**Turkish Baked Eggs**

Adapted from gatheranddine.com, inspired by Café Zola in Ann Arbor, Michigan

Ingredients

2 teaspoons olive oil

1 garlic clove, minced

8 ounces baby spinach

1 ½ teaspoons minced fresh oregano or ½ teaspoons dried oregano

2 large eggs

1 slice feta cheese, about ½ inch thick

1 tomato, sliced

About ¼ cucumber, sliced

8-10 kalmata olives

Fresh ground pepper and kosher salt for seasoning

Instructions

Preheat oven to 400.

In a skillet, warm the oil over medium heat. Add the garlic and stir until fragrant, about 30 seconds. Add the spinach and oregano, and season with salt and pepper. Stir for a minute to evenly coat the spinach and then cover the pan. Let the spinach cook covered for 1-2 minutes, until the spinach begins to wilt. Uncover pan and continue to cook for another minute or so until all of the spinach is wilted.

Use a slotted spoon to transfer spinach to an oven-proof plate, leaving liquid behind. (If you do not have an oven proof plate, use a parchment-lined baking sheet instead.) Create a mound with the spinach and make two wells for the eggs. Carefully crack an egg each into each well. Place feta next to the eggs on top of the spinach. Bake for 12-15 minutes, just until eggs are set.

Arrange tomatoes, cucumbers and olives on the plate and season with freshly ground pepper and kosher salt. Serve immediately.

**Cheesy Hash Brown Egg Casserole with Bacon**

Ingredients

• 1/2 pound sliced bacon, chopped

• 1/2 cup chopped onion

• 1/2 mushrooms or red peppers (optional)

• 12 large eggs, lightly beaten

• 1 cup 2% milk • 1 teaspoon salt

• 1/2 teaspoon pepper

• 1/4 teaspoon dill weed

• 1 package (16 ounces) frozen shredded hash brown potatoes, thawed

• 1 cup shredded cheddar cheese Directions

Instructions

• In a large skillet, cook bacon over medium heat until crisp. Remove with a slotted spoon; drain on paper towels. Discard drippings, reserving 2 tablespoons. In the same skillet, sauté onion & red pepper in drippings until tender, adding mushrooms part way through if using; remove with a slotted spoon.

• In a large bowl, whisk eggs, milk and seasonings. Stir in the hash browns, cheese, onion mixture and bacon.

• Transfer to a greased 13x9-in. baking dish. Bake, uncovered, at 350° for 35-45 minutes or until a knife inserted comes clean.

**Ebelskivers (Danish Pancakes) with Lingonberry Jam**

From seriouseats.com

Yield: makes about 20 Active Time: 25 minutes Total Time: 25 minutes

Ingredients

* 1 cup (about 5 ounces) all purpose flour
* 1/2 teaspoon baking powder
* 1/4 teaspoon salt
* 1 1/2 teaspoons sugar
* 2 eggs, separated
* 1 cup milk
* 3 tablespoons unsalted butter, melted
* 1/2 cup Lingonberry Jam
* confectioners sugar, for serving

## Directions

1. In a small bowl, whisk together flour, baking powder, and salt; set aside. In a large bowl, whisk together egg yolks, milk, and 2 tablespoons melted butter until combined. Stir in dry ingredients. Mixture should be lumpy—do not overmix.

2. In a small bowl, beat egg whites with an electric mixer or whisk until stiff but not dry peaks form, about 3 minutes. Fold egg whites into batter.

3. Put ebelskiver pan over medium high heat. Add 1/4 teaspoon butter to each well of the mold and, when bubbling, add 1 tablespoon of batter. Top each well with 1 teaspoon of jam, then top with another 1 tablespoon batter. Let ebelskivers cook until bottoms are golden, about 4 minutes, then flip and continue to cook until tops are also golden, 3 minutes more. Transfer to a plate and tent with foil. Repeat with rest of batter, then serve immediately with powdered sugar on top.

