

Breakfast

Basic Belgian Waffles

Eggs in a Basket

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Omelettes

Quiche

Basic Belgian Waffles

Ingredients:

2 cups flour
2 Tbsp sugar
1 Tbsp Baking powder
 $\frac{3}{4}$ tsp salt
 $\frac{1}{2}$ tsp Baking soda
1 $\frac{3}{4}$ cup milk
 $\frac{1}{3}$ vegetable oil
2 large eggs



Directions

- Place ingredients in a large mixing bowl and combine until well blended and smooth.
- Let batter rest 5 minutes before using.
- Preheat your Cuisinart® Waffle Iron on setting #3.
- When preheated, green indicator light will illuminate.
- Pour 1 $\frac{1}{4}$ cups batter evenly over the lower grid; spread batter using a heat-proof spatula to within $\frac{1}{2}$ inch (1 cm) of the edge of the grid.
- Close lid of waffle iron – green indicator light will turn off.
- When green indicator light turns on again, waffle is ready.
- Open lid and carefully remove baked waffle.
- Repeat with remaining batter.
- For best results, serve immediately.

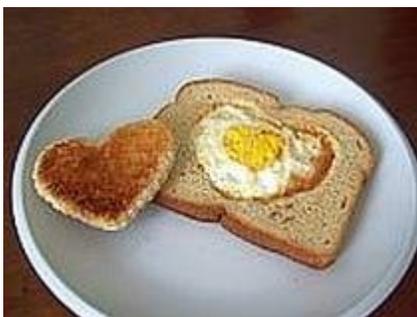
Eggs in a Basket Recipe

Ingredients:

2 slices bread
1 Tbsp. butter
2 large eggs
salt and pepper to taste

Directions:

- Heat an electric griddle to 350 degrees or heat a large frying pan over medium-high heat.
- Place 1 teaspoon of butter on the griddle.
- Use a cookie cutter to cut out your favorite shape in the center of each piece of bread.
- Butter one side of each piece of bread, including the cutout pieces, with the remaining butter.
- Place the bread, butter side down on the griddle.
- Break one egg into a small dish. Gently slide it into the hole of one of the bread slices.
- Repeat with the remaining egg and bread slice.
- Cook until the egg is golden on the bottom, a minute or two. Gently flip to cook on the other side, about 1 minute.
- Flip the cutout pieces of toast to cook on the other side until toasted, another minute or so.



French Toast

Ingredients:

2 eggs
1/2 cup milk
1/4 teaspoon cinnamon, optional
butter or vegetable spray
4 slices bread
Powdered sugar &/or syrup, optional



Directions:

- In a shallow bowl with a fork, combine eggs and milk.
- On medium, heat frying pan on stove.
- Either melt a little butter or spray pan with vegetable spray.
- Dip bread into bowl with egg mixture.
- Make sure both sides are wet.
- With fork, allow bread to drip over bowl.
- Place slice of bread in pan.
- Continue process with the other slices.
- Turn slices over when bread slightly brown.
- Cook final side.
- Remove cooked slices to a plate and keep warm.
- Sprinkle with powdered sugar and serve with syrup.

Homemade Pop Tarts



Ingredients:

Pastry

- 2 cups (8 1/2 ounces) all-purpose flour
- 1 tablespoon sugar
- 1 teaspoon salt
- 1 cup (2 sticks or 8 ounces) unsalted butter, cut into pats
- 1 large egg
- 2 tablespoons (1 ounce) milk
- 1 additional large egg (to brush on pastry)

Cinnamon Filling (enough for 9 tarts)

- 1/2 cup (3 3/4 ounces) brown sugar
- 1 to 1 1/2 teaspoons ground cinnamon, to taste
- 4 teaspoons all-purpose flour
- 1 large egg, to brush on pastry before filling

Jam Filling

- 3/4 cup (8 ounces) jam
- 1 tablespoon cornstarch mixed with 1 tablespoon cold water

Alternate fillings: 9 tablespoons chocolate chips, 9 tablespoons Nutella or other chocolate-hazelnut paste or 9 tablespoons of a delight of your choice, such as salted caramel or a nut paste

Directions:

- **Make the dough:**
 - Whisk together the flour, sugar, and salt.
 - Work in the butter with your fingers, pastry blender or food processor until pea-sized lumps of butter are still visible, and the mixture holds together when you squeeze it.
 - If you've used a food processor, transfer the mixture to a large bowl.
 - Whisk the first egg and milk together and stir them into the dough, mixing just until everything is cohesive, kneading briefly on a well-floured counter if necessary.
 - Divide the dough in half (approximately 8 1/4 ounces each), shape each half into a smooth rectangle, about 3×5 inches.
 - You can roll this out immediately (see Warm Kitchen note below) or wrap each half in plastic and refrigerate for up to 2 days.

