

Concordia Lutheran Church's

EASTER BRUNCH

Cookbook



“And while they still did not believe it because of joy and amazement, he asked them, “‘Do you have anything to eat?’”

Luke 24:41 NIV

TIME TO EAT!

EGG AND CHEESE BAKE

Concordia's classic Easter morning brunch dish that has been served for many years!

INGREDIENTS

1. 1 c. biscuit mix (Bisquick)
 2. 1 ½ c. cottage cheese
 3. ½ lb. grated cheddar cheese
 4. 1 tsp. dried onion or 2 tsp. fresh
 5. 1 tsp. dried parsley
 6. ¼ tsp. salt
 7. 6 eggs, beaten
 8. 1 c. milk
 9. ½ lb. browned sausage
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INSTRUCTIONS

- Preheat the oven to 350 degrees
 - Mix ingredients in order given
 - Pour into a greased 13x9 pan
 - Bake in preheated oven for 40 minutes
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Serving a big crowd?!

14 pans:

1. Bisquick 14 c.
2. Cottage cheese 21 c. (8 oz per cup)
3. Cheddar cheese 7 lbs.
4. Onion 1 large
5. Parsley ¼ c.
6. Salt 7 tsp.
7. Eggs 7 dozen
8. Milk 2 quarts (7 c.)
9. Sausage 5 lbs.

20 pans:

1. Bisquick 20 c.
2. Cottage cheese 30 c.
3. Cheddar cheese 10 lbs.
4. Onion 1 ½ large
5. Parsley ½ c.
6. Salt 9 tsp.
7. Eggs 10 dozen
8. Milk 20 c. (1 gal + 1 qt.)
9. Sausage 6+ lbs.



HUCKLEBERRY CHUTNEY

Chutneys are great over poultry or main entrees. This chutney is very colorful and full of flavor.

INGREDIENTS

1. 4 c. huckleberries, frozen or fresh
 2. 1 can (16 oz) whole berry cranberry sauce
 3. $\frac{1}{4}$ c. sugar
 4. 3 tbs. balsamic vinegar
 5. 1 $\frac{1}{2}$ tsp. orange peel, grated
 6. 1 tsp. ground ginger
 7. $\frac{1}{4}$ to $\frac{1}{2}$ tsp. red pepper, crushed
 8. $\frac{1}{4}$ tsp. ground black pepper
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INSTRUCTIONS

- Combine all ingredients
- Cook on low heat over stovetop
- Cook until thick
- Doubling batch makes 14, 4oz jars



STRAWBERRY CHIA SEED PUDDING

SERVES: 2 | PREP TIME: 10 MINUTES | COOK TIME: 60 MINUTES IN FRIDGE



INGREDIENTS

3 c. unsweetened almond milk

2 tsp. vanilla extract

3 tbs. maple syrup

½ tsp. cinnamon

½ c. + 2 tbs. chia seeds

3 c. fresh strawberries

INSTRUCTIONS

In a bowl, whisk together unsweetened almond milk, vanilla extract, maple syrup, and cinnamon. Pour liquid mixture over the chia seeds and stir until seeds are incorporated.

Make sure to stir it well, so that none of the chia seeds are sticking together. This ensures they are all able to absorb the liquid and create a pudding-like consistency.

Let sit for an hour or in the refrigerator overnight. Mixture will thicken substantially.

In the morning, rinse and slice fresh strawberries. Stir chia pudding and top with fresh strawberries.

TROPICAL FRUIT SALAD

If you need a fresh, delicious dish to take to a potluck, this one has stunning reviews.



INGREDIENTS

In an appropriately sized bowl, mix the following amounts needed for your event:

- Oranges or mandarins
- Fresh Pineapple
- Kiwi
- Bananas
- Avocado

INSTRUCTIONS

Toss together. The oranges, pineapple, and kiwi can be done ahead. Add bananas and avocado last. No dressing needed!

DAY BEFORE FRENCH TOAST

This overnight French toast recipe is perfect to use for a large group!