**Sweet Potato Casserole Baked Oatmeal**

From budgetbytes.com

Prep Time: 10 mins Cook Time: 45 mins Total Time: 55 mins Servings: 6

Ingredients

* 2 cups mashed sweet potato\*
* 2 large eggs
* 1/4 cup brown sugar
* 1 tsp vanilla extract
* 1/2 tsp ground nutmeg
* 1/2 tsp cinnamon
* 3/4 tsp salt
* 1 tsp baking powder
* 2 cups milk
* 3 cups old-fashioned rolled oats

Pecan Crumble Topping

* 1/4 cup all-purpose flour
* 2 Tbsp brown sugar
* 2 Tbsp salted butter
* 1/4 cup chopped pecans
* 1/2 tsp cinnamon

Instructions

* Preheat the oven to 375 F. Prepare the crumble topping by mixing together

the flour, brown sugar, butter, chopped pecans, and cinnamon. Mix the

ingredients together until it looks like a crumbly mixture. Refrigerate the

topping until ready to use.

* Add the mashed sweet potato to a large bowl along with the eggs, brown sugar, vanilla, nutmeg, cinnamon, salt, and baking powder. Stir until everything is evenly combined and mostly smooth. It's okay if there are a few lumps of sweet potato.
* Pour the milk into the bowl with the sweet potato mixture and stir or whisk to combine. Add the rolled oats and stir to combine again.
* Coat the inside of a 2-quart baking dish lightly with non-stick spray. Pour the oatmeal mixture into the dish. Sprinkle the prepared pecan crumble topping over the oatmeal mixture.
* Bake the oatmeal in the fully preheated oven for 45 minutes or until the pecan crumble topping and edges of the oatmeal are slightly browned. Serve immediately or refrigerate for later. Can be eaten hot or cold.

Notes: \*1 lb. fresh sweet potato should yield about 2 cups once mashed. If you have slightly more or less than 2 cups the recipe will still work fine. Use your favorite method for cooking the sweet potato (boiling, baking, or microwaving). The total time for this recipe does not include cooking the sweet potatoes as different methods take different amounts of time. I boiled my potatoes, which added about 15 minutes to the total recipe time.

**Jalapeno Popper Frittata with Pico De Gallo**

From Skinnytaste One and Done

Ingredients

Fritatta:

4 large eggs

6 large egg whites

½ cup whipped cream cheese at room temperature

1 teaspoon kosher salt

Freshly ground black pepper

4 slices center cut bacon, chopped

2 large jalapeno peppers, seeded, 1 minced and 1 thinly sliced

1/3 cup finely chopped shallots

2 garlic cloves, minced

½ cup shredded cheddar cheese

Pico de Gallo:

1 cup chopped tomatoes

1/3 cup chopped onion

¼ cup chopped cilantro

Juice of ½ lime

Pinch of kosher salt

Freshly ground black pepper

To serve:

1 thinly sliced avocado

Instructions

Adjust an oven rack to the second highest position and preheat the oven to 350 F.

In a medium bowl, whisk together the whole eggs, egg whites, cream cheese, salt, and pepper to taste until most of the cream cheese is mixed in and only small chunks remain. Set aside.

Put the bacon in a cold skillet, set the skillet over medium heat, and cook, stirring occasionally, until the bacon is cooked without getting too crisp, about 6 minutes.

To the skillet, add the minced jalapeno, shallots, and garlic. Cook, stirring, until the vegetables are softened, about 2 minutes. Spread everything out in an even layer in the bottom of the skillet. Pour the egg and cream cheese mixture into the skillet and top with the cheddar and sliced jalapeno.

Bake until the eggs are set, about 12 minutes.

Meanwhile, for the pico de gallo: In a small bowl, combine the tomatoes, onion, cilantro, lime juice, salt, and pepper to taste.

Switch the oven to high broil and broil the frittata 4 to 6 inches from the heating element until the top is brown and crisp, 3 to 4 minutes.

To serve, using a spatula, carefully slide the frittata out of the skillet onto a cutting board and cut into 4 wedges. Serve each wedge topped with the avocado and pico de gallo.

