



*Circle of Friends
Cookbook*

Volume 2

Breakfast & Brunch Recipes





Applesauce Baked Oatmeal

1-1/2 c. quick-cooking oats,
uncooked

1/4 c. sugar

1 t. baking powder

3/4 t. salt

1/2 c. milk

1/4 c. butter, softened

1 egg, beaten

1/4 c. applesauce

1 t. vanilla extract

Garnish: warm milk,
brown sugar, sliced fruit



Combine oats, sugar, baking powder and salt; mix well. Add remaining ingredients except garnish; mix to a smooth, thin consistency. Spread evenly in a greased 13"x9" baking pan. Bake, uncovered, at 350 degrees for 25 to 30 minutes, until edges turn golden. Serve immediately by spooning into individual bowls. Add additional warmed milk if needed for desired consistency. Garnish as desired. Makes 6 to 8 servings.





Betty's Hot Cheese Toast

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| 1 c. mayonnaise | 2-1/2 oz. pkg. chopped almonds |
| 2 t. Worcestershire sauce | 8-oz. pkg. shredded Cheddar cheese |
| 1/2 t. ranch salad dressing mix | 2 T. bacon bits |
| 1/4 t. paprika | 15 slices bread, halved |
| 2 green onions, chopped | |



Combine all ingredients except bread; mix well. Spread evenly on each piece of bread; arrange on a lightly greased baking sheet. Bake at 400 degrees for 10 minutes, or until golden. Serve hot. Serves 12 to 15.





Cherry Almond Scones

2 c. all-purpose flour
1/3 c. sugar
1 T. poppy seed
1 t. baking powder
1/2 t. salt
3/4 c. butter, sliced

1/3 c. sour cream
1 egg, beaten
2 t. almond extract
1/2 c. sweetened dried
cherries

Combine flour, sugar, poppy seed, baking powder and salt in a food processor; process until well blended. Add butter; process until mixture resembles coarse crumbs. Set aside. In a bowl, whisk together sour cream, egg and extract; stir into flour mixture. Mix well. Fold in cherries; pat out to 1/4-inch thickness on a floured surface. Use a 2-inch round cookie cutter to cut out; place on an ungreased baking sheet. Bake at 400 degrees for 10 to 12 minutes. Makes 8 to 10.





Cappuccino Muffins



2 c. all-purpose flour
3/4 c. sugar
2-1/2 t. baking powder
1/2 t. salt
2 T. baking cocoa
1 c. milk

2 T. instant coffee granules
1 egg, beaten
1/2 c. butter, melted
1 t. vanilla extract
3/4 c. mini semi-sweet
chocolate chips

Combine flour, sugar, baking powder, salt and cocoa in a large bowl; mix well and set aside. In a separate bowl, mix together milk, coffee granules and egg; stir into flour mixture. Stir in butter and vanilla; mix well. Fold in chocolate chips. Spoon batter into paper-lined or greased muffin cups, filling 2/3 full. Bake at 375 degrees for 17 to 20 minutes, until a toothpick tests clean. Cool in pan for 5 minutes; transfer to a wire rack to cool completely. Makes one dozen.





Cheesy Sausage Ring

- 2 12-oz. tubes refrigerated biscuits
- 2 c. shredded Monterey Jack cheese
- 1 lb. ground pork breakfast sausage, browned and drained

Flatten each biscuit to a 3-inch circle. Arrange 12 biscuits in a Bundt® pan sprayed with non-stick vegetable spray, overlapping if necessary. Spread browned sausage evenly over biscuits in pan. Sprinkle cheese evenly over sausage. Cover with remaining biscuits. Bake at 375 degrees for 22 to 25 minutes, until biscuits are golden. Turn out of pan onto a serving plate; let stand 5 minutes before slicing. Serves 8.





Chilly Morning Chile Relleno

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| 16-oz. pkg. shredded Cheddar cheese | 4 eggs |
| 16-oz. pkg. shredded Monterey Jack cheese | 1/4 c. all-purpose flour |
| 2 4-oz. cans chopped green chiles | 1 c. evaporated milk |

Sprinkle cheeses and chiles alternately into a greased 13"x9" baking pan. Whisk together eggs, flour and milk in a bowl; pour over cheese mixture in pan. Bake at 350 degrees for 30 minutes. Let cool slightly before serving. Makes 8 to 10 servings.





Come-on-Over Casserole

butter to taste, softened

12 slices bread, crusts
trimmed

2 c. shredded Cheddar cheese

6 eggs, beaten

2 c. milk

1 lb. ground pork breakfast
sausage, browned and
drained



Spread butter on both sides of bread slices; arrange bread in the bottom and up the sides of a greased 13"x9" baking pan. Sprinkle with cheese; set aside. Whisk together eggs and milk; pour over bread in pan. Spoon sausage evenly over top. Cover with aluminum foil and refrigerate overnight. Uncover and bake at 350 degrees for 45 minutes to one hour. Serves 6 to 8.





