Breakfast

Compiled by: Becky

Introduction

Apple Fritters

Source: Buns in My Oven

Description

These apple fritters are so simple to make. I dipped mine in some caramel sauce, but maple syrup is the more traditional route. Either way, they taste like Fall.

Ingredients

- 1 cup flour
- 2 tsp baking powder
- 1/4 cup sugar
- 1/8 tsp salt
- 1 egg beaten
- 1/2 cup milk
- 1 tsp lemon juice
- 1 cup peeled and diced apple

Instructions

In a deep skillet or pot, bring 2-3 inches of oil to 375 degrees over medium heat.

In a medium bowl, whisk together the flour, baking powder, sugar, cinnamon, and salt.

Stir in the egg and milk until the batter is smooth.

Toss the diced apples in the lemon juice and add to the batter.

Stir to combine.

Drop spoonfuls of the batter into the hot oil and fry until golden brown, about 2-3 minutes on each side.

Remove to a paper towel lined plate to drain for a few minutes.

Toss in the cinnamon and sugar mixture and serve immediately.

Notes

cinnamon and sugar, for rolling (1/4 cup sugar, 1 teaspoon cinnamon combined)

Bacon & Cheddar Strata

Description

Prepare this sunrise specialty the day before Christmas so you have something cheesy and hearty to warm your tummies while you open gifts the next morning. The key to its perfection is to let it set overnight

Ingredients

- 1 lb thick pepper bacon
- 1 medium sweet red pepper finely chopped
- 1/2 cup chopped oil packed sun dried tomatoes
- 8 slice french bread cubed
- 2 cup shredded cheddar cheese
- 6 eggs lightly beaten
- 1 1/2 cup milk
- 1/4 cup mayonaise
- 1/2 tsp salt and pepper
- 1/4 tsp ground mustard

Instructions

In a large skillet, cook bacon in batches until crisp; drain on paper towels.

Crumble into a large bowl. Add the red pepper, onions and tomatoes.

In a greased 13-in. x 9-in. baking dish, layer half of the bread, bacon mixture and cheese.

Top with remaining bread and bacon mixture.

In a small bowl, combine the eggs, milk, mayonnaise and seasonings. Pour over the top.

Sprinkle with remaining cheese. Cover and refrigerate overnight.

Remove from the refrigerator 30 minutes before baking.

Bake, covered, at 350° for 40 minutes.

Uncover and bake 5-10 minutes longer or until a knife inserted near the center comes out clean.

Let stand for 5 minutes before cutting.

Baked Blueberry Pancakes

Description

I've been making breakfast on Sunday mornings. I had some blueberries (my favorite) and decided to make blueberry pancakes. I didn't want to take the time to make individual pancakes, so I just mixed everything up and threw it in the oven. OMG - delicious!! This took about 5 minutes to whip together and it was fantastic. We served it with some maple syrup and bacon. This was actually easy enough to make during the week before school. If you aren't a blueberry fan, feel free to mix up the fruit or leave it out entirely.

Ingredients

- 3/4 cup milk
- 2 tbsp melted butter slightly cooled
- 1 large eggs
- 1/2 tsp vanilla
- 1 tbsp sugar
- 1 cup flour
- 2 tsp baking powder
- 1/4 tsp salt
- 1 cup Blueberries

Instructions

Preheat oven to 350.

Lightly grease an 8×8 baking dish. In a large mixing bowl, whisk together milk, butter, egg, and vanilla. Add sugar, flour, baking powder and salt. Carefully stir in blueberries. Pour batter into pan.

Bake for 20-25 minutes. Serve with butter and maple syrup.

Baked Egg Boat

Source: SpoonForkBacon

Description

Breakfast is my favorite meal. I like to drink iced coffee and watch the cream climb its way down the chunky ice cubes in a dazy before the caffeine hits. I like to order bacon with whatever I'm eating. I like eating potatoes with ketchup. I like eggs over easy, and fluffy scrambled eggs. I pretty much like everything there is to like about breakfast. That is why I am pretty excited about these Baked Egg Boats. They are sooo easy to make.

Ingredients

- 4 demi sourdough baguettes
- 5 eggs
- 1/3 cup heavy cream
- 4 oz bacon chopped and cooked
- 3 oz shredded cheese your choice
- 4 oz hot sausage

Instructions

Preheat oven to 350 degrees F.

Cut a deep "V" through the tops of each baguette until about a 1/2 inch to the bottom.

Partially unstuff the baguettes.