**Zingerman’s Sour Cream Coffee Cake**

Ingredients

For the cinnamon nut swirl

*   1 cup plus 2 tablespoons walnut halves
*   3 packed tablespoons brown sugar
*   2 teaspoons ground cinnamon

For the sour cream coffee cake batter

*   2 cups granulated sugar
*   2 sticks unsalted butter (8 oz), room temperature
*   3 large eggs
*   3/4 cup plus 3 tablespoons full fat sour cream
*   1 1/2 teaspoons vanilla extract
*   2 1/3 cups all-purpose flour
*   1/2 teaspoon baking soda
*   1 teaspoon sea salt

Directions

Make the cinnamon nut swirl

1. Preheat the oven to 325°F (165°C).

2. Toast the walnuts on a rimmed baking sheet until they’re a deep golden brown, 10 to 15 minutes. Transfer the walnuts to a plate to cool. Turn the oven down to 300°F (150°C).

3. Finely chop the cooled toasted walnuts. In a small bowl, mix together the walnuts, brown sugar, and cinnamon.

Make the sour cream coffee cake batter

4. Spray a 9-in (23-cm) Bundt pan with nonstick cooking spray and coat with flour. Tap out any excess flour.

5. In a large bowl, combine the sugar and butter. Beat with the paddle attachment of an electric mixer on medium speed until the color lightens, about 3 minutes. Add the eggs, 1 at a time, beating thoroughly after each egg until its completely incorporated before adding the next. Stir in the sour cream and vanilla and mix well until light and creamy. Scrape the sides of the bowl to make sure all of the ingredients are evenly incorporated.

6. Combine the flour, baking soda, and salt in a separate bowl. Gradually add the flour mixture to the butter mixture and mix by hand or with a mixer on low speed until smooth and homogeneous.

7. Scoop 1/3 of the batter into the prepared pan. Sprinkle 1/2 the nut mixture evenly over the batter. Cover with another 1/2 the remaining batter, using a spoon or spatula to spread the batter evenly over the pan and to the edges after each addition. Sprinkle the remaining nut mixture evenly over the batter and cover with the remaining batter, again spreading it evenly over the nut mixture.

8. Bake for 60 to 70 minutes or until a cake tester or skewer or uncooked strand of spaghetti comes out clean. Cool the cake in the pan on a wire cooling rack for 15 minutes. Do not let the cake cool in the pan for much longer than this or the brown sugar in the streusel might stick to the sides of the pan and make it difficult to release the cake.

9. Place the wire cooling rack on top of the Bundt pan and then invert the pan to release the cake. Cool to room temperature before slicing. (The cake keeps well at room temperature for at least 1 week if wrapped well. The texture will become denser over time. It also freezes nicely for up to 3 months.)

Variation: Lemon Poppy Seed Cake

Make the sour cream coffee cake batter but omit the cinnamon nut swirl At the end of step 5 add 2 tablespoons grated lemon zest (preferably organic) with 1/3 cup freshly squeezed lemon juice and 1 cup ground poppy seeds (130 g) to the batter. Bake at the same temperature and for the same amount of time as the sour cream coffee cake.

**The Best Buttermilk Pancakes**

Ingredients

1 egg

1 c buttermilk

1 c flour

1/2 tsp baking powder

1/2 tsp baking soda

1/4 tsp salt

Instructions

Mix above ingredients then add 2tbsp melted butter. Cook pancakes on a hot griddle.

**Indian Breakfast Sandwich**

Ingredients

Bread

Butter

Cilantro chutney (more like pesto)

Sliced vegetables- Cucumber, boiled potatoes & tomatoes.

For Cilantro Chutney-

A bunch of cilantro

A few mint leaves (optional)

1 jalapeno pepper

A small diced ginger

½ teaspoon cumin seeds

Salt

Juice of ½ lemon

Combine & grind it to a paste & it's ready! You can store this refrigerator for 2 weeks.

Method

Apply butter & chutney on the bread & add slices of vegetables & enjoy either grilled, toasted or just plain! Or you can have it without vegetables!

**Sausage Croissant Breakfast Casserole**

From plainchicken.com

Prep Time 15 mins Cook Time 1 hr Total Time 1 hr 15 mins

We love this easy overnight breakfast casserole! Assemble the night before and bake in the morning. Great for breakfast, brunch, lunch, dinner, and overnight guests.

