

**Mr. Food**<sup>®</sup>  
TEST KITCHEN

# Easy-Breezy Brunch

**26 Easy Brunch Recipes for Any Occasion**



**A Free eCookbook from the Mr. Food Test Kitchen**

**"OOH IT'S SO GOOD!!"<sup>®</sup>**



## **Easy-Breezy Brunch: 26 Easy Brunch Recipes for Any Occasion**

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Dear Friend,

The weekend has arrived once again, and there's simply nothing you'd like more than to snuggle in bed with your favorite book and a heaping plate of delicious food. Whether you want to show a loved one how much you care or you're simply looking for an unforgettable breakfast, we guarantee you'll be coming back to this collection of brunch recipes again and again!

Get your morning off to a wonderful start with the smoky flavor of our favorite [Bacon Lover's Deviled Eggs](#) (page 1). Follow that up with a standby classic your whole family is sure to gobble up like our flaky, buttery [Old-Fashioned Buttermilk Biscuits](#) (page 3).

We know you're waiting to dive into the main course! Go on a weekend getaway in your own home with our [Bed and Breakfast Blueberry Pancakes](#) (page 5). Drizzle them with your favorite brand of maple syrup for a brunch you won't soon forget! If you're looking to feed a crowd this weekend, you can't go wrong with a breakfast casserole! And what better to win them over than with our [French Toast Loaf](#) (page 9).

We've also got some refreshing recipes to wake you right up, like our [Country Fruit Stand Salad](#) (page 13) and [Sunny Mimosas](#) (page 19). With a combo like that, who needs to go to a pricey restaurant? Finish it all off with a [Chocolate Chip Scone](#) (page 23), and you'll be smiling for the rest of the day and then some.

Breakfast is the most important meal of the day, and we're here to help you make the most of it! Start the coffee pot now and get ready for these "Quick & Easy" recipes full of our signature...

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*Mr. Food*  
and the Test Kitchen



P.S. Enjoy this eCookbook packed with 26 easy brunch recipes, perfect for small groups or big crowds. Remember, the Easy-Breezy Brunch eCookbook is available FREE, with many others also available on [www.MrFood.com](http://www.MrFood.com). Go on, tell your friends to visit [MrFood.com](http://MrFood.com), so they too can get their very own FREE copies!

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# Bacon Lover's Deviled Eggs

Here's a way to combine two all-time favorites into one delicious treat. Try our Bacon Lover's Deviled Eggs for that winning combo.

## Ingredients

6 hard-boiled eggs, peeled and cut in half lengthwise  
1/4 cup mayonnaise  
2 tablespoons shredded Cheddar cheese  
1 tablespoon bacon bits, plus some extra for garnish  
1 scallion, thinly sliced, with a few pieces reserved for garnish

**Serves:** 6      **Preparation Time:** 10 minutes



## Directions

1. In a small bowl, combine egg yolks, mayonnaise, Cheddar cheese, bacon bits, and scallions; mix well.
2. Fill egg white halves with yolk mixture and place on a platter. Garnish with a few bacon bits and scallions. Cover with plastic wrap and refrigerate until ready to serve.



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# Sausage and Cheese Tartlets

These cheese tarts may be bite-sized, but they pack a spicy wallop, thanks to the sausage, olives, and dressing!

**Ingredients**      **Makes:** 6 dozen      **Cooking Time:** 8 minutes      **Preparation Time:** 15 minutes

1 pound mild ground pork sausage  
1-1/4 cups (5 ounces) shredded Monterey Jack cheese  
1-1/4 cups (5 ounces) shredded sharp Cheddar cheese  
1 (8-ounce) bottle Ranch-style dressing  
1 (4-1/2-ounce) can chopped ripe olives, drained  
1 teaspoon ground red pepper  
5 (2.1-ounce) packages frozen mini phyllo tart shells, thawed in refrigerator

## Directions

1. Preheat oven to 350 degrees F.
2. Cook sausage in large skillet, stirring until it crumbles and is no longer pink; drain.
3. Combine sausage, cheeses, and next 3 ingredients in large bowl. Fill each shell with a heaping teaspoon of sausage mixture, and place on ungreased baking sheets. Bake 8 to 10 minutes or until cheeses melt. Serve warm.