Set aside.

Place the eggs and cream into a mixing bowl and lightly beat together.

Whisk in the remaining ingredients and lightly season with salt and pepper.

Divide and pour the mixture into each baguette boat and place onto a baking sheet.

Bake for 20 to 25 minutes or until golden brown, puffed and set in the center.

Season with salt and pepper.

Allow to cool for about 5 minutes, cut and serve.

Baked Oatmeal

Source: Taste of Home

Description

You may think you're biting into a warm-from-the-oven oatmeal cookie with how good this breakfast treat tastes. It's wonderful served with milk. —

Ingredients

- 3 cup quick cooking oats
- 1 cup brown sugar
- 2 tsp baking powder
- 1 tsp salt
- 1 tsp cinnamon
- 2 eggs
- 1 cup milk
- 1/2 cup Butter Melted

Instructions

In a large bowl, combine the oats, brown sugar, baking powder, salt and cinnamon.

In another bowl, whisk the eggs, milk and butter.

Stir into oat mixture until blended.

Spoon into a greased 9-in. square baking pan.

Bake at 350° for 40-45 minutes or until set.

Serve warm with milk.

Best Egg Sandwich

Description

Yumm

Ingredients

- 2 tsp butter or oil
- 1 egg
- 1 slice cheese or tiny pile of grated cheese

Instructions

Put the bread in a toaster. Heat a 9-inch skillet, preferably nonstick, on medium.

Beat one egg with ½ teaspoon water (or two eggs, with 1 teaspoon water), a couple pinches of salt and a few grinds of black pepper until just blended. I always use a fork for this.

Melt butter in your pan or brush it with oil, to thinly coat it. Pour in the eggs and roll them around so they cover the pan, as a thin crepe would.

Immediately plop a square of cheese (for we people with unfancy tastes in cheese) or a small pile of grated cheese (for everyone else) in the middle. Toss whatever fixings you wish on top of the cheese, though I never bother. This meal is all about immediacy for me.

A single egg will cook in 1 to 1½ minutes; two eggs in 2 minutes. You'll know its cooked when poking into it with a corner of your spatula won't cause any loose egg to slip through to the skillet.

Fold the part of the egg closest to you over the cheese, like the first part of a business letter fold. Repeat this on the three remaining "sides," forming a small square. You can also have fun (yes, I just said "fun") here and fold it into a shape that matches your bread, i.e. larger for sandwich bread, long-ish for rye. Leave the folded egg-and-cheese in the center of the skillet to cook for another 30 seconds, then slide onto you muffin or toast. Top the sandwich with the other half and eat it at once.

Blueberry Quinoa Parfait

Description

The soft and tender quinoa worked surprisingly well in the breakfast parfait with the creamy yogurt and the juicy blueberries! One of the good things about making this for breakfast is that you can cook a big batch of the quinoa on the first day and then just pull it out of the fridge and whip up the parfait in a few minutes for the next few days. I am definitely looking forward to making more of these this summer!

Ingredients

- 1 cup qunioa well rinsed
- 2 cup water
- 2 cup vanilla yogurt
- 2 cup blueberry
- 1/4 cup pecans toasted and chopped

Instructions

Bring the quinoa and water to a boil in a medium sized sauce pan, reduce the heat and simmer covered until the water has been absorbed and the quinoa is tender, about 15-20 minutes.

Chill the quinoa in the fridge.

Assemble the parfait by layering the quinoa, yogut, blueberries and pecans.

Breakfast Enchiladas

Description

This casserole is a great spin on everyone's favorite breakfast burritos.

Ingredients

- 2 cup Cubed Ham
- 2 1/2 cup shredded cheddar cheese - divided
- 10 flour tortillas
- 2 cup half and half
- 6 eggs
- 1 tbsp flour

Instructions

Prep this the night before and cook in the morning.

Stir together ham, and 2 cups of cheese.

Use a 1/3-cup measuring cup to scoop out cheese mixture onto a tortilla.

Roll up tortilla and place seam side down in a 9 x 13 inch baking dish.

Roll up all tortillas and squeeze them into the baking dish.

Whisk together half-and-half, eggs and flour.

Pour over tortillas.

Cover and let sit overnight.

In the morning, preheat oven to 350°F.

Bake for 30-40 minutes.

Remove and sprinkle remaining 1/2 cup of cheese over enchiladas.

Bake for 10 more minutes.

Serve with salsa.

