

EASTER BREAKFAST

Casserole

- Prep Time: 25 mins
- Cook Time: 1 hrs 15 mins
- Total Time: 1 hrs 40 mins
- Servings: 12
- (Taken from <https://www.allrecipes.com/recipe/20900/easter-breakfast-casserole/>)

Ingredients

- Cooking spray
- 1 pound bacon
- 3 cups shredded Cheddar cheese
- 1 (16 ounce) package frozen hash brown potatoes, thawed
- 8 large eggs
- 2 cups milk
- 3 cups shredded Cheddar cheese
- $\frac{1}{4}$ cup diced onion
- $\frac{1}{4}$ cup diced green bell pepper

Method

1. Preheat the oven to 350 degrees F (175 degrees C). Lightly grease a 7x11-inch casserole dish.
2. Fry bacon in a large, deep skillet over medium-high heat until evenly browned, about 10 minutes. Drain on a paper towel-lined plate. Crumble.
3. Beat together eggs and milk in a large bowl. Mix in cheese, bacon, onion, and green pepper. Stir in thawed hash browns. Pour mixture into prepared casserole.
4. Cover with aluminum foil and bake in a preheated oven for 45 minutes. Uncover and bake until eggs have set, another 30 minutes.

CARROT CAKE

Muffins

- Yields: 12 serving(s)
- Prep Time: 20 mins
- Total Time: 1 hr 25 mins
- (Taken from <https://www.thepioneerwoman.com/food-cooking/recipes/a42397159/carrot-cake-muffins-recipe/>)

Ingredients

For the streusel

- 1/4 c. all-purpose flour
- 1/4 c. light brown sugar
- 1/3 c. chopped pecans
- 3/4 tsp. Cinnamon
- Pinch of kosher salt
- 3 tbsp. unsalted butter, cut into 1/2-inch pieces

For the icing

- 1 tbsp. unsalted butter, softened
- 2 oz. cream cheese, softened
- 1 1/2 c. powdered sugar
- 1 tbsp. milk

For the muffins

- 1 1/4 c. all-purpose flour
- 1 1/2 tsp. Cinnamon
- 1/2 tsp. baking powder
- 1/2 tsp. baking soda
- 1/2 tsp. kosher salt
- 2 large eggs
- 1 c. granulated sugar
- 1/2 c. vegetable oil
- 1 1/2 tsp. vanilla extract
- 1 1/3 c. finely grated fresh carrot (about 4 large carrots)

CARROT CAKE

Muffins

Method

1. For the streusel: Stir together flour, sugar, pecans, cinnamon, and salt in a medium bowl. Add the butter, and pinch and smear mixture between your fingers until butter is evenly incorporated and mixture clumps together. Cover and chill until ready to use.
2. For the muffins: Preheat the oven to 375°. Line a 12-cup muffin tray with paper liners. Set aside.
3. Whisk together the flour mixture, cinnamon, baking powder, baking soda, and salt in a medium bowl. Whisk together the eggs, sugar, oil, and vanilla in a large bowl until smooth and well combined, about 1 minute. Add the flour in two batches, whisking in between each addition, until smooth and just combined. Stir in the carrots.
4. Divide the batter evenly between the prepared muffin cups, filling each about two-thirds full. Sprinkle the streusel evenly over the batter, about 1 1/2 tablespoons in each cup.
5. Bake the muffins until browned and a toothpick inserted in the center comes out clean, 20 to 22 minutes. Transfer the muffins to a wire rack to cool completely, about 30 minutes.
6. For the icing: Combine butter and cream cheese in a medium microwavable bowl. Microwave in 10 second intervals, whisking after each, until the mixture is softened and smooth, 20 to 30 seconds. Add the powdered sugar and milk, then whisk until well combined. (Add additional milk, 1 teaspoon at a time, if needed.) Drizzle the muffins with the icing and let stand for 15 minutes before serving.