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# Old-Fashioned Buttermilk Biscuits

Incredibly light and fluffy, Old Fashioned Buttermilk Biscuits will simply melt in your mouth, just like Grandma's biscuits always did!

## Ingredients

**Makes:** 2 dozen

**Cooking Time:** 10 minutes

**Preparation Time:** 5 minutes

4 cups self-rising flour, plus more for rolling out

1 tablespoon baking powder

1 tablespoon sugar

3/4 cup vegetable shortening

2 cups buttermilk



## Directions

1. Preheat oven to 400 degrees F. Coat a large baking sheet with cooking spray.
2. In a large bowl, combine flour, baking powder, and sugar; mix well. Using a fork or pastry cutter, cut shortening into flour mixture until crumbly. Add buttermilk and stir just until a soft dough forms.
3. Lightly flour a flat surface; using a rolling pin, roll out dough to 1-inch thickness. Using a 3-inch biscuit or cookie cutter, cut into round biscuits and place on prepared baking sheet.
4. Bake 10 to 12 minutes, or until light golden. Serve warm, or remove to a wire rack to cool completely.



## Notes:

Serve these with a little butter for the perfect addition to breakfast...or any meal, for that matter!

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# Crab Puffs

Creamy crabmeat piled high on an English muffin and broiled...now that's brunch at its finest. It's so fancy-sounding, but when you see how easy it is, you'll fall for it hook, line, and sinker.

## Ingredients

Serves: 8

Cooking Time: 15 minutes

- 4 English muffins, split
- 2 (6-ounce) cans crabmeat, drained and flaked
- 1 (8-ounce) package cream cheese, softened
- 1/4 cup mayonnaise
- 1 teaspoon spicy brown mustard
- 4 scallions, thinly sliced
- 1/8 teaspoon black pepper

## Directions

1. Preheat broiler. Place muffin halves on a baking sheet and lightly toast under broiler.
2. In a medium bowl, combine remaining ingredients; mix well and spread evenly over muffin halves.
3. Broil 4 to 5 minutes, or until slightly puffed and golden. Serve immediately.



## Notes:

The same crab mixture can be used on crackers and baked to create bite-sized crab puff hors d'oeuvres.

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# Bed and Breakfast Blueberry Pancakes

Sunday mornings are made for reading the newspaper and for lazy breakfasts that make us feel special. This one, inspired by many of our country's coziest bed and breakfasts, is sure to be a rise-and-shine favorite!

## Ingredients

3 eggs, well beaten  
2 cups milk  
3 tablespoons vegetable oil  
3 cups all-purpose flour  
3 teaspoons baking powder  
1/2 teaspoon salt  
2 tablespoons sugar  
1 cup fresh or frozen blueberries

**Makes:** 15    **Preparation Time:** 10 minutes



## Directions

1. In a medium bowl, combine eggs, milk, and oil.
2. In a large bowl, combine remaining ingredients except blueberries; add egg mixture and mix thoroughly with a wooden spoon until smooth. Gently stir in blueberries.
3. For each pancake, pour 1/3 cup batter onto a sprayed, hot skillet or griddle. When bubbles form and edges begin to brown, flip pancakes and brown on other side. Serve immediately.



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# Strawberry and Cream Rollups

Why not prepare these for the oven, wrap 'em, and refrigerate 'em a day ahead? Then when morning comes, you can just crawl out of bed and pop 'em in the oven. They'll be ready in minutes!

**Ingredients**      **Serves:** 8      **Preparation Time:** 10 minutes      **Cooking Time:** 12 minutes

1/4 cup strawberry preserves (see Note)  
2 ounces cream cheese, softened  
1 (8-ounce) package refrigerated crescent rolls  
1 teaspoon confectioners' sugar

## Directions

1. Preheat oven to 375 degrees F.
2. In a small bowl, combine strawberry preserves and cream cheese; mix well.
3. Unroll crescent rolls and separate into eight triangles. Spread strawberry mixture evenly over each triangle. Roll each triangle from wide end to point and place seam side down on an ungreased baking sheet; curve into crescents.
4. Bake 12 to 15 minutes, or until golden. Allow to cool slightly then sprinkle with confectioners' sugar and serve warm.



