



**29**  
**TASTY.**  
**Easy**  
**Breakfast**  
**Recipes**

*Discover your Inner Chef*

## 29 Tasty, Easy Breakfast Recipes

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### Letter from the Editors

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Dear Cooking Enthusiast:

Breakfast is the first meal of the day and for good reason. It fuels, sustains, and energizes you for a more productive morning. Breakfast may mean something different to many people. It could be a big hearty meal (biggest meal of the day) or it could be something small and on-the-go. Let us help figure out your perfect breakfast with this tasty collection of breakfast recipes!

This collection of 29 tasty, easy breakfast recipes includes pancakes, waffles, eggs, omelettes, frittata, casseroles, French toast and on-the-go meals. These recipes have everything from sweet apples and bananas, to salty cheeses, bacon, and sausage. There are a large range of choices to choose from, so make as many as you like! Breakfast foods are so good that we recommend eating them for lunch and dinner too.

For more delicious breakfast recipes, be sure to visit [RecipeLion.com](http://www.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.

Sincerely,

*The Editors of RecipeLion*

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## Pancakes

### Blueberry Buttermilk Pancakes



Everyone loves a fluffy blueberry pancake on a Saturday morning. Try this delicious recipe that uses creamy buttermilk and fresh or frozen blueberries. Try switching out half of the flour for whole-wheat flour for a variation.

**Serves: 6**

#### **Ingredients**

- 1 1/2 cups soy flour
- 2 1/4 cups all purpose flour
- 3 tablespoons plus 2 teaspoon baking powder
- 1/4 cup sugar
- 1 1/2 teaspoons salt
- 3 eggs
- 3 cups vanilla soymilk
- 4 tablespoons vegetable oil
- 2 cups blueberries

#### **Instructions**

1. Mix soy flour, all-purpose flour, baking powder, sugar, salt, eggs, soy milk, oil and blueberries until moistened.
2. Spray skillet or griddle with non-stick cooking spray. Skillet heat should be medium high; griddle heat 350 degrees F.
3. Pour 1/2 cup pancake batter on griddle for each pancake. When top bubbles, flip to other side. Cook until done throughout.

## American Buttermilk Pancakes

There's nothing like a stack of good old American buttermilk pancakes. Try this easy buttermilk pancake recipe and make all your loved ones smile on Saturday morning!

### *Ingredients*

- 1 egg
- 1 cup buttermilk
- 1 cup flour
- 1 tablespoon baking powder
- 3 tablespoons melted butter
- pinch salt
- vanilla (optional)
- sugar (optional)

### *Instructions*

1. Beat together egg and buttermilk.
2. Add flour, baking powder, butter and salt.
3. Cook on hot griddle.

## Amazing Apple Pancakes (with syrup)

Cinnamon and apples are the greatest two ingredients you can have to put on pancakes. This recipe is quick and easy; it only takes about 20 minutes or so to put together.

### *Ingredients*

- $\frac{3}{4}$  cup brown sugar
- $\frac{1}{2}$  cup water
- $\frac{1}{2}$  teaspoon cocoa
- $\frac{1}{4}$  teaspoon cinnamon
- 1 cup apples

### *Instructions*

1. Simmer everything in 9" ovenproof pan for about 10 minutes or until it starts to thicken up.
2. Pour some of your favorite pancake batter on top of this mixture and bake until done (~ 10 more minutes).
3. Remove from oven and flip pan over onto plate.

## Amish Corncake Pancakes

These Amish corncake pancakes taste like you're back in the old country eating a hearty breakfast before you do your chores. The Amish sure know what they're doing!

**Yields: 32**

### Ingredients

- 1 <sup>1</sup>/<sub>3</sub> cups buttermilk at room temp.
- 1 teaspoon baking powder
- <sup>3</sup>/<sub>4</sub> cup yellow cornmeal
- <sup>1</sup>/<sub>4</sub> cup flour
- 1 teaspoon salt
- 1 teaspoon sugar
- 1 egg
- 1 tablespoon corn oil

### Instructions

1. Whisk together buttermilk and baking powder and let sit for 5 minutes.
2. Beat egg slightly, stir in oil, and add dry ingredients.
3. Add buttermilk mixture. The batter will be very thin.
4. On hot skillet drop heaping tablespoon of batter. 1 <sup>1</sup>/<sub>2</sub> minutes on first side and 1 min. on bottom.
5. Serve hot with syrup. They don't need any butter. Makes 32 small.

