

# The Candlewyck House Bed & Breakfast

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The Candlewyck House B&B is a perfect place to begin a Lake Michigan or Great Lakes getaway. Built in 1868, Candlewyck House reflects the charm and warmth of Great Lakes lodging from a bygone era, but with all the comforts of the twenty-first century. No one leaves the table hungry at Candlewyck! A delicious 5-course breakfast is made fresh daily. Recipes vary and are never dull, gathered from over 400 cookbooks for new and exciting fare. When guests work up an appetite, there is always a large basket of complimentary snacks on hand and drinks in the refrigerator.

Planning a romantic Michigan getaway, a Lake Michigan beach vacation, or a weekend on hiking or biking trails? How about an art fair, music concert, or a visit to some art galleries?

If so, this Great Lakes B&B is the perfect lodging, and Pentwater is the perfect place. Here, the pace of life slows so that guests may take in the sights, sounds, and smells of a simpler time. With each new day, guests are summoned from a restful slumber by the aroma of a full country breakfast. Relax in the sun on our large brick patio or stroll the plush gardens that surround the entire property. It's a short walk to town where shopping and dining are abundant. Casually stroll the picturesque streets and beaches, or borrow one of the many bicycles available to guests and explore all that the beautiful waterside village has to offer. Candlewyck House provides the most comfortable and convenient accommodations in all of western Michigan.

## *German Baked Eggs*

Yield: 8-10 Servings

“This egg recipe is our number one most-requested dish.”

12 eggs

½ cup bacon bits

¼ cup flour

1 ½ tsp baking powder

1 stick butter, melted

¼ cup chives, fresh if possible

½-1 cup milk

6-8 drops hot sauce

2 cups cottage cheese

8 oz. cheddar cheese, grated

Preheat oven to 375°F.

In a large bowl, mix the first eight items thoroughly. Add the two cheeses last.

Pour into a 9x13-inch baking pan and bake 35-40 minutes or until a knife inserted comes out clean.

Let rest 5 minutes and serve.

Tips and Variations: Since we often have 12-15 people for breakfast, I stretch this recipe by adding two more eggs and ¼ cup milk for each additional person. I also add a little more of the cheeses and divide into two pans to bake.

## *JJ's Banana Muffins*

Yield: 10-12 muffins

“My son JJ loves bananas and we always keep them on hand. When he comes home, I make these special muffins for him. It’s a recipe we worked out together back when I owned a gift shop/tea room.”

1  $\frac{3}{4}$  cups flour

$\frac{1}{2}$  tsp salt

1 tsp baking soda

1 tsp cinnamon

$\frac{1}{3}$  cup softened butter

1 cup sugar, half brown, half white

2 eggs beaten

3 tsp vanilla

3 large ripe bananas, mashed

Preheat oven to 375°F. Grease a muffin tin.

Sift together flour, salt, baking soda, and cinnamon and set aside.

In a separate bowl, cream butter and sugars until fluffy. Add eggs, and vanilla, and bananas, mixing well. Stir in dry ingredients. Fill muffin tins  $\frac{3}{4}$ -full. Bake for 22 minutes.

Tip: To speed up the ripening of a banana, place it in a paper bag or rolled up in a newspaper and leave out at room temperature.

### *John's Famous "Dust Bunnies"*

Yields: 8-10 servings

"I am always looking for new and unique breakfast ideas and our regular guests look forward to each new treat. One afternoon a guest asked my hearing-impaired husband what new treat was in store in the morning. He replied, 'Dust Bunnies.' He had overheard me tell someone I was making Dutch Bunnies, and of course, he misheard. So here is the recipe for John's now-famous 'Dust Bunnies.'"

1 stick butter

3 eggs

$\frac{3}{4}$  cup milk

$\frac{3}{4}$  cup flour

1  $\frac{1}{2}$  tsp salt

1 tsp vanilla

2 tsp lemon juice

Preheat oven to 425°F. Spray cooking oil in the bottom of a 9x13-inch baking pan or in two large cast-iron skillets. Melt 1 stick of butter in baking pan (or  $\frac{1}{2}$  stick in each cast-iron skillet).

In a large bowl, mix all remaining ingredients together. Pour into baking pan or skillets and bake for 20 minutes.

Dust with powdered sugar and serve with maple syrup.

## *Fruit Smoothie*

Yield: 1 smoothie

“Each day we serve a large bowl of fresh fruit with our breakfast. Whenever we have fruit left over, I freeze it in plastic sandwich bags and use it to make smoothies.”

½ cup orange juice

½ cup vanilla yogurt

1 Tbsp honey

2 sandwich bags fruit (thaw in microwave for a few seconds)

Place all ingredients in a blender. Blend until smooth and serve immediately.