## Notes:

Make sure to use preserves rather than jam or jelly 'cause it's chunkier and won't become too liquid.

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# Morning Pizza

There are different kinds of pizzas available at our supermarkets and take-out restaurants. Here's another variation: breakfast pizza. It's covered with fluffy scrambled eggs and crispy bacon and smothered in melted cheese. Slice and go!

## Ingredients

1 tablespoon butter  
6 eggs, beaten  
1 (12-inch) prepared pizza shell  
1/3 cup real bacon bits (see Note)  
3 (2-1/4-ounce) slices American cheese, cut into 1/2-inch strips

Serves: 6

Cooking Time: 22 minutes



## Directions

1. Preheat oven to 450 degrees F. In a large skillet, melt butter over medium-low heat. Add eggs and scramble until firm.
2. Place pizza shell on a pizza pan, spoon scrambled eggs over the top and sprinkle with bacon bits.
3. Place strips of cheese over bacon and bake 7 to 8 minutes, or until crust is crisp and brown. Slice and serve.



## Notes:

Substitute any of your favorite pizza toppings, from canned mushrooms and olives to pepperoni, for the bacon bits.

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# Ham and Cheese Quiche

Ham and cheese are a perfect combination. So, they're naturals sandwiched into a pie shell to become a gangbuster quiche.

**Ingredients**      **Serves:** 6      **Preparation Time:** 19 minutes      **Cooking Time:** 30 minutes

1 (4-ounce) cup shredded Swiss cheese  
1 9-inch frozen pie shell, thawed  
1-1/2 cups cooked ham chunks  
1 (4-ounce) cup shredded Cheddar cheese  
2 eggs, beaten  
1/2 pint heavy cream

## Directions

1. Preheat oven to 350 degrees F. Place Swiss cheese in the pie shell; top it with ham, then Cheddar cheese.
2. In a small bowl, combine eggs and heavy cream and pour evenly over top.
3. Bake 30 to 35 minutes or until center is set. Cool 10 minutes before serving.



## Notes:

Swiss and Cheddar cheeses are traditional for quiche, but you could certainly use a combination of whatever kinds you've got left over. You could start a tradition of having a different flavor combination every time you make it!

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# French Toast Loaf

Forget having to make just a few pieces of French toast at a time. With French Toast Loaf, you just mix, bake and, when it comes out of the oven, all it needs is a drizzle of warmed syrup and everybody gets to eat together!

## Ingredients

Serves: 4

Cooking Time: 1 hour 15 minutes

1 cup (1/2 pint) half-and-half  
4 eggs  
2 tablespoons sugar  
1 teaspoon vanilla extract  
1 teaspoon ground cinnamon  
1/8 teaspoon ground nutmeg  
4 cups bread cubes (see Tips)



## Directions

1. Preheat oven to 350 degrees F. Coat a 9- by 5- inch loaf pan with cooking spray.
2. In a large bowl, combine all ingredients except bread cubes; mix well. Stir in bread cubes and allow to sit for 10 minutes, or until all the liquid has been absorbed.
3. Spoon mixture into loaf pan and bake 55 to 60 minutes, or until golden. Remove loaf from pan, slice, and serve.



## Notes:

You can make this with any type of leftover bread and, for a colorful loaf, you might even want to use a mixture of light and dark varieties. I like to top each slice with a sprinkle of confectioners' sugar and serve with maple syrup and cut fresh fruit.

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# Zippy Artichoke Oven Omelet

Who says breakfast can't have a little kick? Our Zippy Artichoke Oven Omelet is the perfect way to get energized and ready for a busy day!

**Ingredients**      **Serves:** 4      **Preparation Time:** 10 minutes      **Cooking Time:** 35 minutes

3/4 cup medium or hot salsa  
1 (14-ounce) can artichoke hearts, drained and chopped  
1 cup (4 ounces) shredded Monterey Jack cheese  
1 cup (4 ounces) shredded sharp Cheddar cheese  
1/4 cup grated Parmesan cheese  
6 large eggs  
1 (8-ounce) container sour cream

## Directions

1. Preheat oven to 350 degrees F. Spread salsa in a greased 10-inch quiche dish (see Note). Arrange chopped artichoke hearts over salsa; sprinkle with cheeses.
2. Process eggs in a blender until smooth. Add sour cream, and process until smooth, stopping once to scrape down sides. Pour egg mixture over cheeses.
3. Bake, uncovered, 35 minutes or until omelet is set. Let stand 5 minutes before serving. Cut into wedges to serve.



