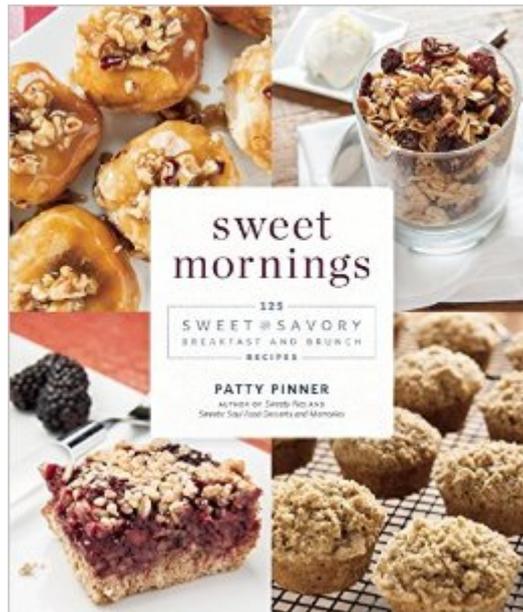


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Sweet Mornings: 125 Sweet And Savory Breakfast And Brunch Recipes



Synopsis

Sweet Mornings collects more than 100 sweet and savory options for breakfast and brunch. From donuts to crumb cakes to sweet rolls, these are the kind of treats that evoke feelings of warmth and comfort like only good, old-fashioned breakfast food can. Author Patty Pinner has been collecting breakfast recipes for as long as she can remember. She comes from a long line of breakfast bakers, and many of the recipes in this book have been passed down from the "Greats"âgreat-grannies and -auntiesâas well as cousins and other influential women in Pinner's life. To pore through these recipes, and then to bake them at home, evokes in Pinner memories of the many women who created them. Pinner includes charming, often comical stories about her life and family throughout the cookbook. With generations-old recipes that range from the familiar (Blueberry Buttermilk Pancakes) to the fun (Pineapple Upside Down Biscuits), Sweet Mornings is a reliable, well-tested addition to any kitchen. These recipes are ideal for slow weekend mornings and afternoons when you want to lure family and friends to the table with the intoxicating aroma of a homemade sweet treat baking in the oven. As the author's mother used to say, the only thing that differentiates breakfast from dinner is the time of day. Where does it say you can't have a little sugar in the morning?

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Customer Reviews

Mornings have always been my favorite time of the day "sitting down enjoying a leisurely cup of coffee and a freshly baked treat as the sun streams across the kitchen table is the perfect way to

start the day. I have and cherish both of Patty Pinner's memoir cookbooks, *Sweets: Soul Food Desserts and Memories* and *Sweetie Pies: An Uncommon Collection of Womanish Observations, with Pie*, and was excited to see that she had a new cookbook coming out that focused on breakfast and brunch recipes. Patty, a fellow native of Michigan, collected wonderful soul food recipes and stories in her two previous cookbooks, and *Sweet Mornings* is no exception. Each of the 125 recipes is peppered with memories of friends, family and neighbors in Michigan, visiting family in Tennessee, and the larger-than-life personalities of the strong women that surrounded her: neighbors with flashy tastes in dresses, mink coats, and handbags who could turn out sumptuous feasts, others who gave sound advice to young wives, strong matriarchs who expressed their love through sugar and butter, and the world viewed through the more innocent lens of childhood. No matter your favorite breakfast vice (biscuits, quick breads, pancakes, muffins, bars, waffles, cinnamon rolls, French toast), all are amply represented in the 125 recipes. I loved that some fall into the quick and easy category (including a handful that use pie filling or pudding mix, such as the pistachio coffee cake and Ava Joy's Lemon Streusel), while others like the orange-filled rolls are perfect for more leisurely mornings. Although most of the book is devoted to baked goods, you'll also find more substantial brunch offerings including chicken and waffles, chicken salad, hash browns, steak and eggs. I inherited several recipes from my Polish grandmother, who was a talented baker; one of my favorites is her sour cream coffeecake, so I was thrilled to see nearly two dozen variations in *Sweet Mornings* ranging from the traditional (old-fashioned sour cream, which is closest to what my *babcia* made) to coffeecakes punched up with citrus (Lemon Drizzle and Ava Joy's Lemon Streusel), chocolate, fruit-filled, and more. I tried the Mama's Strawberry Coffee Cake first as strawberries are in season here in Japan; for this recipe, I used the smallest, sweetest strawberries I could find. Two cups of strawberries may sound like a lot – indeed, I had trouble chopping my strawberries into uniform pieces as they were so ripe, they fairly dissolved into puddles of juicy sweetness as I cut, but the final result is a layer of no-fuss strawberry jam. The layer of strawberries was a delightful variation and one I look forward to making frequently as it freezes well. One note about the recipe below is that I had to modify the instructions; the ingredient amounts for the butter in the batter and the topping are reversed (the instructions call for you to cream 2 Tbsp melted butter with the sugar, but from years of baking experience I knew to reverse the amounts and cream the one stick softened butter with the sugar, reserving the melted butter for the streusel topping). Mama's Strawberry Coffee Cake (recipe adapted from *Sweet Mornings*) (Makes 1 9-inch square coffee cake) Batter: Nonstick cooking spray, for greasing (I use Baker's Joy) 1 ½

