

My Latest Adventures in Food

It's no secret, I LOVE blogs. I like to see what other people try, projects their working on, and witness talents they have. Lately I've read a couple that inspired me to make this...



Wondering what the "white stuff" is? It's yogurt. Yes, yogurt. I got the recipe over at [Frugal Girl](#). I never imagined I'd be making yogurt. I followed the directions and it's SUPER easy...and the vanilla version is tasty. This batch was made with one percent milk and 1/2 cup sugar. I plan to try to make it with splenda and fruit and see where that takes me. My mom made yogurt when I was a kid but it always seemed like a huge undertaking. This was a sinch.

I took my yogurt and started making a [yogurt/oatmeal concoction for breakfast](#) that is WONDERFUL...that recipe is over at Iowa Girl Eats. It's my new favorite breakfast. Scroll down the entry to find the recipe.

I've also tried some awesome bread from [Just Another Hang Up](#).

I made these yummy bars from jam that I had made over the summer. I was the biggest jam eater in the family and now that I am watching my weight, it's not getting used. This bar recipe is perfect for using it up.



I TOTALLY apologize to the blogger that posted this recipe...I can't find the blog again...but here's the recipe.

Jam Crumble Bars

Crumb Mixture:

1 1/4 c flour
1 1/4 c quick cooking oatmeal
1/2 c sugar
3/4 c margarine softened
1/2 t baking soda
2 t vanilla

Filling 1-10 oz. jar of preserves...use any flavor

Heat oven to 350 degrees. Mix the crumb ingredients in a large mixing bowl. Save 1 cup for the topping and press the rest into a 9 x 13 pan. Spread the preserves over the crumb mixture in the pan. If you keep the preserves a bit away from the edge of the pan, it will be less likely to stick. Sprinkle the reserved crumb mixture over the top. Bake for 30 minutes or until lightly browned. Cool and cut into bars.

My goal has been to use up everything I preserved last year so we've been enjoying apple crisp, rhubarb pie and salsa...with this recipe, I can use up the remaining jam.

Now I am on a hunt to find recipes to use the applesauce I canned, any ideas?

I just found a blog, [Mennonite Girls Can Cook](#). I can't decide which recipe to try first...there are SO many good looking ones. My hubby thinks he needs to shed a few pounds and has politely requested I bake a few less sweets. So, I think I am going on a bread baking adventure.

What have blogs inspired you to try? Recipes, quilting projects, decorating ideas...