## French Pancakes

This is my favorite of all the pancake recipes with Bisquick that I've found. They are light and delicious, and my family loves them for dinner as well as breakfast.

**Serves: 6**

### **Ingredients**

- 1 cup Bisquick
- 1 cup milk
- 2 eggs
- 4 sugar

### **Instructions**

1. Mix well the Bisquick, milk, eggs, and sugar.
2. Cook pancakes in hot fry pan rubbed with oil (I use Crisco).
3. When you put the batter in the pan swirl it out to make a thin pancake. The edges will get crisp and lacy. When they do, flip the pancake until it is no longer sticky/runny.

### **Notes**

- My mother says the more sugar, the more lacy. I play with the amounts as I'm cooking till I get the right consistency.
- The way to eat these tasty things is to spread butter on the pancake and then sprinkle with sugar and roll up and eat.

## Waffles

### Buttermilk Waffles



If you've been on the lookout for a nice easy basic waffle recipe, your search is over! These buttermilk waffles are simple and delicious, so whip up a batch today and enjoy a tasty breakfast.

**Serves: 4**

#### **Ingredients**

- 1 1/2 cups sifted flour
- 1/2 teaspoon salt
- 1 1/4 teaspoons baking powder
- 1/2 teaspoon baking soda
- 2 eggs, separated
- 1 1/4 cups buttermilk
- 4 tablespoons melted shortening

#### **Instructions**

1. Sift flour, salt, baking powder and baking soda together.
2. Beat egg yolks and add buttermilk and shortening.
3. Add flour and beat with rotary beater until smooth.

4. Fold in stiffly beaten egg whites.
5. Bake in hot waffle iron according to your manufacturer's directions.

## Banana-Oatmeal Waffles

If you love breakfast or brunch, these Banana-Oatmeal Waffles will be perfect for you! Get out your waffle iron because this is a recipe you won't be able to wait to make.

**Serves: 6**

**Preparation Time: 15 min**

**Cooking Time: 20 min**

### Ingredients

- 4 tablespoons unsalted butter
- 1 cup old-fashioned oats (not instant)
- 1 cup all-purpose flour
- 1 tablespoon double-acting baking powder
- $\frac{1}{2}$  teaspoon baking soda
- $\frac{1}{4}$  teaspoon ground cinnamon
- grated nutmeg
- 3 tablespoons firmly packed brown sugar
- 1  $\frac{1}{2}$  cups buttermilk
- 2 large eggs
- 2 medium-size ripe bananas, thinly sliced crosswise
- maple syrup or honey, for topping

### Instructions

1. Preheat your waffle iron. Melt the butter; reserve.
2. In a large bowl, whisk together the oats, flour, baking powder, baking soda, spices, and brown sugar.
3. In another bowl, beat together the buttermilk and eggs with the whisk until well blended.
4. Pour the liquid ingredients over the dry ingredients and whisk until just combined. Mix in the banana slices and melted butter.
5. Lightly butter or spray the grids of your iron, if needed. Brush or spray the grids again only if subsequent waffles stick.

6. Spoon out a full 1/2 to 2/3 cup of batter (or a little more than the amount recommended by your waffle's manufacturer) onto the grids. This batter is thick and lumpy, so push and spread it to the edge of the grids with a metal spatula or wooden spoon. Close the lid and bake until golden and crisp. (It may need a little longer than other waffles because the batter is thick.)
7. Serve the waffles immediately or keep them, in a single layer, on a rack in the preheated oven while you make the rest of the batch. Stir the batter between waffles to redistribute the banana slices.

Serve with maple syrup, honey or melted butter, or with a raspberry puree, a strawberry butter (mix 3 tablespoons of softened butter with 2 tablespoons of strawberry preserves), or some whipped cream cheese sprinkled with chopped pecans.

## Pumpkin Nut Waffles

Waffles are a delicious way to start your day, and pumpkin recipes are always yummy. Why not combine the two? Make these tasty pumpkin nut waffles and enjoy them for breakfast soon. You can even make them ahead and freeze them...just defrost any time you have a hankering.