Breakfast Muffins

Source: Plain Chicken

Description

The muffins were great. They are packed full of cheese, bacon and scrambled eggs. These muffins are quick and easy to make, plus they freeze well. They are a great breakfast on-the-go! If you aren't a fan of bacon, feel free to switch it out with sausage or ham. You could also add some peppers, onions or whatever else you like!

Ingredients

- 4 Scrambled eggs
- 1/2 lb bacon chopped and cooked
- 2 cup flour
- 1 tbsp baking powder
- 1 tsp salt
- 1/2 tsp dry mustard
- 1/2 tsp pepper
- 1 cup shredded cheddar cheese
- 3/4 cup milk
- 1/4 cup oil
- 1 egg raw

Instructions

Preheat the oven to 400.

Lightly grease a 12-cup muffin pan.

Coarsely chop the scrambled eggs and bacon.

In a medium-sized bowl, stir together the flour, baking powder, salt, dry mustard, and black pepper.

Stir in 3/4 cup of the cheese, the cooked eggs, and the bacon.

Whisk together the milk, oil, and egg.

Stir the liquids into the dry ingredients just until blended.

Divide batter evenly among the muffin cups.

Sprinkle with the remaining cheese.

Bake the muffins 20 to 25 minutes, until lightly browned.

Breakfast Pizza

Description

It is easy to make. It uses a precooked pizza shell as the base - I used Boboli. I was worried that the egg mixture was going to run off the crust, but it didn't. It baked up beautifully. I really loved this!

Ingredients

- 1 12 inch precooked pizza shell
- 2 eggs
- 1/4 cup heavy cream
- 1/2 cup grated mozzarella
- 1/2 cup grated provolone
- 1 cup grated cheddar
- 1/2 cup chopped cooked bacon

Instructions

Preheat oven to 375.

Place pizza crust on pizza stone or baking sheet.

Whisk together eggs, cream, salt and pepper. Stir in the cheese and bacon. Immediately pour onto the pizza shell.

Bake for 10-12 minutes, until the cheese mixture is set and lightly brown.

Cut into wedges and enjoy!

Breakfast waffle pancake fruit casserole

Description

This is a great sweet breakfast treat.

Ingredients

- 3/4 cup sugar
- 1/4 tsp all purpose flour
- 1/4 tsp salt
- 1 1/2 cup whole milk
- 6 egg yolks
- 1 1/2 tsp vanilla
- 6 frozen waffles thawed
- 6 pancakes - thawed if frozen
- 1 cup Blueberries
- 2 cup strawberries sliced

Instructions

In a 2 quart saucepan combine sugar, flour, salt and milk over medium heat. Cook stirring until mixture thickens, about 5 minutes.

In a small bowl, beat egg yokes slightly and add slowly to milk mixture. Stirring constantly, cook till thickened. Remove from heat and add vanilla and stir; chill until ready to use.

TO ASSEMLE:
Spray a 9x13 pan with cooking oil. Place a thin layer of pastry cream in a 9x13 pan.

Add waffles and cover with 1/2 cream spreading evenly.

Mix 1/2 of the strawberries with 1/2 blueberries and layer on top of cream.

Top with pancakes and spread the rest of the cream on top of pancakes evenly.

Top with remaining strawberries and blueberries

Bake 20 minutes at 350 degrees.

Notes

You can make the cream the day before and assemble dish the morning you are having it.

Buttermilk-Maple French Toast Muffins

Description

While these baked away, it really did fill the house with faint smells of breakfast...specifically, something sweet and buttery. I did double-duty on the maple, using syrup in the dough and extract in the glaze. I also couldn't help adding a cinnamon streusel to the top as well.

The tangy buttermilk rounds out the flavor and makes this the perfect treat.

Ingredients

- 1/3 cup butter room temp
- 1/2 cup sugar
- 1/4 cup brown sugar
- 1 large egg
- 2 tbsp maple syrup
- 1 1/2 cup flour
- 1 1/2 tsp baking powder
- 1/2 tsp salt
- 1/2 cup buttermilk
- 1 tsp vanilla
- 1/4 cup *sugar
- 1/4 cup *flour
- 1/2 tsp cinnamon
- 2 tbsp *butter room temp
- 1 cup powdered sugar
- 1 tbsp *buttermilk
- 1 cup *powdered sugar
- 2 tsp maple extract
- 1 tsp **buttermilk

Instructions

Preheat oven to 350 degree.

Place all ingredients for the muffins in the bowl of a mixer stand and mix until just incorporated.

