



13

*Mother's Day Recipes*

for Brunch and Dessert



## 13 Mother's Day Recipes for Brunch and Dessert

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## 13 Mother's Day Recipes for Brunch and Dessert

Letter from the Editor

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Dear Cooking Enthusiast:

Celebrate Mom this year by cooking or baking something you know she'll love. Rather than heading out to a restaurant, treat your mom to something special at home. The effort will be so much more appreciated, and best of all, you'll have some delicious treats to share with the whole family. You don't need to be an experienced chef to try your hand at one of these easy sweet and savory recipes, so why not start Mom's special day out right by treating her to a delicious breakfast or brunch?

This recipe collection includes a variety of sweet dessert and brunch ideas, so no matter Mom's taste, you're sure to find something she'll love inside. From a savory, Ham and Cheese Breakfast Strata to a decadent Strawberry Cheesecake French Toast Casserole, there are a variety of mouth-watering recipes in this eCookbook that are sure to delight everyone at the breakfast table.

For more delicious Mother's Day Recipes, be sure to visit [RecipeLion.com](http://RecipeLion.com). While you're there, subscribe to RecipeLion's free [Quick and Easy Recipes](#) newsletter to get free recipes delivered to your inbox every week!

Celebrate Mom right and have a great holiday!

Sincerely,

*The Editors of RecipeLion*

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## Best Mother's Day Brunch Recipes

### Lazy Day Cinnamon Roll Bake

By: Lisa from [The Cutting Edge of Ordinary](#)



favorite, special occasion casseroles!

For an effortless breakfast or brunch option the whole family will go crazy for, try this recipe for Lazy Day Cinnamon Roll Bake. Made with two packages of Pillsbury Cinnamon Rolls, this shortcut breakfast casserole recipe is a breeze to prepare. After one slice of this cinnamon-loaded dish, you won't be able to resist taking a second helping. It's one of our new,

### **Ingredients**

- 2 packages (8 rolls in each) Pillsbury Cinnamon Rolls
- 4 eggs
- 1/2 cup whole milk, heavy cream or half and half
- 1 teaspoon cinnamon
- 2 teaspoon vanilla
- 1/2 cup chopped nuts (I used slivered almonds)
- 1/4 cup maple syrup

### **Instructions**

1. Preheat oven to 375 degrees F. Spray a 9x13-inch casserole dish with cooking spray.
2. Open the cinnamon rolls and reserve the icing. Cut each roll into 8 pieces using kitchen shears or a knife.
3. Place the pieces of cinnamon rolls in the pan. If you are using nuts, sprinkle them on top at this point.

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4. In a bowl, beat together eggs, milk, cinnamon, vanilla and maple syrup. Pour evenly over cinnamon roll pieces.
5. Bake for 15-18 minutes or until golden brown. While rolls are still hot, drizzle with included icing. Serve warm.

## Have Your Cake and Eat it Too Breakfast

By: [RecipeLion Test Kitchen](#)



This delicious strawberry cheesecake-inspired recipe in the form of a French toast breakfast casserole is a dessert-for-breakfast meal that will make your mouth water just reading the ingredients. This is a great dish to make when company comes over because who doesn't love cheesecake for breakfast? While this is called a

breakfast casserole, it doubles as an equally appealing dessert recipe, should you care to indulge your sweet tooth in a more unique way. No matter when you eat it, this easy recipe is sure to be a smash hit.

### Ingredients

- 10 slices Challah or French bread, cut into cubes
- 12 ounces cream cheese, cut into cubes
- 10 eggs
- 1 ½ cup half and half
- 1/3 cup maple syrup
- 2 teaspoons vanilla extract
- 1 teaspoon ground cinnamon
- 1/2 teaspoon ground nutmeg
- 6 tablespoons sugar, divided
- 2 cups sliced strawberries
- 3/4 cup quartered strawberries
- 3/4 cup maple syrup

### Instructions

1. Grease a 9x13-inch baking dish with cooking spray.
2. In a large bowl whisk together 10 eggs, half and half, maple syrup, vanilla, cinnamon and nutmeg.
3. Layer half of the bread cubes in the baking dish. Toss half of the cream cheese cubes over the bread cubes. Layer 1 cup sliced strawberries over top of cream cheese cubes. Sprinkle 3 tablespoons sugar over first layer.

