

Hello Chefs! Summer is the perfect opportunity to spend a little extra time making a delicious breakfast....or even making breakfast for dinner! Here are two favorite recipes that I'm sure will delight your whole family. A warm puffy egg sandwich and mix & match muffins that you can customize with whatever mix-ins you like. I suspect that chocolate chips might be a popular choice!

## Egg Sandwich Puff

Serves 6

6 small French bread type rolls

6 eggs, beaten

1/3 cup milk

6 slices of cooked bacon or 6 cooked sausage links or 3 pieces ham, chopped

1 cup favorite cooked veggies such as spinach, mushrooms, peppers, onions, etc.

1 cup shredded cheddar cheese

Salt and pepper to taste

1. Preheat oven to 350 degrees.
2. Cut a deep "V" through the top of each roll. Partially unstuff the inside of the roll leaving a thick shell. Set aside.
3. Place the eggs and milk into a mixing bowl and lightly beat together. Stir in the remaining ingredients and lightly season with salt and pepper.
4. Divide and pour the mixture into each roll "boat" and place onto a baking sheet lined with foil or parchment paper.
5. Bake for 15-18 minutes or until golden brown, puffed and set in the center. Season with salt and pepper.
6. Allow to cool for about 5 minutes, cut and serve.

# Mix & Match Muffins

Makes 12 muffins

3/4 Cup (1 & 1/2 sticks) butter, melted

2 cups all-purpose flour

2 large eggs

1/2 cup milk

1 teaspoon vanilla

3/4 cup sugar

2 teaspoons baking powder

1/2 teaspoon salt

1 1/2 cups of mix - ins

Blueberries

Chocolate chips

Dried cherries

Chopped dates

Dried cranberries

Chopped nuts

Raisins

Shredded carrots

(feel free to use different mix - ins so that you have 1 1/2 cups)

Preheat oven to 375 degrees. Grease inside of muffin tin or line with paper liners.

In a small bowl, whisk together butter, eggs, milk and vanilla. Set aside.

In a large bowl, whisk together dry ingredients: flour, sugar, baking powder and salt. Make a well in the center.

Add egg mixture to the well. Gently stir ingredients just until batter is moistened (do not overmix; a few lumps are fine. Add desired mix-ins.

Spoon batter into muffin cups filling each about two thirds full.

Bake until a toothpick inserted in center of a muffin comes out clean, about 15 - 20 minutes. Allow to cool slightly before serving.