## Notes:

No worries if you don't have a quiche dish. Simply substitute a 10-inch pie plate.

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# Brunch Burritos

When our Test Kitchen first made these Brunch Burritos, the raves of "Incredible!" and "Awesome!" were just the beginning. How would you describe them?

## Ingredients

10 eggs  
1/2 cup milk  
1/2 teaspoon salt  
1/4 teaspoon black pepper  
2 tablespoons butter or margarine, divided  
1 onion, chopped (about 1 cup)  
1 green or red bell pepper, chopped (about 1 cup)  
10 (7-inch) flour tortillas  
2 cups medium salsa  
1-1/2 cups (6 ounces) shredded Colby-Jack cheese

Serves: 10    Cooking Time: 40 minutes



## Directions

1. Preheat oven to 350 degrees F. Coat a 9- by 13-inch baking dish with cooking spray.
2. In a large bowl, beat eggs, milk, salt, and black pepper until well combined; set aside.
3. In a large skillet, melt 1 tablespoon butter over medium heat. Add onions and bell peppers, and saute 6 to 8 minutes, until softened. Reduce heat to medium-low; add remaining 1 tablespoon butter then the egg mixture. Cook eggs until scrambled but still moist.
4. Evenly spoon eggs into center of each tortilla and top each with 1 tablespoon salsa. Roll up each tortilla and place in prepared baking dish.
5. Spoon 2 to 3 tablespoons salsa on top of each tortilla roll. Sprinkle cheese evenly over top then cover with aluminum foil (with cooking spray coating the side going directly over the food).
6. Bake 25 minutes, or until cheese is melted and bubbly, and burritos are warmed through.



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# Egg and Cheese Biscuit Bake

You aren't gonna want to save this recipe for company. It's just so easy to mix it, bake it, and have a special breakfast on the table in no time. Why not try it this weekend? Treat your family like company!

## Ingredients

Serves: 8

Cooking Time: 45 minutes

- 1 (17.3-ounce) package refrigerator buttermilk biscuits (8 biscuits)
- 10 eggs
- 1/4 cup milk
- 1 tablespoon dried chives
- 1/2 teaspoon salt
- 1/4 teaspoon black pepper
- 1-1/4 cups (5 ounces) shredded Cheddar cheese, divided

## Directions

1. Preheat oven to 375 degrees F. Coat a 2-1/2-quart casserole dish with cooking spray.
2. Slice each biscuit into 6 pieces.
3. In a large bowl, whisk together eggs, milk, chives, salt, and pepper until well mixed. Stir 3/4 cup of cheese into egg mixture. Add biscuit pieces and toss to coat evenly. Pour the biscuit mixture into prepared casserole dish.
4. Bake 45 minutes or until center is set. Add remaining Cheddar cheese to the top and continue to bake just until melted.



## Notes:

This is best served right from the oven.

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# Country Fruit Stand Salad

Country Fruit Stand Salad gets its sparkling taste from a marinade of a combo of ginger ale, orange juice and honey. This unbeatable trio of flavors turns an ordinary fruit salad recipe into something special.

## Ingredients

1 medium to large cantaloupe, cut in half, seeds and rind removed

1 medium to large honeydew melon, cut in half, seeds and rind removed

1 medium to large pineapple, top removed, sliced into quarters, rind and core removed

1 quart strawberries, washed and hulled (tops removed)

3/4 cup ginger ale

1/2 cup orange juice

2 tablespoons honey

1/2 cup granola

**Serves:** 10    **Preparation Time:** 35 minutes



## Directions

1. Cut cantaloupe, honeydew, and pineapple into bite-sized pieces; place in a large bowl.
2. Cut strawberries in half (or in quarters, if they're large); add to other fruit.
3. In a small bowl, combine ginger ale, orange juice, and honey; mix well. Add to fruit; mix well.
4. Allow fruit to "marry" for 15 to 20 minutes before serving. Serve immediately, or cover and chill until ready to use.
5. Just before serving, sprinkle each serving with a bit of granola.



