

HAPPY  
Mother's  
DAY



## COOKING WITH JAN

MAY 9, 2018 ~ Recipes at Coborns & kokk.com

### TIME FOR MOTHER'S DAY BRUNCH

#### PEACH BREAKFAST BAKE

<b><u>PANCAKE</u></b>	2 TBLS BUTTER 3 TBLS PACKED BROWN SUGAR 1 1/2 CUPS BISQUICK MIX 4 EGGS	2 PEACHES, PEELED & SLICED 2 TSP VANILLA 2/3 CUP HEAVY WHIPPING CREAM
<b><u>TOPPING</u></b>	1 CUP HEAVY WHIPPING CREAM 1 TSP VANILLA MAPLE SYRUP	2 TBLS POWDERED SUGAR 2 PEACHES, PEELED & SLICED

PREHEAT 10-12" OVENPROOF SKILLET; ADD 1 TBLS BUTTER, 2 SLICED PEACHES & THE BROWN SUGAR. COOK 3 MINUTES; STIR THE PEACHES AND COOK ANOTHER 2-3 MINUTES OR UNTIL CARAMELIZED AND SOFT. REMOVE FROM HEAT; ADD 1 TSP OF THE VANILLA, TOSS WELL, THEN REMOVE PEACHES ONTO A PLATE. RUB THE REMAINING 1 TBLS BUTTER IN THE WARM SKILLET; LET COOL. IN MEDIUM BOWL, ADD BISQUICK MIX, 2/3 CUP WHIPPING CREAM, EGGS & 1 TSP VANILLA. MIX TO COMBINE, BEING CAREFUL NOT TO OVERMIX; FOLD IN THE CARAMELIZE PEACHES. POUR INTO THE BUTTERED SKILLET OR A 9X13" BAKING PAN SPRAYED WITH COOKING SPRAY IF PREFERRED. COVER AND PLACE IN REFRIGERATOR OVERNIGHT OR CONTINUE WITH NEXT BAKING STEP. WHEN READY TO BAKE, PREHEAT OVEN TO 450 DEGREES; BAKE FOR 10 MINUTES, THEN REDUCE OVEN TEMPERATURE TO 350 DEGREES. CONTINUE BAKING 10-15 MINUTES OR UNTIL LIGHTLY GOLDEN BROWN ON TOP. BEAT 1 CUP WHIPPING CREAM UNTIL SOFT PEAKS FORM; ADD THE POWDERED SUGAR & 1 TSP OF VANILLA, CONTINUE WHIPPING UNTIL COMBINED. CUT INTO WEDGES; SERVE HOT WITH THE SLICED PEACHES, A DOLLOP OF WHIPPED CREAM & A DRIZZLE OF MAPLE SYRUP. MAKES 4 SERVINGS.

#### HAM & CHEESE CROISSANT CASSEROLE

3 LARGE CROISSANTS 1 1/4 CUPS SHREDDED SWISS CHEESE 1 CUP HALF & HALF 1 TBLS GROUND MUSTARD 1/2 TSP BLACK PEPPER	8 OZ COOKED HAM, CHOPPED 6 EGGS 2 TBLS HONEY 1/2 TSP SALT 1/4 TSP NUTMEG (OPTIONAL)
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SPRAY 10" GLASS DEEP-DISH PIE PLATE WITH COOKING SPRAY. CUT CROISSANTS IN HALF LENGTHWISE; CUT EACH HALF INTO 5 PIECES. PLACE INTO THE PREPARED PIE PLATE; SPRINKLE WITH THE HAM & CHEESE. IN LARGE BOWL, BEAT EGGS, HALF & HALF, HONEY, MUSTARD, SALT, PEPPER & NUTMEG WITH WHISK. POUR EGG MIXTURE OVER INGREDIENTS IN PIE PLATE; PRESS CROISSANT PIECES INTO EGG MIXTURE TO MOISTEN COMPLETELY. COVER TIGHTLY WITH FOIL; REFRIGERATE AT LEAST 8 HOURS BUT NO LONGER THAN 24 HOURS. PREHEAT OVEN TO 325 DEGREES; BAKE CASSEROLE COVERED 35 MINUTES. UNCOVER; BAKE 25 TO 30 MINUTES LONGER OR UNTIL KNIFE INSERTED IN CENTER COMES OUT CLEAN. LET STAND 10 MINUTES BEFORE SERVING. MAKES 6 SERVINGS.

#### OVERNIGHT FRENCH TOAST

<b><u>FRENCH TOAST</u></b>	4 EGGS 1/3 CUP ORANGE JUICE 2 TBLS WHITE SUGAR 1/4 TSP SALT	1/2 CUP HALF & HALF OR MILK 3 TBLS ORANGE LIQUEUR OR ORANGE JUICE 1/4 TSP VANILLA 16 SLICES FRENCH BREAD, 3/4" THICK
<b><u>ORANGE SAUCE</u></b>	1/2 CUP BUTTER 1/3 CUP FROZEN ORANGE JUICE, THAWED	1/3 CUP WHITE SUGAR 1/4 CUP RAISINS (OPTIONAL)

IN SMALL BOWL, BEAT EGGS, HALF & HALF, ORANGE JUICE, LIQUEUR, WHITE SUGAR, VANILLA & SALT WITH A FORK OR WHISK. DIP BREAD INTO EGG MIXTURE, SOAKING THOROUGHLY; PLACE IN UNGREASED RECTANGLE PAN, 15X15X1". POUR ANY REMAINING EGG MIXTURE OVER BREAD; COVER LOOSELY AND REFRIGERATE AT LEAST 8 HOURS BUT NO LONGER THAN 24 HOURS. FOR SAUCE, MELT BUTTER OVER MEDIUM HEAT. ADD THE SUGAR & ORANGE JUICE CONCENTRATE, STIRRING UNTIL DISSOLVED. REMOVE FROM HEAT; COOL SLIGHTLY. BEAT WITH WHISK UNTIL THICK & SHINY; ADD RAISINS, KEEP WARM. HEAT GRIDDLE TO 375 DEGREES OR HEAT SKILLET TO MEDIUM HIGH HEAT; GREASE WITH BUTTER. COOK BREAD 4-5 MINUTES ON EACH SIDE OR UNTIL GOLDEN BROWN. SERVE, TOPPED WITH ORANGE SAUCE. TEXAS TOAST CAN BE SUBSTITUTED FOR THE FRENCH BREAD. MAKES 8 SERVINGS!

#### TROPICAL MIMOSA

12 OZ CAN APRICOT-MANGO NECTAR 3/4 CUP COLD WATER 6 OZ CAN FROZEN ORANGE JUICE, THAWED	12 CAN PINEAPPLE JUICE 1 BOTTLE COLD CHAMPAGNE
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MIX TOGETHER THE NECTAR, PINEAPPLE JUICE, WATER & ORANGE JUICE IN LARGE PITCHER; STIR UNTIL WELL COMBINED. POUR IN BOTTLE OF CHAMPAGNE JUST BEFORE SERVING. MAKES 10-12 SERVINGS. YUM!