

Across the Fence

Breakfast & Brunch Recipes – September 2016

Carolyn Peake's Recipes:

Peanut Butter Bread

1 cup fat-free milk
2 large eggs
⅔ cup sugar

1 cup peanut butter
1 Tbsp. baking powder
1¾ cup flour

Preheat oven to 350°F. Add milk, eggs, sugar and peanut butter to blender jar. Secure lid and blend until smooth. Add remaining ingredients and secure lid. Pulse a few times until flour is incorporated. Pour batter into greased 9x5-inch loaf pan. Bake for 50 minutes or until wooden pick inserted in center comes out clean. Yield: 12 servings. Easy to prepare in the blender and good for breakfast or a snack.

Berry Breakfast Parfaits

6½ cups frozen unsweetened raspberries
¼ cup brown sugar
¼ cup orange juice
2 Tbsp. cornstarch
½ tsp. grated orange rind

2 cups fresh blueberries
2 cups fresh blackberries
2 cups granola
4 cups vanilla Greek yogurt

Place raspberries and brown sugar in a blender; cover and process until pureed. Press through a sieve; discard seeds. In small saucepan, combine the raspberry puree, orange juice, cornstarch and orange rind. Cook and stir over medium heat until thickened and bubbly. Reduce heat to LOW; cook and stir 2 minutes longer. Remove from the heat and cool. In 8 parfait glasses, layer half the raspberry sauce, berries, granola and yogurt. Repeat layers and sprinkle with additional brown sugar if desired. Serve immediately. Yield: 8 servings.

Breakfast Muffins

4 eggs, scrambled
½ lb. bacon, cooked until crisp
2 cups flour
1 Tbsp. baking powder
½ tsp. dry mustard

½ tsp. pepper
1 cup Cheddar cheese, grated, divided
¾ cup milk
¼ cup oil
1 egg

Preheat oven to 400°F. Lightly grease a 12 cup muffin pan. Coarsely chop the scrambled eggs and bacon. In medium-sized bowl, stir together the flour, baking powder, mustard and pepper. Stir in ¾ cup cheese, cooked eggs and bacon. Whisk together the milk, oil and raw egg. Stir the liquids into the dry ingredients just until blended. Divide the batter evenly between the muffin cups. Sprinkle with the remaining cheese. Bake 20 to 25 minutes or until lightly browned. Yield: 12 servings.

Cake Mix Cinnamon Rolls

1 box moist yellow cake mix
2½ to 3 cups flour
1 pkg. regular active dry yeast
1¼ cups water

¼ cup butter, melted and cooled
½ cup brown sugar
1 tsp. cinnamon
1 container cream cheese frosting*

Grease a 13x9x2-inch pan, or two 9-inch round cake pans. In a large bowl, mix cake mix, 1 cup flour and yeast. Add water and stir with wooden spoon until dough forms. Add the remaining flour ¼ cup at a time, stirring after each addition, until soft dough forms (you may not need all of the flour). Cover with plastic wrap and let rise in warm place until doubled, about an hour. On lightly floured surface roll dough into a large rectangle about ¼-inch thick. Brush with melted butter and sprinkle with cinnamon sugar. Starting with long edge, tightly roll up dough into a log. Cut into 12 rolls. Place rolls in pan and cover with plastic wrap. Let rise about 30 minutes and preheat oven to 375°F. Bake for 8 to 10 minutes or until golden brown. Cool 5 minutes, then spread with frosting. Serve warm or at room temperature. Yield: 12 rolls.

*Note: Home-made cream cheese or butter cream frosting can be used.

Lyn Jarvis' Recipes: Marmalade Monkey Bread

⅔ cup orange marmalade
½ cup chopped pecans or walnuts
¼ cup honey

2 Tbsp. butter, melted
2 tubes (7½ oz. each) refrigerated
buttermilk biscuits

In a small bowl, combine the marmalade, nuts, honey and butter. Cut each biscuit into four pieces. Layer half of the pieces in a greased 10-inch tube pan; top with half the marmalade mixture. Repeat. Bake at 375°F for 27 to 30 minutes or until golden brown. Cool in pan for 5 minutes before inverting onto a plate. Serve warm. I rolled the biscuit pieces in mixture of ¼ cup sugar and 1½ tsp. cinnamon. Yield: 8 servings.

