

Treasured Recipes with Treasure Breads ®



*Twelve Amazingly
Delicious and Simple
Ways to Jazz Up Your
Treasure Bread!*





Traditional Treasure Bread (Cinnamon-Sugar)

*A dense, moist loaf of homemade goodness,
with a sparkling top and bottom crust of
sugar and cinnamon.*

French Toast!

1. Slice Traditional loaf in 2" slices.
2. In medium bowl, mix one egg and $\frac{1}{2}$ cup milk.
3. Dip slices in egg custard.
4. In sauté pan, melt one tbsp. butter and fry slices until golden brown.
5. Serve warm (Butter and maple syrup optional!).





Sapphire Sunshine Treasure Bread (Blueberry-Lemon)

A much more delicate bread with bursts of deep blueberry and layers of sunny lemon.

Old Fashioned Blueberry Yogurt Compote

1. Slice Sapphire loaf into 1 ½ inch slices.
2. Place slices in individual shallow serving bowls.
3. Spoon ¼ cup Greek vanilla yogurt on each slice.
4. Top with fresh blueberries and garnish with fresh mint.



Ruby Treasure Bread (Cranberry-Orange)

A beautiful balance is found between layers of sweet bread and zings of cranberry, with a hint of citrus orange.



CRANBERRY ORANGE DREAM

1. Mix equal parts whipped cream cheese and powdered sugar to frost Ruby.
2. Garnish with orange slice.

BLUEBERRY LEMON TRIFLE



1. Cube loaf of Blueberry-Lemon Treasure Bread into 1" cubes.
2. Place half of bread in trifle bowl.
3. Mix 1 pint Ricotta cheese with 1 jar lemon curd.
4. Place half of mixture on top of bread in trifle dish.
5. Add 1 cup blueberries.
6. Add half container of whipped topping.
7. Add second layer of remaining ingredients.
8. Garnish with fresh mint.

Topaz Swirl
(Chocolate-Peanut Butter)

Deep and creamy magic in every bite.

**CHOCOLATE
PEANUT BUTTER
NUT LOG**



1. Spread top of Topaz loaf with Nutella.
2. Coat with $\frac{1}{2}$ cup crushed pecans.

*Deluxe option - Serve a la mode (French vanilla ice cream recommended).

Raspberry Trifle

1. Cube Traditional loaf into $\frac{1}{2}$ " cubes.
2. Place $\frac{1}{2}$ of cubed bread in bottom of glass trifle bowl.
3. Layer $\frac{1}{2}$ container of softened whipped topping and $\frac{1}{2}$ pint fresh raspberries.
4. Add remaining bread cubes, whipped topping, and raspberries.
5. Garnish with dark chocolate square and dust with cinnamon.





Lava Loaf (Dark Chocolate, Coconut, & Macadamia)

Morsels of oozing dark chocolate are balanced with a shimmering crust of golden coconut and macadamia.

1. Place two cups strawberry ice cream in refrigerator to melt.
2. Slice Lava Loaf into 1 ½" slices.
3. Place slices in individual shallow serving bowls.
4. Drizzle ½ cup of cold melted ice cream on each slice.
5. Top with macadamia shavings and fresh strawberries.

Bread Pudding





Amber Treasure Bread (Pumpkin)

Smooth and luscious pumpkin combined with cinnamon and nutmeg make for a perfect treat anytime.

Apple Pumpkin Brown Betty

1. Grease pie pan with butter and sprinkle with 2 tbsp. brown sugar .
2. Slice 2 apples into thin wedges and layer in bottom of pie pan.
3. Cube Amber loaf into 1" cubes and spread on top of apples.
4. Cube 1 ½ sticks of butter and distribute evenly on top of bread.
5. Sprinkle with 2 tbsp. brown sugar.
6. Bake at 350 for 30 minutes.



Rustic Swiss Biscotti

1. Cut Lava Loaf in half length wise.
2. Cut each half into thirds lengthwise.
3. Cut each of the thirds into halves lengthwise.
4. Place on baking sheet and bake at 200 for 2 hours.
5. Serve with gourmet coffee.

*Makes 12 biscotti sticks.



Harvest Trifle

1. Cube Amber loaf into 1" cubes and place half in elegant serving dish.
2. Add ½ container whipped topping or 1 cup of whipped cream.
3. Add ½ cup pecan pieces.
4. Add second layer of bread, whipped topping, and pecans.
5. Dust with nutmeg.





Fool's Gold (Cinnamon-Sugar & Walnuts)

Golden chopped walnuts add a buttery complement to our Traditional Cinnamon-Sugar bread.

Hot Fudge Parfait

1. Place one fat slice of Fool's Gold in the bottom of wide-mouthed mason jar.
2. Add one large scoop of vanilla ice cream.
3. Add $\frac{1}{4}$ cup hot fudge.
4. Top with whipped cream and nuts.



Deluxe Ice Cream Sandwiches



1. Set vanilla ice cream on counter to soften for 5 minutes.
2. Slice Topaz loaf into $\frac{3}{4}$ " slices.
3. Spread generous amount of ice cream on one slice.
4. Make sandwich with second slice.
5. Wrap tightly with plastic wrap and chill in freezer for one hour.



In 2006, I wanted to teach my then three year old son the importance of helping children in need. What was to be a one day project of baking and selling some yummy cinnamon sweet bread at a neighborhood garage sale, and then donating the proceeds to needy children, has remarkably evolved into a successful and exciting family business...

Of course, Treasure Breads® are amazing on there own. Yet, in minutes they can easily be transformed into gourmet breakfasts, decadent desserts, and anytime treasured treats!

I'm sure you will find as we have, that transforming a loaf of Treasure Breads is a very fun adventure for the whole family. If you have a recipe using Treasure Breads that you would like to share, please email us at info@treasurebreadsinc.com!

Enjoy!
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