAUTION:** Steam escaping from under cover is hot and can burn.
15. Do not use without the insert pan specifically designed for this model.
16. Do not use appliance to melt wax or any other non-food use.
17. Do not allow flammable materials such as curtains, draperies, walls, cabinets, backsplashes and the like to touch any part of the roaster oven while it is in operation.
18. **Do not use appliance for other than intended use.**

SAVE THESE INSTRUCTIONS!

Consumer Safety Information

This roaster oven is not intended for commercial, professional, or industrial-type usage. This roaster oven is designed only for cooking food. It should not be used for melting wax. This appliance is designed, built, and intended for household use only.

This appliance is equipped with a polarized plug. This type of plug has one blade wider than the other. The plug will fit into an electrical outlet only one way. This is a safety feature intended to help reduce the risk of electrical shock. If you are unable to insert the plug into the outlet, try reversing the plug. If the plug should still fail to fit, contact a qualified electrician to replace the obsolete outlet. Do not attempt to defeat the safety purpose of the polarized plug by modifying the plug in any way.

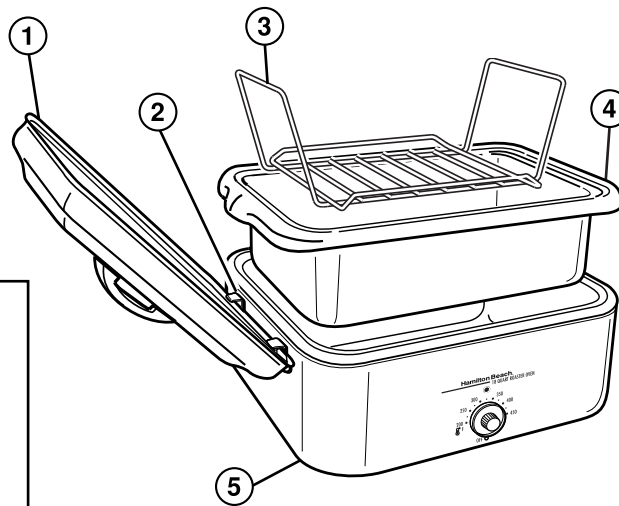
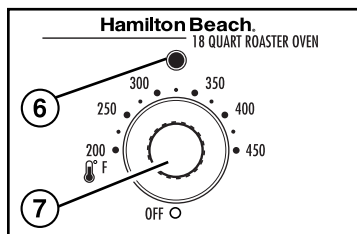
The length of the cord used on this appliance was selected to reduce the hazards of becoming tangled in, or tripping over a longer cord. If a longer cord is necessary an approved extension cord may be used.

The electrical rating of the extension cord must be equal to or greater than the rating of the roaster oven. Care must be taken to arrange the extension cord so that it will not drape over the countertop or tabletop where it can be pulled on by children or accidentally tripped over.

PLEASE READ THIS BOOK!
THE ROASTER OVEN COOKS
SOME FOODS FASTER THAN A
CONVENTIONAL OVEN.

Parts & Features

1. Cover
2. Cover Holders
3. Rack
4. 18 Quart Removable Insert Pan
5. Base
6. Indicator Light
7. Temperature Control



Using Your Roaster Oven

BEFORE FIRST USE: Wash the insert pan, rack, and cover before using. During the first use of the roaster oven, some smoke and odor may be noticed. The smoke and odor should not occur after this first heating of the oven.