**Yields: 8**

### Ingredients

- 2 1/2 cups sifted cake flour
- 4 teaspoons baking powder
- 1 teaspoon salt
- 3/4 teaspoon ground cinnamon
- 1/4 teaspoon ground nutmeg
- 3 eggs separated (or an equivalent amount of Egg Beaters)
- 1 3/4 cups milk (try soy milk)
- 1/2 cup melted vegetable shortening
- 1/2 cup canned pumpkin
- 3/4 cup chopped pecans

### Instructions

1. Sift together dry ingredients.
2. Beat egg yolks.
3. Combine yolks with milk, shortening, and pumpkin.
4. Add to dry ingredients.
5. Beat egg whites stiff.
6. Fold into batter. (If you use the egg substitute, just skip the separation steps).
7. Pour onto hot waffle iron.
8. Sprinkle with a few chopped nuts and bake per instruction manual for your waffle iron.

## Basic Waffle Recipe with Variations

This is the perfect easy waffle recipe, especially if you've never made them before. It's simple to make and has practically endless variations. There are some listed here, but you can come up with your own as well. Eat 'em up!

### Ingredients

- 2 eggs
- 1 <sup>1</sup>/<sub>4</sub> cups milk
- 6 tablespoons shortening, melted
- 1 <sup>3</sup>/<sub>4</sub> cups flour
- 3 teaspoons baking powder
- 1 teaspoon salt

### Instructions

1. Place eggs, milk, and shortening into bowl; beat until well blended.
2. Sift flour, baking powder, and salt together. Add to first mixture.
3. Beat again until well blended.
4. Cook according to your waffle iron's directions.

### Notes

For variations on this basic waffle recipe, try these enhancements:

- **Fruit Waffles** — Top waffles with 2 tablespoons of sugar, 3/4 cup of sliced bananas, or 3/4 cup of canned or fresh fruit.
- **Nut Waffles** — Add 2 tablespoons of sugar, and 1/2 cup of chopped nuts to batter.
- **Spiced Waffles** — Add 2 tablespoons of sugar, 1/2 teaspoon of cinnamon, and 1/2 teaspoon of nutmeg to batter.
- **Cheese Waffles** — Add 1/2 cup of shredded cheese to batter.
- **Leftover Meat Waffles** — Add 1 cup of finely chopped ham or bacon to batter.

## Eggs, Omelettes, and Frittatas

### Bacon and Maple-Glazed Baked Eggs

#### *Ingredients*

- 3 slices crisp bacon
- 6 small eggs
- 6 slices bread, crusts removed
- 2 tablespoons butter
- 2 tablespoons maple syrup

#### *Instructions*

1. Butter 6 2 3/4 inch cups of a muffin tin. With a rolling pin lightly press out bread slices.
2. Preheat oven to 400. Melt together butter and maple syrup; brush this mixture on each slice of bread.
3. Carefully press bread into muffin tin. Carefully break an egg into each cup.
4. Sprinkle each egg with bacon, salt, and pepper. Cover with foil. Bake for 20 minutes.

## Asparagus Eggs Benedict

**Serves: 6**

**Preparation Time: 15 min**

**Cooking Time: 20 min**

### Ingredients

- $\frac{1}{3}$  pound fresh asparagus
- $\frac{1}{2}$  cup margarine
- $\frac{1}{2}$  cup flour
- 3 cups milk
- $1\frac{1}{4}$  cups chicken broth
- $\frac{1}{2}$  teaspoon salt
- $\frac{1}{8}$  teaspoon cayenne pepper
- $\frac{1}{3}$  cup shredded cheddar cheese
- $\frac{1}{2}$  pound sliced ham, cubed
- 5 hard cooked eggs, quartered
- 4 English muffins

### Instructions

1. Cut asparagus into  $\frac{1}{2}$  inch pieces. Cook in a small amount of water until it changes color (about 2 minutes), drain and set aside.
2. Melt margarine in 3 quart sauce pan. Stir in flour until smooth.
3. Add broth, salt, cayenne pepper and bring to a boil; cook and stir for 2 minutes.
4. Add cheese, stir until it melts.
5. Add eggs, ham and asparagus. Heat through.
6. Serve over toasted English muffins. Serves 5-8 people

## Apple and Sausage Omelette

This large omelette is a delicious item to serve at a breakfast or brunch gathering. The unique combination of apple and sausage elevates this omelette beyond the traditional egg and cheese creation. Enjoy this with friends on a lazy weekend morning.

