



Recipe Club
June 1st at 5:00 pm
This Month's theme is
"Brunch for Dinner"

Sides

Brunch Punch (non alcoholic)

1 cup of sugar
1 cup of water
4 rosemary sprigs
4 cups of chilled cranberry juice cocktail
2 cups of fresh chilled orange juice (6 oranges)
3 cups of chilled club soda

Combine sugar and water in a small saucepan, bring to a boil. Reduce heat and simmer for 4 minutes or until sugar dissolves. Add rosemary and simmer 5 minutes. Remove from heat. Pour sugar syrup into a bowl and refrigerate overnight.

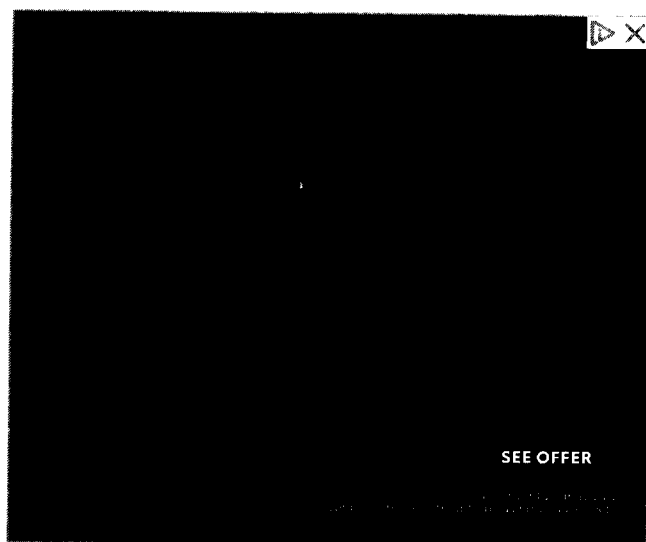
Uncover sugar syrup, remove and discard rosemary sprigs. Combine the sugar syrup, juices, and soda in large pitcher. Serve immediately over ice.

Yield: 12 servings. Double or triple amount for larger servings

REFRESHING APPLE CRANBERRY CARROT SALAD

Author: Mia Martinez Total Time: 15 minutes Yield: 6 servings

Crisp apples, sweet cranberries, carrots, and mandarins in a creamy tangy dressing—refreshing, easy, and perfect for any occasion!



INGREDIENTS

- 1 red apple, cut into matchstick pieces
- 1 green apple, cut into matchstick pieces
- 2 tablespoons lemon juice
- 2 cups matchstick carrots
- $\frac{1}{4}$ cup yellow onion, finely diced
- $\frac{1}{3}$ cup dried cranberries, sweetened
- $\frac{1}{2}$ cup vanilla yogurt
- $\frac{1}{4}$ cup mayonnaise
- 1 tablespoon sugar
- $\frac{1}{4}$ teaspoon salt
- $\frac{1}{4}$ teaspoon black pepper
- 1 cup canned mandarin segments, drained

INSTRUCTIONS

Prepare the Apples: Slice both the red and green apples into matchstick pieces. Place them in a bowl, pour the lemon juice over the apple pieces, and toss well to coat. Let the apples sit for about 5 minutes to absorb the lemon juice, which prevents browning.

Combine Ingredients: In a large mixing bowl, add the matchstick carrots, diced onion, and dried cranberries.

Add the Apples: After the apples have soaked in lemon juice, add them to the mixing bowl with the other ingredients.

Make the Dressing: Add the vanilla yogurt, mayonnaise, sugar, salt, and black pepper to the bowl. Stir everything together until well combined and evenly coated.

Finish with Mandarins: Gently fold in the drained mandarin segments to avoid breaking them up too much.

Chill: Cover the bowl and refrigerate for at least 3 hours before serving to let the flavors meld.

NUTRITION

per 1/2 cup (110g) 6 servings

Find it online: <https://miarecipes.com/refreshing-apple-cranberry-carrot-salad/>

Monkey Bread

(You will need a 9 or 10-inch fluted tube pan)

2 (16-oz.) tubes Pillsbury Grands biscuits

1/2 C. sugar

2 tsp. ground cinnamon

1/2 C. butter, melted

1/2 C. packed brown sugar

1/2 C. raisins

1/2 C. chopped pecans

Preheat the oven to 350.

