



# Easter on a Small Scale

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## **CRANBERRY SPICE BREAD**

*This bread has the taste and texture of a hot cross bun.*

1 1/4 cups (300 mL) water	3/4 tsp (3 mL) cinnamon
1/3 cup (75 mL) honey	1/4 tsp (1 mL) ground ginger
2 tbsp (25 mL) oil	1/4 tsp (1 mL) nutmeg
1 tbsp (15 mL) grated orange peel	1/8 tsp (0.5 mL) ground cloves
1 1/2 tsp (7 mL) salt	2 tsp (10 mL) bread machine yeast
2 1/4 cups (550 mL) flour	1 cup (250 mL) dried cranberries
1 1/4 cups (300 mL) whole wheat flour	

Place all ingredients except cranberries in baking pan of bread machine according to manufacturer's instructions. Select the whole grain bread cycle. Add cranberries when the "add ingredient" function beeps. This occurs before kneading is complete. Remove baked bread from pan and cool on a rack.

Makes 1 loaf (2 lb/1 kg).

**Cook's Note:** *Most bread machines have an "add ingredient" function that signals with beeps when it is time to add ingredients such as fruit or nuts. This function allows ingredients to be added just before kneading is complete, thus ensuring the ingredients do not get chopped up during the mixing. Refer to the owner's manual for specific instructions.*

## **MUSTARD GLAZED HAM STEAK**

1 lb (0.5 kg) ham steak, 1/2 inch (1.25 cm) thick	1/2 cup (125 mL) Dijon mustard
1/2 cup (125 mL) sieved apricot jam	2 tbsp (25 mL) balsamic vinegar
	1/8 tsp (0.5 mL) cayenne pepper

Trim excess fat from ham steak. Do not cut into ham. To prepare sauce, combine jam, mustard, vinegar and cayenne pepper. Reserve half of sauce to serve with ham; use remainder to baste ham. Broil ham for 4 - 5 minutes per side, basting occasionally with sauce. Alternatively, ham may be grilled over medium heat on natural gas barbecue. Cut ham into serving pieces. Serve with reserved sauce. Serves 3 - 4.

## **DOUBLE SESAME RICE**

1 1/2 cups (375 mL) water	1 tbsp (15 mL) toasted sesame seed
1/2 tsp (2 mL) salt	1/2 tsp (2 mL) sesame oil
1 cup (250 mL) jasmine rice	1/4 tsp (1 mL) salt
1/2 cup (125 mL) thinly sliced green onions	1/4 tsp (1 mL) freshly ground pepper

Combine water and 1/2 tsp (2 mL) salt in a saucepan. Bring to a boil over medium heat. Stir in rice and return to a boil. Reduce heat; cover and simmer for 15 - 20 minutes or until liquid is absorbed and rice is tender. Remove from heat; stir in green onions, sesame seed, sesame oil, 1/4 tsp (1 mL) salt and pepper. Serves 4.

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## **COFFEE BAKED BANANAS**

4 firm ripe bananas, peeled  
1/4 cup (50 mL) butter, melted  
1/4 cup (50 mL) packed brown sugar

1/4 cup (50 mL) coffee liqueur  
1 tbsp (15 mL) fresh lemon juice  
1/2 tsp (2 mL) grated lemon peel

Cut bananas in half crosswise and then lengthwise. Place bananas in a single layer in a greased shallow baking dish. Combine remaining ingredients (melted butter through lemon peel) until blended; pour over bananas. Bake at 350°F (180°C), basting once, for 15 minutes. Serve immediately. Serves 4 - 6.