Do not over mix. No need to measure out wet and dry ingredients.

Fill eight muffin cups, each with 1/4 cup batter.

In a separate bowl, combine streusel topping ingredients.

With your fingers, mix together ingredients until a crumb-like texture occurs.

Sprinkle each muffin generously with streusel.

Bake muffins for 25 minutes or until a toothpick comes out clean.

Remove from muffin rack after two minutes and place on a cooling rack.

When completely cool, Make buttermilk and maple glaze in two separate bowls by stirring together ingredients.

Thin if necessary with more buttermilk.

Drizzle over muffins starting with buttermilk glaze and finishing with maple glaze.

Notes

Buttermilk Glaze

1 cup confectioners' sugar
1 Tablespoon buttermilk, more if needed

Maple Glaze

1 cup confectioners' sugar
2 teaspoons maple extract
1 teaspoon buttermilk

Cinnamon Roll Pulls

Description

This bread is SO addictive. We could not stop pulling off pieces of this delicious cinnamon sugar bread and popping it in our mouths. The Vanilla Honey Butter that I used in the bread is amazing. You must make it. It absolutely makes the dish! It was so good that I could have eaten it with a spoon. I didn't, but I could have. Give this bread a try for breakfast, brunch or even dessert. It is quick and makes a great presentation.

Ingredients

- 1 loaf round unsliced sourdough bread
- 1/2 cup butter softened
- 1/4 cup powdered sugar
- 1/4 cup honey
- 1 tsp vanilla
- 1 cup sugar
- 1 1/4 tsp cinnamon
- 1 cup *powdered sugar
- 2 tbsp milk

Instructions

Preheat oven to 350 degrees.

To make Vanilla Honey Butter:

Whip butter and 1/4 cup powdered sugar together until smooth; stir in honey and vanilla.

Set aside. (You can use regular butter if desired)

Cut the bread lengthwise into 1/2" slices, without cutting through the bottom crust.

Spread vanilla honey butter in between slices.

Rotate the bread 90 degrees and slice the bread again into 1/2" pieces, without cutting through the bottom crust.

Spread more vanilla honey butter in between new cuts.

This doesn't need to be perfect - just make sure there is lots of butter in between all the cuts.

Combine sugar and cinnamon.

Generously sprinkle in between all cuts. (You may have extra butter and cinnamon sugar. It will just depend on how large your bread loaf is.)

Wrap in foil; place on a baking sheet.

Bake at 350 degrees for 25-30 minutes, until bread is warm.

Unwrap cinnamon bread and place on serving platter.

Combine powdered sugar and milk - adding milk until you get the consistency desired.

Drizzle icing over bread and serve immediately.

Coconut Granola

Description

I know granola is super easy to make, but for some reason, I always feel a sense of satisfaction after making a batch. I needed a little satisfaction, so I put on my apron and made a batch of Coconut Granola.

This easy homemade Coconut Granola is great with yogurt or by the handful!

Ingredients

- 2 cup old fashioned oats
- 3/4 cup shredded sweetened coconut
- 1/2 cup Chopped Almonds
- 1/3 cup pepitas
- 2 tbsp brown sugar
- 1 tsp cinnamon
- 1/4 tsp salt
- 4 tbsp coconut oil
- 1/2 cup pure maple syrup
- 1 tsp vanilla
- 1/4 tsp coconut oil

Instructions

Preheat the oven to 300 degrees F. Line a large baking sheet with a Slipat or parchment paper. Set aside.

In a large bowl, combine oats, coconut, almonds, pepitas, brown sugar, cinnamon, and salt. In a small bowl,

whisk together coconut oil, maple syrup, vanilla, and coconut extract.

Pour liquid mixture over dry ingredients.

Stir until dry ingredients are well-coated.

Pour the granola mixture onto the prepared baking sheet.

Spread granola into an even layer.

Bake for 30 minutes or until granola is golden brown, stirring every 10 minutes.

Let granola cool completely.

Store in an air-tight container for up to 1 month.

Cream Cheese Coffee Cake

Source: Laura's Sweet Spot

Description

Oh, cream cheese…. I don't know what it is that is so appealing about cream cheese, but man, it really knows how to turn the delicious dial up on things! haha Seriously, whether it is used in a savory casserole or a cake frosting, cream cheese wins me over every time. So it is no surprise that I have been eyeing this coffee cake for a long time now. I finally couldn't wait another minute longer and had to throw it together as soon as I got back home

This is a kind of "show-stopping" coffee cake. It comes out picture perfect- exactly what you want to serve to guests that you are trying to impress. And of course the best part is not only that it looks great, but it tastes wonderful. Everything is so moist and creamy, contrasting beautifully with the crunchy almond-sugar topping. You really win in every aspect with this cake.