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4. Layer the rest of the bread cubes, cream cheese cubes, and strawberries. Sprinkle 3 tablespoons sugar over second layer.
5. Pour egg mixture over the top.
6. Cover with plastic wrap, pressing down. Refrigerate overnight.
7. When ready to bake, remove from the refrigerator and remove plastic wrap. Preheat oven to 350 degrees F.
8. Cover with foil and bake for 30 minutes. Remove foil and bake another 25-30 minutes until top is puffy and golden brown.
9. \*Prepare strawberry maple syrup (see note below) while casserole is baking. Serve with French toast.

*\*To Prepare Maple Syrup:* Combine maple syrup and strawberries in a small saucepan, and then cook syrup mixture over medium heat, stirring occasionally, 6 -8 minutes until heated.

## [Cheesy Ham and Egg Breakfast Strata](#)

By: Blair from [The Seasoned Mom](#)



This Cheesy Ham and Egg Breakfast Strata is an easy and healthy make-ahead meal that's perfect for a holiday brunch, a busy weeknight dinner, or a quick breakfast you can reheat all week long! Add this overnight breakfast casserole recipe to your Mother's Day breakfast or brunch morning menu, and you will not be disappointed.

### **Ingredients**

- 8 ounces sourdough bread, cut into 3/4-inch cubes (about 6 cups)
- 8 ounces diced cooked ham (can substitute with an equal amount of cooked bacon or sausage if preferred)
- 1 cup milk (recipe uses 2% milk, but whole milk will also work. Don't use skim)
- 1/3 cup thinly-sliced green onions
- 1 1/2 teaspoons minced garlic
- 1/2 teaspoon black pepper
- 1/2 teaspoon grated nutmeg
- 1/4 teaspoon salt
- 6 large eggs, lightly beaten
- 2 ounces Cheddar cheese, shredded (about 1/2 cup)

### **Instructions**

1. Preheat oven to 375 degrees F.

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2. Arrange bread on a baking sheet; coat with cooking spray. Bake for 10 minutes, or until toasted, stirring halfway through.
3. Spray an 8-inch square baking dish with cooking spray.
4. In a large bowl, whisk together milk and next 6 ingredients (through eggs).
5. In bottom of prepared baking dish, toss together toasted bread and diced ham. Pour egg mixture over top. Sprinkle with cheese.
6. Bake uncovered at 375 degrees F for 25 minutes, or until strata is puffed around the edges and a knife inserted in the center comes out clean.

*Note: This casserole can be made in advance and kept covered in the refrigerator overnight until ready to bake.*

## Blueberry Streusel Coffee Cake

By: Lindsay from [Life, Love and Sugar](#)



This Blueberry Streusel Coffee Cake is just what you need to get your morning started. Whether you make this sweet and scrumptious coffee cake for an office function, potluck or for your family, there won't be a piece left on the plate! This recipe is super easy and after one bite of the finished product, you'll be fighting the urge to go back for the second slice. Make this for an Easter or Mother's Day brunch or just a lazy Saturday at home. We're convinced there's no bad time to eat blueberry coffee cake, especially when it tastes this good.

### Ingredients

#### Streusel

- 1/2 cup flour
- 1/2 cup packed brown sugar
- 3/4 teaspoon cinnamon
- 4 tablespoon butter, melted

#### Coffee Cake

- 1/2 cup sugar
- 6 tablespoon salted butter, room temperature

- 1/4 cup sour cream
- 1/4 cup milk
- 1 egg
- 1 teaspoon vanilla extract
- 1 1/4 teaspoon baking powder
- 1 cup all-purpose flour
- 1 1/4 cups blueberries

#### Glaze

- 3/4 cup powdered sugar
- 1-2 tablespoon milk

### Instructions

1. Preheat oven to 350 degrees F. Prepare a 9-inch cake pan with a circle of parchment paper in the bottom and grease the sides.