Tips About Your Roaster Oven

- The insert pan must always be used when cooking in the roaster oven. If cooking large quantities of soups or stews, the insert pan may be used as the cooking pan in the roaster base. It may also be used as a large roasting pan in the roaster base.
- Do not use the insert pan as a baking pan or casserole dish for cakes, breads, or casseroles. A separate pan must be placed in the insert pan when cooking these foods.
- Most heat-resistant glass casserole dishes fit in the roasting oven. Place in insert pan before filling dish to make sure it fits.
- Baking pans and casserole dishes should be placed on the rack for best heat circulation. If necessary, the rack can be removed to fit a large roasting pan or two casseroles in the roaster oven.
- Before baking or roasting in the roaster oven, make sure the pan or dish you plan to use will fit by placing it in the insert pan.
- Foil oven roasting bags can be used in the roaster oven. We do not recommend using plastic oven roasting bags in the roaster oven.
- Do not remove the cover of the roaster oven unless necessary. Removing the cover allows heat to escape and affects the temperature of the roaster oven.
- The indicator light will cycle on and off when the oven is heating to maintain set temperature.

Pan Sizes!

Following are pan sizes which will fit in the roaster oven:

- One 9 x 13-inch baking or 10 x 14-inch roasting pan
- Two 9 x 5-inch or 8 x 4-inch loaf pans
- One tube or bundt pan

How to Use

Notes!

- The insert pan should always be placed in the roaster base when cooking.
- If the recipe calls for a preheated oven, set the temperature control to desired temperature. The red indicator light will go out when the oven has reached the set temperature.

1. Make sure temperature control is turned to OFF. Plug cord into 120 volt AC outlet.
2. Remove rack. Leave insert pan in roaster oven.
3. Set temperature control to desired setting and let preheat 15 minutes.
4. Place food to be cooked in a pan on the rack (or directly in the insert pan). Then place rack in oven and replace the cover.
5. When finished cooking, remove cover. Wearing oven mitts, remove food by using the rack.
6. Turn temperature control to OFF and unplug roaster oven.

Roasting

Roasting Meats and Poultry

- We recommend the use of a meat thermometer to assure perfectly cooked roasts and poultry every time. If using a meat thermometer, the meat or poultry should be removed from the roaster oven when the thermometer reading is 5 to 10 degrees below the desired temperature. The internal temperature will continue to rise after the meat has been removed from the roaster oven.
- Most hams sold today are labeled as "Cook Before Eating" or "Fully Cooked." Ham labeled "Cook Before Eating" has been smoked or cured but NOT cooked. This ham must be thoroughly cooked to an internal temperature of 155 to 160°F. The "Fully Cooked" hams have been smoked or cured and already cooked. The ham does not require further cooking, but heating to 140°F improves the flavor.
- The roaster oven cooks turkeys in less time than conventional ovens. A 14 to 18 pound unstuffed turkey will cook in approximately 2½ hours. A turkey cooked in the roaster oven is moist and juicy, but does not brown. If you want a turkey with browned skin, please use the Turkey Browning Sauce in the "Recipe" section.
- The Roasting Chart lists cooking times for tender cuts of meat that are usually dry-roasted. These roasts are from the rib or sirloin area. To tenderize cuts from the leg (ham) or shoulder/chuck area, cook in liquid for a longer period of time.
- Times indicated are approximate and should be used only as a general guideline. Individual cuts of meat and personal preference may dictate longer or shorter roasting times.

Roasting Chart

FOOD	WT.	MEAT THERMOMETER TEMPERATURE	COOKING TIME (at 325°F)
Whole Turkey	14-18 lbs.	180°F	2 to 3 hours
Turkey Breast	5-7 lbs.	180°F	1½ hours
Roasting Chicken	6-8 lbs.	180°F	1½ hours
Beef Roast	5-7 lbs.	160°F (medium)	2½ hours
Fresh Pork Roast	5-7 lbs.	160°F (medium)	2 hours
Picnic Shoulder Ham (Fully Cooked)	7-10 lbs.	140°F	2 to 3 hours
Whole Ham (Fully Cooked)	15-18 lbs.	140°F	2 to 3 hours

Baking

The roaster oven can bake your favorite cakes, pies, breads, or casseroles like a conventional oven. Pans and dishes should be placed on the rack for best heat circulation. Using the rack is also recommended for convenience in removing hot dishes and pans from the roaster oven.

Do not remove the cover of the roaster oven unless necessary. Removing the cover allows heat to escape and effects the temperature of the roaster oven.