- **To make cinnamon filling:**
 - Whisk together the sugar, cinnamon, and flour.
- **To make jam filling:**
 - Mix the jam with the cornstarch/water in a small saucepan.
 - Bring the mixture to a boil, and simmer, stirring, for 2 minutes.
 - Remove from the heat, and set aside to cool. Use to fill the pastry tarts.
- **Assemble the tarts:**
 - If the dough has been chilled, remove it from the refrigerator and allow it to soften and become workable, about 15 to 30 minutes.
 - Place one piece on a lightly floured work surface, and roll it into a rectangle about 1/8" thick, large enough that you can trim it to an even 9" x 12".
 - Repeat with the second piece of dough.
 - Set trimmings aside. Cut each piece of dough into thirds – you'll form nine 3" x 4" rectangles.
 - Beat the additional egg and brush it over the entire surface of the first dough.
 - This will be the "inside" of the tart; the egg is to help glue the lid on.
 - Place a heaping tablespoon of filling into the center of each rectangle, keeping a bare 1/2-inch perimeter around it.
 - Place a second rectangle of dough atop the first, using your fingertips to press firmly around the pocket of filling, sealing the dough well on all sides. Press the tines of a fork all around the edge of the rectangle.
 - Repeat with remaining tarts.
 - Gently place the tarts on a lightly greased or parchment-lined baking sheet. Prick the top of each tart multiple times with a fork; you want to make sure steam can escape, or the tarts will become billowy pillows rather than flat toaster pastries.
 - Refrigerate the tarts (they don't need to be covered) for 30 minutes, while you preheat your oven to 350°F.
- **Bake the tarts:**
 - Remove the tarts from the fridge, and bake them for 20 to 25 minutes, until they're a light golden brown. Cool in pan on rack.

Variations:

Whole Wheat Variation: I was itching to swap out 1/2 cup of the flour with whole wheat flour. I am sure it would make it more deliciously breakfast.

Pop Tart Minis: The biggest struggle I had with these was the size. I actually like my baked goods on the tiny size, thus I think this could make an adorable batch of 16 2 1/4" x 3" rectangles.

Savory Pop Tarts: Nix the sugar in the dough and halve the salt. Fill with pesto, cheese, ground nuts or olives, or any combination thereof. Brush the tops with additional egg wash and sprinkle with poppy or sesame seeds. Please invite me over.

Do ahead: The sweet versions should keep at room temperature in an airtight container for a week. If you'd like to make them further in advance, I vote for freezing them unbaked between layers of waxed paper, and baking them as you need.

Omelettes

Ingredients:

- 2 eggs
- Pinch of salt & pepper
- 1 Tbsp butter for pan
- Any desired filling:
 - Cheese
 - Bacon
 - Ham
 - Mushrooms
 - Tomatoes
 - Peppers
 - Onions

Directions:

- In a cast iron pan melt butter
- Saute fillings and set aside
- In a bowl beat 3 eggs until you can no longer see whites
- Pour egg in to heated pan
- Pull egg away from edges of pan with a spatula
- Once the eggs are no longer soupy put your precooked/chopped filling
- Fold the egg in half using your spatula



Quiche

Pie Crust

Ingredients:

- 2 Tbsp Sugar
- 2 cups flour
- ½ tsp salt
- 1/3 cup lard
- 1/3 cup butter
- 6-7 Tbsp Ice cold water

Direction:

- place dry ingredients in a mixing bowl and cut butter & lard into the dry ingredients
- next mix one tablespoon of ice cold water into the dry ingredients at a time until the mixture is unified.
- Chill dough for 15 minutes in refridgerator
- Roll dough out in a floured surface and place in a pie dish
- Bake for 10 minutes at 450 poke fork holes in the bottom of the dough

Quiche Filling

Ingredients:

6 strips of crisply cooked bacon
Particularly baked pie crust
3 large eggs
1 cup cream
Salt, Pepper & nutmeg to taste

Directions:

- Preheat oven to 375. Break bacon into pieces and strew in shell. Blend the eggs with enough cream to make 1 ½ cups of custard, and blend in seasonings to taste. Pour into shell to within 1/8 inch of rim. Bake 30 to 35 minutes, or until puffed and browned. Unmold onto a round platter and serve warm or at room temperature.