Country Scramble

2 c. frozen shredded
hashbrowns

1 c. cooked ham, chopped

1/2 c. onion, chopped

1 T. oil

6 eggs, beaten

salt and pepper to taste

1 c. shredded Cheddar cheese

Garnish: fresh chives,
minced

In a large skillet, sauté hashbrowns, ham and onion in oil for 10 minutes, or until hashbrowns are tender. In a bowl, combine eggs, salt and pepper. Pour eggs over hashbrown mixture in skillet and cook, stirring occasionally, until eggs are set. Remove from heat and gently stir in cheese. Spoon onto a serving platter; sprinkle with chives. Serves 4 to 6.





Cranberry-Pumpkin Waffles

1/2 c. sweetened dried
cranberries

1 c. hot water

2 c. all-purpose flour

2 T. sugar

4 t. baking powder

1 t. salt

1 t. cinnamon

1 t. ground ginger

1-1/2 c. milk

1/4 c. butter

1/4 c. shortening

2 eggs

1 c. canned pumpkin

Combine berries and water in a small bowl. Let stand for 10 minutes; drain and set aside. Combine flour, sugar, baking powder, salt and spices in a large bowl; stir with a fork until blended. Combine milk, butter and shortening in a small saucepan over low heat; cook until melted. Cool slightly. In a separate bowl, beat together eggs and pumpkin; stir in milk mixture. Add pumpkin mixture to flour mixture; stir until well combined. Fold in berries. Pour batter by 1/2 cupfuls onto a lightly greased preheated waffle iron; cook according to manufacturer's directions. Makes 4 servings.





Easy as 1-2-3 Cinnamon Rolls

1/2 c. chopped pecans
20 frozen dinner rolls
1/4 c. pkg. instant
butterscotch pudding mix

1/2 c. brown sugar, packed
2 T. sugar
1 t. cinnamon
1/2 c. butter, melted

Sprinkle pecans in a greased and floured 13"x9" baking pan. Arrange frozen rolls on top of pecans; set aside. In a bowl, combine dry pudding mix, sugars and cinnamon; mix well and sprinkle over rolls. Drizzle melted butter over all. Let rise 8 hours to overnight, uncovered, on kitchen counter. Bake at 325 degrees for 25 minutes. To serve, turn rolls out of pan onto a serving plate. Makes 20.





Florence's Buttermilk Pancakes



1 c. all-purpose flour
1 t. sugar
1 t. baking soda
1 t. baking powder
1 t. salt

1 c. buttermilk
1 egg, beaten
2 T. oil
Garnish: maple syrup

Mix together dry ingredients in a bowl; add wet ingredients except syrup. Mix well. Pour 1/4 cupfuls of batter onto a hot greased griddle; cook on one side until bubbles appear on tops of pancakes. Flip and continue cooking until golden on both sides. Serve hot with maple syrup. Serves 6.





Slow-Cooker Western Omelet Casserole



32-oz. pkg. frozen shredded hashbrowns	1 doz. eggs
1 lb. bacon, crisply cooked and crumbled	1 c. milk
1 onion, diced	1 t. salt
1 green pepper, diced	1 t. pepper
1-1/2 c. shredded Cheddar or Monterey Jack cheese	Optional: hot pepper sauce to taste

In a greased slow cooker, layer 1/3 each of frozen hashbrowns, bacon, onion, green pepper and cheese. Repeat layering 2 more times, ending with cheese; set aside. Whisk together eggs, milk, salt and pepper; pour over ingredients in slow cooker. Cover and cook on low setting for 10 to 12 hours. Serve with hot sauce, if desired. Serves 6 to 8.





Ham & Cheddar Quiche

9-inch pie crust	1 c. half-and-half
1 c. cooked ham, diced	1 t. onion powder
1 c. shredded Cheddar cheese	1/2 t. salt
2 eggs	1/8 t. pepper

Line unbaked pie crust with aluminum foil; bake at 400 degrees for 5 minutes. Remove foil; bake an additional 5 minutes. Arrange ham and cheese in crust; set aside. Whisk together remaining ingredients in a bowl; pour over cheese. Cover edges of pie crust with strips of foil. Bake at 400 degrees for 35 to 40 minutes, until a knife inserted near the center comes out clean. Let stand 5 to 10 minutes; cut into wedges to serve. Serves 6.





Mom's Red Flannel Hash

12-oz. can corned beef, 2 c. potatoes, peeled, cooked
coarsely chopped and chopped
2 c. beets, peeled, cooked and 1/2 c. butter, melted
chopped

Stir together all ingredients in a 2-quart casserole dish. Bake, uncovered, at 350 degrees for 40 minutes. Makes 4 to 6 servings.





