

# A HAHA

# Mother's Day **Breakfast** in Bed

### **PANCAKES**

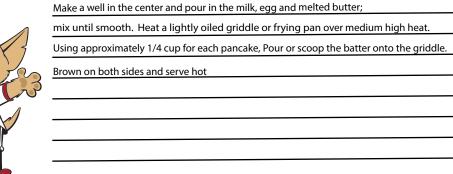


## Yield: 8 Servings INGREDIENTS: 1 1/2 cups all-purpose flour 1 1/4 cups milk

1 1/2 cups all-purpose flour	1 1/4 cups milk	<u> </u>
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.





#### HASH BROWN QUICHE



Yield: 6 Servings

INGREDIENTS: 3 cups shredded hash brown potatoes

1/4 cup chopped

3 cups shredded hash brown potatoes	1/4 cup chopped onion	salt and pepper to taste		
1/3 cup butter, melted	1 cup shredded Cheddar cheese			
seasoning salt to taste	2 eggs			
1 cup diced cooked ham	1/2 cup milk			
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.				



**DIRECTIONS:** 

#### BLUEBERRY MUFFINS



INGREDIENTS: 1 1/2

Yield: 8 Muffins

Ž:	1 1/2 cups all-purpose flour	1/3 cup vegetable oil	1/2 cup white sugar
	3/4 cup white sugar	1 egg	1/3 cup all-purpose flour
	1/2 teaspoon salt	1/3 cup milk, or more as needed	1/4 cup butter, cubed
	2 teaspoons baking powder	1 cup fresh blueberries	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.



INGREDIENTS: 1/4 cup honey

### FRUIT SALAD



2 apples, peeled and chopped

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Yield: 8-10 Serving

6 oz. blueberries

6 oz rasnherries

	174 cup orange juice	0 02. 100p2000	· ···aiigo, pooica aiia ciioppoa	
	Zest of 1 lemon	3 kiwis, peeled and sliced	2 c. grapes	
	1 lb. strawberries, hulled and quartered	1 orange, peeled and wedges cut in half		
DIRECTIONS:	In a small bowl whisk togethe	r honey, orange juice, and lemo	n zest.	
	Add fruit to a large bowl and pour over dressing, tossing gently to combine.			
	Chill until ready to serve.			
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INGREDIENTS: 2 cups small ice cubes

#### FROZEN COFFEE



Yield: 2 Servings

1/4 teaspoon pure vanilla extract

	1 cup brewed strong espresso, cooled 1/2 cup milk	Whipped cream for topping	
DIRECTIONS:	3 tablespoons superfine sugar Put the ice, espresso, milk, sug	gar and vanilla in a blender.	
	Blend until thick and smooth.	Pour into two tall glasses and to	p with whipped cream.
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