

Breakfast

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Vegetarian Hot Breakfast

Ingredients

1 egg
2 maple sausages (Morning Star)
2 slices of bread
Butter
Salt
Pepper (if desired)
Grated cheese (if desired)

Directions

1. Scramble egg in bowl with a little salt and set aside. A little pepper and grated cheese can be added if desired.
2. Cook sausages in butter (pan spray can also be used if no butter is available)
3. Put bread in toaster.
4. While bread is toasting, use hot pan to cook scrambled eggs.
5. Serve while warm!

Drop Biscuits

Source: Marissa Sertich Velie

Modified By: Michael D'Attilo

Ingredients

1 1/2 cups all-purpose flour (*or 8oz*)

2 tsp baking powder

3/4 tsp kosher salt (*originally 1tsp*)

4 oz (*1 stick*) cold unsalted butter, cut into 1/4-inch pieces (*and re-refrigerated to keep cool*)

3/4 cup whole milk

Instructions

Preheat oven to 400°F and line a baking sheet with parchment paper. Alternatively grease a baking sheet with butter from stick's wrapper.

In a large bowl, whisk together flour, baking powder, and salt.

Toss butter into the dry ingredients until coated with flour. Working quickly and using your fingers or a pastry blender, rub or cut butter into flour until it resembles coarse meal.

(Alternatively, add flour mixture and butter to food processor and pulse 2 to 3 times to form pea-sized pieces; transfer to a large bowl.)

Add milk and stir with a fork until it just comes together into a slightly sticky, shaggy dough.

For small biscuits: Using a teaspoon or small ice cream scoop, mound walnut sized balls of dough onto the prepared baking sheet.

For large biscuits: Using a 1/4-cup measuring scoop, mound balls of dough onto the prepared baking sheet.

Bake biscuits until golden brown, about 15 minutes for small biscuits and 20 minutes for large ones. Let cool slightly, then transfer to wire rack. Serve warm.

Crepes

Source: ATK

Ingredients

1/2 tsp vegetable oil

1 cup (5oz) unbleached all-purpose flour

1 tsp sugar

1/4 tsp salt

1 1/2 cups whole milk

3 large eggs

2 tbsp unsalted butter, melted and cooled

Instructions

Crêpes will give off steam as they cook, but if at any point the skillet begins to smoke, remove it from the heat immediately and turn down the heat. Stacking the crêpes on a wire rack allows excess steam to escape so they won't stick together. To allow for practice, the recipe yields 10 crêpes; only eight are needed for the filling.

Place oil in 12-inch nonstick skillet and heat over low heat for at least 10 minutes.

While skillet is heating, whisk together flour, sugar, and salt in medium bowl. In separate bowl, whisk together milk and eggs. Add half of milk mixture to dry ingredients and whisk until smooth. Add butter and whisk until incorporated. Whisk in remaining milk mixture until smooth.

Using paper towel, wipe out skillet, leaving thin film of oil on bottom and sides. Increase heat to medium and let skillet heat for 1 minute. After 1 minute, test heat of skillet by placing 1 teaspoon batter in center and cook for 20 seconds. If mini crêpe is golden brown on bottom, skillet is properly heated; if it is too light or too dark, adjust heat accordingly and retest.

Pour 1/3 cup batter into far side of pan and tilt and shake gently until batter evenly covers bottom of pan. Cook crêpe without moving it until top surface is dry and crêpe starts to brown at edges, loosening crêpe from side of pan with rubber spatula, about 25 seconds. Gently slide spatula underneath edge of crêpe, grasp edge with fingertips, and flip crêpe. Cook until second side is lightly spotted, about 20 seconds. Transfer cooked crêpe to wire rack, inverting so spotted side is facing up. Return pan to heat and heat for 10 seconds before repeating with remaining batter. As crêpes are done, stack on wire rack.

Apple Popover

Source: *Caroline Hurley*

Ingredients

1 apple, peeled and thinly sliced
3 tablespoons butter or margarine
2 eggs, lightly beaten
1/2 cup flour
1/2 cup milk
2 tablespoons sugar
1 teaspoon vanilla
Confectioner's sugar

Instructions

Preheat oven to 425 degrees. Combine eggs, flour, milk, sugar, and vanilla in a bowl.