1 cup all-purpose flour 1 teaspoon baking powder 1 teaspoon baking soda ½ teaspoon salt ½ cup (1 stick) unsalted butter, softened ½ cup granulated sugar 1 large egg, room temperature ½ teaspoon pure vanilla extract ½ cup half-and-half, room temperature 2 cups fresh strawberries, hulled and chopped

Topping: ½ cups all-purpose flour ½ cup granulated sugar ½ cup chopped walnuts 2 Tablespoons melted butter ½ teaspoon ground cinnamon

1. Preheat the oven to 350F. Grease a 9-inch square baking dish with the cooking spray and set aside.
2. To make the batter: In a large mixing bowl, sift together the dry ingredients: the flour, baking powder, baking soda and salt. Set aside.
3. In the bowl of a stand mixer fitted with the paddle attachment, break up the butter by mixing on low speed for 1 minute. Add the granulated sugar and cream together the butter and sugar on medium speed for 2 to 4 minutes, until the mixture is light and fluffy. Scrape down the sides and bottom of the bowl to prevent large lumps from forming. As the mixer is running, reduce the speed to low and add the egg, making sure that it is thoroughly incorporated into the mixture. Add the vanilla extract and beat until combined. (Do not overbeat.) Turn off the mixer.
4. Set the mixer speed to low and add the flour mixture and the half-and-half to the bowl of the mixer in alternating thirds, starting and ending with the flour mixture. Continue beating until the mixture is just moistened. (Do not overbeat).
5. To make the topping: in a small mixing bowl, combine the flour, granulated sugar, walnuts, butter and cinnamon, and using your hands, stir until well blended (I found I needed a little extra melted butter to get the consistency I was looking for).
6. Transfer the batter to the prepared baking dish and arrange the strawberries evenly on top of the batter. Evenly sprinkle the topping on top of the strawberries. Bake for 40-50 minutes, until a wooden toothpick inserted into the center of the cake comes out clean. Remove from the oven and set aside to cool in the baking dish on a wire rack and allow to cool completely.
7. Turn out the cake, slice and transfer to a serving platter. Serve at room temperature.

The second coffee cake I tried was the Apricot Coffee Bread. I love all things dried apricot, and this coffee bread (really more of a pound cake) was no exception. Rich with butter and sour cream, the cake is studded with beautiful cubes of apricot and toasted pecans. Be sure to chop your apricots into small uniform pieces for best appearance. Again, I found I had to make a small adjustment to the recipe as it does not specify when to add the flour mixture to the batter; after adding the eggs and sour cream, you're instructed to stir in apricots and pecans and bake. I decided to add the flour in three additions on low speed after incorporating the sour cream (which I had first mixed with vanilla bean paste), then stirred in the apricots and pecans by hand rather than mixer. The amount of streusel seems like a lot, but this is a large cake, so use the whole amount; I found I had to take the cake out a couple of times during baking to sprinkle more topping around the edges of the pan