**Serves: 2**

### Ingredients

- 5 teaspoons unsalted butter
- 3 sweet Italian sausages or 4 breakfast sausage links, cut into 1/4-inch slices
- 1 Idaho potato, peeled and very thinly sliced
- 1 medium-sized yellow onion, peeled and cut into thin rings
- 1 small granny Smith apple, peeled, cored and thinly sliced
- 6 eggs
- 1/4 cup water
- 1 tablespoon plus 1 teaspoon chopped parsley
- 1 tablespoon olive oil
- 1 1/2 teaspoons salt
- 1 teaspoon freshly ground black pepper

### Instructions

1. Melt 1 teaspoon of butter in a small heavy skillet over medium heat. Add sausages; sauté until browned and cooked through. Drain on paper towel. Reserve.
2. Melt remaining butter in a 10-inch non-stick skillet. Add potato and onion and cook over low heat for 5 minutes to soften. Add apple and cook an additional 5 minutes; stirring occasionally with a wooden spoon.
3. Whisk eggs, water and 1 tablespoon of parsley in a bowl. Reserve. After potato mixture has cooked for 10 minutes, add oil, salt, pepper and reserved sausage. Stir and pour egg mixture into skillet.
4. Swirl pan so that eggs spread evenly. Cover skillet with a lid and cook over medium heat for 15 minutes, or until eggs are just set. Carefully invert omelet onto a serving platter. Sprinkle with remaining parsley. Serve immediately.

## BBQ Omelet

If you like breakfast and you also like barbecue, this omelet is the perfect marriage of both. It's an omelet with a healthy dose of barbecue sauce built right in. Mmm-mmm!

### *Ingredients*

- 4 large eggs
- $\frac{1}{2}$  small onion, chopped, divided
- 2 tablespoons margarine
- $\frac{1}{2}$  cup fresh tomatoes, chopped, divided
- black pepper, to taste
- seasoned salt, to taste
- $\frac{1}{2}$  cup shredded cheddar cheese
- $\frac{1}{2}$  cup barbecue sauce, divided
- 1 tablespoon milk or water

### *Instructions*

1. Beat eggs with milk, salt, pepper, and cheese.
2. Melt the margarine in a skillet over medium heat.
3. Pour egg mixture into skillet and cook gently for about two minutes or until the sides and bottom of the omelet are set.
4. Turn omelet over with a pancake turner, and sprinkle one half of the tomatoes, onions, and barbecue sauce down the center.
5. Fold by bringing two sides together and carefully slide omelet on plate.
6. Top with remaining onions, tomatoes, and barbecue sauce.

## Breakfast Frittata

**Serves: 4**

**Preparation Time: 10 min**

**Cooking Time: 30 min**

### Ingredients

- 2 tablespoons vegetable oil, divided
- 2 small red or green bell peppers, cut into strips (about 1 1/2 cups)
- 1/2 cup red onion strips
- 1/3 cup sliced green onion
- 6 small red-skinned potatoes, thinly sliced (about 1 1/2 cups)
- 4 egg whites
- 1 large egg or 2 1/2 ounces egg substitute
- 2 tablespoons skim milk
- 1/4 teaspoon salt
- Fresh parsley sprigs for garnish

### Instructions

1. Preheat the broiler. In a 9 or 10-inch nonstick, heat-proof skillet, heat 1 teaspoon of oil over medium heat.
2. Add bell peppers and red and green onion; sauté until vegetables begin to soften, about 4 minutes.
3. Add potatoes; cook until lightly browned, about 4 minutes.
4. In a medium bowl, whisk together egg whites, egg, milk, and salt. Add remaining oil to skillet and reduce heat to low.
5. Pour in egg mixture. Cover and cook until eggs are set around edges but center is still loose, about 8 minutes.
6. Using a rubber spatula, gently loosen egg mixture from sides of pan. Place skillet on the broiler rack; broil 4 inches from heat until frittata is golden brown, about 1 minute.
7. Gently slide frittata onto a plate; cut into wedges. Garnish with parsley sprigs and serve.