## Notes:

The number of servings this makes will depend upon the size of the fruit you use.

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# Quiche Lorraine Salad

When the mercury is rising and we're looking for a cool lunchtime option, Quiche Lorraine Salad is a twist on a French classic that's just what we need.

## Ingredients

**Serves:** 6    **Preparation Time:** 5 minutes

- 1 (10-ounce) package fresh spinach, trimmed and torn into bite-sized pieces
- 2 cups (8 ounces) shredded Swiss cheese
- 1 (3-ounce) container real bacon bits
- 3/4 cup Caesar salad dressing

## Directions

1. In a large bowl, combine all ingredients; toss until mixed and spinach is well coated. Serve immediately.



## Notes:

Top with herb-flavored croutons just before serving.

# Cheesy Grits

This recipe for classic down-home cheese grits is chock-full of sharp Cheddar cheese. Cheesy Grits fit any meal of the day 'cause they go with everything and always satisfy!

## Ingredients

3-1/2 cups water  
1 cup white or yellow grits  
1 cup shredded sharp Cheddar cheese  
4 tablespoons butter  
1/4 cup milk  
1/2 teaspoon salt  
1/4 teaspoon black pepper  
1/8 teaspoon ground red pepper

Serves: 6

Cooking Time: 20 minutes



## Directions

1. In a large saucepan, bring water to a boil over high heat. Add grits and cook 5 to 7 minutes, stirring occasionally until mixture is thick.
2. Remove from heat and add cheese and butter; stir until melted.
3. Add remaining ingredients and stir until well combined. Serve immediately or place in a sprayed muffin tin and chill. Just before serving, heat in a preheated 350 degree F oven for 15 to 20 minutes.



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# Hash Brown Bake

Sure, we could serve the same old hash browns, but why would we when we can make our Sunday brunch extra-special...with no extra fuss?!

## Ingredients

Serves: 9

Cooking Time: 55 minutes

3/4 cup butter, melted and divided  
1 garlic clove, minced  
1 tablespoon dry mustard  
1 (32-ounce) package hash brown potatoes, thawed  
1 (14-ounce) can artichoke hearts, drained and chopped  
1/4 cup grated Parmesan cheese  
1 teaspoon dried basil  
1 teaspoon salt  
1/4 teaspoon black pepper  
1/2 cup plain breadcrumbs

## Directions

1. Preheat oven to 375 degrees F. Coat a 9- x 13-inch baking dish with cooking spray.
2. In a large bowl, combine 1/2 cup melted butter, garlic, and mustard; mix well. Add hash brown potatoes and toss. Add artichoke hearts, Parmesan cheese, basil, salt, and pepper; mix well. Spoon into prepared baking dish.
3. In a small bowl, combine the bread crumbs and the remaining 1/4 cup melted butter; mix well. Sprinkle over the potato mixture and bake 55 to 60 minutes, or until heated through and topping is golden.



## Notes:

If we have leftovers, we can cover, wrap, and refrigerate 'em for serving as a dinner go-along during the week.

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# Frozen Banana Latte

What's the scoop on this frosty java specialty drink? You can make your own frozen banana lattes for half the price of the coffeehouses!

## Ingredients

1-1/2 cups strong black coffee  
3/4 cup half & half or milk  
2 frozen bananas, cut in half (see Tip)  
2 tablespoons chocolate syrup  
1/4 cup sugar  
1/2 cup ice cubes

Serves: 4    Preparation Time: 5 minutes



## Directions

1. In a blender jar, combine all ingredients and blend until frothy.
2. Pour into glasses and serve immediately.



## Notes:

Bananas too ripe to eat? No need to throw them out! Just freeze them to use in this recipe, a fruit smoothie, or for banana bread.

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# Peach Yogurt Refresher

This shake-like beverage is a healthy and tasty way to start your day. Fresh mango slices are a refreshing substitute for fresh peaches-use equal amounts.

