



**Mother's Day
Breakfast
in
Bed**



RECIPE

PANCAKES



Yield: 8 Servings

INGREDIENTS:

1 1/2 cups all-purpose flour

1 1/4 cups milk

3 1/2 teaspoons baking powder

1 egg

1 teaspoon salt

3 tablespoons butter, melted

1 tablespoon white sugar

DIRECTIONS:

In a large bowl, sift together the flour, baking powder, salt and sugar.

Make a well in the center and pour in the milk, egg and melted butter;

mix until smooth. Heat a lightly oiled griddle or frying pan over medium high heat.

Using approximately 1/4 cup for each pancake, Pour or scoop the batter onto the griddle.

Brown on both sides and serve hot



RECIPE

HASH BROWN QUICHE



Yield: 6 Servings

INGREDIENTS:

3 cups shredded hash brown potatoes

1/3 cup butter, melted

seasoning salt to taste

1 cup diced cooked ham

1/4 cup chopped onion

1 cup shredded Cheddar cheese

2 eggs

1/2 cup milk

salt and pepper to taste

DIRECTIONS:

Preheat oven to 425 degrees F (220 degrees C).

Press hash browns onto the bottom and sides of a 9 inch pie dish. Drizzle with melted

butter, and sprinkle with seasoning salt. Bake in preheated oven for 20 minutes, or until

beginning to brown. In a small bowl, combine ham, onion and shredded cheese.

In a separate bowl, whisk together eggs, milk, salt, pepper, and a little seasoning salt

When crust is ready, spread ham mixture on the bottom, then cover with egg mixture.

Reduce oven temperature to 350 degrees F (175 degrees C.) Bake in preheated oven for

20 to 25 minutes, or until filling is puffed and golden brown.



RECIPE

BLUEBERRY MUFFINS



Yield: 8 Muffins

INGREDIENTS:

1 1/2 cups all-purpose flour
3/4 cup white sugar
1/2 teaspoon salt
2 teaspoons baking powder

1/3 cup vegetable oil
1 egg
1/3 cup milk, or more as needed
1 cup fresh blueberries

1/2 cup white sugar
1/3 cup all-purpose flour
1/4 cup butter, cubed
1 1/2 teaspoons ground cinnamon

DIRECTIONS:

Preheat oven to 400 degrees F (200 degrees C). Grease muffin cups or line with muffin liners.

Combine 1 1/2 cups flour, 3/4 cup sugar, salt and baking powder.

Place vegetable oil into a 1 cup measuring cup; add the egg and add enough milk to reach the 1-cup mark. Mix this with flour mixture. Fold in blueberries.

Fill muffin cups right to the top, and sprinkle with crumb topping mixture.

To Make Crumb Topping: Mix together 1/2 cup sugar, 1/3 cup flour, 1/4 cup butter, and 1 1/2 teaspoons cinnamon. Mix with fork, and sprinkle over muffins before baking.

Bake for 20 to 25 minutes in the preheated oven, or until done.



RECIPE

FRUIT SALAD



Yield: 8-10 Serving

INGREDIENTS:

1/4 cup honey

1/4 cup orange juice

Zest of 1 lemon

1 lb. strawberries, hulled and quartered

6 oz. blueberries

6 oz. raspberries

3 kiwis, peeled and sliced

1 orange, peeled and wedges cut in half

2 apples, peeled and chopped

1 mango, peeled and chopped

2 c. grapes

DIRECTIONS:

In a small bowl whisk together honey, orange juice, and lemon zest.

Add fruit to a large bowl and pour over dressing, tossing gently to combine.

Chill until ready to serve.



RECIPE

FROZEN COFFEE



Yield: 2 Servings

INGREDIENTS:

2 cups small ice cubes

1/4 teaspoon pure vanilla extract

1 cup brewed strong espresso, cooled

Whipped cream for topping

1/2 cup milk

3 tablespoons superfine sugar

DIRECTIONS:

Put the ice, espresso, milk, sugar and vanilla in a blender.

Blend until thick and smooth. Pour into two tall glasses and top with whipped cream.