where plain batter was pushing up. The topping also browned quickly towards the last 20 minutes of baking, so I covered with foil to prevent it from overbrowning. One consideration is that you are instructed to bake in a tube or Bundt pan, but the bread has a topping, meaning that you will have to invert the bread onto a plate, flip, and put right-side-up to cool to keep the topping crunchy (the bread is equally beautiful if you leave it topping-side-down like a traditional Bundt; that way, the apricots look like bits of stained glass). The instructions also call to dust with powdered sugar, so if you prefer to make it as a traditional Bundt, you can skip the topping and dust the finished bread with powdered sugar instead. As I collect Bundt pans (hence my moniker of "Bundt Lust"), I used my 10-15 cup anniversary Bundt and this cake nearly came to the top, so use a sizeable pan.

Apricot Coffee Bread (adapted from "Sweet Mornings")

Makes 1 10-inch tube or Bundt bread

Topping: ½ cup all-purpose flour ½ cup firmly packed brown sugar 1 teaspoon ground cinnamon 4 tablespoons butter, cold, cut into small pieces

Batter: Nonstick cooking spray, for greasing 3 cups all-purpose flour 1 ½ teaspoons baking powder ½ teaspoon baking soda ½ teaspoon salt ½ cup (1 ½ sticks) unsalted butter, room temperature 1 ½ cups granulated sugar 3 large eggs, room temperature (warm cold eggs by placing in a bowl of warm water) 1 cup sour cream, room temperature 1 teaspoon pure vanilla extract 1 cup dried apricots, chopped into small pieces ½ cup chopped pecans (I toasted them first) Confectioners' sugar (for garnish)

- To make the topping: In a small mixing bowl, combine the flour, brown sugar, and cinnamon and stir until well combined. Using your fingers, a pastry blender, or the tines of a fork, cut the butter into the flour mixture until it resembles small crumbs. Set aside.
- Preheat the oven to 350F. Grease a 10-inch tube or Bundt pan with Baker's Joy and set aside.
- To make the batter: In a large mixing bowl, sift together the dry ingredients: the flour, baking powder, baking soda, and salt. Set aside.
- In the bowl of a stand mixer fitted with the paddle attachment, break up the butter by mixing on low speed for 1 minute. Add the granulated sugar and cream together the butter and sugar on medium speed or 2 to 3 minutes, until the mixture is light and fluffy. Scrape down the sides and bottom of the bowl to prevent lumps from forming. As the mixer is running, reduce the speed to low and slowly add the eggs, 1 at a time; after you add each egg, scrape down the sides of the bowl and resume mixing on low speed for 30 seconds. Add the sour cream and vanilla extract (I used vanilla bean paste) and beat at low speed for 30 seconds. Add the sour cream and vanilla extract and beat at low speed for 2 to 3 seconds, until just incorporated.
- Add the flour mixture in three batches, mixing on low just until incorporated. Turn off the mixer.
- Add the apricots and pecans to the batter and stir just until distributed.
- Transfer the batter to the prepared pan and evenly sprinkle the top of the batter with the topping. Bake for 55 to 60 minutes,

until a wooden toothpick inserted into the center of the bread comes out clean. Remove from the oven and set aside to cool on a wire rack.⁸ Using a silicone spatula, separate the bread from the pan and invert onto the wire rack to cool completely (I let mine cool in the pan; if you decide to turn it out, put a piece of foil under the rack to catch any topping that falls off).⁹ Transfer to a serving platter and dust with the confectioners' sugar. Slice and serve at room temperature. Other recipes that reminded me of my grandmother's European baked goods included Aunt Zaida's Almond Coffee Ring and old-fashioned rice pudding squares, a breakfast staple in my house. My grandma used to make a superb nutmeg-topped rice pudding that I later added dried cherries to in place of raisins and as an adult, I use Arborio rice, which Patty also recommends. These familiar dishes transported me back to my childhood when I used to bake alongside my grandmother in her small Michigan kitchen. Next, I made a half recipe of the cherry granola. Growing up in Michigan, I love all things cherry; Patty's granola is a festive combination of cherries, pecans, coconut, cinnamon, nutmeg and tart cherries. I substituted maple sugar for the brown sugar as I love maple (the recipe also calls for 1/2 cup maple syrup). It's the perfect way to start your morning off with a pop of color when you don't have the time or energy for a fancy breakfast involving lots of cooking. Be sure to keep a close eye on your granola as it bakes as the nuts and coconut are prone to turn from toasted to burned very quickly! There is no comparison between store-bought granola and homemade; I love that you can customize it with nuts and fruits you like, as well as monitor the oil and sugar content (not so with storebought). Kept in an airtight container, it keeps very well and also makes a beautiful gift when packaged in a decorative jar! Verdict: this is a must-have for all bakers; there is enough variety to keep you happily baking for ages and you're sure to find new ideas to update classic treats, classic soul food (fried green tomatoes, chicken and waffles), and Sweet Mornings is just as valuable for the many wonderful stories and larger-than-life characters that bring the recipes to vibrant life (baking along to classic 1960s Motown and soul optional but highly recommended!). Thank you to Agate for the review copy and permission to reprint recipes! (This review originally published on Bundt Lust 22 April, 2016)

