

Christmas Brunch Menu

Savory Main Dishes

Ham and Croissant Breakfast
Casserole
Everything Bagel Egg Casserole

Sweet Main Dish

Cinnamon Roll Monkey Bread

Sides

Fresh Fruit
Gingerbread Chocolate Chip Muffins

Drinks

Coffee
Hot Cocoa
Mimosas

Ham & Cheese Croissant Egg Bake

8 oz. baked croissants
4 oz. deli ham (thick cut, diced)
4 oz. shredded sharp cheddar
8 eggs
1/2 cup half & half
1 Tbsp. dijon mustard
1/2 tsp. sea salt
1/8 tsp. black pepper

Directions:

Spray 9x11 (or 9x13) inch baking dish with cooking spray.

Tear croissants up into small pieces (about 2 inches) and place in the bottom of the baking dish.

Top with diced ham and 2 oz. (about half, or 1/2 cup) of the cheddar cheese.

Whisk together eggs, half & half, mustard, salt, and pepper. Pour over casserole.

Cover with foil and let sit overnight or for at least a few hours.

When ready to cook, preheat the oven to 350 degrees.

Bake casserole uncovered for 30 minutes.

Everything Bagel Egg Bake

8 slices bacon
5-6 day-old everything bagels ~20 ounces,
preferably from a bagel shop
2 cups shredded Cheddar cheese
8 large eggs
3 cups milk
1 tablespoon Dijon mustard
1/2 teaspoon salt
4 ounces cream cheese cut into small cubes
Chopped green onion and diced avocado for
serving



Directions:

Preheat oven to 425 degrees F.

Place a wire rack on top of a baking sheet and place the bacon on the wire rack.

Bake bacon in preheated oven for 15-20 minutes, until cooked.

Alternately, you can fry the bacon on the stovetop, but I prefer the oven method.

Cut up the bagels into small chunks. I did this with kitchen shears but you can also use a bread knife.

Place bagel chunks onto bottom of a greased 9x13" baking pan.

Sprinkle bacon and cheese on top of bagel chunks.

In a large bowl, whisk together eggs, milk, Dijon, and salt.

Pour egg mixture evenly over bagel chunks.

Evenly distribute cubes of cream cheese among the casserole.

Cover with plastic wrap and refrigerate overnight.

The next morning, take out the baking dish from the refrigerator and let it come to room temperature for about 30 minutes.

Preheat the oven to 350 degrees F.

Cover the casserole dish with aluminum foil and bake for 40 minutes.

Remove the aluminum foil and bake for an additional 10-15 minutes, until the top bagel pieces are golden brown.

Serve topped with green onions and avocado.

Enjoy!

Cinnamon Roll Monkey Bread

2 (12.4 ounce) cans cinnamon rolls
1/4 cup sugar
1 teaspoon cinnamon
1/2 cup butter melted
1/3 cup brown sugar

Directions:

Preheat oven to 350 degrees F.

Spray a bundt pan well with cooking spray.

Cut each cinnamon roll into 4 pieces.

In a large bowl, combine the cinnamon rolls, sugar, and cinnamon and toss to combine.

Arrange the cinnamon rolls in the bundt pan.

In a small bowl, whisk together the butter and brown sugar.

Pour mixture over the cinnamon rolls.

Bake in the preheated oven for 32-25 minutes, or until golden brown.

Flip out onto a serving tray immediately.

Drizzle the icing from the cinnamon roll cans over the warm monkey bread.

Serve and enjoy!



Gingerbread Oat Muffins

1 3/4 cups white whole wheat flour
1 cup old fashioned oats
1 teaspoon ground ginger
1 teaspoon cinnamon
1/4 teaspoon nutmeg
1 teaspoon baking soda
1/2 teaspoon baking powder
1/2 teaspoon salt
1/3 cup molasses
1/3 cup maple syrup
3/4 cup unsweetened vanilla almond milk
1/2 cup coconut oil
2 large eggs at room temperature
1 teaspoon pure vanilla extract
3/4 cup dark chocolate chips



Directions:

Preheat oven to 375 degrees F.

Spray muffin tin with oil.

In a large bowl, whisk together flour, oats, ginger, cinnamon, nutmeg, baking soda, baking powder, and salt.

In a medium bowl, whisk together molasses, maple syrup, milk, oil, eggs, and vanilla extract.

Pour wet ingredients into the dry ingredients and stir until just combined.

Fold in chocolate chips.

Evenly divide batter between 12 muffin tins, filling about 3/4 the way up.

Bake in preheated oven for 16-18 minutes. The edges will be set and top will be just set...a toothpick should come out with a few crumbs.

Watch carefully the last couple of minutes - you don't want them dry!

Enjoy!