

ALL-NEW + SUPER-FUN!

delish

Breakfast + Brunch

95

INCREDIBLY
EASY RECIPES

Banana Bread, Donuts,
Frittatas + More!

YUM!
CHICKEN,
EGG +
WAFFLE
SANDWICH
P. 87

HEARST
specials

THE FOOLPROOF WAY TO POACH AN EGG

(Seriously, You Can Do It) P. 10



delish

Breakfast + Brunch

WELCOME TO OUR ALL-NEW MAGAZINE!

Recognize us from somewhere? We may have already helped you cook your way through Christmas, or perhaps blown your mind with our videos (no one stretches melty cheese like the Delish team). This year, we're hot off the presses with a new quarterly full of recipes, tips, and stories you can keep bookmarked forever. Every issue is going to be surprising and special, so go to [Delish.com/join](https://delish.com/join) and subscribe.



54 Copycat Krispy Kreme Glazed Donuts

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GENIUS EGG

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DONUTS AND PANCAKES: ANDREW BUI. DANISH AND PIZZA: SUZANNE CLEMENTS. HOT CHOCOLATE: EMILY HLAVAC GREEN. MIMOSAS: PARKER FEIERBACH. ILLUSTRATION: JORDAN SONDLER.



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LET'S BEGIN

What's for breakfast?

It's funny how we spend so much energy on dinner. Dinners out. Dinners in. Easy dinners! Thirty-minute dinners! This year, I'm making a solid case for breakfast. One morning years ago, I woke up in a good mood and felt compelled to make my kids fresh waffles before school. They were so enchanted that everyone got in the car without an argument, and my son Spencer reported to his teacher that it was a good day "‘cause my mom made us waffles!" Since then, I barely get to brush my teeth before someone has expectantly asked, "What's for breakfast?"

Experts always tell us that the morning meal is the most important of the day—metabolism, vitamins, blah blah blah. But I feel its emotional importance is constantly underestimated. **Making something special for yourself or someone you love at the beginning of the day—rather than at the end of it—really does set you on an optimistic course for the many hours to come.**

This epiphany shouldn't have taken so long, considering how significant my grandmother's pastina was to me. Morning visits with Grandma Rose would start the same way: She'd quickly take this tiny star-shaped pasta and turn it into a hug in a bowl. This issue is filled with soul-warming, spirit-lifting ideas. Trust us: After a maple-

bacon cinnamon roll (p. 51), a giant fruit Danish (p. 53), or lemon-ricotta pancakes (p. 81), it's nearly impossible to have a bad day.



A stylized, handwritten signature of Joanna Saltz in black ink.

JOANNA SALTZ
EDITORIAL DIRECTOR



PASTINA: ANDREW BUI. SALTZ: ALLIE HOLLOWAY



GOOD MORNING,
STARSHINE
MY GRANDMA ROSE
(RIGHT, WITH MY
GRANDPA ROBBIE)
MADE MAGIC OUT OF
THIS LITTLE STAR-
SHAPED PASTA.



Pastina

SERVES 3 TO 4

TOTAL TIME: 30 MIN

3¾ c. **milk**, any kind (I prefer 1%, but Grandma Rose always used whole)

3 tbsp. **sugar**

1 tsp. **salt**, plus more to taste

2 tsp. **vanilla**

1½ c. **pastina**

Honey, raisins, cinnamon

1. In a medium saucepan, stir milk, sugar, salt, and vanilla together until sugar dissolves. On medium-high heat, cook the milk mixture until small bubbles form around the edges.

2. Add the pastina, and continue stirring until the milk comes to a boil. Reduce to a simmer and cook 6 to 8 minutes or until pasta is cooked, stirring constantly so the milk doesn't burn or bubble over and the pasta doesn't stick to the bottom—I remember my grandmother doing this frantically. It's done when the mixture has thickened and most of the milk is absorbed.

3. Turn off the heat. The pastina will continue to thicken as it cools. Spoon into a bowl, and add honey, raisins, cinnamon, or salt to taste (I always ate mine with honey).