Combine sugar and cinnamon. Cut each biscuit into 4 pieces and shape into balls. Roll each ball in the cinnamon sugar. Arrange balls evenly in a well-greased tube pan, alternating with nuts and raisins. Sprinkle the remaining cinnamon sugar on top.

Mix the melted butter and brown sugar until smooth, then pour over the top. Place the tube pan on a baking sheet and bake at 350 for 40-45 minutes until golden brown and crispy on top (a toothpick should come out clean). Cool 5 minutes before inverting onto a serving platter.

Ambrosia

1 cup mandarin oranges
1 – 2 cups small marshmallows
1 cup grapes; sliced in ½
1 cup pineapple chunks
1 cup Sour cream
¼ - ½ cup coconut

Mix marshmallows, sour cream and pineapple first. Let soak a bit. Add the rest of the ingredients and refrigerate.

Recipe Very Berry Fruit Salad

From Laurie Andrysiak

Serves

Cooking time

Preheat oven to

1 pint strawberries

1 pint blueberries

1 pint raspberries

1 T. balsamic vinegar

1/4 c. sugar

Combine all ingredients and stir.

Cover plastic wrap and refrigerate 30-40 minutes

Main Dishes

Cowboy Breakfast Casserole Is The Dish Your Guests Won't Soon Forget

Need something for an easy morning meal? It doesn't get better than this cowboy breakfast casserole.

By **Kimberly Holland** Published on December 22, 2024

Active Time: 25 mins

Total Time: 1 hr 25 mins

Servings: 12

Ingredients

- Cooking spray
- 1 lb. bulk mild Italian pork sausage
- 2 small (7 oz. each) red and green bell peppers, chopped (about 2 cups)
- 1 medium (10 oz.) yellow onion, chopped (about 2 cups)
- 10 large eggs
- 1 cup whole milk
- 2 tsp. Dijon mustard
- 1 1/2 tsp. kosher salt
- 1/2 tsp. black pepper
- 3 cups frozen diced potatoes, unthawed (from 1 [32-oz.] pkg.)
- 1 (15-oz.) can black beans, drained and rinsed
- 4 oz. sharp Cheddar cheese, shredded (about 1 cup)
- 4 oz. pepper Jack cheese, shredded (about 1 cup)
- Chopped fresh chives, for serving

Directions

Step 1

Prepare oven and baking dish:

Preheat oven to 350°F. Lightly coat a 13- x 9-inch baking dish with cooking spray.

Step 2

Brown and drain sausage:

Heat a large skillet over medium-high. Add sausage and cook, stirring often to crumble, until browned, about 8 minutes. Transfer with a slotted spoon to a large paper towel-lined baking sheet, reserving drippings in skillet. Do not wipe skillet clean.

Step 3

Cook peppers and onions:

Reduce heat to medium. Add bell peppers and onion to skillet; cook, stirring often, until tender, about 10 minutes. Remove from heat and transfer to baking sheet with sausage.

Step 4

Make egg mixture:

Whisk together eggs, milk, Dijon, salt, and pepper in a large bowl until combined.

Stir in cooked sausage and vegetable mixture, potatoes, and black beans.

Fold in 3/4 cup each of the Cheddar and pepper Jack cheese.

Transfer to prepared baking dish. Sprinkle with remaining 1/4 cup each of the Cheddar and pepper Jack cheese.

Step 5

Bake breakfast casserole:

Bake in preheated oven until top is golden brown and filling is set, 45 to 50 minutes. Let stand 15 minutes before serving. Sprinkle with chives.

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SAUSAGE IN PHYLLO CUPS

1 pound pork sausage

1 ½ c. cheddar cheese, grated

1 ½ c. monteray jack cheese, grated

1 c. Hidden Valley Ranch dressing

½ c. red pepper, chopped

4 boxes phyllo cups

Fry & drain sausage. Crumble. & set aside.

Saute red pepper.

Combine all ingredients and fill phyllo cups.

Bake @ 350 degrees for 8-10 minutes, until cheese is melted.

(May freeze before baking)

French Toast Casserole Recipe

This best-loved French toast casserole is perfect for making ahead of time! It's eggy with a hint of cinnamon.

