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EVERY WEDNESDAY: TASTE

SEASONAL FARE

Chief David Talenti covers all the flavors.



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BUFFETT TIME

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THE INDIANAPOLIS STAR

GAMBETT NEWSGROUP
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"Where the spirit of the land is, there is Liberty" — 1776

WEDNESDAY, FEBRUARY 28, 2007

CITY FINAL
A. MCCOY'S

Reader recipe

At the Crop-A-Doodle-Do inn in Arcadia, guests combine a country-farmhouse stay with spa treatments and, in a surprising twist, scrapbooking. A favorite for girls-only getaways, Crop-A-Doodle-Do serves up cozy comfort food in a one-glant-table-sits-all dining room. This patriotic-themed recipe from Brenda Webster — one of the inn's three owners — is a favorite even when July 4th is far on the horizon.



Brenda Webster

RED, WHITE AND BLUE STUFFED FRENCH TOAST

12 pieces white bread, cubed	2½ cups milk
1 8-ounce package cream cheese, cubed	1 teaspoon vanilla
½ cup blueberries, fresh or frozen	1 teaspoon baking powder
½ cup raspberries	½ cup heavy cream for topping
8 eggs	½ cup white sugar mixed with
½ cup sugar	1 teaspoon cinnamon

Prepare this dish 12 hours before serving.

1. Spray a 9-by-13-by-2-inch pan with nonstick baking spray.
2. Layer bread cubes in pan. Sprinkle cubed cream cheese, blueberries and raspberries on top of bread cubes.
3. In a large bowl, beat eggs, sugar, milk, vanilla and baking powder until well-mixed. Pour over bread and cheese mixture, and refrigerate until ready to bake.
4. Preheat oven to 350 degrees. Pour ½ cup heavy cream over chilled bread/cheese mixture.
5. Sprinkle with sugar/cinnamon mixture and bake for about 45 minutes, or until a knife comes out clean. Cut into desired number of pieces and serve.

♦ Got a great recipe to share? Please e-mail recipe, a photo of yourself and a daytime phone number to jsactra@comcast.net.