Old-Fashioned Baked Eggs



16 eggs, beaten
1 c. half-and-half
2 c. cooked ham, diced
1 T. fresh chives, chopped
3/4 c. sour cream

1-1/2 c. shredded Cheddar
cheese
2 T. butter, melted
salt and pepper to taste

Mix together all ingredients in a large bowl. Pour mixture into a greased 13"x9" baking pan. Bake, uncovered, at 350 degrees for 45 minutes, or until a knife tip inserted near the center tests clean and top is golden. Serves 10 to 12.





Pancakes with Blueberry-Cinnamon Syrup

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| 2 c. milk | 2 t. baking powder |
| 1 T. sugar | 1 egg, beaten |
| 1-1/2 c. quick-cooking oats,
uncooked | 2 egg whites, beaten |
| 1 c. all-purpose flour | 1/4 c. oil, divided |



Mix together milk and sugar in a large bowl; add oats, blending well. In a separate bowl, blend together flour and baking powder. Add oat mixture, egg, egg whites and 3 tablespoons oil to flour mixture. In a large skillet, heat remaining oil over medium-high heat. Pour batter by 1/4 cupfuls into skillet. Cook pancakes on one side until bubbles appear on top. Flip and continue to cook until both sides are golden. Serve topped with warm Blueberry-Cinnamon Syrup. Serves 4 to 6.

Blueberry-Cinnamon Syrup:

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| 2 T. sugar | 1/4 c. water |
| 1 t. cornstarch | 1 T. lemon juice |
| 1 c. blueberries | 3/4 t. cinnamon |

Combine sugar and cornstarch in a saucepan over medium heat. Stir in remaining ingredients; bring to a boil. Cook until thickened to desired consistency.





Patti's Breakfast Pizza

8-oz. tube refrigerated
crescent rolls

2 c. shredded Colby-Jack
cheese

1/2 c. mayonnaise

6 slices bacon, crisply cooked
and crumbled

1 tomato, peeled and chopped

1/2 green pepper, finely
chopped

1/4 c. fresh chives, snipped



Press crescent roll dough into a lightly greased 15" round pizza pan, making sure to seal all edges. Mix cheese with mayonnaise; spread over dough. Sprinkle bacon over cheese mixture; top with remaining ingredients. Bake at 350 degrees for 30 minutes. Allow to cool slightly; slice into wedges. Serves 6 to 8.





My Favorite Brunch Recipe

2 c. redskin potatoes, cubed

2 T. butter

1 onion, chopped

1/2 c. red or green pepper,
finely chopped

4 slices cooked ham or bacon,
cut into 1/2-inch pieces

salt and pepper to taste

3 eggs

2 T. milk

Sauté potatoes in butter in a skillet over medium heat. When potatoes are golden and tender, add onion and pepper; continue to cook until onion is translucent. Remove from heat and stir in ham or bacon, salt and pepper. Whisk together eggs and milk in a small bowl until slightly frothy. Spray a 9" pie plate with non-stick vegetable spray. Arrange vegetables and meat evenly in pie plate; pour egg mixture over all. Bake at 350 degrees for 12 to 15 minutes, until eggs are set. Makes 4 to 6 servings.





Red-Eye Gravy & Biscuits

2 T. butter	1/2 c. water
6 slices country-style ham	salt and pepper to taste
1 T. all-purpose flour	6 biscuits, split and buttered
1 c. strong-brewed coffee	Optional: hot pepper sauce
1-1/2 T. brown sugar, packed	to taste



Melt butter in a skillet over medium-high heat. Cook ham slices in butter until lightly browned; remove from skillet. Add flour to drippings in skillet; cook and stir for one minute. Add coffee, brown sugar and water. Cook and stir for 3 minutes, until thickened. Return ham to skillet; stir in salt and pepper. Serve ham and gravy over split biscuits; top with hot sauce, if desired. Serves 6.





Sausage Brunch Bake



3 c. herb-flavored croutons	2-1/2 c. milk, divided
8-oz. pkg. shredded Cheddar cheese, divided	3/4 t. dry mustard
1/2 lb. ground pork sausage, browned and drained	10-3/4 oz. can cream of mushroom soup
4 eggs, beaten	32-oz. pkg. frozen shredded hashbrowns, thawed

Spread croutons in an aluminum foil-lined 13"x9" baking pan. Top croutons with 1-1/2 cups cheese and sausage; set aside. Combine eggs, 2 cups milk and mustard; pour over all. Cover and refrigerate overnight. Combine soup with remaining milk; pour over ingredients in pan. Spread hashbrowns over top; sprinkle with remaining cheese. Bake, uncovered, at 325 degrees for one hour. Serves 8 to 10.





