

Caramelized Onion Quiche

Prep: 30 Minutes, Level: Easy

Cook: 1 Hour, Serves: 8

Ingredients

- 1 Pie Crust
- 2 whole yellow onions, sliced
- 2 tablespoons butter
- 8 slices bacon
- 8 whole large eggs
- 1 ½ cup heavy cream or half-and-half
- salt and pepper, to taste
- 2 cups grated sharp cheddar cheese

Directions

1. Fry the onions in the butter in a large skillet over medium-low heat for at least 25 to 40 minutes stirring occasionally, until the onions are deep golden brown. Set aside to cool.
2. Fry the bacon until crisp. Chop into pieces and set aside to cool.
3. Preheat the oven to 400 degrees. Roll out the pie crust and press it into a large tart pan or a deep dish pie pan.
4. Whip the eggs, cream, salt and pepper in a large bowl, then mix in the onions, bacon, and cheese. Pour the mixture into the pie crust.



5. Place the pan on a rimmed baking sheet, cover lightly with aluminum foil, and bake it for about 40 to 45 minutes. Remove the foil and continue baking for 10 to 15 minutes, or until the quiche is set and the crust is golden brown. (The quiche will still seem slightly loose, but will continue to set once remove

from the oven.)

6. Remove from the oven and allow to sit for 10 to 15 minutes. If using a tart pan, remove the quiche from the pan, cut into slices with a sharp serrated knife, and serve!

Apple Scones

Prep: 30 Minutes, Level: Easy

Yield: 12 scones

Ingredients

- 2 $\frac{3}{4}$ cups flour
- $\frac{1}{3}$ cup granulated sugar
- $\frac{3}{4}$ teaspoon salt
- 1 tablespoon baking powder
- 1 teaspoon ground cinnamon
- $\frac{1}{2}$ cup (8 tablespoons) cold butter
- 1 cup chopped fresh apple, in $\frac{1}{2}$ " pieces
- 2 large eggs
- 1 teaspoon vanilla extract
- $\frac{1}{2}$ cup unsweetened applesauce
- 3 tablespoons coarse white sparkling sugar
- $\frac{1}{2}$ teaspoon ground cinnamon

Directions

1. In a large mixing bowl, whisk together the flour, sugar, salt, baking powder, and spice.
2. Work in the butter just until the mixture is unevenly crumbly; it's okay for some larger chunks of butter to remain unincorporated.
3. Stir in the chopped apple and cinnamon chips.
4. In a separate mixing bowl,

whisk together the eggs, vanilla, and applesauce.

5. Add the liquid ingredients to the dry ingredients and stir until all is moistened and holds together.
6. Line a baking sheet with parchment; if you don't have parchment, just use it without greasing it. Sprinkle a bit of flour atop the parchment or pan.
7. Scrape the dough onto the floured parchment or pan, and divide it in half. Gently pat and round each half into a 5" to 5 $\frac{1}{2}$ " circle about $\frac{3}{4}$ " thick.
8. To make the topping: Stir together the coarse sugar and cinnamon. Brush each circle with milk, and sprinkle with the topping.
9. Using a knife or bench knife that you've run under cold water, slice each circle into 6 wedges.
10. Carefully pull the wedges away from the center to separate them just a bit; there should be about $\frac{1}{2}$ " space between them, at their outer edges.
11. For best texture and highest rise, place the pan of scones in the freezer for 30 minutes, uncovered. While the scones are chilling, preheat the oven to 425°F.



12. Bake the scones for 18 to 22 minutes, or until they're golden brown. When you pull one away from the others, it should look baked all the way through; the edge shouldn't look wet or unbaked.
13. Remove the scones from the oven, and cool briefly on the pan. Serve warm. When they're completely cool, wrap in plastic and store at room temperature for up to several days.

Blueberry French Toast Bake

Prep: 30 Minutes

Total time: 9 hours 25 min.

