Recipe Showcase

Thank you for your support of IMPACCT Awards Breakfast at Home annual fundraiser. Please enjoy these breakfast recipes provided by some of our small business partners located in Central Brooklyn.

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Bernell Grier, Executive Director
Peaches Granola Crusted French Toast

1 cup Granola – Ground to Medium Fine Granules- put in Shallow Bowl
3 Eggs Whisked Until Fluffy
1 cup Whole Cold Milk
1 tsp Madagascar Vanilla Extract
1/4 tsp Kosher Salt
1 Pinch Fine Grind White Pepper
2oz Fine Sugar
6 Pc Challah Bread cut 1 inch thick or Texas Toast (at least ¾ inch thick)
As Needed Unsalted Butter
As needed Powdered Sugar for Dusting
As needed Fresh Fruit and Maple Syrup

Directions:
Whisk the Eggs, Milk, Vanilla, Sugar, salt, pepper and sugar together until well blended Put in Shallow Bowl
Dip the Bread in the mixture until well coated
Remove Bread from Dip and press into the ground granola
Let Rest for a few minutes or up to 1 hour in the fridge

Over medium Heat in a Non Stick Sauté Pan melt the butter
When is fully melted and starts to bubble add the Toast in Batches (you may need to wipe the Pan between batches if the butter starts to burn)
Flip the toast and get lightly brown on both sides
Remove the toast to a sheet pan and finish in a 350f Oven for 3-5 Minutes
Plate and dust with Powdered Sugar, top with Fresh Fruit and Maple Syrup
Roasted Vegetable Frittata

Favorite veggies
Eggs
Olive oil
Salt
Pepper

Directions:
Tools:
Nonstick skillet
Silicon Spatula

Pre heat oven 350

Dice your favorite small vegetables.
Season vegetables with olive oil salt and pepper and quickly roast in the oven.
Mix eggs and filling in a bowl until you have a smooth mix.
Pour the mix in the oiled not sticky skillet (3 eggs for a 7 inch skillet as ratio).
Start pushing the curds to the middle of the skillet, lifting the flat surface on the bottom and letting the raw, liquid eggs move to the outside.
Once about 85% of the eggs are cooked Grab a plate and flip the frittata (flip both plate and skillet so that the frittata falls into the plate and then slide it back to the skillet).
Finish cooking the eggs and let it rest one minute before plating it.
Cinnamon Apple Muffins

1.35 lbs. all-purpose flour
3.5 tsp baking powder
1.75 tsp baking soda
1.75 tsp cinnamon powder
Pinch of salt
2 large eggs
1 1/8 cup vegetable oil
2 t vanilla extract
1 3/4 cup buttermilk
12 ounces brown sugar
4 1/2 cup diced apples small

Crumble topping
3/4 cup brown sugar
1/2 cup all-purpose flour
2 tbsp. butter
Combine these until well incorporated.

Directions:
Mix dry ingredients together in a bowl set aside
In another bowl whisk wet ingredients.
Pour contents over dry and mix with apples
until just combined.
Scoop into oiled muffin pans and sprinkle crumb topping
on top.
Bake at 375 degrees for 35 to 40 minutes.
Check with toothpick. Should come out clean when ready.