## Ingredients

**Makes:** 4-1/2 cups

**Preparation Time:** 5 minutes

3 cups plain yogurt

1 cup sliced fresh peaches

1/2 cup water

6 tablespoons sugar

## Directions

1. Process all ingredients in a blender until smooth, stopping occasionally to scrape down sides. Serve over ice.



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# Sunny Mimosas

No brunch would be complete without the Mimosa, everyone's favorite rise 'n' shine cocktail. The fizz of the champagne and the sunshine of the OJ are the ultimate beverage team.

## Ingredients

2 quarts orange juice, chilled  
1 (750-ml) bottle champagne or sparkling wine, chilled (see Note)  
1 orange, thinly sliced

Serves: 8      Preparation Time: 5 minutes



## Directions

1. In a large pitcher, combine orange juice and champagne. Immediately pour into champagne or wine glasses.
2. Garnish each serving with an orange slice or a strawberry.



## Notes:

For a nonalcoholic version of this brunch favorite, mix the orange juice with ginger ale or sparkling cider instead of champagne.

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# Rise 'n' Shine Bloody Mary

Serve up Bloody Mary's in no time without having to go "old-school" by digging out the bitters and hot sauce. Our shortcut version of a Rise 'n' Shine Bloody Mary eye-opener can be as fast as 1-2-3.

## Ingredients

Serves: 6

Preparation Time: 5 minutes

6 cups Bloody Mary mix  
3/4 cup vodka or tequila  
2 tablespoons fresh lemon juice  
1/4 teaspoon black pepper

## Directions

1. In a large pitcher, combine all ingredients; mix well. Serve over ice.



## Notes:

For a spicier Bloody Mary, add some prepared white horseradish and/or hot pepper sauce. And don't forget to add a rib of celery to each glass for stirring.

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# Tutti Fruity Tarts

Tickle the fancy of fruit fans everywhere with a taste of these tangy tarts.

## Ingredients

2 (8-ounce) packages cream cheese, softened  
4 tablespoons orange marmalade  
2/3 cup sugar  
12 single-serving graham cracker tart shells  
1 (21-ounce) can peach pie filling or topping (see Note)

Serves: 12    Chilling Time: 2 hrs



## Directions

1. In a medium-sized bowl, with an electric beater on medium speed, beat cream cheese, marmalade, and sugar 2 minutes, until well combined.
2. Spoon mixture evenly into tart shells, then top with equal amounts of blueberry pie filling. Loosely cover and chill at least 2 hours before serving.



## Notes:

Top these with either peach or your favorite flavor of fruit topping, like blueberry, cherry, strawberry, or apple. You can even use a few flavors and top a few tarts with each flavor for a colorful assortment!

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# Orange Almond Coffee Cake

Store-bought biscuit mix is our secret shortcut ingredient that makes this Orange Almond Coffee Cake come together in a snap. Forget plain old coffee cake — your gang'll love this novel twist!

## Ingredients

Serves: 8

Cooking Time: 20 minutes

2 cups biscuit mix  
2/3 cup orange juice  
1/4 cup sugar  
2 tablespoons butter, melted  
1 large egg, lightly beaten  
1/4 cup sliced almonds  
1 tablespoon sugar  
2 tablespoons orange juice

## Directions

1. Preheat oven to 400 degrees F.
2. Combine first 5 ingredients. Spread batter in a lightly greased 9-inch round cake pan; sprinkle evenly with almonds.
3. Bake 15 minutes or until a wooden toothpick inserted in center comes out clean.
4. Sprinkle cake with 1 tablespoon sugar, and drizzle with 2 tablespoons orange juice; bake an additional 5 minutes. Cut into wedges, and serve warm.



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# Chocolate Chip Scones

Chocolate Chip Scones are dense and flavorful, so what's not to love! These are so delicious you'll want to eat the whole bunch!