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2. To prepare the streusel, add flour, brown sugar, cinnamon and melted butter to a medium-sized bowl, and mix with a fork until all ingredients are incorporated. Set aside.
3. To make the cake batter, beat sugar and butter until light in color and fluffy, 3-4 minutes.
4. Add sour cream and milk and mix until well incorporated.
5. Add egg and vanilla extract and mix until smooth.
6. Combine flour and baking powder in a separate bowl.
7. Add dry ingredients to batter and mix until smooth.
8. Spread half of the cake batter into the bottom of the cake pan.
9. Top batter with about half of the streusel mixture, then half of the blueberries.
10. Spread remaining cake batter over streusel.
11. Sprinkle remaining streusel and blueberries over the top of the cake batter.
12. Bake for 35 minutes, or until a toothpick inserted comes out with a few crumbs.
13. Remove cake from oven and allow to cool in the pan for about 20 minutes. Then remove to cooling rack to finish cooling.
14. To make the glaze, combine powdered sugar and milk in a small bowl and whisk until smooth. You can always add a little more milk or sugar, if needed.
15. Drizzle the glaze over the coffee cake and sprinkle a few more blueberries over top.

## Easiest Raspberry Lemon Crescent Rolls

By: Jen Lynn from [Baked by an Introvert](#)



These easy-to-make crescent rolls are filled with sweet raspberries and topped with a sweet, lemon glaze. This semi-homemade breakfast requires only 6 ingredients and is done baking in just 10 minutes. These are some of the easiest crescent roll “danishes,” making them great for whipping up at breakfast when you have to make something in a hurry.

### **Ingredients**

- 1 (8-ounce) package crescent roll dough
- 1/4 cup sugar
- 1 tablespoon cornstarch

### Filling

- 1 1/3 cup raspberries, cut in half

### Glaze

- 1/2 cup powdered sugar
- 1 tablespoon lemon juice

### **Instructions**

1. Unroll the dough and separate the triangles.
2. Combine the raspberries, sugar, and cornstarch. Toss to coat. Spread the filling over the center of each dough triangle. Roll up the triangle starting at the wide end.
3. Place rolls with point under on a lightly greased or parchment-lined baking sheet. Bake according to package directions.
4. To Make the Glaze: Combine the powdered sugar and lemon juice in a small bowl. Stir until smooth. Drizzle the glaze over warm crescent rolls.

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**Spring Fling Fluff Fruit Salad**

By: Blair from [The Seasoned Mom](#)



A spring celebration wouldn't be complete without this Spring Fling Fluff Fruit Salad. Perfect for bridal showers, baby showers, birthdays, Easter, and more, this bright, fresh, and fun fruit salad showcases all of the season's best produce, while tasting absolutely delicious in each and every bite. Mom will love seeing some fresh fruit on her Mother's day table, even if that fruit is part of a colorful fruit dessert salad.

**Ingredients**

- 1/2 cup sliced strawberries
- 1/2 cup blueberries
- 2 kiwis, peeled and sliced
- 1 tablespoon fresh lemon juice
- 1 (8-ounce) can crushed pineapple in juice, drained
- 1 package (3.4-ounce) vanilla instant pudding mix
- 1 cup mini-marshmallows
- 1/2 cup (2.25 ounces) chopped pecans
- 1 1/2 cups thawed whipped topping (recipe uses Cool Whip Free)

**Instructions**

1. Mix first 8 ingredients (strawberries through pecans) in large bowl until well blended.
2. Gently fold in whipped topping. Refrigerate 1 hour.

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## Savory Bagel French Toast Casserole

By: Becky from [The Cookie Rookie](#)



If you've never had a savory French toast casserole, now's the time to try one! This recipe for Savory Bagel French Toast Casserole will make you excited about waking up in the morning after just one bite. Made with cut-up everything bagels, an egg mixture, and topped off with chunks of cream cheese and shredded Cheddar, this is one of the most unique and amazing overnight breakfast casseroles around. Make this before the morning of a special event or holiday, and you'll have something mighty tasty to look forward to in the morning. If you like the savory-sweet combo, we recommend topping your piece off with a bit of maple syrup.