Steaming

Preheat roaster over to 450°F. To steam in the roaster oven, you will need a stainless steel colander. Place rack in the insert pan. Place insert pan in roaster oven. Pour 1 quart boiling

water into the insert pan. Place food to be steamed in the colander and place colander in insert pan. Cover and steam according to the following times or until desired doneness.

ITEM TO STEAM	AMOUNT OF TIME
2 cauliflower heads, cut up	10 minutes
2 bunches of broccoli, cut up	10 minutes
2 pounds shrimp	10 minutes

Warming Rolls, Biscuits, etc.

Preheat roaster over to 250°F. You will need two small ovenproof containers to hold water. Emptied and washed food cans are perfect. Fill the cans two-thirds full with hot water and place

in opposite corners of the insert pan. Stack rolls, biscuits, or pancakes in insert pan. Do not let them touch sides of pan. Cover and keep warm up to one hour.

Quantity Cooking

The insert pan may be used as a large cooking utensil when cooking or heating large quantities, about 4 gallons. It may be used to simmer sauces, soups, or stews, or simply to heat or warm large quantities. When cooking or heating soups or stews in the roaster oven, stir occasionally for quicker, even heating.

For example, set the temperature control at 400°F and the roaster oven will warm vegetable beef soup from refrigerated temperature to serving temperature in about two hours. To cook soups, stews, or sauces, set the temperature control on 225°F and allow 4 to 8 hours to simmer, depending on recipe.

Cleaning Your Roaster Oven

1. Turn temperature control to OFF. Unplug roaster oven from outlet and let cool.
2. Wash cover, rack, and insert pan in hot, soapy water. To remove burned-on food, let soak, then scrub with a nylon scouring pad. Rinse in hot water, then dry.
3. Wipe the inside of the roaster base with a damp cloth.
4. Wipe the outside of the roaster oven with a damp, soapy cloth; then dry.

NOTE: Never immerse roaster base in water or other liquid.

Roaster Oven Recipes

Unless otherwise instructed, preheat roaster oven for 15 minutes to the temperature stated in the recipe.

If recipe calls for the use of a baking pan or dish, take the rack out of the oven. Preheat oven to desired temperature. Then place pan on the rack and then place both into the roaster oven. Bake as instructed in the recipe. The rack makes it easier to place or remove pans or dishes in the hot roaster oven.

Appetizers

Party Meatballs

5-pound bag pre-cooked frozen meatballs	12-ounce jar currant jelly
12-ounce jar grape jelly	12-ounce bottle chili sauce
	12-ounce bottle cocktail sauce

Let meatballs thaw overnight in refrigerator. Place meatballs in insert pan. In a large mixing bowl beat together jellies and sauces. Pour over meatballs. Bake at 250°F for 2 hours or until heated through.

Baked Crab and Brie Dip

1 tablespoon vegetable oil	1 cup milk
1 tablespoon minced garlic	1 pound crabmeat
4 green onions, finely chopped (include half of green top)	10 ounces frozen, chopped spinach, thawed and squeezed dry
8 ounces Brie	6-ounce jar marinated artichoke hearts, drained and chopped
8 ounces cream cheese, room temperature	1 tablespoon prepared mustard

In a large skillet over medium heat, sauté the garlic and onion, until the onion is limp. Remove any rind from the Brie and cut into ½ inch pieces. Add to the skillet. Cut cream cheese into cubes and add to the skillet with the milk. Cook and stir just until cheeses melt. Remove from heat and dump into mixing bowl. Pick through crab to remove any pieces of shell. Add spinach, artichoke hearts, crab and mustard. Stir gently to mix then spoon into a greased shallow 2-quart baking dish or casserole. Place in roaster oven and bake at 425°F for 15 to 20 minutes or until lightly browned. Serve with crackers or toasted slices of French bread.

Makes 8 hors d'oeuvre servings.

