



# Mother's Day Brunch Ideas

## FAST, EASY, DELICIOUS!

### PAMELA'S SCONES

- 2-1/4 cups **Pamela's Baking & Pancake Mix**
- 1/3 cup sugar
- 1 tsp baking powder
- 1/2 cup currants
- 4 TBSP butter
- 1 egg, large- beaten
- 2/3 cup milk
- Yield: 10 scones.

Pre-heat oven to 375°. Mix the dry ingredients together. Cut in the butter using two knives. Add milk and eggs, combining all together with a fork. Dough will be thick. Drop large, tall dollops of dough onto an ungreased baking sheet. Bake for 15-17 minutes.



### PAMELA'S POP TARTS

- 3 1/2 cups **Pamela's Bread Mix** (*do not use yeast packet in 19oz bag*) Also comes in 4 pound reclosable zipper bag
- 4 oz butter
- 4 oz shortening
- 1/4 cup ice cold water

Cut fat into the Bread Mix until well incorporated. Pea size pieces of butter and flour should remain. I use the paddle attachment on my Kitchenaid for this. Takes about 1 minute. Pour 1/4 cup ice cold water and completely mix in. Roll out dough between parchment paper, cut pieces of dough about 4 1/2 inches tall by 7 wide ( you will be folding this over to create a 4 1/2 inch tall by 3 1/2 inch wide pop tart. I roll out about 2/8 or 3/8 inch thick. Place jam in the center of the dough, use finger with water to run around the edges so that the dough will stick together, fold over. Bake at 350 for about 20 to 25 minutes. Edges should start to brown. All sorts of fillings can be used.





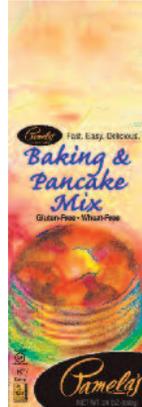
# Mother's Day Brunch Ideas *(continued)*

## CREPES

sweet or savory—as you like it

- 1 c. **Pamela's Baking & Pancake Mix**
  - 1 1/3 cup water
  - 1 egg—large
  - 1 TBSP oil
- Yield: approximately eight 12" crepes

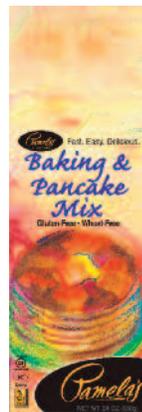
Mix all ingredients together, batter will be very thin. Pre-heat crepe pan or round 8, 10 or 12 inch pan on low to medium-low heat. Pre-grease skillet before baking every crepe. Pour 1/4 cup of batter into skillet and quickly rotate pan in circular motion to disperse the batter into a thin, even coat. Air holes will appear, do not try to fill them in. When edges start to brown, lift edges of crepe with spatula, then flip. Remove crepe and place flat on parchment or wax paper. Use a paper liner in between crepes when stacking while continuing to cook additional crepes. Keep crepes covered to prevent drying out. Fill with favorite fillings, roll and serve.



## LEMON POPPY SEED BELGIAN WAFFLES

- 2 c. **Pamela's Baking & Pancake Mix**
  - 2 TBSP poppy seeds
  - 2 TBSP lemon zest
  - 1 1/4 c. cold club soda
  - 1 large egg—lightly beaten
  - 1/4 c. butter—melted
- Yield: 2 to 4 servings

Stir together Pamela's Baking Mix, poppy seeds, and lemon zest. Whisk together club soda, egg, and melted butter in a small bowl; gently whisk egg mixture into poppy seed mixture. (Mixture will be lumpy.) Let stand 3 minutes. Cook using 1 cup batter in a preheated, oiled Belgian-style waffle iron until golden. (If you don't have Belgian-style waffle iron use 1/2 cup batter in traditional waffle iron.) To make pancakes instead of waffles, use 1/4 c. batter on medium-hot oiled griddle. Serve with maple syrup and creme fraiche.



*chef's note: Don't skimp on the serving suggestions. The real maple syrup and creme fraiche sends this recipe right into the top tier.*



# Mother's Day Brunch Ideas *(continued)*

## QUICHE LORRAINE & FLORENTINE

1 batch **Pamela's Bread Mix** pie crust made according to instructions.

### QUICHE FILLING

- 3 eggs                    1 c. cream
- 1 c. milk                1/4 tsp salt
- 1/8 tsp pepper

Divide filling in half and add specified ingredients to make both flavors.

### FOR LORRAINE

- 1/2 tsp chives finely chopped
- 2 TBSP finely chopped crispy bacon- about 2 pieces
- 2 TBSP finely chopped and slowly cooked onion
- 1/4 c. finely grated swiss cheese

### FOR FLORENTINE

- 1 1/2 c. spinach-lightly steamed and chopped finely
- 1/4 c. finely grated swiss cheese
- 1/4 tsp grated nutmeg

Roll out dough in 2 batches between plastic wrap or parchment. Cut out 2" circles. Tamp into mini muffin pans, squeezing up the sides. Fill with quiche filling. Bake in pre-heated 375° oven for 15 to 17 minutes, until filling is set and tops are just starting to color.



## EASY MONTE CRISTO SANDWICH

- 2 c. **Pamela's Baking & Pancake Mix**
- 1/2 c. butter
- 2/3 c. plus 2 TBSP milk
- 2 c. shredded mozzarella cheese
- 12 slices GF thinly sliced ham
- 12 slices GF thinly slice turkey
- 2/3 c. strawberry fruit spread
- powdered sugar for sprinkling on top
- Yield: 2 to 4 servings

Pre-heat oven to 375°. Mix the Pamela's Baking Mix and the butter with a fork until the mixture resembles coarse crumbs, add the milk, and stir with a fork. Put half the mixture in the bottom of a lightly greased 8x8" baking pan, then sprinkle 1 cup mozzarella, 1/2 of the thinly sliced ham, then 1/2 of the thinly sliced turkey. Spread strawberry fruit spread on top, spreading to within 1/2 inch of the edge, then layer the last half of the ham, then the last half of the turkey, then sprinkle on 1 cup mozzarella. Spread the rest of the baking mix on top, and bake at 375° for 30 minutes. When nicely browned remove from the oven and sprinkle with powdered sugar. Allow to sit for 5 to 10 minutes before cutting and serving. Cut into wedges and enjoy.