Tips and Variations: Banana or strawberries make a nice addition. Do not add ice cubes.

## *Blueberry Syrup*

Yield: 8 ounces of syrup

“I developed a recipe for use with my friend Karen Way’s baked pancakes. Karen is the innkeeper of our neighboring Pentwater Abbey B&B.”

1 cup plus  $\frac{1}{4}$  cup orange juice, divided

2 cups blueberries (fresh, Michigan-grown preferred)

1 cup sugar

$\frac{1}{2}$  cup light Karo® syrup

Dash of cinnamon

$\frac{1}{4}$  cup lemon juice

2 Tbsp cornstarch

In a saucepan, combine all ingredients except  $\frac{1}{4}$  cup orange juice and cornstarch. Bring to a boil and simmer 15 minutes. Just before serving, add cornstarch to the  $\frac{1}{4}$  cup orange juice in a small bowl. Mix well. Add to hot syrup mixture. Cook until thickened.

Tips and Variations: Of course, this syrup is equally good on everything from pancakes and waffles to icecream!

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The Candlewyck House is an unusual blend of colonial and contemporary American style. Our six romantic rooms offer more than enough amenities to spoil even the most experienced traveler. Guests especially enjoy our fireplace suites with mini kitchens and a flower filled patio, perfect for sipping early morning coffee or afternoon wine. A library of more than 1,000 volumes awaits those dedicated bibliophiles, and for action packed moments, there are over 300 videos to choose from. We invite you to join our table, and while partaking of our full country breakfast, enjoy simulating conversation with your fellow travelers.

After more than 13 years (this book is from 2005) of being innkeepers, we still look forward to each new season. Because we are only a short walk to our pristine Lake Michigan beach and a quaint boutique-filled downtown, our guests often park their cars and join us for a step back in time while visiting Historic Pentwater.

## *Lemon Buttermilk Pudding Cake*

“We spend our winters in Florida now that we are older and we have the best lemon tree in our yard. I often freeze extra juice and bring it back to Michigan so we can enjoy our lemons year round. I think this is the best pudding cake recipe, and it’s easy to prepare.”

Serves 6-8

1/3 cup fresh lemon juice	1 small mixing bowl
1 Tablespoon lemon peel	1 large mixing bowl
3 large eggs, separated	Mixer
4 Tablespoons butter or margarine, melted	8” x 8” glass or ceramic dish
¾ cup sugar or Splenda® baking sugar	9” x 13” metal baking dish
¼ cup all-purpose flour	
1/8 teaspoon salt	
1 cup buttermilk	

Baking Time: 40 minutes

Baking Temperature: 350°

Preheat oven to 350°. Grease glass pan. Grate 1 Tablespoon lemon peel and extract 1/3 cup juice from fresh lemons.

In a large mixing bowl, whisk buttermilk, egg yolks, melted butter, lemon peel and juice, and ½ cup sugar. Beat in flour and salt until blended. In a small mixing bowl, with mixer at high speed, beat egg whites until foamy. Gradually add in remaining ¼ cup sugar until soft peaks form. With rubber spatula, gently fold egg whites into lemon mixture. Pour cake batter into prepared pan.

Place glass dish into metal baking dish and place on center rack in oven. Carefully pour boiling water into metal baking dish until water level reaches halfway up glass dish.

Bake for 40 minutes or until top is golden and set. (Batter will separate into cake and pudding layers.)

Transfer dish from pan to wire rack to cool for 10 minutes. Serve warm.

Note: We like to add fresh strawberries and whipped cream as garnish.

## *Raspberry Bread*

This bread is best if made a day ahead so it can mature. It can also be frozen for up to 2 months.

Makes 1 loaf

1 package (10 ounces) frozen raspberries in light syrup, thawed

2 eggs

½ cup and 2 Tablespoons safflower oil

1 cup sugar

1 ½ cups white flour

1 teaspoon cinnamon

1 teaspoon baking soda

1 medium mixing bowl

Electric mixer

1 9x5 inch loaf pan

Baking Time: 55-60 minutes

Baking Temperature: 350°

Preheat oven to 350°. Puree raspberries with their syrup; strain and discard seeds. Place eggs, oil and sugar in bowl. Mix with an electric mixer for 3 minutes at medium speed. Add raspberry puree and blend well. Add flour, cinnamon and baking soda and mix for 1 minute on low speed.

Bake in greased 9x5 inch loaf pan for 55-60 minutes. Cool 30 minutes. Remove from pan and cool completely. Wrap tightly in plastic wrap.