Main Dish/Entrees

Quick Roast Turkey

The roaster oven cooks a turkey in about half the time of a regular oven, but use a meat thermometer to make sure your turkey is thoroughly cooked. The roaster oven DOES NOT brown a turkey. The constant dripping of condensation from the cover of the roaster prevents the turkey from browning but also produces a turkey that is moist and juicy.

14 to 18 pound fresh or thawed turkey	1 teaspoon salt
1 onion, cut in half	½ teaspoon pepper
2 stalks celery	¼ cup butter, melted

Remove the rack. Pour ½ cup water into the insert pan, cover and preheat to 325°F. Remove giblets and neck from cavities of turkey. Set aside and use for giblet gravy. Rinse bird inside and out with cold water. Place onion and celery inside turkey. Rub outside with salt and pepper. Place on rack. Brush whole turkey with butter. Place in roaster. Cover and cook at 325°F for 2 to 2½ hours. Check meat thermometer reading. Continue cooking until meat thermometer registers 180°F.

Turkey Browning Sauce

For turkey with a brown skin, use the following recipe before cooking:

¼ cup melted butter or margarine
1½ teaspoons browning sauce, like Kitchen Bouquet
1 teaspoon paprika

Wash turkey with cold water. Pat dry. Paint turkey with the browning mixture and cook as directed.

Whole Baked Ham

15 pound fully-cooked smoked ham	½ cup orange juice
2 cups water	1 cup brown sugar
½ cup honey	

Trim thick part of fat off of ham, down to ¼-inch. Score remaining layer of fat into diamond design; this will help hold glaze. Place ham on rack and place in roaster. Pour 2 cups water into insert pan. Cover and roast at 325°F for 1 hour. Combine remaining ingredients to make glaze. Remove cover and spoon half of glaze over ham. Cover and bake 1 more hour. Remove cover and spoon remaining glaze over ham. Replace cover, increase temperature to 400°F and bake for 10 minutes to set glaze.

North Carolina Pork Barbeque

10 to 12 pounds Boston blade pork roasts	½ cup water
2 28-ounce cans whole tomatoes	1 tablespoon black pepper
1½ cups vinegar	2 tablespoons salt
½ cup Worcestershire sauce	3 tablespoons sugar
	1 to 2 tablespoons crushed red peppers

Place pork in insert pan. In a large mixing bowl, combine remaining ingredients. Stir to mix and break up whole tomatoes. Pour tomato/vinegar mixture over pork. Cover and roast at 250°F. Cook for 5 hours or until meat falls away from bone. Remove meat and slice or mince. Puree remaining sauce that pork was cooked with. Serve on buns with sauce and coleslaw. **Makes 24 servings.**

Chili

2 tablespoons oil	4 tablespoons canned, sliced jalapeno peppers (about half of 4-ounce can)
2 pounds beef chuck, cut into small pieces	1 tablespoon minced garlic
1 pound hot Italian sausage, removed from casings	4 tablespoons chili powder
1 pound sweet Italian sausage, removed from casings	2 tablespoons ground cumin
2 large onions, chopped	1 teaspoon black pepper
1 large green pepper, seeded and chopped	2 16-ounce can kidney beans
	28-ounce can diced tomatoes, undrained
	12-ounce can tomato paste
	2 15-ounce cans chicken broth

Set temperature dial to 400°F. In insert pan, heat the oil. Add the beef and sausage and cook about 20 minutes. Add the onions, pepper, jalapeno, and garlic and cook 5 minutes. Stir in remaining ingredients. Reduce temperature to 275°F. Cover and bake for 2 hours, stirring halfway through. **Makes 5 quarts.**

Roast Chicken with Honey Mustard Glaze

6 to 7 pound roaster chicken	½ cup honey
½ teaspoon salt	3 tablespoons prepared mustard
¼ teaspoon pepper	

Remove giblets from roaster cavity and use for giblet gravy, if desired. Rinse chicken with cold water; pat dry. Sprinkle with salt and pepper. In a small bowl combine honey and mustard. Brush chicken with half of mixture. Place on rack and put into roaster oven. Cover and roast at 350°F for 1 hour. Brush with remaining glaze. Continue to cook another 45 minutes or until done.