Prep Time 15 mins	Cook Time 45 mins	Refrigerate Overnight or 4 hours 4 hrs	Total Time 5 hrs
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5 from 3411 votes

Course: Breakfast Cuisine: American Servings: 8
Author: Kristyn Merkley

Ingredients

French Toast

- 1 loaf sourdough bread (or brioche, challah or French bread)
- 8 large eggs
- 2 cups milk
- ½ cup heavy cream
- 1 tablespoon vanilla extract
- ¾ cup sugar

Topping

- ½ cup all-purpose flour
- ½ cup packed light brown sugar
- 1 teaspoon ground cinnamon
- ¼ teaspoon salt
- ½ cup cold unsalted butter, cut into pieces

Instructions

1. Cut bread into 1-inch cubes and scatter evenly in a greased 9-x-13-inch baking dish.
2. In a medium bowl, mix eggs, milk, heavy cream, vanilla, and sugar together, then pour evenly over bread.
3. Cover the dish with plastic wrap and refrigerate for at least 4 hours, or overnight.
4. To make the topping, mix flour, brown sugar, cinnamon, and salt in a medium bowl. Cut butter into this mixture until crumbly. Place the topping in a small resealable plastic bag and refrigerate overnight as well.
5. When ready to bake, preheat the oven to 350 degrees F.
6. Unwrap the baking dish and sprinkle the topping evenly over the bread.
7. Bake, uncovered, for 45-60 minutes, depending on how soft you like it.

Notes

Make ahead of time. This bake can be prepared through step 4 and frozen; store the topping separately and add it once the bake is thawed. It can also be frozen after baking. Wrap the dish with plastic wrap, then aluminum foil, and store for up to 2 months in the freezer. When you are ready to eat it, thaw it overnight in the fridge. Remove all the wrapping and bake at 350°F. If it had been prebaked, bake for 20 minutes; if not, bake according to the recipe directions above. **Variations.** For a more

savory casserole, add ham and cheese, chorizo, green chilies, sausage, or crumbled bacon. o For a sweet casserole, add thinly sliced apple, orange zest, sliced apricots, sliced pineapple, blueberries, or chopped pecans.

Nutrition

Serving: 1g | Calories: 564kcal | Carbohydrates: 72g | Protein: 15g | Fat: 25g | Saturated Fat: 14g | Polyunsaturated Fat: 2g | Monounsaturated Fat: 7g | Trans Fat: 0.5g | Cholesterol: 218mg | Sodium: 599mg | Potassium: 267mg | Fiber: 2g | Sugar: 38g | Vitamin A: 910IU | Vitamin C: 0.1mg | Calcium: 158mg | Iron: 3mg

Everything Bagel Breakfast Casserole

Author: Sandra Valvassori

sandravalvassori.com

This crowd-pleasing Everything Bagel Breakfast Casserole is about to make your special-occasion breakfast or brunch a whole lot more delicious! It is best when assembled the night before allowing the bagels to soak up the egg custard. Just mix it all up and put it in the fridge overnight, then bake away in the morning.



4.50 from 2 votes

Prep Time

20 mins

Cook Time

55 mins

Total Time

1 hr 15 mins

Servings: 8 - 10

Ingredients

- 1 pound uncooked breakfast sausage (omit to make vegetarian)
- 1 tablespoon butter plus extra for greasing pan
- 1 large onion thinly sliced
- 5 ounces baby spinach
- 3 large day-old everything bagels (or 4 small) cut into 2-inch chunks
- 1 small red bell pepper finely chopped
- 3 scallions finely sliced
- 1 1/2 cups grated Gruyère, or sharp cheddar, or a mix divided
- 2 teaspoons kosher salt and freshly ground black pepper divided
- 8 large eggs
- 2 cups whole milk, or half and half, or a mix
- 2 tablespoons Dijon mustard
- 4 ounces cold cream cheese cut into small cubes

Instructions

1. Grease a 9x13-inch baking dish, or equivalent.
2. Heat a large skillet over medium heat. Add the sausage and cook until golden-brown and cooked through, about 8 to 10 minutes. Transfer to a paper towel-lined plate and don't wipe the skillet.
3. Add the butter to the skillet and once melted add the onion. Cook until slightly softened and caramelized, about 5 minutes. Add the spinach and sauté until wilted, about 2 minutes. Transfer onion-spinach mixture to a large bowl. Cut the sausage into 1-inch pieces and add to the bowl along with the bagel chunks, half of the gruyere cheese, red peppers, scallions, salt and pepper.