## Breakfast Casseroles

### Sweet Apple Breakfast Casserole



Change up your usual pancakes or eggs with this Sweet Apple Breakfast Casserole! The apple gives it some sweetness which is complemented by the salty bacon--an unlikely combination that will make you go for seconds.

***Serves: 8***

***Preparation Time: 15 min***

***Cooking Time: 35 min***

#### ***Ingredients***

- 1 pound fried bacon
- 2 tablespoons sugar
- 2 cups biscuit mix
- 4 to 5 eggs
- 3 cups sliced apples
- 2 cups shredded cheese
- 2 cups milk

#### ***Instructions***

1. Mix apples and sugar. Put in 9 X 13 inch pan in rows.
2. Cover apples with shredded cheese and sprinkle with crumbled bacon.

3. Beat the remaining ingredients together. Pour evenly over the apples, cheese, and bacon.
4. Bake at 375 degrees F for 30 to 35 minutes or until brown. Makes 12 servings.

## Cheesy Hashbrown Casserole

This quick easy casserole recipe combines two of the best things about any breakfast - potatoes and cheese. Best of all, this is one of those casserole recipes that freeze well, assuming you have any leftovers.

### *Ingredients*

- 2 cups potatoes, shredded
- $\frac{3}{4}$  cup onion, shredded
- $\frac{1}{2}$  cup milk
- Salt and pepper to taste
- 2 cups Cheddar blend cheese, shredded
- Butter or margarine for sautéing

### *Instructions*

1. Combine potatoes, onions, salt and pepper. In non-stick skillet, put in a 2-3 tbsp of margarine, enough that when melted there is a layer in the skillet. Add shredded potatoes and onions.
2. Press down, let cook for a bit until brown on one side, then cut into section and flip over and press whole thing down again. When that side is brown, flip and press again, add milk, lower heat to low, and cover until milk is all absorbed, add cheese on top.
3. Remove from heat and cover for a few minutes until cheese is melted and has worked its way into the potatoes.

## Bacon Breakfast Casserole

**Serves: 6**

**Preparation Time: 10 min**

**Cooking Time: 45 min**

### **Ingredients**

- 4 slices bread
- 6 eggs, beaten
- 1 pound bacon
- 2 cups milk
- 2 cups shredded cheddar cheese
- 1 teaspoon dry mustard

### **Instructions**

1. Grease the bottom of a 9"x13" pan. Tear up 4 slices of bread and place in the bottom of the pan.
2. Cook bacon, drain and sprinkle over bread pieces.
3. Sprinkle cheddar cheese over meat. Mix eggs, milk & mustard and pour over casserole. Bake at 350 degrees F for 35-40 minutes.

## French Bread Breakfast Casserole

**Serves: 6**

**Preparation Time: 15 min**

**Cooking Time: 1 hr 10 min**

### Ingredients

- 1 hot bulk sausage
- 1 medium onion, diced
- 1 medium green bell pepper, diced
- 2 1/2 potatoes, peeled and diced
- 2 tablespoons garlic, chopped
- 1 can (8 oz) chopped green chilies
- 10 slices French bread
- butter
- seasoned salt
- pepper
- 7 eggs
- 3 cups milk
- 4 cups shredded cheese (cheddar or a mix of cheddar and jack)

### Instructions

1. Brown the sausage, onion, potatoes, bell pepper, garlic in a pan. When the meat and potatoes are cooked, add the can of chilies.
2. Mix it all up. Add the seasoned salt and pepper to taste.
3. Spray a pan with Pam. Butter 5 slices of bread and lay butter-side-up in a pan. Layer all of the meat/potato mixture over the bread; layer half the cheese over the meat.
4. Cover with another layer of buttered bread. Top with the rest of the cheese.
5. Mix the eggs and milk together and pour over the top of everything. Cover and refrigerate overnight.
6. Pre-heat oven to 350. Uncover and bake at 350 degrees F for 1 hr to 1hr 15 minutes. Stick a knife in the middle. If it comes out clean, it's done. Serve with salsa or ketchup.

## New-Mexican Breakfast Casserole

Get a taste of the southwest with this casserole that packs it in. A hearty breakfast made of sausage, chilies, corn, eggs and cheese is sure to give you the energy you need to get through the day.

