

## Caprese Quiche

- 5 large eggs
- 5 large egg whites
- 1 c. Kemps Organic Milk
- 1 c. shredded mozzarella cheese
- 2 Tbsp. sliced fresh basil packed
- 1 tsp. garlic salt
- 1/4 tsp. pepper
- 1-2 fresh Roma tomatoes thinly sliced



### Instructions

1. Preheat oven to 350°.
2. Combine all ingredients except tomatoes in a large mixing bowl.
3. Whisk well.
4. Pour into greased 9 inch pie plate or 8 inch square baking pan.
5. Top with thinly slice tomatoes and extra basil as desired.
6. Bake at 350° for 45 minutes.

<https://www.lemontreedwelling.com/caprese-quiche/>

My hope is that they will remember mommy tried.

Even when she was tired, even when she was stressed. I hope they will know that I did it all for them.

That I had every intention of being great, good, and grand, but some days all I could be was okay.

fb.com/wakeupwhenuactuallymissme

## Lemon Blueberry Drop Scones



- 2 cups all-purpose flour
- 1/3 cup sugar
- 2 tsp. baking powder
- 1 tsp. grated lemon zest
- 1/2 tsp. baking soda
- 1/4 tsp. salt
- 1 cup lemon yogurt
- 1 large egg
- 1/4 cup butter, melted
- 1 cup fresh or frozen blueberries

### GLAZE:

- 1/2 cup confectioners' sugar
- 1 tbsp. lemon juice
- 1/2 tsp. grated lemon zest

### Directions

1. In a large bowl, combine the first six ingredients. In another bowl, combine the yogurt, egg and butter. Stir into dry ingredients just until moistened. Fold in blueberries.
2. Drop by heaping tablespoonfuls 2 in. apart onto a greased baking sheet. Bake at 400° for 15-18 min. or until lightly browned. Combine glaze ingredients; drizzle over warm scones.



<https://www.tasteofhome.com/recipes/lemon-blueberry-drop-scones/>

## CA STYLE EGGS BENEDICT

- 1 tbsp. white vinegar
- 1 tsp salt
- 8 Eggs
- 4 English Muffins, split and toasted
- 2 large tomatoes, sliced thinly
- 2 Avocados, sliced thinly
- For the Hollandaise:**
- 4 (Large) Egg Yolks, Room Temperature
- 1 tbsp. Lemon Juice
- 1/8 tsp Salt
- 1 tsp Cayenne Pepper
- 1/2 Cup Salted Butter



1. Break eggs into ramekins or small dish.
2. In a stockpot bring about 3 inches of water, vinegar and salt to a simmer over high heat then reduce to medium-low.
3. Stir the water in the pot until you have created a gentle whirlpool.
4. Carefully tip an egg into the water, whites first. I would suggest doing only one or two at a time.
5. Leave to cook for 3.5 minutes then remove from water with a slotted spoon onto a paper-towel lined plate to dry. Repeat for remaining eggs.
6. While eggs are poaching prepare your hollandaise sauce.
7. In a blender, combine the egg yolks, lemon juice, salt and cayenne.
8. Blend on high until frothy.
9. Heat butter in a microwavable bowl and microwave on high for 90 seconds or until melted and steaming.
10. Turn blender on high and slowly add hot butter to yolk mixture in a thin and steady stream and blend until thickened.
11. To assemble- place 2 toasted English muffin halves on each plate and top each with 3 slices of avocado, a slice of tomato and then a poached egg.
12. Spoon warm hollandaise sauce over eggs and serve immediately.

<https://www.frugalmomeh.com/2015/04/california-style-eggs-benedict-canadianeggs.html>

## Ham and Cheese Croissant with Honey Mustard Glaze

Ham and Cheese Croissant with Honey Mustard Glaze - a simple but delicious Mother's Day Breakfast.

- 4 croissants
- 8 slices good-quality ham
- 8 slices Leerdammer cheese (substitute Jalrsberg cheese)
- 2 tbsp. Dijon Mustard
- 2 tbsp. honey
- 1 tbsp. brown sugar
- 1 tsp. Poppy seeds



### Instructions

1. Preheat the oven to 375F. Slice croissants in half lengthways. Place a slice of cheese on the base of the croissants, followed by two slices of ham and another slice of cheese.
2. Place the croissants on a baking tray.
3. Mix the mustard, honey and brown sugar together and brush on top of the croissants. Sprinkle with poppy seeds and place in the oven for 6-7 min. to heat through.
4. Serve immediately.

<https://www.countryliving.com/food-drinks/g1173/mothers-day-brunch/?slide=3>



## Mango Mimosa

Fruity and refreshing, this two-ingredient cocktail is the perfect drink to start off any brunch.

- 4 mangoes
- 1 mango – for cubes
- 1 bottle Champagne

### Directions

1. In a food processor or blender, puree diced mangoes. Using a fine-mesh sieve, strain puree, discarding any solids. (You should have approximately 1 1/2 cups puree.) In a large pitcher, mix together pureed mango and champagne.
2. Thread 3 to 4 mango cubes each onto 8 skewers. Pour mango mimosa into 8 glasses and serve each with a mango skewer.

<https://www.countryliving.com/food-drinks/recipes/a3640/mango-mimosa-recipe-clv0511/>

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## STRAWBERRY VANILLA CRESCENT ROLLS

- 10 oz. strawberries
- 2 tsp lemon juice
- 2 tsp vanilla extract
- 1 vanilla bean
- 1/3 cup white granulated sugar
- 12 oz. package of Crescent Grands dough-big and flaky Topping:
- 2 tsp white granulated sugar
- 1 tsp cinnamon

### INSTRUCTIONS

Happy  
Mother's  
Day!



1. Chop strawberries and add them to a small sauce pot. Scrape vanilla seeds into the pot with strawberries. Add lemon juice, vanilla and sugar as well. Mix well until all incorporated. Simmer over medium heat for 13-15 min. A lot of the liquid will be cooked out (not all!), making it thicker and easy to spread without pouring out. Let cool to room temperature so you don't get burned.
2. Preheat oven to 350. Cover a baking sheet with parchment paper and lightly grease.
3. Open crescent dough, unroll and cut the predesignated triangles.
4. Spread about a tbsp. vanilla strawberry mixture over each triangle. Carefully roll up triangles, starting at the wide end. Lay all the strawberry rolls on baking sheet.
5. Mix 2 tsp of sugar with 1 tsp of cinnamon and sprinkle each rolled pastry.
6. Bake for 15 min, until raised and golden brown.



<https://www.willcookformiles.com/strawberry-vanilla-crescent-rolls>