## Ingredients

2-1/2 cups all-purpose flour  
2 teaspoons baking powder  
1/2 teaspoon salt  
1/2 cup sugar  
1/3 cup butter  
1-1/4 cups whipping cream, divided  
1 cup (6 ounces) semisweet chocolate chips

**Makes:** 8 scones

**Cooking Time:** 25 minutes



## Directions

1. Preheat oven to 400 degrees F. Combine first 4 ingredients; cut in butter with pastry blender or 2 knives until crumbly.
2. Reserve 1 tablespoon cream; add remaining cream and chocolate chips to dry ingredients, stirring just until dry ingredients are moistened.
3. Turn dough out onto a lightly floured surface; knead 5 or 6 times. Shape into an 8-inch circle on a lightly greased baking sheet. Cut circle into 8 wedges (do not separate). Prick wedges with a fork 3 or 4 times, and brush with reserved 1 tablespoon whipping cream.
4. Bake 25 minutes or until lightly browned. Serve warm with whipped cream, if desired.



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# Lemon Poppy Seed Mini Muffins

You know those foods that just seem to disappear? These Lemon Poppy Seed Mini Muffins are one of 'em! These little guys fly off the plate when we make them in the Mr. Food test kitchen and we suspect that they'll perform that same flying act in your kitchen, too!

## Ingredients

**Makes:** 12    **Cooking Time:** 20 minutes

1-2/3 cups all-purpose flour  
1 teaspoon baking soda  
1/4 teaspoon salt  
3/4 cup sugar  
2 teaspoons poppy seeds  
1 large egg, lightly beaten  
3/4 cup milk  
1 teaspoon grated lemon rind  
3 tablespoons fresh lemon juice  
3 tablespoons butter, melted  
1/3 cup frozen lemonade concentrate, thawed and undiluted  
1 tablespoon powdered sugar

## Directions

1. Preheat oven to 350 degrees F. Combine first 5 ingredients in a large bowl; make a well in center of mixture.
2. Combine egg and next 4 ingredients; add to dry ingredients, stirring just until moistened. Spoon batter into muffin pans, filling two-thirds full.
3. Bake 18 minutes. Remove from pans immediately, and let cool on wire racks.
4. Combine lemonade concentrate and powdered sugar. Spoon over warm cakes.



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# Open Face Strawberry Cheese Danish

Ever made danish from scratch? It's a pretty long process, so we created this easy open-faced version using buttermilk biscuits, cream cheese, and jam. Now we can enjoy danish straight from the oven, without spending hours in the kitchen.

## Ingredients

1 (17.3-ounce) package buttermilk biscuits (8 biscuits)  
4 ounces cream cheese, softened  
1 egg  
2 tablespoons sugar  
1/4 cup strawberry preserves

**Makes:** 16    **Cooking Time:** 20 minutes



## Directions

1. Preheat oven to 375 degrees F. Coat 16 muffin cups with cooking spray.
2. Separate each biscuit into two halves by gently pulling apart. Place each biscuit half in a muffin cup and press against the bottom and sides to form a crust.
3. In a medium bowl, beat cream cheese, egg, and sugar until smooth. Spoon into crusts and top evenly with preserves.
4. Bake 10 to 12 minutes, or until edges are golden. Allow to cool slightly then serve warm.



## Notes:

For a nutty cheese danish, replace the strawberry preserves with 1/4 cup chopped walnuts or pecans.

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# Quick Doughnuts and Doughnut Holes

We really don't fry much anymore, but these bakery-style doughnuts are worth it! Your family will love you for 'em!

**Ingredients**      **Makes:** 10 doughnuts and 10 doughnut holes      **Preparation Time:** 10 minutes

1 (11-ounce) can refrigerated buttermilk biscuits

1 quart vegetable oil

1 cup sugar

1 tablespoon ground cinnamon

Chocolate Glaze (optional, see Note)

## Directions

1. Separate biscuits, and place on a flat surface. Cut a hole from center of each biscuit with an apple corer, reserving dough balls.
2. Pour oil into a Dutch oven; heat to 350 degrees F. Fry doughnuts, in batches, 30 seconds on each side or until golden. Repeat procedure with dough balls. Remove with a slotted spoon, and drain on paper towels.
3. Combine sugar and cinnamon. Roll doughnuts and doughnut holes evenly in sugar mixture, or, if desired, dip in Chocolate Glaze.



## Notes:

To make Chocolate Glaze, in a glass bowl, microwave 1/4 cup half-and-half at HIGH 1 minute or until hot. Add 1 cup (6 ounces) semisweet chocolate chips, stirring until smooth. Whisk in 1/2 cup powdered sugar.

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