Whole Beef Tenderloin

1 whole beef tenderloin, 7-9 pounds
2 teaspoons each: oregano, basil,
thyme, and salt

1 teaspoon each: ground red pepper,
black pepper, chili powder, and
onion powder

Trim off most of the fat covering the tenderloin. Fold thin, flat end of the tenderloin back toward middle and tie with kitchen twine. This is so the roast will cook more evenly. Combine all seasonings and rub over roast. Place roast on rack and place rack in roaster. Cover and roast at 400°F for 1½ hours before removing cover to check with meat thermometer. Cook to a minimum internal temperature of 140°F for rare. **Yield: 14 to 20 servings.**

Blue Cheese Shrimp

4 ounces blue cheese, crumbled
8 ounces cream cheese, cut in cubes
and at room temperature
1 tablespoon chopped fresh chives
1 tablespoon chopped fresh parsley

1 clove garlic, minced
⅓ cup white wine*
2 pounds shelled raw shrimp
Cooked rice or pasta

In a medium mixing bowl combine the blue cheese, cream cheese, chives, parsley, garlic, and wine. Beat until smooth. Fold in shrimp by hand. Pour into a greased shallow 2-quart casserole dish. Place in roaster oven and bake at 400°F for 20 minutes or until mixture is bubbly and shrimp are just done. Mixture will be soupy. Serve over hot rice or pasta. **Makes 6 servings.**

* You may substitute ¼ cup gingerale + 1 tablespoon lemon juice for the wine.

Side Dishes

Seasoned Rice

8 cups regular or converted
white rice (uncooked)
2 tablespoons dried minced onion

8 cups beef or chicken broth or bouillon
8 cups boiling water
½ cup butter or margarine, melted

Remove insert pan from roaster oven. Preheat oven to 350°F. Place all ingredients in insert pan. Stir to mix. Place insert pan in roaster oven. Cover and bake at 350°F for 1½ hours. **Makes 30 servings.**

Baked Potatoes

10 pounds baking potatoes

Wash and scrub the potatoes. Pierce all the potatoes, several times. Stack in the roaster oven so that they are not touching the sides of the insert pan. Bake at 400°F for 1 hour, or until done. Check for doneness by piercing with a fork.

Southern Baked Beans

1 pound lean ground beef	$\frac{3}{4}$ cup ketchup
1 envelope dry onion soup mix	2 tablespoons prepared mustard
2 16-ounce cans pork and beans	1 tablespoon vinegar
1 16-ounce can kidney beans	

Do not drain beans. In a large skillet brown ground beef until done. Discard grease. Place browned ground beef, soup mix, pork and beans, kidney beans, ketchup, mustard, and vinegar into a 3-quart casserole or baking dish. Mix thoroughly. Place in roaster oven and bake at 350°F for 35 to 45 minutes.

Makes 10 servings.

Corn Pudding

$\frac{1}{4}$ cup butter, melted	$\frac{1}{2}$ teaspoon pepper
$\frac{1}{4}$ cup flour	3 cups milk
6 tablespoons sugar	6 eggs
2 teaspoon salt	2 16-ounce cans whole kernel corn, drained

Pour butter into a 9x13-inch baking dish or pan. Tilt to coat bottom and sides of pan. In a small bowl combine flour, sugar, salt, and pepper; set aside. In a large mixing bowl, whisk together milk and eggs. Stir in corn. Sprinkle flour-sugar mixture over top of corn mixture, then stir to blend. Pour into prepared pan. Place in roaster oven and bake at 350°F for 35 to 45 minutes or until set.

Makes 10 to 12 servings.

