

Reader Recipes

Herbed Apple Cheddar Bread

2 cups all-purpose flour
1 1/2 teaspoons dill weed
1 teaspoon baking powder
1/2 teaspoon baking soda
1/4 teaspoon salt
1 1/4 cups shredded aged sharp cheddar cheese
1/3 cup butter, softened
1/3 cup granulated sugar
2 eggs
1 1/4 cups peeled and grated apple (about 1 large apple)
2/3 cups milk

Preheat oven to 375 F. In large bowl, whisk flour, dill, baking powder, baking soda, and salt. Stir in 1 cup of the cheese, tossing until the cheese is coated. In separate bowl, beat butter and sugar with electric mixer until smooth. Beat in eggs. Stir in apple and milk. Stir wet ingredients into flour mixture just until combined. Pour batter into greased 9-in. by 5-in. loaf pan. Sprinkle with remaining 1/4 cup cheese. Bake 45-50 mins., or until toothpick inserted into the center comes out clean. Cool in pan on wire rack for 10 mins. Remove from pan and cool completely.

Salted Peanut Banana Pudding

1 can (14 oz.) sweetened condensed milk
1 cup water
1 box (3.4 oz.) instant vanilla pudding
1 cup heavy cream
1 box vanilla wafers
1/2 cup roasted salted peanuts, chopped
4 medium bananas, sliced
Whipped cream, for garnish
Extra peanuts, for garnish

In a large bowl, whisk together the milk and water. Add the pudding and whisk to thoroughly combine. Cover the pudding mixture with plastic wrap and chill in the refrigerator for 1 to 2 hours, or until completely cold. Add cream to a large bowl and beat with a hand mixer until stiff peaks form. Add whipped cream to the chilled pudding and fold the cream into the pudding until no streaks remain. To assemble the pudding, prepare 4 jars. Add 4 crushed vanilla wafers to the bottom of each jar, then layer each with 1 tablespoon peanuts, half a sliced banana, and about 1/8 of the pudding mixture. Repeat the layers in the same order. Top each serving with whipped cream and peanuts.



Breakfast sandwich maker is an all-in-one that can cook a complete muffin, egg, ham and cheese sandwich in five minutes.

All-In-One Breakfast Sandwich Maker

Looking for a quick and easy breakfast option that doesn't require a lot of prep time? This handy new device allows you to cook eggs, toast bread, and melt cheese all at the same time.

Simply build the base of your sandwich in the bottom layer, place the egg and your sandwich's top layer on the upper cooking plate, and close the lid.

In just 5 minutes, your breakfast sandwich is ready to eat.

All removable parts are dishwasher safe; surfaces are covered with durable, nonstick coating.

Available for purchase at major retailers like Walmart and Target, prices start at just \$29.99. The sandwich maker has more than 38,000 reviews and 4.4 out of 5 stars on Amazon.



Microwave lid covers dishes to protect from splatter and stores on the roof of the microwave.

Protect Your Microwave From Splatters

Alia Lau created the food-grade silicone Duo Cover to eliminate the need to use unsafe plastics to cover food while cooking.

The 11-in. dia., 4.5-in. high cover fits over most plates and keeps microwaves clean and free from food splatters. It also allows users to steam food.

Duo Cover is dishwasher safe and collapses for storage. It's 1.3 in. high once collapsed and can be stored inside the microwave at the top using a microwave-safe magnet.

Duo Cover is available on the company website (www.getduocover.io) for \$29.99 plus S&H. It's also available on Amazon, where it's rated 3.9 out of 5 stars.

How To Thread Needles With Ease

Having trouble threading a sewing needle? A needle threader may be the answer.

The Beadnova automatic needle threader is an inexpensive model found on Amazon. The plastic device is about 2 3/4 in. long and under an inch wide.

To use, the needle is inserted into a slot in the threader. Press the lever to release the thread hook. Loop the thread on the hook. Release the lever and pull the now threaded needle out.

Check out this video on YouTube and see how simple it can be to thread your next needle: www.youtube.com/watch?v=tqAPYCoUG34.

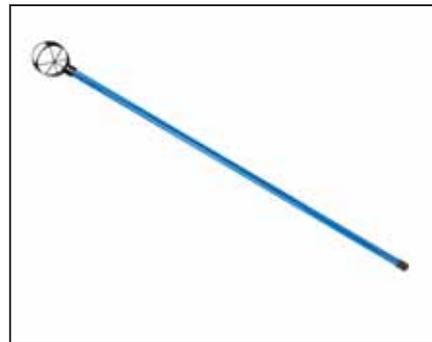
The Beadnova threader sells for \$3.49 for a set of five. It averages 3.9 out of 5 stars. Reviewer Judy says, "It took a minute to figure out how to use it, but once I did, it was great. Not the sturdiest, so I was happy they sent several. It hasn't broken yet, but I'm grateful for backups."



Automatic needle threader is inexpensive and makes it easy to thread different-sized needles.

FARM SHOW®

New Products For The Farm, Ranch Home



Egg scoop is available online but can also be made from any old handle and a hand-held ice cream scoop.

DIY Egg Scoop

We recently saw a nifty idea for a homemade egg grabber in *Mother Earth News* that can take some of the pain out of collecting eggs from pasture-raised chickens.

Mark Fields attached an ice cream scoop to the end of a rod the same thickness as the scoop handle to make a handy grabber.

If you'd rather buy a scoop, we found something similar online. Visit www.hogslat.com/egg-scoop-blue-metal-handle. It sells for \$8.44 plus S&H.

Convert Your Flagpole Into A Christmas Tree

You'll like this LED Christmas Tree Kit designed for 20 to 25-ft. telescoping flagpoles.

The tree is 15 ft. high with 392 multicolor (red, green, blue, and yellow) LED lights. The lights are long-lasting (100,000 hrs.). There are eight light settings, including steady, flickering, and chasing. A lighted star is included with the kit.

The frame is made of powder-coated metal and is compact for storage. The base diameter of the tree is 6 ft.

The light kit is \$419 plus S&H. The company's 20 or 25-ft. telescoping flagpoles range in price from \$299 to \$439 plus S&H.

Contact: FARM SHOW Followup, Uncommon USA Inc., 5250 Hwy. 71 NE, Wilmar, Minn. 56201 (ph 800-470-2210; sales@uncommonusa.com; www.uncommonflagpoles.com).



Light kit converts flag pole to a lighted Christmas tree for the holidays.