BREAKFAST

Shortcakes

- Yields: 8 serving(s)
- Prep Time: 15 mins
- Total Time: 35 mins
- (Taken from <https://www.goodhousekeeping.com/food-recipes/a38902907/breakfast-shortcakes-recipe/>)

Ingredients

- 2 cups all-purpose flour, plus more for surface
- 1/2 c. granulated sugar
- 2 1/2 tsp. baking powder
- 1/2 tsp. kosher salt
- 6 tbsp. cold unsalted butter, cut into small pieces
- 3/4 c. heavy cream, plus more if necessary
- 1 egg, lightly beaten
- Turbinado sugar, for sprinkling

Method

1. Heat oven to 400°F. Line a baking sheet with parchment paper.
2. In a medium bowl, whisk together flour, sugar, baking powder and salt. Add butter and, using fingers, rub butter into flour to create coarse crumbs. Stir in cream until just combined and dough holds together when squeezed (add additional cream, 1 tablespoon at a time, if dough seems dry).
3. On a lightly floured surface, gently knead dough until it comes together, then shape into 3/4-inch-thick disk. Cut into 8 wedges and place on a prepared baking sheet.
4. Brush tops with egg, sprinkle with turbinado sugar and bake until edges are golden brown, 16 to 18 minutes. Transfer to a wire rack and let cool.

HONEY-BAKED

Ham

- Yields: 12 - 16 serving(s)
- Prep Time: 15 mins
- Total Time: 2 hrs 30 mins
- (Taken from
<https://www.delish.com/cooking/a42711050/copycat-honey-baked-ham-recipe/>)

Ingredients

- 1/2 c. honey
- 4 tbsp. unsalted butter, melted
- 1 tbsp. Dijon mustard
- 1 tsp. onion powder
- 1 tsp. sweet paprika
- 3/4 tsp. freshly ground black pepper
- 3/4 tsp. ground cinnamon
- 3/4 tsp. ground ginger
- 1/4 tsp. ground cloves
- 1/4 tsp. ground nutmeg
- 1 (8-lb.) smoked half bone-in spiral-cut ham
- 1/3 c. granulated sugar

HONEY-BAKED

Ham

Method

1. Place a rack in the lower third of the oven; preheat to 325°. In a small bowl, mix honey, butter, mustard, onion powder, paprika, pepper, cinnamon, ginger, cloves, and nutmeg.
2. Arrange ham fat cap side up on a wire rack set in a large roasting pan. Baste all over and between slices with half of the glaze. Fill the bottom of the roasting pan with about 1/4" water. Wrap the entire ham in foil.
3. Bake ham, adding more water if the pan dries out, until an instant-read thermometer inserted into thickest part registers 130°, about 2 hours.
4. Carefully remove the roasting pan from the oven. Unwrap ham and increase oven temperature to 400°. Baste ham with half of the remaining glaze.
5. Continue to bake until glaze is caramelized and tacky, about 10 minutes. Baste ham again all over with remaining glaze and dust with granulated sugar, packing mixture onto ham. Continue to bake until the instant-read thermometer inserted into thickest part registers 145° and sugar has turned into a crunchy, caramelized shell, about 10 minutes more. Let cool slightly before transferring to a platter.

EASTER RESURRECTION

Rolls

- Prep Time: 5 mins
- Cook Time: 10 mins
- Total Time: 15 mins
- Servings: 8 rolls
- (Taken from <https://www.yummyhealthyeasy.com/easter-resurrection-rolls/>)

Ingredients

- 1 can crescent roll dough
- 8 Large marshmallows
- Water
- Cinnamon and sugar mized in a bowl

Method

1. Preheat oven to 375°F. Spray a cookie sheet with cooking spray or line with parchment paper.
2. Unroll crescent dough and separate each triangle.
3. Have children dip marshmallow in water. Roll in cinnamon and sugar mixture.
4. Place marshmallow in the top of the crescent roll and roll into a crescent roll shape, then secure the sides by tucking them under and pinching them closed. (Don't worry about how they look! They will be yummy!)
5. Place on prepared cookie sheet and repeat with remaining 7 rolls.
6. Bake in preheated oven for 8-10 minutes or until golden brown on the outside.
7. Let cool for a few minutes and then let the children pick a roll to open up. The marshmallow has disappeared!