### Ingredients

- 6 everything bagels
- 6 ounces (1/2 tube) breakfast sausage, uncooked
- 1 (8-ounce) package cream cheese
- 1 cup shredded Cheddar cheese
- 8 eggs
- 2 cups milk
- 1/2 cup heavy cream
- 1 tablespoon dried chives
- salt and pepper to taste
- maple syrup for garnish, (optional)

### Instructions

1. Spray a casserole dish with nonstick spray.
2. Heat skillet over medium/high heat. Cook sausage in skillet, crumbling as you cook. When sausage is fully cooked, drain oil and set aside.
3. Tear or chop bagels into pieces and place in casserole dish. Sprinkle bagels with sausage crumbles, allowing some crumbles to fall down in

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between the bagel pieces.

4. In a large bowl; whisk together eggs, milk, cream, chives, and salt and pepper.
5. Pour egg mixture over the bagels.
6. Cut the cream cheese into pieces and place on top of bagels.
7. Top with cheese and cover with foil.
8. Place in the refrigerator overnight or for 6-8 hours.
9. Bake covered at 450 degrees F for 40 minutes. Remove foil and bake for another 20-25 minutes.
10. Serve warm topped with maple syrup if desired. Enjoy!

## Make Ahead Breakfast Casserole

By: [RecipeLion Test Kitchen](#)



This breakfast casserole has all of your favorite ingredients together in one easy make-ahead casserole recipe. Made with eggs, cubed bread, onions, ham, and grated cheese, this recipe takes almost no time at all to prepare and will keep you and your family satisfied throughout the morning. This casserole can also easily be made the

night before, and then reheated in the morning for a piping hot breakfast you'll be able to dig right into!

### **Ingredients**

- 6 slices bread, cut into 1-inch cubes
- 2 cup grated Cheddar cheese, divided
- 1 cup (about 5 ounces) cubed smoked ham
- 1/2 cup finely diced onion
- 1/4 cup finely diced green pepper
- 1/2 teaspoon salt
- 1/4 teaspoon fresh ground black pepper
- 1/4 teaspoon smoked paprika (optional)
- 6 eggs
- 3 cups milk

### **Instructions**

1. Spray a 9x13-inch casserole dish with cooking spray.
2. In a large bowl, mix bread, about 2/3 of the cheese, ham, onion and green pepper.
3. Sprinkle salt, pepper and paprika over everything in bowl and toss well. Place into the prepared casserole dish.
4. Beat the eggs well, adding the milk until combined, then pour over the contents of the dish. Sprinkle with the reserved cheese. Cover with plastic

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wrap and refrigerate overnight.

5. Preheat oven to 375 degrees F. Bring casserole to room temperature, about 20 minutes. Bake about 45 minutes until top is bubbly and eggs are cooked.

*Note: To bake immediately, pour egg mixture over bread mixture in the casserole and let stand 20-30 minutes before baking as directed.*

## Mother's Day Dessert Recipes

### Blueberry Muffin Oatmeal Cookies

By: Blair from [The Seasoned Mom](#)



Add some whole grains to a boxed muffin mix and the end result is a perfect cross between a muffin and a cookie! These thick, soft, and chewy Blueberry Muffin Oatmeal Cookies are a delicious option for breakfast, snack, or dessert. This healthier alternative to regular chocolate chip cookies is just as delicious and will allow you to eat more than just one without feeling guilty. These are a great option for a busy morning or welcomed afternoon snack.

#### Ingredients

- 1 (17.8-ounce) box blueberry muffin mix (\*see note)
- 3/4 cup quick-cooking oats
- 1/4 cup brown sugar
- 1/3 cup canola oil
- 1 tablespoon milk
- 2 small eggs or 1 extra large egg

#### Instructions

1. Preheat oven to 375 degrees F. Spray two large baking sheets with cooking spray or line with parchment paper and set aside.
2. Wash blueberries in a colander; drain and allow to dry on paper towels.
3. Meanwhile, in a medium bowl combine muffin mix, oats, brown sugar, canola oil, milk, and egg. Mix well.
4. Gently fold in blueberries.