A few words of advice with this cake- to get the absolute best results with the cream cheese filling, it is super important for your cream cheese to be soft! If it's not soft enough, you're batter will be lumpy and no matter how much you mix, there will always be lumps. I always beat the sugar into the cream cheese to soften it up really well before adding anything else, especially liquids. This usually helps quite a bit.

Ingredients

- 1/4 cup sugar
- 1 1/2 tsp lemon zest
- 1/2 cup slliced almonds
- 2 1/4 cup flour
- 1 1/8 tsp baking powder
- 1 1/8 tsp baking soda
- 1 tsp salt
- 10 tbsp unsalted butter softened 1 stick plus 2 Tb.
- 1 tbsp *lemon zest plus 4 tsp. lemon juice
- 4 eggs
- 5 tsp vanilla
- 1 1/4 cup sour cream
- 8 oz cream cheese softened

Instructions

For the Topping:

Adjust oven rack to middle position and heat oven to 350°F.

Stir together sugar and lemon zest in small bowl until well combined and sugar is moistened.

Stir in almonds; set aside.

For the Cake:

Spray 10″ tube pan with non stick cooking spray.

Whisk flour, baking powder, baking soda, and salt together in medium bowl; set aside.

In stand mixer fitted with paddle attachment, beat butter, 1 cup plus 2 Tb sugar, and lemon zest at medium

speed until light and fluffy, about 3 minutes, scraping down sides and bottom of bowl with rubber spatula.

Add eggs 1 at a time, beating well after each addition, about 20 seconds, and scraping down beater and sides of bowl as necessary.

Add 4 tsp vanilla and mix to combine.

Reduce speed to low and add one-third flour mixture, followed by half sour cream, mixing until incorporated after each addition, 5 to 10 seconds.

Repeat, using half of remaining flour mixture and all of remaining sour cream.

Scrape bowl and add remaining flour mixture; mix at low speed until batter is thoroughly combined, about 10 seconds.

Remove bowl from mixer and fold batter once or twice with rubber spatula to incorporate any remaining flour.

Reserve 1¼ cups batter and set aside.

Spoon remaining batter into prepared pan and smooth top.

Return now-empty bowl to mixer and beat cream cheese, remaining 5 Tb sugar, lemon juice, and remaining tsp vanilla on med speed until smooth and slightly lightened, about 1 minute.

Add ¼ cup reserved batter and mix until incorporated.

Spoon cheese filling mixture evenly over batter, keeping filling about 1″ from edges of pan; smooth top.

Spread remaining cup of reserved batter over filling and smooth top.

With butter knife or offset spatula, gently swirl filling into batter using figure-8 motion, being careful not to drag filling to bottom or edges of pan.

Firmly tap pan on counter 2 or 3 times to dislodge any bubbles.

Sprinkle lemon sugar-almond topping evenly over batter and gently press into batter to adhere.

Bake until top is golden and just firm, and long skewer inserted into cake comes out clean (skewer will be wet if inserted into cheese filling), 45-50 minutes.

Remove pan from oven and firmly tap on counter 2 or 3 times (top of cake might sink slightly).

Cool cake in pan on wire rack 1 hour.

Gently invert cake onto rimmed baking sheet (cake will be topping side down);

Remove tube pan, pace wire rack on top of cake, and invert cake sugar-side up.

Cool to room temperature, about 1½ hours.

Cut into slices and serve.

Ham, Egg and Cheese Cups

Description

What a great, healthy recipe to make for a special breakfast or brunch! These are really easy to prepare and the presentation is just so fun... my whole family enjoys eating them!

Ingredients

- 12 eggs
- 12 slices of deli ham
- 1 box frozen chopped spinach thawed
- 2 cup shredded cheese

Instructions

1 Preheat oven to 350

2 Spray muffin tin with cooking spray

3 Press a slice of ham into each muffin cup

4 Evenly distribute spinach between muffins cups

5 Evenly distribute cheese between muffin cups

6 Crack 1 egg to each muffin cup

7 Season with salt and pepper

8 Bake for 25 min or until done

Hawaiian French Toast Sticks

Ingredients

- 4 Hawaiian Sweet Dinner Rolls
- 2 tbsps butter, divided
- 1 large egg
- 1/2 cup buttermilk
- 1 tsp vanilla
- 2 tbsps sugar
- 1/4 tsp cinnamon
- 1 pinch salt, nutmeg

Instructions

1. Slice each roll in half horizontally and then slice each half lenghwise to yield 4 pieces total. Trim any ragged edges to prevent burning.

