



Wonderful Walnut Timbales

4 C	Cubed toast or very hard bread
1 C	Walnuts, chopped
½ C	Onion, finely chopped and sautéed in 2 Tb water
1 tsp	Sage
½ tsp	Thyme
½ tsp	Oregano
½ tsp	Garlic powder
½ tsp	Onion powder
1 T	Nutritional yeast flakes
½ T	Soy or wheat flour
2 C	Soy milk, plain
1 tsp	Salt

- **Place bread in a bowl and pour milk over it. Let it stand for 10 minutes.**
- **Add remaining ingredients.**
- **Stir and scoop into sprayed muffin tins, firmly pressing mixture down (about ½ cup per timbale).**
- **Bake at 350° until set and brown, about 25-30 minutes.**
- **Let sit in tins about 10 minutes before removing.**
- **Serve topped with your choice of gravy.**

Serving Suggestions:

- **These timbales taste very much like a light stuffing.**
- **They are delicious cold and eaten plain.**
- **They pack well in a lunch box.**
- **During the holiday season, they are a nice replacement for stuffing.**