INGREDIENTS

6-8 slices of French bread, $\frac{3}{4}$ " to 1" thick
4 eggs
1 c. milk
2 tbs. sugar
1 tsp. salt
1 tsp vanilla



INSTRUCTIONS

Arrange bread in a single layer(s) in baking pan
Whisk remaining ingredients in separate bowl until blended
Pour over bread, turn slices to coat evenly
Cover, refrigerate overnight

In the morning:
On a hot griddle or in a non-oiled frying pan,
cook slices 4-5 minutes on each side

Serve with powdered sugar, butter, syrup, or fresh berries



SIXTY MINUTE CRESCENT ROLLS

MAKES: 32 | PREP TIME: 45 MINUTES | COOK TIME: 15 MINUTES



INGREDIENTS

4 c. flour
3 tbs. sugar
1 tsp. salt
2 packages dry yeast or 4 tsp.
1 c. milk
½ c. water
¼ c. butter

INSTRUCTIONS

Combine 3 ½ cups flour, sugar, salt, and undissolved yeast in bowl and mix with dough hook for 1 minute

Combine milk, water, and butter in glass measuring cup and microwave till very warm (Butter does not have to melt)

Turn speed to low and slowly pour liquid into flour mix. Mix for 1 minute

Gradually add ½ cup flour and mix until dough clings to hook

Continue till dough is smooth and elastic...about 5 minutes

Place in greased bowl, turning dough to grease the top

Cover, place bowl in a pan of warm water to rise for 15 minutes

Turn dough out on floured board and cut in half

Roll first half out in thin circle

Butter the dough (add cinnamon sugar over butter for sweet rolls)

Cut circle in 16 triangles (like cutting a pizza)

Roll each one up to form a crescent, big edge to point

Put on greased baking pan

Repeat with second half

Cover and let rise in slightly warm oven till doubled

Bake at 425 degrees for 11 to 12 minutes

Remove from baking sheets and cook on racks

When cool, drizzle with frosting, if desired

BASIC MUFFIN MIX

VARIATIONS:

Banana: add 1 c. banana, mashed

Blueberry: add 1 c. fresh or frozen blueberries

Cappuccino/Chocolate Chip: add 1 c. chocolate chips, 2 tbs. instant coffee

Cranberry Pecan: add 1 c. dried cranberries, ½ nuts

*This muffin mix makes 4 batches of 1 dozen muffins per batch

INGREDIENTS

Dry Muffin Mix:

8 c. flour
3 c. sugar
3 tbs. baking powder
2 tsp. salt
2 tsp. cinnamon
2 tsp. nutmeg

Additional Ingredients:

1 egg
1 c. milk
½ c. butter

Mix all dry ingredients well and store in airtight container.

INSTRUCTIONS

Place 2 2/3 cup muffin mix in bowl

Add milk, egg, and butter

Add your choice of variation and stir until moistened

Grease muffin tin cups and divide dough in 12 portions

Bake at 400 degrees for 18-21 minutes



RESURRECTION ROLLS

A delicious breakfast roll and the story of Jesus' death and resurrection combined!

INGREDIENTS

1 (10 oz) can refrigerated crescent dinner rolls
8 large marshmallows
¼ c. butter, melted
2 tbs. ground cinnamon
2 tbs. white sugar



INSTRUCTIONS

- Preheat oven to 400 degrees. Lightly grease a baking sheet
- Separate crescent rolls into individual triangles
- In a small bowl, mix cinnamon and sugar
- Dip marshmallow into melted butter, then roll in sugar mixture. Place marshmallow in the center of a dough triangle. Carefully wrap the dough around the marshmallow. Pinch the seams together tightly to seal in marshmallow as it melts. Place on baking sheet. Repeat.
- Bake in preheated oven until golden brown, about 15 minutes.

The resurrection roll story:

1. The dough represents the tomb that they put Jesus into after his crucifixion.
2. The white marshmallow represents Jesus.
3. The cinnamon and sugar mixture represents the oils and spices that was rubbed on Jesus after his death before they placed him in the tomb.
4. Wrapping each side of the dough up and over the marshmallow, explaining that the dough represents the tomb where they buried Jesus.
5. After baking and cooking, cut the roll in the middle revealing an empty tomb!

BREAKFAST STRATA WITH SAUSAGE, MUSHROOMS, AND MONTEREY JACK



INGREDIENTS

8-10 slices French bread
3 tbs. unsalted butter, softened
Salt and pepper
3 shallots, minced
8 oz. white mushrooms, quartered
½ c. dry white wine
1 ½ c. Monterey Jack cheese, shredded
6 large eggs
2 tbs. minced parsley
1 ¾ half and half

INSTRUCTIONS

Adjust oven rack to middle position and heat oven to 225 degrees. Arrange bread in single layer on baking sheet and bake until dry and crisp, about 40 minutes, turning slices over halfway through baking. When cooled, butter slices on one side with 2 tablespoons butter: set aside.