2. Whisk the egg, buttermilk, vanilla, sugar, cinnamon, salt and nutmeg together in a shallow dish.

3. Heat 1 TBsp. butter over medium heat in a nonstick pan.

4. Working in 2 batches, coat half the sticks in the egg mixture. Because the texture of these rolls are quite soft, work quickly to coat all sides without soaking.

5. Place the sticks in the pan and fry, using tongs to turn frequently, until light crisped and golden brown on all sides. Drain on paper towels and set aside. Add the remaining tablespoon of butter to the pan and repeat the process with the second batch.

6. Just before serving, dust lightly with powdered sugar. Serve with warm maple syrup for dipping.

Notes

You may want to put finished french toast sticks in a warm oven (about 200°) while you finish cooking subsequent batches.

You can double or triple this recipe.

Maple Sausage and Waffle Casserole

Source: Plain Chicken

Description

Sausage, cheese, waffles and maple syrup - what's not to like?! I assembled this casserole the night before and let it sit in the fridge overnight. It smelled so good while it was baking and tasted even better! It was surprisingly light and the waffles were the perfect complement to the syrup. It was absolutely delicious! We ended up pouring a little bit of maple syrup over the casserole when we ate it.

Ingredients

- 8 Eggo homestyle waffles cubed
- 16 oz maple breakfast sausage crumbled
- 1 cup shredded cheddar cheese
- 1 1/4 cup whole milk
- 6 large eggs
- 1/4 cup maple syrup

Instructions

Cook the sausage in a nonstick skillet over medium heat, breaking it apart with a wooden spoon, until well browned, 8 to 10 minutes.

Drain fat.

Grease an 8-inch square baking dish.

Add half of the cubed waffles in a single layer.

Top with half of the sausage and 1/2 cup of the cheese.

Layer the remaining waffles and sausage and 1/2 cup more cheese.

Whisk together the eggs, milk, maple syrup, salt, and pepper in a medium bowl until combined.

Pour the egg mixture evenly over the casserole.

Wrap the baking dish with plastic wrap and place refrigerate for at least 1 hour, or up to 1 day.

Bake at 325 degrees 45 to 50 minutes.

Omelet Cups

Description

Little omelets - fill with your imagination!

Ingredients

- 8 eggs
- 1 cup spinach
- 1 cup cooked sausage
- 1 cup cooked bacon
- 1/2 cup shredded cheese
- 1/2 cup chopped ham
- 1/4 tsp salt

Instructions

Preheat oven to 375 degrees F, and grease up a standard 12-cup muffin tin.

In a large mixing bowl, whisk together the eggs, cream, and salsa.

Stir in the rest of the ingredients and divide mixture into muffin cups.

Bake for about 20 minutes or until cooked all the way through. (A knife inserted into the center should come out clean. Like when you check a quiche.)

Serve with extra salsa and chopped avocado.

Overnight Blueberry Almond Oats

Description

First, let's talk about the Overnight Blueberry Almond Oats. I love making overnight oats because they are easy to throw together before bedtime and when you wake up, breakfast is ready to go! I like to make my overnight oats in a jar so there is only one dish to wash in the morning. I mix oats, almond milk, Chobani plain Greek yogurt, cinnamon, and blueberries together. I put the jar in the fridge and go to bed!

In the morning, I take the jar out of the fridge and top the oats off with almonds, extra blueberries, and cinnamon. I dig right in, there is no need to cook the oats. You may think cold oats sound odd, but I promise they are tasty, especially during the hot summer months. The oats are creamy and bursting with blueberry flavor. And I love the crunch the almonds add.

I eat oatmeal for breakfast almost every morning. I never get sick of it. During the summer months, when it is hot, I like to switch things up and eat overnight oats. Overnight oats are eaten chilled, straight from the fridge. I love overnight oats because you can mix them together the night before and when you wake up in the morning, breakfast is ready!
I am currently loving Overnight Blueberry Almond Oats. The oats are creamy and loaded with plump blueberries and crunchy almonds. I make the oats in a jar so I can eat the oats on the go! There is no excuse for not eating a healthy breakfast. Start your day with Overnight Blueberry Almond Oats!