Taste of Home



Amish Breakfast Casserole

🕒 Total Time Prep: 15 Min. Bake: 35 Min. + Standing

Yield 12 Servings

★★★★☆

👍 Test Kitchen Approved

Made with hash browns, bacon and plenty of melted cheese, this hearty Amish breakfast casserole is a make-ahead breakfast you can prep in 15 minutes.

Ingredients

- 1 pound sliced bacon, diced
- 1 medium sweet onion, chopped
- 6 large eggs, lightly beaten
- 4 cups frozen shredded hash brown potatoes, thawed
- 2 cups shredded cheddar cheese
- 1-1/2 cups 4% cottage cheese
- 1-1/4 cups shredded Swiss cheese

Directions

- 1** Preheat oven to 350°. In a large skillet, cook bacon and onion over medium heat until bacon is crisp; drain. In a large bowl, combine remaining ingredients; stir in bacon mixture. Transfer to a greased 13x9-in. baking dish.
- 2** Bake, uncovered, until a knife inserted in the center comes out clean, 35-40 minutes. Let stand 10 minutes before cutting.

Nutrition Facts

1 serving: 273 calories, 18g fat (10g saturated fat), 153mg cholesterol, 477mg sodium, 8g carbohydrate (3g sugars, 1g fiber), 18g protein.

Sue and Jim Stewart



Homemade Breakfast Sausage Recipe

This easy-to-make homemade breakfast sausage recipe is so good that you'll never want to buy pre-made store-bought ever again.

Servings: 8
Prep Time: 30 minutes
Cook Time: 8 minutes

X3 (for 24 servings)



INGREDIENTS

- 1 pound de-boned pork shoulder or pre-ground pork
- 1 tablespoon minced fresh sage
- 1 tablespoon minced fresh thyme
- 1 ½ teaspoons crushed red pepper flakes
- 1 ½ teaspoons ground paprika
- ¼ teaspoon ground nutmeg
- 3 finely grated garlic cloves
- 1 ½ teaspoons packed light brown sugar
- 1 ½ teaspoons coarse salt
- 1 teaspoon ground black pepper
- 1 tablespoon cooking oil

INSTRUCTIONS

- 1 If you're grinding it from scratch, trim the meat of a pork shoulder away from the bone and cut it into 1-inch chunks, and place them into the freezer or refrigerator to chill for 15-20 minutes. If you have pre-ground pork, go straight to procedure number 3.
- 2 Run the cold cubed pork through the food grinder using the medium size dye into another bowl or pan.
- 3 Add the sage, thyme, red pepper flakes, paprika, freshly ground nutmeg, finely grated garlic, brown sugar, salt, and pepper to the bowl of ground pork, and mix it in until it is thoroughly combined.
- 4 Fry a small piece of the sausage and taste it to adjust any seasonings.
- 5 Form the sausage into small patties that are about 2 ½" to 3" in diameter.
- 6 Add the oil to a non-stick skillet or cast-iron skillet over medium heat and fry the sausage patties for 3 to 4 minutes per side or until browned and cooked throughout.
- 7 Immediately serve the sausage patties.

NOTES

Make-Ahead: You can make this up to 3 days ahead of time. Just keep it cool in the refrigerator and cover it until ready to cook.

How to Store: Cover and store in the refrigerator for up to 5 days. The Italian sausage will freeze well for up to 6 months, either raw or cooked. Thaw in the refrigerator for 1 day before cooking or reheating.

How to Reheat: If you have precooked the sausage, re-fry them in a medium size pan with 1 teaspoon of cooking oil over medium heat until lightly browned and cooked throughout.

You can also encase the breakfast sausage using sheep casing to make links. Follow my Italian sausage recipe for instructions on how to do it.

There can be variations in the seasonings placed into the filling, and I encourage you to find the blend you like. Try adding onion, fennel seeds, cayenne, or maple syrup.

You can use dry herbs instead. Swap out the fresh herb amount for ½ the amount of the dry version.