### Equipment:

* 9-inch Square Baking Dish
* 10-inch Skillet
* Meat Masher Tool

### Ingredients:

* 3 (5-inch) large croissants
* ½ (16-oz) package breakfast sausage
* 1½ cups shredded cheddar cheese
* 6 large eggs
* 1 cup half-and-half
* 1 tsp dry mustard
* salt and pepper to taste

Instructions

1. Chop each croissant into 10 to 12 pieces. Place in a lightly greased 9×9-inch deep dish baking dish.

2. In a skillet over medium-high heat, cook sausage until crumbled and no longer pink. Drain fat.

3. Sprinkle sausage and cheese over chopped croissants.

4. Whisk together eggs, half-and-half, dry mustard, salt, and pepper.

5. Pour egg mixture over croissant mixture. Press croissants down to submerge into the egg mixture. Cover with aluminum foil and refrigerate for 8 to 24 hours.

6. Preheat oven to 325ºF.

7. Bake casserole covered for 35 minutes. Uncover and bake an additional 25 minutes, or until set. Let stand 10 minutes before serving.

Notes:

* Make sure to use bakery croissants. This recipe does NOT use refrigerated crescent rolls. Croissants and crescent rolls are NOT the same thing. Make sure to buy croissants from the bakery.
* I used a roll of Jimmy Dean sausage. You can use regular or hot sausage.
* Can substitute turkey sausage for pork sausage.
* Can substitute heavy cream or whole milk for half-and-half.
* You can use any cheese you prefer – gouda, pepper jack, Monterey jack, or Swiss are good.
* Can assemble and refrigerate up to 24-hours before baking.
* You can double the recipe and bake in a 9×13-inch baking dish for a crowd. You may need to add 10 to 15 minutes to the cooking time to ensure the eggs are set.
* Can You Freeze Sausage Croissant Breakfast Casserole? Yes! You can make this casserole in advance and freeze unbaked or baked.
* To bake the casserole after freezing, thaw completely in the refrigerator and bake as directed below.
* To reheat after freezing, thaw completely in the refrigerator and reheat in the microwave or covered in the oven. I suggest reheating at 350ºF for about 30 minutes.

**Light and Tender Lemon Ricotta Pancakes**

From Sur la table

Yield: 4 servings

Whipping the egg whites gives a lofty and light texture to the delicately flavored pancakes.

Ingredients

Honey butter:

1 stick (4 ounces) unsalted butter, room temperature

¼ cup honey

¼ teaspoon salt

Pancakes:

½ cup whole-milk ricotta, drained

2 large eggs, separated

¾ cup whole milk

½ teaspoon vanilla bean paste

1 tablespoon lemon zest

1 cup unbleached all-purpose flour

½ teaspoon baking powder

½ teaspoon sea salt

1 tablespoon granulated sugar

Melted butter for cooking pancakes

Instructions

To prepare the honey butter: In a small bowl, stir together the softened butter, honey, and salt using a fork until well combined. Set aside.

To prepare the pancakes: In a small bowl, whisk together ricotta, egg yolks, milk, vanilla, and lemon zest until well combined, set aside.

In a medium bowl, sift together the flour, baking powder, salt, and sugar. Stir the ricotta mixture into the flour mixture until just combined.

In the bowl of a stand mixer fitted with a wire whip attachment, whip the egg whites on medium-high speed until they form stiff peaks. Using a silicone spatula, gently fold one-third of the egg whites into the ricotta batter to lighten the mixture. Fold in the remaining whites just until there are no more streaks of white.

Preheat a griddle or a large nonstick skillet over medium heat and brush lightly with melted butter using a silicone pastry brush. Working in batches, ladle ¼ cup of batter per pancake onto the griddle; cook for about 2 minutes or until the top begins to bubble and edges start to become golden. Using a spatula, flip the pancakes and cook another 1 to 2 minutes, or until golden brown and the center is cooked through. Place pancakes on a warm serving plate. Dollop honey butter on top and serve immediately.­­­