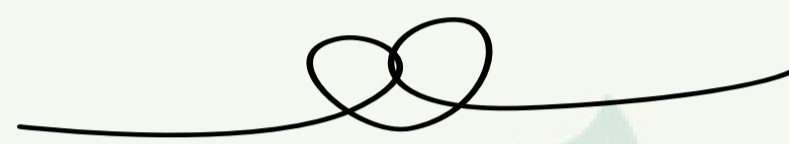


Favorite Recipes

NEWCASTLE
INN

From our kitchen to yours.



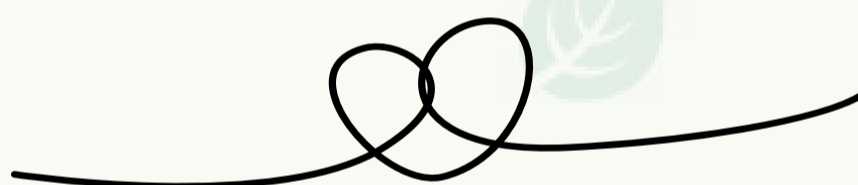
*We've cooked up some of our favorite
recipes for you to enjoy at home.*



NEWCASTLE INN

Breakfast at Newcastle Inn is always a delicious event. Every day we serve a made-from-scratch breakfast that is delicately and lovingly prepared by our owner/innkeeper, Julie. In here you will find some of Julie's favorite recipes that she proudly makes here at the inn and a few of her personal favorites she makes at home.

We hope you enjoy the recipes as much as we have making them here at Newcastle Inn.





Recipes you will find inside...

1811 House French Toast -

Frequently served here at Newcastle Inn, our French Toast is one of our guests' favorite. Using local ingredients like Maine Maple Syrup, our French Toast is a great recipe that is a sweet start to your day. The name is a tribute to the 1811 House in Vermont, where Julie worked before buying Newcastle Inn, and where she learned everything there is to know about running a bed and breakfast.

Blueberry Banana Bread -

A traditional favorite, banana bread, gets a Maine update with the addition of blueberries. We use the smaller Maine blueberries in this delicious recipe, but other blueberries will work just as well.

Warm Fruit Compote -

Warm your soul with our warm fruit compote. Perfect during autumn and winter, this dish is more technique than just a recipe and the results are delicious! While we often serve this during our daily breakfast at the inn, this dish is also delicious when paired with vanilla ice cream, a slice of pound cake or a top plain yogurt.

Crunchy Chocolate Chip Cookies -

If you've stayed at Newcastle Inn before than you have most likely sampled the cookies in the "bottomless cookie jar", well this is the recipe! Passed down from Julie's time at the 1811 House in Vermont, this recipe surprises and delights with unexpected ingredients like crunchy corn flakes. Bet you can't eat just one!

Chocolate Caramel Oatmeal Bars -

Keeping it in the family, Julie shares this favorite recipe that her mom passed down to her over 25 years ago. Popular amongst guests when in the cookie jar, these tasty snacks offer a sweet yet hearty flavor that you won't be able to get enough of.

NEWCASTLE INN

Newcastle Inn is nestled in the beautiful Damariscotta Region of the Pemaquid Peninsula. Our historic Inn provides charming and elegant accommodations, a delicious breakfast, stunning views of the Damariscotta River, all in an idyllic location just minutes from Damariscotta Downtown.

With an always attentive staff, attention to detail, and a passion for providing the best possible guest experience, our inviting inn is your perfect escape in coastal Maine.

We look forward to having you! Book your stay with us online at newcastleinn.com



Warm Fruit Compote



Recipe

- 1 Cut the fruit into bite-sized pieces, the fruit will plump as it re-hydrates and absorbs the liquid.
- 2 Place fruit (not cranberries if using) in a saucepan and add equal amounts of orange juice and water to cover the fruit.
- 3 Add whole cloves and cinnamon sticks. Then bring fruit to a boil and then bring down heat to a gentle simmer. Simmer for 15 - 20 minutes.
- 4 Remove from the stove and refrigerate overnight.
- 5 In morning, place fruit in an oven-proof baking dish and add cranberries if using.
Put in a 350-degree oven to warm through.