NUTRITION

Calories: 174kcal **Carbohydrates:** 2g **Protein:** 10g **Fat:** 14g **Saturated Fat:** 5g **Polyunsaturated Fat:** 2g
Monounsaturated Fat: 6g **Trans Fat:** 0.01g **Cholesterol:** 41mg **Sodium:** 475mg **Potassium:** 196mg **Fiber:** 1g
Sugar: 1g **Vitamin A:** 343IU **Vitamin C:** 2mg **Calcium:** 23mg **Iron:** 1mg

Author: [Chef Billy Parisi](#)

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<https://www.billyparisi.com/breakfast-sausage/>

Stuffed French Toast

Breakfast
Nick Cinelli

★★★★★

Ingredients

11 slices of bread (solid if possible).. no crust -cut into cubes

8 oz cream cheese-freeze first so easy to cut into small pieces

1 dozen eggs

2 C milk

1/3 C syrup

Cinnamon to taste

1 tsp vanilla

Directions

Place half of cut bread cubes in 9 x 13 greased pan.

Cube 8 ounces cream cheese

Put cream cheese on top of bread

Beat together one dozen eggs, 2 cups of milk, 1/3 cup syrup. Add cinnamon to taste.

Pour mixture over bread and cream cheese. Add remaining bread on top.

Cover and refrigerate overnight.

Bake at 375° for ~~45~~⁶⁰ minutes.

POTATO CRUST QUICHE WITH SPINACH, FETA AND BACON

Makes: 6 to 8 servings

2½ pounds baby Yukon gold potatoes, scrubbed
2 tablespoons, plus 2½ teaspoons kosher salt, divided
4 tablespoons extra-virgin olive oil, divided
1 small Vidalia onion, chopped (about 1 cup)
12-ounce package frozen chopped spinach, thawed, drained and squeezed dry
6-ounce package crumbled garlic and herb feta (about 1 cup)

6 slices cooked bacon, crumbled

8 large eggs, lightly whipped

½ cup heavy whipping cream

1 generous tablespoon chopped fresh dill, plus more for garnish

1 generous tablespoon chopped fresh mint, plus more for garnish

1. Heat oven to 400 degrees. Position rack in lower third of oven.

2. Combine potatoes, 2 tablespoons salt and enough cold water to cover by 1 inch in a large saucepan. Bring to a boil over high heat, undisturbed.

3. Reduce heat to medium; cook, undisturbed, until potatoes are fork-tender, about 25 to 30 minutes. Drain well and pat dry with paper towels.

4. Generously brush a 10-inch cast-iron skillet evenly with 2 tablespoons oil. Place drained potatoes in an even layer in skillet. Using a flat-bottom measuring cup, smash potatoes firmly into the bottom, then press over bottom and about 1½ inch up sides of skillet.

5. Use a spoon or small offset spatula to evenly spread potatoes, smoothing and patching any holes or thin spots as needed.

6. Brush potato crust evenly with 1 tablespoon oil and sprinkle evenly with 1 teaspoon salt. Bake potato crust until edges are golden brown and slightly crisp and center is lightly golden, 35 to 40 minutes.

7. While crust bakes, heat remaining 1 tablespoon oil in a separate medium skillet over medium. Add onions and cook, stirring frequently until very soft and tender, 5 to 7 minutes. Remove from heat and stir in spinach until evenly combined. Set aside.

8. Remove skillet from oven. Sprinkle half of the feta (about ½ cup) in an even layer over bottom of potato crust. Top evenly with spinach mixture followed by remaining half of feta.

9. Whisk together eggs, cream, dill, mint and remaining 1½ teaspoons salt in a large bowl until well combined, about 30 seconds. Pour egg mixture over filling in skillet, spreading into an even layer, if needed.

10. Carefully transfer to oven using kitchen mitts. Bake until filling is set and a paring knife inserted in center comes out clean, 20 to 25 minutes, loosely covering edges with aluminum foil to prevent overbrowning, if needed.

11. Let cool slightly on a wire rack before serving, about 20 minutes. Serve garnished with more dill and mint, if desired.

— Recipe adapted from
foodandwine.com

Desserts

Blueberry Crumb Cake

Recipe from Dorie Greenspan

Adapted by Emily Weinstein

Updated May 1, 2025

Total Time About 2 hours

Rating ★★★★★ (1,066)

It's easy to find an occasion to serve this cake — breakfast, brunch, lunch, dinner or snacktime will do. The dominant flavor here is the berries. Don't be tempted to increase the amount of walnuts in the topping — scarcity makes them even more delightful. —**Emily Weinstein**

INGREDIENTS

FOR THE CRUMBS

5 tablespoons unsalted butter,
at room temperature

¼ cup sugar

⅓ cup (packed) light brown
sugar

⅓ cup all-purpose flour

¼ teaspoon salt

½ cup chopped walnuts

½ tsp cinnamon

FOR THE CAKE

1 pint (2 cups) fresh blueberries
(preferably fresh, or frozen, not
thawed)

2 cups plus 2 teaspoons all-
purpose flour

2 teaspoons baking powder

½ teaspoon baking soda

¼ teaspoon salt

1 tsp ¼ teaspoon cinnamon

PREPARATION

Step 1

Getting ready: Center a rack in the oven and preheat the oven to 350 degrees. Butter an 8x8-inch pan (Pyrex is great for this) and put it on a lined baking sheet.