### *Ingredients*

- 1 1/2 pounds Jimmy Dean sausage
- 2 pounds frozen corn
- 6 eggs
- 1 pouch of cornbread mix
- 2 cans creamed corn
- 3 ounces frozen green chilies
- Pepper
- Garlic powder
- Longhorn cheddar cheese (about 2/3 pound)
- Milk

### *Instructions*

1. Fry the sausage. Pour off the grease and spread it on the bottom of a large casserole dish.
2. Sprinkle one pound of frozen corn kernels over the sausage.
3. Mix everything else (reserving some grated cheese for the topping) and add milk until it will pour easily. Pour over the top of the corn and sausage.
4. Sprinkle with more cheese and bake at 350 degrees F until barely set.

## Biscuits, Muffins, Doughnuts, and Scones

### Sweet Potato Biscuits



In terms of both health and taste, Sweet Potato Biscuits are a great alternative to the white-flour; butter-slathered buns served at most Thanksgiving tables. These biscuits are both savory and sweet.

***Yields: 12***

***Cooking Time: 17 min***

#### ***Ingredients***

- 1 cup sifted bread flour
- 3 teaspoons baking powder
- $\frac{3}{4}$  teaspoon salt
- 2 tablespoons butter
- 1 cup cooked mashed sweet potatoes
- cold milk to make a soft dough (depends on moisture content of potatoes)

#### ***Instructions***

1. Heat oven to 450 degrees F.
2. Combine flour, baking powder and salt and sift into mixing bowl.
3. Cut in butter, rubbing it in with tips of fingers.
4. Add sweet potatoes, then 2 to 4 tablespoons of milk. Mix.

5. Knead for 30 seconds on floured board.
6. Pat lightly into a sheet 1/2" thick, and cut with cutter.
7. Place biscuits on a very lightly oiled baking sheet and bake in a 450 degrees F oven for 12-17 minutes. Serve hot.

## Almond Poppy Seed Muffins

If you need muffin recipes that are hearty and delicious, then check out this muffin recipe. Healthy muffin recipes are rarely as easy and delicious as this muffin recipe is.

**Serves: 24**

**Cooking Time: 30 min**

### Ingredients

- 3 cups flour
- 2 <sup>1</sup>/<sub>4</sub> cups sugar
- 1 <sup>1</sup>/<sub>2</sub> teaspoons baking powder
- 1 <sup>1</sup>/<sub>2</sub> teaspoons salt
- 1 <sup>1</sup>/<sub>2</sub> cups vegetable oil
- 1 <sup>1</sup>/<sub>2</sub> cups milk
- 3 eggs
- <sup>1</sup>/<sub>2</sub> teaspoon almond extract
- 1 <sup>1</sup>/<sub>2</sub> tablespoons poppy seeds

### Instructions

1. Preheat oven to 350 degrees F.
2. Grease or use muffin papers to line two 12-cup muffin tins.
3. Combine flour, sugar baking powder, and salt. In another bowl, whisk oil, milk, eggs, and extract till smooth.
4. Add dry ingredients mixing till moist. Then gently stir in all the poppy seeds. Fill muffin tins and bake 30 minutes.

## Apple and Cheddar Corn Muffins

Apple and cheddar is a classic combo that makes a great and flavorful muffin. These are great for breakfast, as a side dish with barbecue or as a snack on-the-go.

***Yields: 12***

### ***Ingredients***

- 1 <sup>2</sup>/<sub>3</sub> cups flour
- 1 <sup>1</sup>/<sub>2</sub> ounces yellow cornmeal
- 1 tablespoon baking powder
- <sup>3</sup>/<sub>4</sub> pound apples, cored, pared & diced
- <sup>1</sup>/<sub>2</sub> cup frozen corn, thawed
- 2 <sup>1</sup>/<sub>4</sub> ounces low-fat cheddar cheese, shredded
- <sup>1</sup>/<sub>3</sub> cup sugar
- 1 dash cinnamon
- 1 dash nutmeg
- <sup>1</sup>/<sub>3</sub> cup canola oil
- 3 eggs, lightly beaten

### ***Instructions***

1. Preheat oven to 400 degrees F. Line 12 muffin cups with paper baking cups.
2. In large bowl, combine flour, cornmeal, and baking powder. Add apples, corn, cheese, sugar, cinnamon, and nutmeg, stir to combine.
3. In small bowl, beat eggs and oil; stir into flour mixture (don't over beat, the mixture will be stiff).
4. Fill baking cups and bake for 15 minutes.