Key Ingredients

Assorted dried fruits of your choice
(pineapple, mangoes, apricots, and
cranberries)
orange juice
water
3 - 6 whole cloves
whole cinnamon sticks

NEWCASTLE
INN

1811 House French Toast



Recipe

- 1 Wisk together first six ingredients.
- 2 Dip bread slices into egg mixture and place in to a 13x9 inch pan. If you have left over egg mixture, then pour over bread slices in the pan. Cover and refrigerate overnight.
- 3 In morning, preheat griddle (350 - 375 degrees) or a large frying pan, add butter and when it stops bubbling add bread slices, don't crowd.
- 4 Cool until golden on bottom and flip over.
- 5 Serve with a dusting of powder sugar and toasted pecans, if desired.

Key Ingredients

4 eggs
1/2 cup orange juice
1/2 cup milk
1/2 tsp. vanilla
1/2 tsp. cinnamon
1/4 tsp. nutmeg
1/4 cup Maine maple syrup
1 loaf Italian Bread - cut in 1" slices
(should yield 10 slices)
Toasted pecans & powder sugar to top



Crunchy Chocolate Chip Cookies



Recipe

- 1
- Preheat oven to 350 degrees. Combine flour, baking soda and salt in a bowl.
- 2
- In a clean bowl, whip cream butter and sugars until fluffy. Beat in eggs and vanilla.
- 3
- Add flour mixture alternately with oil, beginning and ending with flour and mix until combined.
- 4
- Stir in cornflakes, oatmeal and chocolate chips by hand. Chill dough at least an hour before baking.
- 5
- Scoop dough out on greased cookie sheet and place 2 inches apart. Bake 12 - 14 minutes.
- 6
- Remove from oven and let cool slightly on cookie sheet before removing them to a cooling rack.

Key Ingredients

- 3 1/2 cups of flour
- 1 T. baking soda
- 1 tsp. salt
- 2 sticks butter, softened
- 1 cup brown sugar
- 1 cup white sugar
- 1 egg
- 2 tsp. vanilla
- 1 cup vegetable oil
- 1 1/2 cups cornflakes
- 1 1/2 cups oatmeal - not quick cooking
- 2 cups chocolate chips



Chocolate Caramel Oatmeal Bars



Recipe

- 1 Preheat oven to 350 degrees. Melt butter in microwave safe bowl. Add flour, oats, brown sugar, baking soda and salt - stir to combine.
- 2 Press 1/2 of the flour/oat mixture into a 9x9 pan.
- 3 Bake for 10 - 12 minutes until very light golden brown. Don't overbake because it will be going back into the oven again.

While crust is baking...

- 4 Blend caramel topping with flour. It helps to microwave the topping to 10 - 15 seconds to soften it before adding the flour.
- 5 Remove crust from oven and sprinkle with chocolate chips and nuts. Pour on the caramel topping and sprinkle reserved crust mixture on top.
- 6 Return pan to the oven and bake for an additional 15 - 20 minutes. Remove from oven and cool/chill completely before cutting into small squares.

Key Ingredients

3/4 cup unsalted butter
1 cup flour
1 cup oats - quick or regular
3/4 cup brown sugar
1/2 tsp. bakig soda
1/4 tsp. salt
6 oz. chocolate chips
1/2 cup chopped nuts of your choice
3/4 cup caramel topping
3 tbs. flour

Recipe can easily be doubled by using a 13x9 pan.



Blueberry Banana Bread



Recipe

- 1 Preheat oven to 350 degrees. Grease and flour (bottom only) of 9x5 pan.
- 2 In large bowl combine sugar and oil, beat until well combined.
- 3 Add bananas, yogurt, vanilla and eggs. Blend well. Add flour, baking soda and salt. Stir until dry ingredients are moistened.
- 4 Gently fold in the blueberries. Pour into pan. Bake for 60 - 70 minutes or until toothpick inserted in center comes out clean.
- 5 Cool 5 minutes, remove from pan to cooling rack and cool completely.

The bread freezes very well. Recipe can easily be doubled without any problems to ingredient proportions.

NOTE: This recipe turns out best if everything is mixed by hand.

Key Ingredients

1 cup sugar
1/2 cup oil
1 cup mashed ripe bananas
1/2 cup yogurt or sour cream
1 tsp. vanilla
2 eggs
2 cups all-purpose flour
1 tsp. baking soda
1 tsp. cinnamon
1/2 tsp. salt
1 1/2 cup fresh or frozen (do not thaw)
blueberries





NOTES