Step 2

To make the crumbs: Put all the ingredients except the nuts in a food processor and pulse just until the mixture forms clumps and curds and holds together when pressed. Scrape the topping into a bowl, stir in the nuts and press a piece of plastic against the surface. Refrigerate until needed.

(Covered well, the crumb mix can be refrigerated for about 3 days.)

Step 3

To make the cake batter: Using your fingertips, toss the blueberries and 2 teaspoons of the flour together just to coat the berries; set aside. Whisk together the remaining 2 cups flour, the baking powder, soda, salt, cinnamon and nutmeg.

Step 4

1/8 teaspoon freshly grated
nutmeg
2/3 cup sugar
Grated zest of 1/2 lemon or 1/4
orange
3/4 stick (6 tablespoons)
unsalted butter, at room
temperature
2 large eggs, at room
temperature
1 teaspoon pure vanilla extract
1/2 cup buttermilk

Working in the bowl of a stand mixer or in another large bowl, rub the sugar and zest together with your fingertips until the sugar is moist and aromatic. Add the butter and, with the paddle or whisk attachment, or with a hand mixer, beat the sugar with the butter at medium speed until light, about 3 minutes. Add the eggs one by one, beating for about 1 minute after each addition, then beat in the vanilla extract. Don't be concerned if the batter looks curdled — it will soon smooth out. Reduce the mixer speed to low and add the flour mixture and the buttermilk alternately, the flour in 3 parts, the buttermilk in 2 (begin and end with the dry ingredients). You will have a thick, creamy batter. With a rubber spatula, gently stir in the berries.

Step 5

Scrape the batter into the buttered pan and smooth the top gently with the spatula. Pull the crumb mix from the refrigerator and, working with your fingertips, break it into pieces. There's no need to try to get even pieces — these are crumbs and they're supposed to be lumpy and bumpy and every shape and size. Scatter the crumbs over the batter, pressing them down ever so slightly.

Step 6

Slide the sheet into the oven and bake 55 to 65 minutes, or until the crumbs are golden and a knife inserted into the center of the cake comes out clean. Transfer the cake to a rack and cool just until it is warm or until it reaches room temperature.

TIPS

Serving: Like all good coffee cakes, this needs nothing but coffee — or tea.

Storing: Best served the day it is made, the cake can be wrapped well and kept overnight at room temperature.

Private Notes

Leave a Private Comment on this recipe and see it here.

Coffee Cake



This sour cream coffee cake pairs beautifully with a cup of hot coffee! It's moist and tender, with the perfect amount of cinnamon flavor running throughout. Freezer-friendly.

Course	Breakfast, Dessert
Cuisine	American
Prep Time	15 minutes
Cook Time	55 minutes
Rest Time	30 minutes
Total Time	1 hour 40 minutes
Servings	9 servings
Calories	623kcal
Author	<u>John Kanell</u>

Equipment

- 8" square baking pan
- Mixing Bowls
- Electric hand mixer or stand mixer

Ingredients

For the Cinnamon Filling:

- $\frac{2}{3}$ cup packed light brown sugar (147g)
- $\frac{1}{4}$ cup all-purpose flour (30g)
- 2 teaspoons ground cinnamon

For the Streusel Topping:

- $\frac{3}{4}$ cup all-purpose flour (90g)
- $\frac{1}{2}$ cup packed light brown sugar (110g)
- 2 teaspoons ground cinnamon
- $\frac{1}{4}$ teaspoon salt
- 6 tablespoons cold unsalted butter diced (85g)

For the Cake:

- $1\frac{3}{4}$ cups all-purpose flour (210g)
- 2 teaspoons baking powder
- $\frac{3}{4}$ teaspoon salt
- 10 tablespoons unsalted butter softened (142g)
- $\frac{3}{4}$ cup granulated sugar (150g)
- $\frac{1}{4}$ cup packed light brown sugar (55g)
- 2 large eggs room temperature
- $\frac{2}{3}$ cup sour cream room temperature (160g)
- 2 teaspoons vanilla extract

For the Vanilla Glaze: (optional)

- 1 cup powdered sugar (120g)
- 2 tablespoons whole milk
- ½ teaspoon vanilla extract

Instructions**For the Cinnamon Filling:**

1. In a small bowl whisk together the brown sugar, flour, and cinnamon. Set aside.

For the Streusel Topping:

1. In a medium bowl, whisk together the flour, brown sugar, cinnamon, and salt. Add the diced butter. Use your clean fingers or the tines of a fork to press and crumble the butter into the dry mixture until the mixture is crumbly and resembles wet sand. For larger crumbles, squeeze a handful of the mixture together and break apart into large pieces. Set aside.

For the Cake:

1. Preheat the oven to 350°F. Lightly grease 8x8-inch square baking pan and line with parchment paper.
2. In a medium bowl, whisk together the flour, baking powder, and salt.
3. In a large mixing bowl or the bowl of a stand mixer fitted with the paddle attachment, beat the butter and both sugars on medium speed until light and fluffy, about 3 minutes. Add the eggs one at a time, beating well between each addition. Scrape the bowl down then add the sour cream and vanilla and mix on low speed until combined. Scrape down the bowl.
4. Add the dry mixture to the wet mixture and beat on low speed until just until combined, then use a spatula to scrape the bowl down and mix any stray bits in.
5. Spread half the of cake batter into the prepared pan and smooth out. Sprinkle the Cinnamon Filling on top. Dollop the remaining batter over the cinnamon filling, then spread it out into an evenly layer by moving from the center to the edges. Sprinkle the streusel over the top, starting at the edges, and working in towards the center. (This helps keep make sure there's enough topping on the edges to keep the cake from rising unevenly.
6. Bake for 55 minutes or until a toothpick inserted in the center comes out clean. Allow the cake to cool in the pan for 30 minutes before serving.

For the Glaze:

1. If making the glaze, whisk together the powdered sugar, milk, and vanilla in a small bowl until smooth. Drizzle over the coffee cake before or after slicing.

Notes

- **Ingredient temperature matters for the best coffee cake!** For the streusel topping, you need cold butter so you can form crumbles. For the cake batter, you need room temperature butter to whip up nice and fluffy, and room temp eggs and sour cream so they incorporate better into the butter.

- **Be aware of the consistency of the cake batter.** The batter may look thicker than you expect, and that's normal! A thin batter will cause the cinnamon-sugar filling and streusel topping to sink into the batter and likely end up on the bottom of the pan.
- **Line the baking dish with parchment paper.** This makes removing the cake from the pan a breeze!
- **Use my trick to spread the remaining batter over the cinnamon filling:** This can be a little tricky. Spreading the batter from the center towards the edges and then making sure the batter touches the parchment paper is the easiest way. Try to avoid back-and-forth motions, as it can cause the batter to peel up and the cinnamon-sugar filling to get mixed into the batter. The cake will still bake up just fine if that happens; it will just have a less defined center stripe of filling.
- **To help the cake rise more evenly:** Because the streusel topping weighs the batter down a bit on top, it can rise unevenly or be enveloped by the rising batter if it isn't sprinkled evenly. This tends to happen more on the edges since the batter rises there first during baking. I recommend starting along the edges when sprinkling on the topping to ensure there is enough crumb topping to cover them.

Nutrition

Calories: 623kcal | Carbohydrates: 95g | Protein: 6g | Fat: 25g | Saturated Fat: 15g | Polyunsaturated Fat: 1g | Monounsaturated Fat: 6g | Trans Fat: 1g | Cholesterol: 105mg | Sodium: 389mg | Potassium: 141mg | Fiber: 2g | Sugar: 64g | Vitamin A: 796IU | Vitamin C: 0.2mg | Calcium: 130mg | Iron: 2mg

Thank You! <https://preppykitchen.com/coffee-cake/>

Harpoon Nammah's Coconut Muffins

350° oven
18 minutes
12-18 muffins

1 C. Sugar
4 T. butter
2 eggs
2/3 C. Coconut
1/4 tsp. coconut ext.
1 tsp. baking powder
1/4 tsp. salt
1 1/2 C. Flour
1/2 C. milk

Cream butter and sugar.
Then add eggs one at a time.
Add remaining ingredients.
Divide into muffin cups

Bakery Style Chocolate Chip Muffins

Christina Marsigliese

Fluffy, tall bakery-style Chocolate Chip Muffins with a crunchy golden muffin top and soft fluffy insides loaded with dark chocolate chips!

