



May 4, 2016

The Best Brunch for the Best Mom

Mom's cooking will always be the best, but we're sure that she will still be impressed with this delicious and colourful spread for brunch this Mother's Day.

Our Pannekoek (Dutch pancake) with Summer Fruit and Goat Cheese is a different take on the more traditional pancakes and crepes. If stone fruit isn't quite showing up at your local grocery store or farmers' market yet, try replacing with fresh berries or frozen fruit.

If your mom prefers a more savoury breakfast, she'll love our Cheesy Tomato Breakfast Scones, which are extra wholesome thanks to the addition of whole wheat flour and rolled oats. They're excellent on their own with just a smear of butter, or slice them in half and top with spinach, egg and a few slices of bacon for a delicious breakfast sandwich.

If mom likes mimosas, she'll love our Modern Mock Champagne Punch, which is a mix of cranberry, lemonade and ginger ale. Garnish with fresh lemon and orange slices and frozen cranberries for a colourful touch. For an extra-special treat, you can make this with real champagne or sparkling wine, but we'd suggest scaling down the recipe unless you are serving a crowd!

PANNEKOEK WITH SUMMER FRUIT AND GOAT CHEESE

Ingredients:

2 cups sliced nectarines
2 cups sliced peaches
1/2 cup sliced apricots
1 tbsp granulated sugar
1 tbsp salted butter
1 tsp vanilla
Basic Pannekoek (click for recipe)
1 cup crumbled soft goat cheese
Maple syrup*

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Method:

1. Combine nectarines, peaches, apricots and sugar in a bowl.
2. Melt butter in a large non-stick frypan over medium-high heat. Add fruit mixture and sauté until fruit is slightly softened, about 3 - 4 minutes. Remove from heat and stir in vanilla.
3. Place fruit down centre of each pannekoek, dividing equally. Top each with cheese, dividing equally. Roll up to enclose filling.
4. Serve drizzled with maple syrup. *Makes 6.*

CHEESY TOMATO BREAKFAST SCONES

Ingredients:

- 1 cup all-purpose flour
- 1 cup whole wheat flour
- 1 1/4 tsp baking powder
- 1/2 tsp baking soda
- 1 cup salted butter, chilled and cubed
- 1 cup old-fashioned rolled oats
- 1 cup crumbled feta cheese
- 1/2 cup freshly grated Parmesan cheese
- 1/2 cup chopped sun-dried tomatoes
- 1/2 cup sliced green onions
- 1 cup buttermilk
- 2 tbsp whipping cream

Method:

1. Preheat oven to 350°F.
2. Place flour, whole wheat flour, baking powder and baking soda in a food processor; process to combine. Add butter and process, using an on/off motion, until mixture resembles coarse meal.



3. Transfer mixture to a bowl. Add oats, feta cheese, Parmesan cheese, tomatoes and green onions; stir to combine. Add buttermilk and stir just until combined.
4. Turn dough out onto a lightly floured surface. Knead dough gently and roll out 3/4 inch thick. Using a floured 3 inch round cookie cutter, cut dough into rounds.
5. Place rounds on a parchment paper-lined large rimmed baking sheet. Cover and freeze for 10 minutes. This helps the scones keep their shape.
6. Remove baking sheet from freezer and uncover scones. Brush tops with cream. Bake for 25 - 30 minutes or until light golden. *Makes about 12.*

MODERN MOCK CHAMPAGNE PUNCH

Ingredients:

- 1 bottle (1.89 L) white cranberry cocktail, chilled
- 2 bottles (750 mL each) dry dealcoholized sparkling wine, chilled
- 3/4 cup (175 mL) thawed frozen lemonade concentrate
- 2 bottles (2 L each) ginger ale, chilled

Method:

Combine cranberry cocktail, sparkling wine and lemonade concentrate in a large punch bowl. Stir in ginger ale. Serve immediately. *Makes about 30 cups (7.5 L).*

Cook's Note: *The ATCO Blue Flame Kitchen used Loxton Medea Valley Dealcoholized Wine Sparkling Brut Dry in this recipe.*