Scrumptious French Toast

1 loaf French bread, sliced
8 eggs, beaten
1 pt. half-and-half
1 c. milk
1 t. vanilla extract

1-1/4 t. cinnamon, divided
1 t. nutmeg, divided
1 c. butter
1 c. brown sugar, packed
2 T. light corn syrup

Place bread in a greased 13"x9" baking pan, overlapping if necessary. Whisk together eggs, half-and-half, milk, vanilla, 1/2 teaspoon cinnamon and 1/4 teaspoon nutmeg. Using an electric mixer on medium speed, beat for one minute. Pour mixture over bread. Cover with aluminum foil and refrigerate overnight. The next day, prepare topping by blending butter and brown sugar with a pastry blender until mixture resembles coarse crumbs. Stir in corn syrup and remaining cinnamon and nutmeg. Spread mixture evenly over bread. Bake, uncovered, at 350 degrees for 25 to 30 minutes, until bread puffs and becomes golden. Makes 14 to 16 servings.





Spinach & Potato Frittata

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| 6 egg whites, beaten | 1/2 t. salt |
| 3 eggs, beaten | 1/4 t. pepper |
| 1-1/2 c. potatoes, peeled,
diced and cooked | 1/2 c. onion, chopped |
| 2 slices Canadian bacon,
diced | 2 T. shredded Cheddar
cheese |
| 6 c. baby spinach, cooked,
drained and squeezed dry | |
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Whisk together egg whites and eggs in a large bowl. Stir in potato, bacon, spinach, salt and pepper; set aside. Spray a 9" cast-iron skillet with non-stick vegetable spray; place over medium-high heat. Add onion; sauté for 4 minutes, or until tender. Add egg mixture to skillet; cook for 5 minutes, or until almost set. Sprinkle with cheese. Bake at 400 degrees for 6 minutes, or until completely set. Let stand 3 minutes; slice into quarters. Serves 4.





Strawberry French Toast

8-oz. container ricotta cheese	2 eggs
3 T. powdered sugar	1 c. milk
1 t. vanilla extract	Garnish: sliced strawberries, powdered sugar
16 slices French bread or Texas toast	

In a small bowl, combine ricotta, powdered sugar and vanilla. Spread ricotta mixture evenly onto 8 slices of bread; top with remaining bread to make 8 sandwiches. In a separate bowl, beat together eggs and milk. Soak sandwiches in milk mixture for one to 2 minutes on each side. Cook on a hot greased griddle for 3 to 5 minutes on each side, until golden. Top with strawberries and powdered sugar. Makes 8 servings.





Trudy's Cherry Coffee Cake

1 egg, beaten	21-oz. can cherry pie filling, partially drained
1/4 c. milk	
1/2 c. sugar	1/2 c. brown sugar, packed
1/8 t. salt	1/2 t. cinnamon
1/2 t. vanilla extract	3 T. butter, diced
1-3/4 c. biscuit baking mix, divided	1/3 c. chopped walnuts



Combine egg, milk, sugar, salt, vanilla and 1-1/2 cups baking mix. Stir until smooth. Pour batter into a lightly greased 8"x8" baking pan. Spoon pie filling over batter in pan. Stir together remaining baking mix, brown sugar, cinnamon, butter and nuts. Sprinkle over pie filling. Bake at 375 degrees for 30 minutes. Cut into squares. Makes 6 to 8 servings.





Whole-Wheat Chocolate Chip Banana Bread

3 bananas, mashed

2 eggs, beaten

1/4 c. oil

1/2 c. brown sugar, packed

1 c. whole-wheat flour

1 c. quick-cooking oats,
uncooked

1 t. baking soda

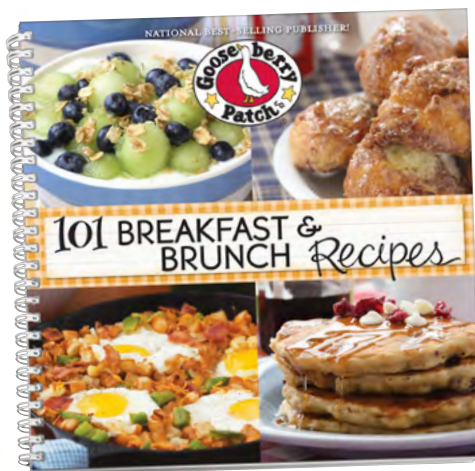
1 c. semi-sweet chocolate
chips



Combine bananas, eggs, oil and brown sugar in a large bowl. Blend well with an electric mixer on medium speed. Add flour, oats and baking soda; beat just until dry ingredients are mixed in. Stir in chocolate chips. Pour batter into a greased 9"x5" loaf pan. Bake at 350 degrees for 55 to 60 minutes, until a toothpick inserted in the center tests clean. Remove bread from pan; cool completely on a wire rack. Makes one loaf.



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