★★★★★ 5 from 46 votes



SERVINGS

12 muffins

INGREDIENTS

- 2 cups (284g) all purpose flour
- 2 teaspoon baking powder
- ½ teaspoon baking soda
- 1 cup (200g) granulated sugar
- ½ teaspoon salt
- 1 ¼ cups (230g) mini dark chocolate chips,* plus extra for topping
- 2 large eggs at room temperature
- ½ cup (120ml) full fat sour cream, at room temperature
- 2 teaspoon (10ml) pure vanilla extract
- ¼ cup (60ml) sunflower oil
- ¼ cup (56g) unsalted butter, melted
- ¾ cup (180ml) whole milk, at room temperature
- 2 tablespoon coarse or raw sugar for sprinkling

***NOTE: if you use regular chocolate chips instead of mini chips, they may sink to the bottom of the batter during baking. In this case I suggest reserving 1 tablespoon of the flour mixture and coat the chocolate chips in this flour before folding into the batter at the end. These are my favorite semisweet chocolate chips.**

INSTRUCTIONS

1. Sift flour, baking powder and baking soda into a large bowl. Add sugar and salt and whisk to blend well.
2. Combine eggs, sour cream, vanilla, oil, melted butter and milk in a medium bowl and whisk until completely smooth.
3. Pour the wet ingredients into the bowl with dry ingredients and gently whisk to combine. Stop right when the batter is fully combined and be careful not to over mix. Gently fold in mini chocolate chips.
4. Cover the bowl and set aside to rest for 30 minutes while the oven preheats.
5. Preheat the oven to 400°F for wide muffin tops or 425°F for tall peaked muffin tops. Line a standard 12-cup muffin pan with paper liners.
6. Use a 2 oz scoop or large spoon to divide the batter evenly among lined muffin cups, filling them right to the top. Top each muffin with a few extra mini dark chocolate chips and a generous sprinkle of coarse sugar if desired. Don't be shy with those chocolate chips because they will spread out as the muffins rise in the oven.
7. For wide muffin tops, bake at 400°F for 5 minutes. Then, with the oven door still closed, reduce the oven temperature to 375°F and bake for another 13-15 minutes until a skewer inserted into the center comes out clean despite any melted chocolate chips. If you prefer tall peaked muffin tops that crack in the middle, bake at 425°F for 5 minutes. Then, with the oven door still closed, reduce the oven temperature to 350°F and bake for another 15 minutes. Let muffins cool for 5 minutes in the pan and then transfer muffins to a cooling rack. They're best served warm!



Zippy Limoncello Ricotta Popover Muffins

There's something magical about the aroma of freshly baked muffins wafting through the kitchen, reminding us of cozy family gatherings and sunny brunches. These Zippy Limoncello Ricotta Popover Muffins are a delightful twist that will brighten your day!

Ingredients:

- 1 cup ricotta cheese
- 1/2 cup milk
- 1/4 cup limoncello liqueur
- 2 large eggs
- 1 cup all-purpose flour
- 1/2 cup granulated sugar
- 1 tablespoon baking powder
- 1/2 teaspoon salt
- Zest of 1 lemon
- Powdered sugar for dusting (optional)

Instructions:

1. Preheat your oven to 375°F (190°C) and grease a muffin tin with cooking spray or butter.
2. In a large bowl, whisk together the ricotta cheese, milk, limoncello, and eggs until smooth and well combined.
3. In another bowl, mix the flour, sugar, baking powder, salt, and lemon zest.
4. Gradually add the dry ingredients to the wet mixture, stirring gently until just combined. Be careful not to overmix!
5. Spoon the batter into the prepared muffin tin, filling each cup about 2/3 full.
6. Bake for 20-25 minutes, or until the muffins are puffed and golden brown on top.
7. Let them cool for a few minutes in the tin before transferring to a wire rack.
8. Dust with powdered sugar if desired, and enjoy these delightful muffins warm or at room temperature!