## Delectable Doughnuts

Why go to the store or a restaurant for doughnuts when you can make this yummy version from the comfort of your own home? Make a batch for breakfast, snacks, and the school bake sale. They'll be a hit no matter where you serve them!

### *Ingredients*

- 3 tablespoons butter or shortening
- $\frac{2}{3}$  cup sugar
- 1 egg, beaten
- 3 cups flour
- $\frac{3}{4}$  teaspoon salt
- 1 teaspoon nutmeg
- 4 teaspoons baking powder
- $\frac{2}{3}$  cup milk

### *Instructions*

1. Half fill frying kettle with lard, oil or other cooking fat and put over low flame to heat.
2. Line dripping pan with clean, unglazed paper and put aside ready to drain doughnuts.
3. Cream butter and sugar; add beaten egg.
4. Sift together flour, salt, nutmeg, and baking powder and add to first mixture.
5. Add milk slowly; then add remainder dry ingredients.
6. Add enough more flour to roll.
7. Roll out part of dough at a time on slightly floured board to about one-half inch thick.
8. Cut with doughnut cutter first dipped in flour. If dough is chilled before rolling, it will be easier to handle.
9. Test fat with thermometer. When temperature reaches 375F degrees, it is ready for frying. If doughnuts are thicker than one-fourth inch, they will require a lower temperature, 370F degrees. If fat is not hot enough, grease will be absorbed and if too hot doughnuts will crack. **See notes below for other testing instructions.**

10. Place as many doughnuts in basket as will just cover bottom and lower basket in fat, or drop them into the fat and as they come to the surface see that they do not overlap.
11. Doughnuts will puff up and rise to surface as they cook.
12. When brown on one side, turn and brown other side, cooking thoroughly. It should take about 2 minutes to fry doughnuts.
13. Drain well, then put on prepared paper to drain again.
14. Sprinkle with powdered sugar just before serving.

**Notes**

If you don't have a thermometer to test the temperature of the fat/oil, test with small cube of bread: Drop the bread in fat; if it browns in 60 seconds, the fat is just hot enough.

## Easy Honey Scones

For an easy sweet treat that you will absolutely adore, try these Easy Honey Scones. Do not be surprised by just how good this simple recipe for Easy Honey Scones truly is!

**Serves: 4 (Yield: 7-8 scones)**

**Cooking Time: 10 min**

### Ingredients

- 2 cups self rising flour
- $\frac{1}{2}$  teaspoon salt
- 3  $\frac{1}{2}$  tablespoons butter
- 7 tablespoons milk, plus extra for brushing
- 1 tablespoon clear honey, slightly warmed

### Instructions

1. Sift flour and salt into a bowl. Rub butter into flour until mixture resembles fine breadcrumbs.
2. Add milk all at once and the honey. Mix to a soft, but not sticky, dough with a knife.
3. Turn onto a lightly floured surface. Knead quickly until smooth.
4. Roll out to about 1/2-inch thick. Cut into 7 or 8 rounds with a 2 1/2-inch biscuit cutter.
5. Transfer to a baking sheet. Brush tops with milk.
6. Bake at 450 degrees F for 7-10 minutes or until well risen and golden. Serve warm.

## French Toast

### Baked Overnight French Toast

Prepare a casserole dish with all the ingredients for this overnight baked french toast recipe and simply bake in the morning for a delicious start to the day. This is an easy baked french toast to serve with syrup, fruit, cream or powdered sugar.

**Serves:** 6

**Cooking Time:** 14 min

#### *Ingredients*

- 1/4 cup butter, room temperature
- 12 3/4 inch slices French bread
- 6 eggs
- 1 1/2 cups milk
- 1/4 cup sugar
- 2 tablespoons maple syrup
- 1 teaspoon vanilla
- 1/2 teaspoon salt
- Powdered sugar
- 

#### *Instructions*

1. In large bowl beat eggs, milk, sugar, syrup, vanilla and salt to blend. Pour mixture over bread. Turn bread slices to coat. Cover with plastic and refrigerate overnight.
2. In the morning, preheat oven to 400F degrees.
3. Spread butter over bottom of heavy large baking pan with 1 inch sides. Remove bread from egg mixture and arrange slices in pan.
4. Bake French bread 10 minutes. Turn bread over and continue baking until just golden, about 4 minutes longer.
5. Transfer cooked toast to plates and sprinkle with powdered sugar. Serve at once with warm maple syrup and chopped, toasted walnuts.