Ingredients

- 1/3 cup old fashioned oats
- 1/3 cup almond milk
- 1/3 cup plain chiobani greek yogurt
- 1/4 cup fresh blueberries
- 1 dash cinnamon
- 2 tbsp sliced almonds

Instructions

Stir oats, milk, yogurt, blueberries, and cinnamon together in a jar or bowl.

Cover and place in refrigerator overnight.

In the morning, remove from refrigerator and top with almonds, extra blueberries, and cinnamon.

Enjoy!

Note-if you want to sweeten up your oats, feel free to add a bit of brown sugar or honey!

Pecan Orange Bread

Source: Just a Pinch

Description

When you flip this moist, fluffy cake out of the pan and onto a plate, it just looks so pretty! And by the time I bit into my first bite, I had forgotten about the cream cheese filling hidden inside... talk about a nice surprise!

Ingredients

- 1 can Pillsbury Grands 8 count Buttermilk Bisquits
- 1 can Pillsbury Grands 5 count Buttermilk Bisquits
- 1 cup sugar
- 1 stick Butter Melted
- 2 oranges
- 1/2 cup powdered sugar
- 1/2 cup chopped pecans
- 8 oz cream cheese
- 1 dash orange extract

Instructions

Spray a large bundt pan liberally with non-stick spray.

Set aside. Preheat oven to 375 degrees.

Pour sugar into small bowl.

Zest both oranges and add to sugar.

Mix to combine.

Reserve oranges to juice for glaze.

Melt butter.

Pour a small amount of butter into the bundt pan and spread 1/2 the pecans in the bottom.

Open the cans of biscuits.

Taking one biscuit at a time, open each biscuit and insert 1 tsp. of cream cheese into the center.

Press to seal.

Dip the biscuit in butter and then dip in sugar-orange zest mixture, coating entire biscuit.

Stand biscuit in bundt pan on its side.

Repeat with remaining biscuits, creating a circle around the bundt pan.

Pour remaining butter over the biscuits and sprinkle remaining pecans on top.

Bake at 375 degrees for 45 minutes, or until biscuits are puffed and golden.

Remove from oven and turn bread out from bundt pan onto desired serving platter.

Mix confectioner's sugar with the juice from the oranges to create a glaze.

You may add a dash of orange extract if desired to intensify the orange flavor.

Use as much juice as needed to create a glaze consistency you like.

Drizzle glaze over bread while still warm.

Best when served warm, but can also be served at room temperature.

Reheat in microwave for 30 seconds if desired.

Roasted Banana Scones with Peanut Butter Glaze

Description

A delicious breakfast recipe using two of my favorite ingredients--bananas and peanut butter.

Ingredients

- 3 bananas sliced
- 2 tbsp melted butter
- 2 tbsp brown sugar
- 2 cup all purpose flour
- 1 tbsp baking powder
- 1/2 tsp salt
- 1/3 cup brown sugar*
- 1/2 cup 1 stick cold butter cut into small pieces
- 2 large eggs
- 1 cup ricotta cheesse
- 1 egg beaten
- 1/4 cup peanut butter
- 2 tbsp butter*
- 1/2 cup powdered sugar
- 1/4 tsp vanilla

Instructions

1 Preheat oven to 350 degrees. Place bananas in medium baking dish. Drizzle with 2 tablespoons melted butter and sprinkIncle with 2 tablespoons brown sugar and bake for 30 minutes, stirring occasionally, until bubbly and caramelized. Let cool.

2 Increase oven temperature to 375 degrees. Spray 2 large baking sheets with nonstick cooking spray. In a large mixing bowl, stir together flour, baking powder, salt, and 1/3 cup light brown sugar. Cut in butter, using fingertips or pastry cutter, until mixture resembles coarse crumbs.

3 In a medium bowl, beat together 2 eggs, the ricotta cheese, and the roasted bananas with a handmixer until mixed. Mixture will be lumpy. Add banana mixture to the flour mixture and stir by hand until just combined

4 Drop dough into 12 equal mounds on baking sheets, spacing about 2 inches apart. Brush tops with the beaten egg. Bake 25-30 minutes or until golden brown.

5 About 5 minutes before scones come out of the oven, make the glaze. Place the peanut butter and 2 tablespoons butter in a small heavy saucepan over medium heat, stirring often until melted and smooth. Remove from heat and whisk in the powdered sugar and vanilla until smooth.