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5. Use a tablespoon to drop dough onto prepared baking sheets. If the dough is very sticky, just keep your hands and your tablespoon wet so that the batter doesn't stick too much.
6. Bake for 10-15 minutes, or until just set.

*Note: This recipe uses Duncan Hines Simple Mornings Wild Maine Blueberry mix, which includes a can of blueberries, but any similar boxed mix will work well. If you use a mix without a can of blueberries, you can use about 1/4 – 1/2 cup fresh or frozen blueberries to the mix.*

## Olio Carli Citrus Cake

By: [RecipeLion.com](http://RecipeLion.com) Test Kitchen



This citrus cake is sure to be one of the best cake recipes you'll ever make. The recipe calls for olive oil, making it super moist and flavor-absorbent. A candied citrus syrup finishes off this easy and delicious dessert recipe for a taste that is truly unbeatable. The cake is made with unique ingredients like cardamom, Greek yogurt, vanilla extract and orange zest. It is then drizzled and soaked in a candied orange syrup made with honey, more cardamom, and both navel and blood oranges, among other ingredients. This is great cake recipe

to make for a special occasion like Easter, Mother's Day or a fancy tea party.

### Ingredients

#### Candied Blood Orange Syrup

- 1 cup sugar
- 1 cup honey
- 1/8 teaspoon ground cardamom
- 2 oranges (1 navel and 1 blood, cut into slices)
- 3 cups water

#### Cake

- 1/2 cup olive oil, plus more for brushing the spring form pan
- 1 cup all-purpose flour
- 1/2 cup semolina flour (pasta flour)
- 1 1/2 teaspoons baking powder
- 1 teaspoon ground cinnamon
- 1 teaspoon ground cardamom
- 1/2 teaspoon salt
- 1/4 teaspoon baking soda
- 1/2 cup sugar, divided
- 3 eggs, separated
- 3/5 of a container plain, full fat, Greek yogurt
- 1 1/2 teaspoons grated blood orange zest
- 1 teaspoon vanilla extract

### Instructions

1. Brush spring form pan with oil. Whisk flours, baking powder, cinnamon, cardamom, salt and baking soda together.

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2. Using an electric mixer, beat 1/4 cup sugar and 1/2 cup oil in a large bowl for 1 minute. Beat in yolks, then add flour. Beat in yogurt, zest, and vanilla.
3. Using a whisk attachment, beat egg whites in a separate bowl until soft peaks form. Gradually beat in remaining 1/4 cup sugar until firm peaks form. Fold egg whites into batter just to blend.
4. Pour batter in pan and bake at 350 degrees F for 25 minutes.
5. When hot, poke holes all over the cake with a skewer and pour in 1/2 cup of your blood orange syrup. Let cake cool and then remove from pan.
6. To make the blood orange syrup: pour the water in a saucepan along with the sugar, honey, and cardamom. Squeeze the juice of the oranges into the saucepan and bring to a simmer.
7. This cake is great made the day before you plan to serve it. Letting it soak in its syrup overnight is delicious.

## [Aunt Bee's 5-Minute Cherry Crunch Dump Cake](#)

By: Blair from [The Seasoned Mom](#)



Everyone's got their favorite family recipes, but we'll bet you've never thought a dump and go recipe would make the list. This recipe for Aunt Bee's 5-Minute Cherry Crunch Dump Cake is one of those old-fashioned, family tradition recipes that has stood the test of time, so why not incorporate it into your family's list of easy dessert recipes? This cherry dump cake only takes about five minutes of prep time: it's as easy as dump-and-go! Full of cherry, pineapple, and pecans, this dump cake recipe is so delicious that you can make for any occasion.

### **Ingredients**

- 1 (20-ounce) can of crushed pineapple (not drained)
- 1 (21-ounce) can of cherry pie filling
- 1 package of yellow cake mix
- 1 cup of pecans, chopped
- 1 stick (1/2 cup) butter

### **Instructions**

1. Preheat oven to 350 degrees F.
2. Spray a 9x13-inch baking pan with cooking spray.
3. Spread pineapple in its juice evenly into the prepared pan.
4. Spoon pie filling over the pineapple.
5. Sprinkle DRY cake mix evenly over the mixture. Sprinkle with chopped pecans.