Bacon n' Eggs Pie

1 can (7.5 oz.) refrigerated buttermilk
biscuits
2 Tbsp. butter or margarine
6 eggs

⅓ cup milk
¼ tsp. each salt and pepper
3 oz. cream cheese, cubed
6 slices bacon, cooked, crumbled

Heat oven to 375°F. Separate biscuits; press onto bottom and up side of 9-inch pie plate. Bake 10 to 12 min. or until lightly browned. Meanwhile, melt butter in medium skillet on low heat. Whisk eggs, milk and seasonings until blended; pour into skillet. Cook until eggs begin to set, stirring occasionally. Add cream cheese; cook until cream cheese is melted and eggs are completely set, stirring occasionally. Spoon egg mixture into crust; top with bacon. Yield: 6 servings

Eggs Benedict Casserole

12 oz. Canadian bacon, chopped
6 English muffins, split and cut
into 1-inch pieces
8 eggs
2 cups 2% milk
1 tsp. onion powder
¼ tsp. paprika

Hollandaise sauce:

4 egg yolks
½ cup heavy whipping cream
2 Tbsp. lemon juice
1 tsp. Dijon mustard
½ cup butter, melted

Place half of the Canadian bacon in a greased 3-qt. or 13x9-in. baking dish; top with English muffins and remaining Canadian bacon. In a large bowl, whisk the eggs, milk and onion powder; pour over the top. Refrigerate, covered, overnight. Preheat oven to 375°. Remove casserole from refrigerator while oven heats. Sprinkle top with paprika. Bake, covered, 35 minutes. Uncover; bake 10-15 minutes or until a knife inserted near center comes out clean. In top of a double boiler or a metal bowl over simmering water, whisk egg yolks, cream, lemon juice and mustard until blended; cook until mixture is just thick enough to coat a metal spoon and temperature reaches 160°, whisking constantly. Reduce heat to very low. Very slowly drizzle in warm melted butter, whisking constantly. Serve the hollandaise sauce immediately with the breakfast casserole.

Cherry Yeast Coffee Cake

2½ to 3 cups all-purpose flour
¼ cup sugar
1 pkg. (¼ oz.) active dry yeast
1 tsp. salt
½ cup water
½ cup milk
½ cup butter, cubed

2 eggs
1 can (21 oz.) cherry pie filling

Glaze:

½ cup confectioners' sugar
¼ tsp. almond extract
3 to 4 tsp. milk

In a large mixing bowl, combine 1½ cups flour, sugar, yeast and salt. In a small saucepan, heat the water, milk, and butter to 120°F to 130°F. Add to dry ingredients; beat just until moistened. Beat in eggs until smooth. Stir in enough remaining flour to form a soft dough (dough will be sticky). Cover and let rise in a warm place until doubled, about 40 minutes. Stir dough down and spoon two thirds into a greased 13x9x2-inch baking pan. Top with pie filling. Drop remaining dough by tablespoonfuls over pie filling. Cover and let rise until doubled, about 30 minutes. Bake at 350°F for 35 to 40 minutes or until golden brown. Place pan on a wire rack. Combine the confectioner's sugar, extract, and enough milk to achieve a drizzling consistency; drizzle over warm cake. Yield: 12 servings

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Sausage Johnnycake

1 cup cornmeal	½ tsp. baking soda
2 cups buttermilk	½ tsp. salt
12 uncooked breakfast sausage links	⅓ cup shortening
1⅓ cups all-purpose flour	1 egg, beaten
¼ cup sugar	½ tsp. vanilla extract
1½ tsp. baking powder	Vermont maple syrup

In a small bowl, combine cornmeal and buttermilk; let stand 10 minutes. Meanwhile, in a large skillet over medium heat, cook sausage until no longer pink; drain on paper towels. Arrange eight links in a spoke-like pattern in a greased 9-inch deep-dish pie plate. Cut remaining links in half; place between whole sausages. In a large bowl, combine the flour, sugar, baking powder, baking soda and salt. Cut in shortening until mixture resembles coarse crumbs. Stir egg and vanilla into cornmeal mixture; add to dry ingredients and stir just until blended. Pour batter over sausages. Bake at 400°F for 35 to 40 minutes or until a toothpick inserted near the center comes out clean. Serve warm with maple syrup. Yield: 6 servings.

Easy Sausage-Pesto Ring

5 Tbsp. butter, melted	⅓ cup cooked and crumbled bulk Italian sausage (about 3 oz.)
2 pkgs. (16.3 oz.) refrigerated biscuits (16 biscuits)	¼ cups shredded Italian cheese blend
⅓ cup purchased basil pesto	

Preheat oven to 350°F. Grease a 10-inch fluted tube pan with 3 tablespoons of the butter. Top each biscuit with 1 teaspoon pesto, 2 teaspoons sausage, and 1 tablespoon cheese. Stack four biscuits, filling sides up; press gently. Turn stack on its side and place in pan. Repeat with the remaining biscuits, arranging biscuit stacks in pan to create a ring. Drizzle with the remaining 2 tablespoons melted butter. Bake 30 minutes. Sprinkle bread with the remaining ¼ cup cheese. Cover with foil and bake about 5 minutes more or until a toothpick comes out clean, top is golden brown, and cheese is melted. Cool in pan 10 minutes. Remove bread from pan. Serve warm. Yield: 16 servings.