6 When scones come out of oven, place them on a wire rack over a baking sheet. Drizzle with the glaze. Sprinkle the tops with chopped peanuts if desired. 12 scones.

Spinach Strata

Description

Aside from being comforting and filling, stratas are really easy to make. Whisked eggs and milk are poured over bread and your favorite fillings, then everything's left to soak overnight. In the morning, just pop it in the oven while the coffee's brewing. Breakfast is served.

Ingredients

- 8 ozs day old bread about 6 cups - egg bread
- 2 cup baby spinach chopped
- 3/4 cup crumbled feta cheese
- 2 tbsp olive oil
- 1 tbsp lemon zest
- 2 tsp dijon mustard
- 1 tsp kosher salt
- 1/2 tsp pepper
- 6 eggs
- 2 cup whole milk

Instructions

Coat an 8-inch square baking dish with olive oil.

Add the bread, spinach, and half of the feta.

Gently toss the mixture with your hands until combined, then spread it into an even layer; set aside.

Whisk the measured olive oil, lemon zest, mustard, salt, and pepper in a large bowl until combined.

Add the eggs and milk and whisk until combined.

Very slowly drizzle the mixture over the bread and evenly sprinkle the remaining half of the feta over top. Cover and refrigerate overnight.

Heat the oven to 350°F and arrange a rack in the top third of the oven.

Uncover the strata and bake until the custard is set and the edges are browned, about 45 to 55 minutes.

Place on a wire rack and let cool for 30 minutes. Sprinkle with the fresh oregano and serve warm.

Ultra Cheesy Hash Brown Casserole

Description

Rich, decadent, and just heavenly, and while you may not want to eat this side dish on a daily basis, it sure turned out mighty good

Ingredients

- 1/4 cup butter
- 1/2 cup finely minced onion
- 1 can Campbells condensed cream of chicken soup
- 2 cup shredded cheddar cheese
- 1 cup sour cream
- 1 tsp kosher salt
- 1/4 tsp pepper
- 1/4 tsp cajon seasoning
- 1 lb frozen shredded hash brown potatoes thawed

Instructions

Preheat oven to 350 degrees F. Prepare a 9 x 9 inch glass baking dish with butter or non-stick spray.

Melt butter in a large skillet over medium heat, and saute the onion until soft, but not browned. Turn heat to low and stir in the soup, cheese, sour cream, salt, pepper and Cajun seasoning, until well blended. Remove skillet from heat and add the shredded potatoes; mix well. Taste and adjust seasonings; turn out into prepared baking dish.

Bake at 350 degrees F for 40 to 45 minutes, or until hot and bubbly. Double this for the holidays for a 9 x 13 inch casserole.

Waffle Iron Hash Browns and chorizo hash

Description

It is like the offspring of a potato chip and a hash brown. Terminally crisp, fluffy in the center. Oh my word. That day, I topped it with bacon jam and it was a very good thing. I knew, however, that the potato-tential of the waffle ironed hash browns far exceeded that simple treatment (that was, I repeat, a very good thing.) I thought chili, but I didn't have all the fixings. Then I thought chorizo.

Ingredients

- 1 frozen hash browns
- 1 butter or bacon fat
- 1 lb chorizo
- 2 cup black beans drained and rinsed
- 1 can Rotel Diced tomatoes with chilies
- 2 cup frozen or fresh corn

Instructions

If you have a waffle iron that has different sections, put a 1/4-inch pat of butter in each section.

If it is one big section, put about 3 pats of butter around the section.

Pile about 2 to 3 inches of shredded potatoes on the base of the waffle iron, dot over each section as you did beneath the hash browns either with more butter or a dollop of bacon fat.

Close the lid of the waffle iron and let it go to desired crispness. I like mine at about 8 minutes.

Use tongs to remove to a pan and repeat until you have enough servings.

To Prepare the Hash:

In a heavy-bottomed skillet, break up the pound of chorizo.

Cook, stirring frequently and breaking up chunks, until the chorizo is fully cooked and browned in places.

If necessary, drain the chorizo after cooking then return it to the pan.

If the chorizo is relatively lean, leave it in the pan.

Add the black beans and tomatoes with green chiles and stir.

Bring to a simmer, add the corn and cook just until heated through.

To Serve:

Lay a piece of hash brown on a plate, top with a scoop of the chorizo hash, and another hash brown.

If desired, top with a dollop of sour cream, a spoonful of salsa and a candied or jarred jalapeno slice.

...Or as my brother suggested, a poached or sunny-side up egg.