



Christmas at Home



Christmas Brunch Recipe Ideas



Pumpkin Scones

Scones:

- 2 Cups flour
- 7 Tablespoons sugar
- 1 Tablespoon baking powder
- 1/2 teaspoon salt
- 1/2 teaspoon ground cinnamon
- 1/2 teaspoon ground nutmeg
- 1/4 teaspoon ground cloves
- 1/4 teaspoon ground ginger
- 6 Tablespoons cold butter
- 1/2 Cup canned pumpkin
- 3 Tablespoons half-n-half
- 1 large egg

Spiced Glaze:

- 1 Cup plus 3 Tablespoons powdered sugar
- 3-4 Tablespoons milk
- 1/4 teaspoon ground cinnamon
- 1/8 teaspoon ground nutmeg
- pinch of ground ginger
- pinch of ground cloves



Preheat oven to 425° F. Lightly oil a baking sheet or line with parchment paper. Combine flour, sugar, baking powder, salt and spices in large bowl. Using a pastry knife, cut butter into the dry ingredients until mixture is crumbly. Set aside.

In a separate bowl, whisk together pumpkin, half-n-half, and egg. Fold wet ingredients into dry ingredients. Form into a ball. Pat dough onto a lightly floured surface and form it into a 1-inch thick circle. Cut into 12 pie-pieces. Place onto prepared baking sheet. Bake for 13-15 minutes or until light brown. Let cool on wire rack. For glaze, combine ingredients and drizzle over cooled scones. Allow at least 1 hour to let icing dry before serving.

Apple-Cinnamon Coffee Cake



- 1 can (13 oz) Pillsbury Flaky Supreme refrigerated cinnamon rolls with icing
- 2 tablespoons butter or margarine, melted
- 1 small apple, peeled, cored, and finely chopped
- 3 eggs
- ¼ cup whipping cream
- 1 teaspoon ground cinnamon
- 1 teaspoon vanilla
- ½ cup chopped pecans
- ½ cup maple syrup
- Powdered sugar

Heat oven to 375° F. Pour melted butter into ungreased 8-inch square (2-quart) glass baking dish. Unroll dough, do not separate into strips. Sprinkle apple over dough, roll up and separate into 8 rounds. Cut each round into 8 pieces, place pieces on butter in dish.

In medium bowl, beat eggs. Beat in whipping cream, cinnamon, and vanilla until well blended, gently pour over roll pieces. Sprinkle with pecans, drizzle with syrup.

Bake 20-28 minutes or until golden brown. Cool 15 minutes. Meanwhile, remove cover from icing, microwave on medium 10-15 seconds or until thin enough to drizzle.

Drizzle icing on top, sprinkle with powdered sugar. If desired, spoon syrup from dish over individual servings.

Cranberry Orange Bread



- 2 cups flour
- 1 ½ teaspoons baking powder
- 1 teaspoon ground ginger
- ½ teaspoon baking soda
- ½ teaspoon salt
- ¼ teaspoon ground nutmeg
- 1/3 cup butter, softened
- 1 cup sugar
- 1 teaspoon Vanilla
- 2 teaspoons grated orange peel
- ½ cup orange juice
- 2 eggs
- 1 cup coarsely chopped fresh cranberries
- ½ cup toasted silvered almonds

Preheat Oven to 350° F.

Mix flour, baking powder, ginger, baking soda, salt, and nutmeg in large bowl. Set aside.

Beat butter, sugar, and vanilla in large bowl with an electric mixer on medium speed until light and fluffy. Add orange peel, orange juice and eggs; mix well. Gradually add to flour mixture, mixing until just moistened. Gently stir in cranberries and almonds. Divide batter evenly among 3 greased 5 ½ x 3 inch mini-loaf pans.

Bake 35 minutes or until toothpick inserted in center comes out clean. (For 9 x 5 inch pans bake 55 to 60 minutes.) Cool in pans 10 minutes. Remove from pans; cool completely on wire rack.

To use dried cranberries: Place 1 cup dried cranberries in 2 cups boiling water. Cover. Let stand 15 minutes. Drain before adding to batter.

For easier slicing, wrap bread in plastic wrap and store overnight before slicing.

Pumpkin Chocolate Chip Muffins



1 can of Pumpkin (either 15 or 29oz work)
1 1/2 cups of sugar
2 slightly beaten eggs
2/3 cup of butter (approx. 9-10 TB)
1 tsp. vanilla
2 tsp. baking soda
2 tsp. baking powder
1 tsp. salt
1 tsp. cinnamon
3 cups of flour
1/2 bag of milk chocolate chips

Preheat Oven to 350° F.

Mix the pumpkin, sugar, butter, vanilla and eggs together until smoothly blended. Then in a separate bowl, gently mix the flour, baking soda, baking powder, cinnamon and salt together. Add the dry mixture to the pumpkin mixture. Once blended evenly, add the chocolate chips. Fill greased muffins tins or cupcake wrappers 2/3 full and then bake for 20-23 minutes.

Stick the muffins with a toothpick to make sure they are completely done; pumpkin tends to be dense and sometimes they can be "doughy" in the center.

Old-Fashioned Bread/Cinnamon Rolls



3 cups milk
3 Tablespoons of shortening
5 Tablespoons of sugar
1 1/2 Tablespoons of salt
2 packages of yeast
1/2 cup lukewarm water
10 cups of flour
Optional for cinnamon rolls:
Butter, softened
Sugar
Cinnamon

Scald milk. Add shortening, sugar, and salt. Set aside to cool to lukewarm.

In a small bowl, add packages of yeast to lukewarm water.

In a large bowl, combine the lukewarm milk mixture to the yeast/water mixture.

