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½ Cups Flour 1/3 Cup Butter 1 ¼ Tsp Baking Powder 1 Egg Beaten ¼ Tsp Salt 1 Tbsp Milk ½ Tsp Vanilla In A Mixing Bowl, Combine Sugar And Butter Thoroughly. Add Egg, Milk, And Vanilla. 1th, 2024.

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Crumble Cooked Sausage Meat Over Bread And Cover With Cheese. In A Separate Bowl, Mix Eggs (lightly Beaten), Milk, Dry Mustard, And 1 Tsp. Salt (to Taste). Pour The Egg Mixture Over The Layered

Bread/sausage/cheese In The Oven, Cover, And Bake For 35 - 40 Minutes, Checking ... 1th, 2024

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