



## December 21, 2017

### Christmas Morning Recipes

These sweet ideas for Christmas brunch will have your family going to bed with visions of breakfast, not sugar plums, dancing in their heads.

Our Overnight Cinnamon Bun French Toast makes a decadent treat even more indulgent. The cinnamon buns are soaked overnight in a mixture of eggs, milk, maple syrup and cream, and sprinkled with pecans and bacon. Just pop them in the oven on Christmas morning, and everyone's mouths will be watering while they open presents.

For a lighter treat, try our Raspberry and Yogurt Crepes. Creamy Greek yogurt and fresh raspberries are wrapped in our paper-thin Simple Crepes and then topped with toasted almonds and maple syrup. Make and freeze the crepes ahead, so that you can spend less time in the kitchen, and more time with your family.

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### **OVERNIGHT CINNAMON BUN FRENCH TOAST**

#### **Ingredients:**

6 large eggs  
1 cup homogenized milk  
3/4 cup maple syrup  
3/4 cup whipping cream  
6 day-old large cinnamon buns  
1 cup chopped toasted pecans  
1/2 cup crumbled cooked bacon

#### **Method:**

1. Whisk together eggs, milk, maple syrup and cream.
2. Pour 1/3 of egg mixture into a greased 9x13 inch baking dish.
3. Cut cinnamon buns in half horizontally.
4. Place bottom halves of cinnamon buns, cut side up, into baking dish.



5. Pour 1/3 of egg mixture evenly over cinnamon bun halves in dish. Sprinkle with pecans and bacon.
6. Cover, cut side down, with top halves of cinnamon buns. Pour remaining 1/3 of egg mixture evenly over top.
7. Place a piece of parchment paper on top of cinnamon buns. Place an empty baking dish of the same size, bottom side down, on top of parchment paper. Fill empty dish with cans to weigh cinnamon buns down; refrigerate overnight.
8. Preheat oven to 400°F.
9. Remove baking dish from refrigerator and let stand for 20 – 30 minutes. Remove dish with cans from bottom baking dish. Remove parchment paper from cinnamon buns.
10. Bake, covered, until eggs are set and a cake tester inserted in centre comes out clean, about 55 – 60 minutes.
11. Uncover and continue baking until golden brown, about 10 – 15 minutes.
12. Let stand for 10 minutes before serving. *Serves 12.*

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## **RASPBERRY AND YOGURT CREPES**

### **Ingredients:**

1 cup plain Greek yogurt  
8 Simple Crepes (*recipe follows*)  
2 cups fresh raspberries  
Plain Greek yogurt\*  
Fresh raspberries\*  
1/2 cup maple syrup  
1/4 cup slivered almonds, toasted

### **Method:**

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1. Spread 2 tbsp yogurt down centre of each crepe. Top each with 1/4 cup raspberries. Roll up crepes to enclose filling.
2. To serve, place crepes on individual serving plates. Top each with additional yogurt and raspberries. Drizzle with maple syrup and sprinkle with almonds, dividing equally. *Makes 8.*

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## **SIMPLE CREPES**

### **Ingredients:**

- 1 1/2 cups all-purpose flour, sifted
- 2 cups milk (2%)
- 3 large eggs
- 1/3 cup salted butter, melted
- Salted butter\*

### **Method:**

1. Place flour in a bowl.
2. Whisk together milk and eggs until blended.
3. Add milk mixture to flour and whisk until combined. Whisk in 1/3 cup melted butter.
4. Pour batter through a fine sieve into a bowl; discard solids. Cover and refrigerate for at least 2 hours or up to 12 hours.
5. Remove bowl from refrigerator and whisk batter.
6. Heat an 8 inch non-stick crepe pan or frypan over medium-low heat. Lightly coat pan with additional butter. Remove pan from heat.
7. Pour 1/4 cup batter into pan. Swirl pan until it is coated on bottom with batter.
8. Return pan to medium-low heat and cook until crepe is firm around edges and lightly browned, about 1 minute.
9. Loosen edges of crepe from pan using a spatula. Slide spatula under crepe and quickly flip it over; cook for an additional 30 seconds or just until lightly browned.
10. Transfer crepe to a parchment paper-lined large rimmed baking sheet.
11. Repeat procedure with remaining batter, adding additional butter as necessary. Do not stack crepes; cool completely.



12. Crepes may be frozen for up to 2 months. If freezing, layer crepes with parchment paper in an airtight container. *Makes 14.*