Cook sausage in 10-inch nonstick skillet over medium heat, breaking sausage apart with wooden spoon, until sausage has lost raw color and begins to brown, about 4 minutes. Add shallots and cook, stirring frequently, until softened and translucent, about 1 minute. Add mushrooms and cook until mushrooms no longer release liquid, about 6 minutes, transfer mixture to medium bowl and season with salt and pepper. Add wine to skillet, increase heat to medium-high, and simmer until reduced to $\frac{1}{4}$ cup, 2-3 minutes.

Grease 8-inch square baking dish with remaining 1 tablespoon butter and arrange half of bread slices, buttered side up, in single layer in dish. Sprinkle half of the sausage/mushroom mixture, then $\frac{1}{2}$ cup Monterey Jack evening over bread slices. Arrange remaining bread slices in single layer over cheese; sprinkle remaining sausage/mushroom mixture and cheese over bread. Whisk eggs, and parsley together in medium bowl; add reduced wine, half and half, 1 teaspoon salt and pepper to taste. Whisk until combined. Pour egg mixture evenly over bread layer and cover strata tightly with plastic wrap. Weigh strata down with 1 lbs. rice or sugar in a zip lock bag and refrigerate at least 1 hour or up to 24 hours.

Remove strata from refrigerator and let sit at room temperature for 20 minutes. Meanwhile, adjust oven rack to middle position and heat oven to 325 degrees. Uncover strata and sprinkler remaining $\frac{1}{3}$ Monterey Jack cheese. Bake until both edges and center are puffed, and edges have pulled away.

FRENCH BREAKFAST MUFFINS

SERVES: 15 | PREP TIME: 15 MINUTES | BAKE TIME: 20-25 MINUTES

INGREDIENTS

Muffins:

1/3 c. shortening
1/2 c. sugar
1 egg
1 1/2 c. flour
1 1/2 tsp. baking powder
1 1/2 tsp. salt
1/4 tsp. nutmeg
1/3 c. milk

Topping:

1/2 c. sugar
1 tsp. cinnamon
1/2 c. butter

INSTRUCTIONS

Mix shortening, 1/2 cup sugar and egg.

Stir in flour, baking powder, salt, and nutmeg alternating with milk.

Fill greased muffin cups 2/3 full

Bake 20-25 in a 350-degree oven

Mix 1/2 cup sugar and cinnamon

Immediately after baking, roll puffs in melted butter then in cinnamon and sugar mix

Serve hot



ORANGE BISCUITS

SERVES: 16 | PREP TIME: 10 MINUTES | BAKE TIME: 10 MINUTES



INGREDIENTS

2 cans of Pillsbury butter flavored biscuits

½ c. butter

¾ sugar

3 tbs. orange zest, grated

Cinnamon (optional)

INSTRUCTIONS

Mix sugar and orange zest (and cinnamon)

Dip each roll in melted butter, then dip in sugar/orange mixture

Place on cookie sheet

Bake in oven according to directions on package

ORANGE ROLLS

MAKES: 20 LARGE ROLLS | PREHEAT OVEN: 375 DEGREES | BAKE TIME: 15-20 MINUTES



Rolls:

2/3 c. shortening
1 c. water
2/3 c. sugar
2 tbs. salt
2 eggs
1 c. milk
2 pkg. yeast
6 c. flour

Frosting:

1 lb. powder sugar
2 tbs. orange juice
1 tbs. butter

Heat shortening, sugar, water, and salt until melted together. Once cooled, add eggs, milk, yeast, and flour.

Knead until not sticky. Proof.

Roll out flat and top with melted butter, sugar, orange zest.

Roll up and cut into rolls. Proof.

Bake at 375 for 15-20 minutes.

Top with frosting while still warm. Enjoy!

HAM AND CHEESE QUICHE

A timeless, delicious, crowd-pleasing Easter breakfast!

INGREDIENTS

1 pastry for a 9-inch pie crust
1 c. shredded cheddar cheese, divided
½ c. shredded Swiss (or preferred) cheese
2 tbs. all-purpose flour, divided
½ c. diced cooked ham
1 ¼ c. half and half
5 eggs, beaten
¼ c. green onions
¼ tsp. salt



INSTRUCTIONS

Preheat oven to 400 degrees. Press pie pastry into bottom of 9-inch pie plate. Bake pie crust in preheated oven for 5 minutes, use a fork to poke holes into the crust and continue cooking until lightly browned, about 5 more minutes.

Reduce to 350 degrees.