Creamed Potatoes

4 pounds white potatoes, about 15 medium	$1\frac{1}{2}$ teaspoons salt
3 cups half and half	$\frac{1}{4}$ teaspoon pepper
3 tablespoons finely minced onion	4 tablespoons butter

Scrub the potatoes but do not peel. Place in a large pot and cover with water. Place over high heat and bring to boil. Reduce to simmer and cook until done, about 45 minutes. Refrigerate overnight. Grate the potatoes. It is not necessary to peel them. Place grated potatoes, half and half, onion, salt, and pepper in a large bowl and stir to mix. Put butter in a 9x13-inch baking dish and rotate dish to coat. Spoon in potato mixture. Place in roaster oven and bake at 375°F for 1 hour.

Makes 10 servings.

Cheddar Onion Cornbread

¼ cup butter	2 eggs
1½ cups chopped onion	1 cup milk
8-ounce container sour cream	2 8-ounce packages corn muffin mix
1½ cups grated cheddar cheese, divided	15-ounce can cream corn
	3 drops hot pepper sauce

In a skillet over medium high heat, sauté onions in butter until soft. Transfer to a medium mixing bowl and let cool. Stir in sour cream and 1 cup of the cheddar cheese. Set aside.

In another bowl, whisk eggs. Then add milk, muffin mix, cream corn, and pepper sauce. Stir until mixed. Spread muffin batter into a greased 9x13-inch baking pan. Dollop sour cream mixture over top of batter. Sprinkle remaining cheddar cheese over all. Place in roaster oven and bake at 425°F for 30 to 35 minutes. Let set for 5 minutes before cutting.

Desserts

Gingerbread with Lemon Sauce

Gingerbread

½ cup butter, softened	½ teaspoon baking soda
1 cup brown sugar	⅛ teaspoon salt
2 eggs	1 tablespoon ground ginger
1 cup milk	¼ teaspoon cinnamon
1 cup molasses	¼ teaspoon cloves
2½ cups flour	¼ teaspoon nutmeg

Grease a 9x13-inch baking pan. In a large bowl, cream together butter and sugar. Add eggs and mix well. Add milk and molasses and mix thoroughly. Add flour, baking soda, salt, ginger, cinnamon, cloves, and nutmeg. Beat well. Pour batter into greased pan. Place in roaster oven and bake for 35 to 40 minutes at 350°F until gingerbread begins to pull away slightly from sides of pan.

Lemon Sauce

2 tablespoons cornstarch	1 cup hot water
½ cup sugar	2 tablespoons butter
⅛ teaspoon salt	Juice and grated peel from one lemon

In a medium saucepan, combine cornstarch, sugar, and salt. Blend in hot water. Cook over medium-high heat, stirring constantly until mixture boils and is slightly thickened. Stir in butter, juice of lemon, and grated lemon peel, mixing well until butter is melted. Serve warm or cold over gingerbread. **Makes 1½ cups.**

Lemon Squares

1 cup butter	½ cup flour
½ cup sugar	1 teaspoon baking powder
2 cups flour	4 tablespoons lemon juice
4 eggs	2 tablespoons lime juice
2 cups sugar	Grated zest of 1 lemon (yellow part of peel)
½ teaspoon vanilla	

Place butter and sugar in mixing bowl and beat until mixed. Add flour and mix until blended and crumbly. Press mixture into bottom of 9x13-inch baking pan. Place in roaster oven and bake at 350°F for 20 minutes or until edges just turn brown. Meanwhile in same bowl (do not need to wash) beat eggs. Slowly add sugar then vanilla, flour, baking powder, juices, and zest. When crust is done pour egg mixture over crust. Return to oven and bake an additional 20 to 25 minutes or until set. Cool in pan then cut into squares.

The Perfect Cheesecake

You need a springform pan for this, but cheesecakes are easy to make. The roaster oven cooks the cheesecake with gentle heat by surrounding it with water like the professionals do.