## Apple French Toast Strata

This super sweet breakfast strata is so good you'll feel like you're eating dessert. The combination of apples, cinnamon and cream cheese may be an indulgence early in the morning, but who says you can't keep eating it all day.

### *Ingredients*

- 8 large slices French bread, cubed
- 1 package (8 ounces) cream cheese, cut into cubes
- 1 large Granny Smith apple, peeled and sliced
- 6 eggs
- 1 cup milk
- 1 1/2 cinnamon
- powdered sugar
- sliced almonds
- syrup

### *Instructions*

1. Place half of bread cubes in a greased 11 x 7 baking dish. Cover with all of the cream cheese cubes, distributing evenly. Sprinkle with apple slices. Top with remaining bread cubes and almonds.
2. Beat together eggs, milk and cinnamon until well blended. Pour over bread mixture in dish. Cover and refrigerate overnight. Bake in pre-heated 375 degree F oven about 35 minutes or until set. Sprinkle with powdered sugar. Serve with syrup.

## Baked French Toast with Sugar and Walnuts

For the best baked French toast recipe, soak sturdy slices of sourdough bread in an egg-milk mixture with vanilla and spices overnight. Simply pop into the oven in the morning for a delicious breakfast or brunch.

### *Ingredients*

- butter for greasing
- 6 slices firm bread (sourdough)
- 5 eggs
- 1 1/2 cups low-fat milk
- 2 teaspoons vanilla
- 1 teaspoon cinnamon
- 1/8 teaspoon nutmeg
- 4 tablespoons sweet (unsalted) butter, at room temperature
- 1/3 cup light brown sugar, firmly packed
- 1/2 cup walnuts, finely chopped
- maple syrup

### *Instructions*

1. Generously grease a 12x7x2-inch baking dish. Lay the bread in the dish, cutting it to fit.
2. Beat eggs, then beat in milk, vanilla, cinnamon, and nutmeg. Pour over bread, making sure it's submerged. Cover and chill overnight.
3. In the morning, preheat oven to 350F. Combine 4 Tbsp butter, brown sugar, and walnuts, and keep mixture at room temperature until ready to bake.
4. With knife, spread nut mixture over bread.
5. Bake 40 minutes or until puffed and golden. Let sit 10 minutes before cutting in squares. Serve with maple syrup.

## Banana Batter French Toast

**Serves: 4**

**Preparation Time: 10 min**

**Cooking Time: 10 min**

### **Ingredients**

- 1 ripe banana, mashed
- 1 egg
- 1 egg white
- $\frac{1}{4}$  cup milk
- $\frac{1}{2}$  teaspoon vanilla
- 2 teaspoons vegetable oil
- 4 slices whole grain bread

### **Instructions**

1. Beat the banana, egg, egg white, milk and vanilla together in a small bowl.
2. Warm the oil in a large non-stick skillet over medium high heat.
3. Dip each piece of bread into the batter, turning them to coat both sides. Fry until brown on both sides. Serve with yogurt and fresh fruit, fruit syrup, etc.

## Caramel French Toast

Create a sweet treat for breakfast with this caramel baked French toast recipe. You make the brown sugar caramel first before baking everything together.

***Cooking Time: 1 hr***

### ***Ingredients***

- 1/2 cup butter
- 1 cup brown sugar
- 2 tablespoons light corn syrup
- 1 French bread loaf, cut in 1-inch pieces
- 6 eggs
- 1 1/2 cups milk
- 2 teaspoons vanilla
- cinnamon

### ***Instructions***

1. Preheat oven to 300 degrees.
2. Combine butter, brown sugar, and corn syrup in saucepan; bring to a boil over medium heat.
3. Pour into a 13-inch by 9-inch baking pan. Lay pieces of French bread in pan over sauce.
4. In a medium bowl, stir together eggs, milk, and vanilla until well blended. Pour mixture over bread. Sprinkle top with cinnamon.
5. Bake one hour. Serve hot.

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