Add about 10 cups flour. Knead on floured board 5-10 minutes and place in a large greased bowl to rise. Let rise for about 2 hours, punch down, and place in 3-4 greased bread pans and let it rise to the top of the pan. Bake in a pre-heated 400° F oven for 30 minutes, until golden brown on top. Recipe can be cut in half.

Dough works well for cinnamon rolls as well:

Roll out dough to about 1/2 inch thick. Cover dough liberally with softened butter. Sprinkle sugar and cinnamon and roll up dough. Pinch the seam together. Cut into about 1 inch slices, place slices flat into greased pans, leaving room around each slice to double during rising. Cover and let rise until doubled.

Place on center rack in pre-headed 400o F 15-20 minutes or until golden brown.

Blueberry French Toast



1 loaf of French bread

Batter:

3 eggs

2 ½ cups milk

3 Tablespoons sugar

1 Tablespoon vanilla

Topping:

6 Tablespoons brown sugar

1 stick butter, softened

Cinnamon, to taste

1 cup of blueberries

Grease a 9 x 13 pan. Put 1 layer of French bread cut in 1 ½ - 2 inch slices– as many as can fit snugly- into a pan.

Mix the eggs, milk, sugar and vanilla together. Pour batter over bread and turn each slice once to coat both sides.

Cover and refrigerate overnight.

Turn bread again the next morning.

Crumble together brown sugar, butter, and cinnamon. Add blueberries. Place a “blob” of this topping on each slice of bread.

Cover with foil and cook in 375° F oven for 45 minutes.

Breakfast Cream-Cheese Fruit Crepes



1 ½ cups of milk

1 cup flour

2 eggs

2 Tablespoons sugar

1 Tablespoon cooking oil

1/8 teaspoon salt

Filling:

8 oz. Cream cheese, softened

Small package instant vanilla pudding mix

Milk

Desired fruit

Whipped topping, to garnish

Powdered Sugar

Basic Desert Crepe:

Combine milk, flour, eggs, sugar, cooking oil, salt. Beat until combined. Heat a lightly greased 6” skillet. Remove from heat.

Spoon two tablespoons of batter onto the skillet, then lift and tilt skillet to spread batter thinly. Return to heat, brown on one side, then gently lift with a spatula and flip to brown the other side.

Repeat until batter is used up. Re-grease skillet as needed. Makes approx. 16-18 crepes.

Cream Cheese filling:

Soften cream cheese by mixing in a bowl until smooth. Add pudding mix. Add a small amount milk while mixing until mixture is a custard-like consistency (a bit thicker than pudding).

Put approx. ¼ cup of the mixture in the middle of each desert crepe.

Add desired fruit (strawberries, bananas, blueberries, etc – sliced, pureed, etc as desired). Roll crepe, garnish with whipped topping, and sprinkle with powdered sugar.

Christmas Breakfast Casserole



1 pound bulk Italian Sausage
1 cup chopped onion
1 jar (7 oz) roasted red peppers, drained and chopped, *divided*
1 package (10 oz) frozen chopped spinach, thawed and well drained
1 cup all-purpose flour
¼ cup grated Parmesan cheese
1 teaspoon dried basil
½ teaspoon salt
8 eggs
2 cups milk
1 cup (4 oz) shredded provolone cheese
Fresh rosemary sprigs, optional

In a skillet, cook sausage and onion until sausage is no longer pink; drain. Transfer to a greased 3-qt baking dish. Sprinkle with half of the red peppers and all of the spinach.

In a bowl, combine flour, Parmesan cheese, basil and salt.

Combine eggs and milk; add to dry ingredients and mix well. Pour over spinach.

Bake at 425° F for 20-25 minutes or until a knife inserted near the center comes out clean.

Sprinkle with provolone cheese and remaining red peppers. Bake 2 minutes longer or until cheese is melted. Let stand 5 minutes before cutting. Garnish with rosemary if desired.

Bacon Omelet Roll with Salsa



8 eggs
1 cup milk
1/3 cup flour
1 red pepper, finely chopped
4 slices bacon, cooked, crumbled
3 green onions, finely chopped
1 teaspoon dried oregano leaves, crushed
1 cup Mozza-Cheddar Shredded Cheese
1 cup salsa, warmed

Heat oven to 350° F.

Line 15x10x1-inch pan with parchment paper, with ends extending over shortest sides of pan. Spray with cooking spray. Beat eggs, milk and flour in large bowl with whisk until well blended. Stir in red pepper, bacon, green onions, and oregano; pour into prepared pan.

Bake 14 to 16 min. or until edges are almost set. Top with cheese; bake 2 min. or until melted.

Roll up omelette immediately, starting at one short end and peeling off paper as omelette is rolled. Place on platter; cut into slices. Serve with salsa.

Spiced Hot Cider



1 quart (4 cups) apple cider
1 cup orange juice
½ teaspoon ground ginger
¼ teaspoon ground cinnamon
Pinch of ground cloves
Cinnamon sticks for garnish

Combine apple cider, orange juice, ginger, cinnamon and cloves in a medium sauce pan. Bring just to a simmer over medium heat. Simmer for 3 minutes. Divide among 6 small mugs and garnish each with a cinnamon stick.

Bonus Recipe:

Cinnamon Christmas Ornaments



1 cup applesauce
¾ cup cinnamon
1 tablespoon allspice
1 tablespoon nutmeg
2 tablespoons ground cloves

Mix, roll to about ½ inch and cut with cookie cutter. Use a straw to cut hole for a ribbon. Let air dry for 4 to 5 days turning once or twice a day.

This is a great activity to make memories with kids and grandkids. The ornaments will be fragrant for many years!