Butter	1½ cups sugar
½ cup graham cracker crumbs	5 eggs
6 8-ounce packages cream cheese, room temperature	1 teaspoon vanilla
	1 tablespoon lemon juice

Generously butter bottom and sides of 9½ inch springform pan. Sprinkle crumbs evenly over bottom of pan. In a large mixing bowl beat cream cheese until smooth. Add sugar and continue to beat until smooth. Add eggs beating well after each addition. Stir in vanilla and lemon juice. Pour into prepared springform pan. Cover springform pan with aluminum foil. (This prevents condensation in roaster from dripping onto cake.) Pour 3 quarts hot water into insert pan. Place springform pan on rack and place in roaster. Cover and bake at 325°F for 1½ hours. Carefully remove and let cool, then refrigerate thoroughly before serving.

Yield: 16 to 20 servings.

Harvest Apple Cake

1 cup sugar	1 teaspoon baking soda
1 cup light brown sugar	1 teaspoon salt
1½ cups vegetable oil	½ teaspoon cinnamon
3 eggs	½ teaspoon nutmeg
2 teaspoons vanilla extract	2 cups finely chopped apples
3 cups flour	1 cup chopped pecans

Preheat roaster oven to 325°F. In a large mixing bowl beat together sugars, oil, eggs, and vanilla. Add flour, soda, salt, cinnamon, and nutmeg. Mix until blended. Stir in apples and nuts. Pour into greased 10-12 cup bundt or tube pan. Place in roaster oven and bake 1 hour or until toothpick inserted in center comes out clean. Let cool in pan 5 minutes then invert on cookie rack to cool.

Mocha Souffle Cake

6 ounces semisweet baking chocolate	1 cup butter
2 ounces unsweetened baking chocolate	1 tablespoon instant coffee
OR	8 eggs, separated
	¼ teaspoon salt
8 ounces bittersweet chocolate	1 cup sugar
	1 teaspoon vanilla

In double boiler or heavy saucepan over low heat, melt chocolate, butter, and instant coffee. Set aside. In mixing bowl beat egg whites and salt until whites hold a point but not stiff. Set aside. In a mixing bowl whisk egg yolks. Add some of the melted chocolate to the yolks, then whisking quickly, add remaining chocolate to the yolks. Stir in sugar and vanilla. Add a few large spoonfuls of egg whites to the chocolate. Fold in. Add remaining whites and fold until combined. Generously butter a bundt or 10-inch tube pan then generously coat with sugar. Pour in chocolate mixture. Place in roaster oven and bake at 300°F for 2 hours. The cake will rise then fall during baking. Remove from oven and let sit in pan 5 minutes. Invert onto serving plate. Best if served warm with whipped cream or ice cream.

Breakfast Foods

Baked Eggs

1½ cups milk	½ teaspoon pepper
3 dozen eggs	¼ cup melted butter
1 teaspoon salt	

In a large bowl, beat milk, eggs, salt, and pepper with mixer. Pour melted butter into 9x13-inch baking pan and tilt pan to coat bottom and sides. Pour egg mixture into pan. Place in roaster oven and bake eggs at 400°F for 30 minutes, stirring and scraping sides of pan with a rubber spatula every 10 minutes to ensure even cooking. **Makes 15 servings.**

Overnight Sticky Buns

⅔ cup finely chopped pecans	¼ cup butter, melted
1 pound, 9-ounce bag frozen roll dough	½ cup brown sugar
4 tablespoons + 1 teaspoon butterscotch cook & serve pudding mix, (½ of a 3.5 ounce box)	1 teaspoon cinnamon

Grease a 10-inch tube or bundt pan. Sprinkle pecans in bottom of pan. Place frozen rolls in pan. Sprinkle with pudding mix. Pour melted butter over rolls. Combine brown sugar and cinnamon and sprinkle over rolls. Cover with wax paper and let sit at room temperature overnight. In the morning, remove wax paper, place in roaster oven, and bake at 350°F for 20 to 30 minutes. Remove from oven and immediately place serving plate on top of pan. Use hot mitts and flip the pan to remove sticky buns.