Bacon Scones

1¾ cups flour	⅓ cup 2% milk
2¼ tsp. baking powder	½ cup chopped onion
1 tsp. ground mustard	¼ cup shredded Cheddar cheese
½ tsp. salt	6 bacon strips, cooked and crumbled, divided
¼ tsp. pepper	
6 Tbsp. cold butter	
2 eggs	

In a large bowl, combine the first five ingredients. Cut in butter until mixture resembles coarse crumbs. In a small bowl, whisk eggs and milk. Stir into dry ingredients just until moistened. Fold in the onion, cheese and two-thirds of the bacon. Transfer the dough to a greased baking sheet. Pat into a 7½-inch circle. Cut into eight wedges, but do not separate. Sprinkle with the remaining bacon. Bake at 400°F for 15 to 20 minutes or until golden brown. Serve warm.

Deb Plumley's Recipes:

Tomato-Cheddar Strata with Broccoli

4½ cups bread cubes (1-inch)
Butter
6 oz. shredded Cheddar cheese (1½ cups)
1 cup halved grape tomatoes
1 cup frozen broccoli florets
1½ Tbsp. chopped fresh Italian parsley

8 large eggs
3 cups milk
1¼ tsp. salt
Freshly ground pepper
4 oz. ricotta cheese

Place bread in a buttered 9x13x2-inch baking dish. Top bread with 1 cup Cheddar, tomatoes, broccoli, and 1 tablespoon parsley. In a large bowl, whisk together eggs, milk, salt, and pepper. Pour egg mixture over bread and gently press to soak every cube. Add dollops of ricotta over top. Sprinkle strata with remaining Cheddar. Cover and refrigerate for several hours or up to overnight. Remove strata from refrigerator and bring to room temperature, about 1 hour. Meanwhile, preheat oven to 350°F. Bake until strata is puffed and lightly golden brown, about 1 hour. Set aside to cool for 10 minutes. Garnish with remaining parsley. Serve warm or at room temperature.

Blueberry Maple Syrup

1 cup maple syrup
1½ cups blueberries, divided
1 Tbsp. lemon juice

Combine the maple syrup, 1 cup of the blueberries and lemon juice in a medium saucepan. Bring to a boil, then reduce heat to medium and boil for 10 minutes. Let cool to lukewarm, then stir in remaining ½ cup blueberries.

Bacon-Cheese Pull-Aparts

1 egg
2 Tbsp. milk
1 can (16.3 oz.) can flaky layers refrigerated biscuits
1 pkg. (2.1 oz.) pkg. precooked bacon, cut into ½-inch pieces
3 oz. (¾ cup) shredded Cheddar cheese
¼ cup finely chopped green onions (4 medium)

Heat oven to 350°F. Spray 11x7x2 or 12x8x2-inch (2-quart) glass baking dish with cooking spray. In large bowl, beat egg and milk with wire whisk until smooth. Separate dough into 8 biscuits; cut each into quarters. Gently stir biscuit pieces into egg mixture to coat evenly. Fold in bacon, cheese and onions. Spoon mixture into sprayed dish; arrange biscuit pieces in single layer. Bake at 350°F for 23 to 28 minutes or until golden brown. Cut into squares.

Viewer's Recipes:

Hashed-Brown Omelet - Barbara Ringey, Middlebury, Vt.

4 slices bacon	4 eggs
2 cups shredded cooked potatoes*	¼ cup milk
¼ cup chopped onion	1 cup shredded sharp American cheese
¼ cup chopped green pepper	

In 10 or 12-inch skillet cook bacon until crisp. Leave drippings in skillet; drain bacon and crumble. Mix next 3 ingredients; pat into skillet. Cook over low heat until underside is crisp and brown. Blend eggs, milk, ½ tsp. salt, and dash pepper; pour over potatoes. Top with cheese and bacon. Cover; cook over LOW heat about 10 minutes. Loosen omelet. Serve in wedges. Yield: 4 servings. *Note: Can be substituted with packaged hash-brown potatoes, cooked.

Sky High Biscuits - Virginia Longe, Sheldon, Vt.

2 cups flour	4½ tsp. baking powder	¾ cup cold butter
1 cup whole wheat flour	¾ tsp. cream of tartar	1 egg
3 Tbsp. sugar	½ tsp. salt	1 cup milk

In a bowl combine the first six ingredients. Cut in butter until crumbly. Combine egg and milk; stir into crumb mixture just until moistened. Turn onto a floured surface; knead 10-15 times. Roll out to 1-inch thickness; cut with a 2½-inch biscuit cutter. Place on a greased baking sheet. Bake at 450°F for 10 to 15 minutes or until golden brown. Check for doneness in about 10 to 12 minutes. Yield: 1 dozen.

Jimbata - Joyce Humphrey, East Burke, Vt.

2 hot sausages	2 cups mushrooms, sliced
2 sweet sausages	2 tomatoes, cut into chunks
1 large onion, sliced	1 jar (24 oz.) spaghetti sauce
1 pepper, sliced	

Cut up sausage and cook in a large frying pan. Drain oil and set cooked sausage aside. In a large flat pan or 2-qt casserole layer onions, pepper, mushrooms, tomatoes, and top with cooked sausage. Pour spaghetti sauce over all. Bake at 375°F for 45 minutes or until onions and peppers are soft. Stir and serve. Yield: 4 to 6 servings.

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