Of the eight things I baked there are only four that I'd make again. None of the cakes turned out so I'd never bake another cake from this book. There's also a mistake in the brownie muffin recipe. It calls for 'semisweet cocoa powder' when there's no such thing. I've let the publisher know. There aren't many photos in this book either which is a huge disappointment. I cannot recommend this

book.*I received this from the publisher in exchange for an honest

review.* _____ THINGS I BAKED:LEMON-CORNMEAL MUFFINS- Good flavor but very dense and for that reason, I won't bake these againMISS ROSE'S BACON QUICHE- Very good, simple to make but I'll make just half next time and maybe use cooked sausage in place of baconCHOCOLATE SWIRL COFFEE CAKE- This is a horrible recipe. The cake was very dry and the chocolate swirl layer used way too much unsweetened cocoa that wasn't mixed with enough sugar.MORNING APPLE CRISP- Basic recipe, good-flavored topping but it fell apart.BLACKBERRY BUCKLE- Very good, simple to make, and you could use other fruits in place of blackberries.PUFFED CHERRY PANCAKE CASSEROLE- This is baked custard and the sour cherries rise to the top. This is similar to one I already make and I'd make this one again.LEMON-COCONUT BREAD- This was terrible. Dry, dense, flavor's not good, and was a waste of ingredients. Most sweet quick breads are moist but this one is truly drier like yeast batter bread. I made half in a 1qt. loaf pan and baked it for 38 minutes. I was only able to eat two pieces of this before it went into the trash.PEACH COBBLER- This recipe calls for fresh or canned peaches so I used three 15oz. cans of peach chunks and some of their juice. I used a 10"x2.5", 7c. capacity round baking dish and it was barely deep enough. I added cinnamon to the peaches and left the nutmeg out of the topping. The topping is a very very sweet, thin eggless batter that gets poured evenly over the peaches. I added a little vanilla extract to it. It needed a little more salt but other than that, it's very good. I'm happy with how this turned out.

I'll be honest, I can't really handle sweets in the morning, but my 14 year old daughter absolutely adores sweet breakfasts! She doesn't get them often, so you can imagine her excitement when she found out I received this book to review! She latched on it and I practically had to pry it out of her hands to read it myself! She was over the moon when I allowed her to make the Brown Sugar and Cinnamon Swirl Pancakes by herself. They didn't turn out perfectly, but the pancake batter is so nice that with the addition of a touch of sugar (the original recipe doesn't have sugar in the actual pancake batter as there is the swirl AND an icing for them), it's become my girls' go-to recipe for making pancakes from scratch themselves, and they turn out very nicely.If you love sweets, this is perfect for you. You'll find everything from muffins, to cobblers, fruit breads, tea breads, granolas, French Toast Casserole, cinnamon rolls and so much more.If you don't love sweets in the morning, there are some savory recipes as well including Mrs. Ruby's Table-Talk White Bread. My oldest daughter and I made this, and it turned out wonderfully. There is also a Bacon Quiche, Biscuits and more in the savory section.This is a lovely cookbook. It's a quality cookbook that I'm giving to my

daughter to keep as she grows up and moves away. I know it's something she can use for years and years to come. I'm very happy to highly recommend it. I received a copy of this book from Agate Publishing for my honest review. All thoughts and opinions are my own.

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