Yield: 12 servings

Ingredients

- 1 (12-14 ounce) loaf french bread, sourdough bread, or challah
- 8 ounces cream cheese, softened to room temperature
- 2 tablespoons confectioners' sugar
- 3 teaspoons vanilla extract, divided
- 8 large eggs
- 1 cup blueberries
- 2 ¼ cups whole milk
- ¾ teaspoon ground cinnamon
- ⅔ cup packed light brown sugar
- ⅓ cup packed light brown sugar
- ⅓ cup all-purpose flour
- ½ teaspoon ground cinnamon
- 6 tablespoons unsalted butter, cold and cubed

Directions

1. Grease a 9x13 pan with butter or spray with nonstick spray. Slice then cut the bread into cubes, about 1 inch in size. Spread half of the cubes into



Lauren's Tips

This recipe can easily be halved in an 8 or 9-inch baking pan. The bake time will be slightly less, around 30-35 minutes.

Day-old, crusty bread is perfect for french toast casseroles. You'll wind up with about 12 cups of cubed bread.

Make a blueberry compote and top the french toast with blueberry syrup. You can find my recipe on Lauren-Lane.com

- the prepared baking pan. Using a handheld or stand mixer fitted with a whisk attachment, beat the room temperature (not cold!) cream cheese on medium-high speed until completely smooth. Beat in the confectioners' sugar and ¼ teaspoon vanilla extract until combined. Drop spoonfuls of cream cheese mixture on top of the bread and then scatter the blueberries. Layer the remaining bread cubes on top of cream cheese. Set aside.
2. Whisk the eggs, milk, cinnamon, brown sugar, and remaining vanilla together until no brown sugar lumps remain. Pour over the bread. Cover the pan tightly with plastic wrap and stick in the refrigerator for 3 hours - overnight. Overnight is best.
3. Preheat oven to 350°F (177°C). Remove pan from the refrigerator.
4. Prepare the topping: Whisk the brown sugar, flour, and cinnamon together in a medium bowl. Cut in the cubed butter with a pastry blender or two forks. Sprinkle the topping over the soaked bread.
5. Bake for 45-55 minutes or until golden brown on top. I usually bake it for 45 minutes because I like it softer, but ovens vary so check it during the cooking process. Serve immediately. Cover leftovers tightly and store in the refrigerator for 2-3 days.
6. For freezing, prepare the recipe through step 4 (without preheating the oven) and freeze for up to 2 months. Thaw overnight in the refrigerator then bake as directed.

Lemon Curd, Berries & Mimosas

Lemon Curd

Total time: 30 min.

Yield: 3 cups

Ingredients

- 3 lemons
- 1 ½ cups sugar
- ¼ pound unsalted butter, room temperature
- 4 extra-large eggs
- ½ cup lemon juice (3 to 4 lemons)
- ⅛ teaspoon salt

Directions

1. Using a potato peeler, remove the zest of 3 lemons, being careful to avoid the white pith. Put the zest in a food processor fitted with the steel blade. Add the sugar and pulse until the zest is minced into the sugar.
2. Cream the butter and beat in the sugar and lemon mixture. Add the eggs and then add the lemon juice and salt. Mix until combined.
3. Pour the mixture into a 2 quart saucepan and cook over low heat until thickened (about 10 minutes), stirring constantly. The lemon curd will thicken just below simmer. Remove from the heat and cool or refrigerate. Store in refrigerator for up to 2 weeks.

Mixed Berries

Ingredients

- Fresh Mixed Berries

Directions

Prepare Berries for the lemon curd. Wash and cut as many berries as you would like and sprinkle lightly with sugar if desired.

Pomegranate Mimosas

Ingredients

- 1 bottle of Champaign or Prosecco, Chilled
- Pom pomegranate, juice Chilled

Directions

Add a small amount of pomegranate juice to the bottom of the Champaign flute. Fill glass with Champaign or Prosecco right before serving.

Enjoy!

For more tips and guides go to Lauren-Lane.com