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6. Slice the chilled butter into thin strips and place the strips evenly over the nuts and other ingredients.
7. Bake for 40-50 minutes or until golden. Serve warm.

## Springtime Dessert Pudding Cups

By: Angie from [Big Bear's Wife](#)



Individual chocolate pudding cups topped with Oreo cookie "dirt" and chocolate covered strawberry "carrots" are just what you need to get you in the spring spirit. Orange-colored candy melts give your strawberries a coating that resembles that of a carrot, making these a fun treat to make for Easter or as a small dessert for a spring brunch.

### **Ingredients**

- 6 large strawberries, rinsed and dried
- Orange candy melts (or yellow and a few red mixed in if you can't find orange)
- 12 Oreos, crushed
- 1 (5.9-ounce) box of instant chocolate pudding mix
- 3 cups cold milk

### **Instructions**

1. Melt the candy melts according to the package directions.
2. Hold each strawberry by the green top and dip into the melted orange candy melts. Let it cover all of the strawberry, except for the green top. Let the excess drip off.
3. Sit each strawberry onto wax (or parchment) paper to dry.
4. After you've dipped all of your strawberries, fill a plastic baggie with the remaining bit of chocolate/candy melts liquid. Snip the end of the bag and drizzle some of the liquid onto each berry. Let harden.
5. In a large bowl, whisk together the pudding mix and milk until it starts to thicken.
6. Pour the pudding into serving dishes.

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7. Sprinkle the crushed Oreo cookies onto the top of the pudding.
8. Finally, stick a "carrot" strawberry into the center of each pudding cup.
9. Place them into the fridge until you're ready to serve them.

## Heavenly Cinnamon Bun Pie

By: [RecipeLion Test Kitchen](#)



If you love being able to have the best of both worlds when it comes to dessert and breakfast, you'll adore this Heavenly Cinnamon Bun Pie. This delightfully-unique refrigerator biscuits recipe will knock your socks off. Whether you're preparing dessert, breakfast, or you just happen to be someone who likes having dessert for breakfast, this is one recipe that will satisfy all cravings. The fluffiness of a cinnamon bun radiates through this tasty "pie" with the help of pre-made biscuit dough. Drizzle a bit of icing (store bought or homemade) on top if you like your desserts a little sweeter. Otherwise, this is the perfect brunch item!

### Ingredients

- 1 ½ sticks butter
- 1 cup chopped pecans
- 1/2 cup sugar
- 1 tablespoon ground cinnamon
- 1 (16.3-ounce) tube refrigerated biscuits (8 biscuits)

### Instructions

1. Preheat oven to 375 degrees F.
2. Melt the butter in a medium bowl in the microwave. Spoon about 2 tablespoons into a deep-dish ceramic pie plate or a 9-inch round pan and tip to coat the bottom and sides.
3. In another small bowl, stir together the pecans, sugar and cinnamon. Spoon about cup of the mixture into the bottom of the bake dish.
4. Remove biscuits from the tube and divide each one into three layers. Dip each biscuit layer into the butter and arrange 8 of them in the bottom of

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the bake dish to cover the nut and sugar layer.

5. Sprinkle with another cup portion of the nut and sugar mixture, repeat with a layer of biscuits, a layer of nuts, a layer of biscuits and finally, pour any remaining nut and sugar mixture on top. Drizzle with any remaining butter.
6. Bake about 25 minutes until biscuits are completely cooked. Cool in the pan on a cooling rack for 5 minutes, then turn out onto a serving plate. Scrape any nuts and sugar remaining in the bottom of the pan on top of the pie.
7. Slice into wedges and serve while warm.

*Note: We used Pillsbury Grands for this – they split into the desired layers easily.*



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### Special Thanks

#### The Following Contributors Made this eCookbook Possible

[Lisa from The Cutting Edge of Ordinary](#)

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