In an ovenproof skillet, saute the sliced apples in the butter for about 3 minutes.

Pour in the batter and bake in the oven about 15-20 minutes or until the pancake is puffed and golden brown.

Dust with confectioner's sugar and cut in wedges before serving. Serves 4.

Cheesecake Streusel Muffins

Source: Serious Eats

For Muffins:

8 tablespoons (4 ounces) unsalted butter, softened
1 cup (7 ounces) granulated sugar
1/2 teaspoon salt
2 teaspoons zest from 2 lemons
1 teaspoon vanilla extract
2 large eggs
1/2 cup milk
1 2/3 cup (8 1/3 ounces) all-purpose flour
2 1/2 teaspoons baking powder

For Cheese Filling:

8 ounces cream cheese, softened
1/3 cup (2 1/3 ounces) granulated sugar
1 teaspoon juice from 1 lemon
1 teaspoon vanilla extract
1 large egg yolk

For Streusel:

1/2 cup (2 1/2 ounces) plus 1 tablespoon all-purpose flour
1/4 cup (1 3/4 ounces) packed light brown sugar
1/8 teaspoon salt
4 tablespoons (2 ounces) unsalted butter, softened

Instructions:

Adjust oven rack to upper-middle position and preheat to 375°F. Line 12-cup muffin pan with paper liners.

Muffin batter: Stir butter, sugar, salt, and zest in large bowl until creamy and light. Whisk in eggs, one at a time, until completely combined. Whisk in vanilla and milk. Add flour and baking powder to bowl, then whisk until just combined. Spoon batter into cups.

Make cheese filling: In same unwashed bowl, stir cream cheese and sugar until creamy. Whisk in lemon juice, vanilla, and yolk until completely combined. Spoon tablespoon sized portions of cheese filling into batter (see note).

Make streusel: In the same unwashed bowl (see note), toss flour, brown sugar, salt, and butter until mixture forms moist crumbs. Press onto top of muffins.

Bake until golden and center is just set, about 18 to 21 minutes. Let muffins cool in pan 5 minutes, then transfer to wire rack to cool. Serve warm or room temperature. Store leftovers in refrigerator.

Notes: To spoon the cheese filling into batter, follow these steps: Fill a tablespoon with cheese filling. Dip the tablespoon into the batter and, using another spoon, scrape the filling as deep into the batter as possible. (Note: much of the filling will stay towards the top). There is no need to wash bowl throughout this recipe. If some of the batters combine, that is fine. If there is more than a tablespoon of cheese filling leftover, discard before mixing streusel.

Pancakes (Cook's Illustrated)

Source: Cook's Illustrated

Ingredients

- 1 cup unbleached all-purpose flour
- 2 teaspoons granulated sugar
- $\frac{1}{2}$ teaspoon table salt
- $\frac{1}{2}$ teaspoon baking powder
- $\frac{1}{4}$ teaspoon baking soda
- $\frac{3}{4}$ cup buttermilk
- $\frac{1}{4}$ cup milk (plus an extra tablespoon or so if batter is too thick)
- 1 large egg, separated
- 2 tablespoons unsalted butter, melted

Instructions

1. Mix dry ingredients in medium bowl. Pour buttermilk and milk into 2-cup Pyrex measuring cup. Whisk in egg white; mix yolk with melted butter, then stir into milk mixture. Dump wet ingredients into dry ingredients all at once; whisk until just mixed.
2. Meanwhile, heat griddle or large skillet over strong medium-high heat. Brush griddle generously with oil. When water splashed on surface confidently sizzles, pour batter, about $\frac{1}{4}$ cup at a time, onto griddle, making sure not to overcrowd. When pancake bottoms are brown and top surface starts to bubble, 2 to 3 minutes, flip cakes and cook until remaining side has browned, 1 to 2 minutes longer. Re-oil the skillet and repeat for the next batch of pancakes.