Mix ½ cup cheddar cheese, Swiss cheese, and 1 tablespoon flour in a bowl, spread over the warm pie crust. Spread ham over cheese mixture.

Mix half and half, eggs, green onions, 1 tablespoon flour, and salt together; pour mixture over the ham layer, top with remaining cheddar cheese.

Bake in preheated oven until set in center, 40-50 minutes. Cool for 10 minutes before cutting.

OVERNIGHT CINNAMON BAKED FRENCH TOAST

A perfect breakfast for busy mornings or holidays when there is a bunch going on!

INGREDIENTS

Casserole:

1 lb. loaf sourdough or French bread
8 large eggs
2 c. whole milk or 2% milk
½ c. heavy whipping cream
½ c. granulated sugar
¼ c. packed light brown sugar
2 tbs. vanilla extract 1 ½ tsp. ground cinnamon

Topping:

¾ c. all-purpose flour
¾ c. packed light brown sugar
2 tsp. cinnamon
¼ tsp. salt
½ c. butter, cut into pieces



INSTRUCTIONS

Grease a 9x13 casserole dish and set aside. Cut bread into 1-inch chunks and spread even in bottom of casserole dish.

In a large bowl, whisk together the eggs, milks, cream, sugars, vanilla, and cinnamon. Pour mixture evenly over the bread, getting all the bread wet from the mixture. Cover the casserole and store in fridge over night or several hours.

To make the streusel topping (this can be made ahead and refrigerated), combine the flour, brown sugar, cinnamon, and salt. Add butter and cut in the dry mixture until it all comes together to form a crumble. (You can store this mixture in the fridge overnight if you would like)

When you are ready to bake the casserole, preheat the oven to 350 degrees. Crumble the streusel topping evenly over the top of the casserole, covering as much of it as you can.

Bake for 45 minutes to an hour (bake less time for a softer, moister texture; bake longer for a firmer, less moist texture.)

When casserole is ready, serve with syrup and other toppings such a powdered sugar or fresh fruit.

OVER NIGHT BLUEBERRY BREAKFAST BAKE

INGREDIENTS

Casserole:

1 loaf bread (brioche, challah, or Texas toast)
cut in 1 in. cubes
2 c. fresh blueberries
8 oz. cream cheese
2/3 c. sugar
1 tsp. lemon zest
1 tbs. lemon juice
1 tbs. vanilla
1/2 tsp. cinnamon
Pinch of salt
1 c. milk
1 c. half and half
6 eggs

Topping:

1/2 stick butter, softened
3/4 c. brown sugar
1/2 c. rolled oats
1 1/2 tbs. canola oil
3/4 tsp. cinnamon

INSTRUCTIONS

Butter 9x13 baking dish

Spread half of the bread cubes in the baking dish, top with 1 3/4 cup blueberries. Put remaining bread cubes in dish.

In medium bowl, beat the cream cheese until smooth and fluffy, add in sugar, beat until combined. Add remaining ingredients and beat until blended.

Pour mixture over bread, pressing down gently to make sure egg mixture is absorbed (add more milk if needed)

Cover with plastic wrap and refrigerate at least 2 hours or overnight.

Topping:

Add all topping ingredients into medium bowl and with pastry blender, combine until the mixture resembles coarse crumbs.

Before baking, evenly sprinkle the topping over the casserole and top with remaining 1/4 cup blueberries.

Bake at 350 degrees for 50-60 minute or until golden and puffed. Let stand 10 minutes before cutting.



DUTCH BABIES

Also known as a 'Puff Pancake'. Wonderful with powder sugar and fresh squeezed lemon or just maple syrup.



INGREDIENTS

3 eggs

¼ c. butter

¾ c. milk

¾ c. flour

INSTRUCTIONS

Preheat oven to 425 degrees

Melt butter in shallow pan in oven

Beat eggs, add milk and flour

Mix completely

Pour into hot pan with melted butter

Bake for 25 minutes or until brown and puffed up

Serve with berries and enjoy!

BLINNA

Thin German pancakes



INGREDIENTS

3 eggs
2 c. buttermilk
2 tbs. sugar
½ tsp. salt
¼ tsp. baking soda
¼ tsp. baking powder
1 ½ c. flour

INSTRUCTIONS

Beat eggs
Mix all other ingredients
Mix well
Pour ½ cup batter onto hot buttered skillet
Tilt griddle to make a very thin pancake like a crepe
Brush with butter and serve with syrup and fresh berries
Roll up to eat.

He is Risen!

He is Risen, indeed! Alleluia!