The Right Way to Read a Recipe

(AND THEN KINDA, SORTA, TOTALLY IGNORE IT)

by *Lena Abraham and Lauren Miyashiro*

Veteran cooks, keep moving. If you've been holding a knife confidently since high school and actually know where your broiler is located, you probably don't need the advice here. It's the rookies who may have had a tougher time this past year, when restaurants shut down and grocery shopping became a complex game of Risk. They're the ones who started learning, started googling, burned a few things, watched a Delish video or three (oh hey), and hopefully started to enjoy the whole process. **That's when the real fun begins.**

When you're first starting out, you tend to look at recipes like they're tomes not to be tweaked. Yes, of course they supply necessary information: ingredients, measurements, cook times, temperatures, serving suggestions. But as you get more

confident in the kitchen, you realize that great recipes are built to be adapted. If you fall short of an ingredient (or five), or you're missing what seems like a key appliance, **you begin to understand that hope is not totally lost.** With a pantry of swappable staples and your senses (common included) as your guide, you can make a great meal with a recipe as a suggestion—not a rule book.

READ THE RECIPE (INCLUDING INGREDIENTS) START TO FINISH.

This is always step one. There's nothing worse than being in the middle of dinner prep and coming to a step that requires you to marinate, rest, or chill your dish for multiple hours. Sure, this step might be optional (or you could make it optional), but it's best not to be surprised.

CHECK THE EQUIPMENT NEEDED.

Certain tools like stand mixers and hand mixers can be traded in for good old-fashioned whisking and hand kneading. Unfortunately, the job of food processors and blenders typically cannot be done by hand. If your recipe calls for finishing a dish in the oven, you should have an ovenproof skillet or baking dish nearby. Deem which tools mentioned are actually necessary, then make sure you have them.

CONSIDER THE TECHNIQUES.

Learning new techniques, like making bagels (see p. 56), is a great way to expand your repertoire if you're looking for a challenge. But if you need to get a meal on the table in an hour, it's probably not the moment to try your hand at deboning a fish for the first time.

Simple Swaps

With a decently stocked pantry, switches are a piece of proverbial cake. Consider what you're missing, then look for other ingredients that bring those flavors back to the recipe.

SALT

These alternatives can offer stronger flavor and a layer of complexity to your food.



Miso Paste



Soy Sauce



Anchovies



Capers

STARCH

Typically neutral in flavor, starches are infinitely swappable, and can even give your recipe a brilliantly unexpected twist.



Pasta



White Beans



Potatoes



Rice

SWEETENERS

FYI: Honey is sweeter than granulated sugar; brown sugar has subtle toffee notes; maple syrup imparts a bit of caramel.



Brown Sugar



Granulated Sugar



Honey



Maple Syrup

PROTEIN

When replacing protein in a dish, it'll serve you best to stay in the same general category. If you choose to use a leaner cut, though, be sure to supplement with some additional fat (butter, oil, etc.).



Red Meat & Poultry

If subbing one cut of meat for another (thigh vs. breast, say), consider how your final cook time is affected. Cuts of meat that are particularly tough or contain bones take longer to cook.



Fish

In the wide world of seafood, all fish fall somewhere on a spectrum: Some are fatty and flavorful, while others are flaky and mild. For the best swap, choose fish with similar attributes.



Meat Alternatives

Tofu, tempeh, and seitan can be interchangeable due to their mild flavors. Before you swap, familiarize yourself with their prep (pressing vs. steaming), as that can impact the dish.

CREAM

Richness comes in many forms, but if you want to lighten up, look for less caloric subs. Coconut milk is great if you don't mind a hint of tropical flavor.



Heavy Cream



Cow's Milk



Cream Cheese



Coconut Milk

FAT

High-heat cooking requires fat with a high smoking point, so stay away from butter, sesame oil, and olive oil in those cases.



Olive Oil



Sesame Oil



Butter



Coconut Oil

A NOTE ON BAKING:

The rules for ingredients are much looser in cooking than they are for baking, **which requires a certain chemistry**. Adjustments for baked goods almost always change flavor and texture, so do a little research before choosing which substitutes to use.

BUT THE TRUTH IS...

No one becomes a great cook overnight. Every member of the Delish test kitchen has set off smoke alarms or thrown a dish straight into the trash. **Don't be afraid to mess up**, as the worst mistakes make your next attempts so much better. The more you cook, the more intuitive it will become—that we can promise. Now get out there and get cookin'!

How do you take them?



OVER HARD

Fry an egg until the middle is fully cooked. See ya never, runny yolk.



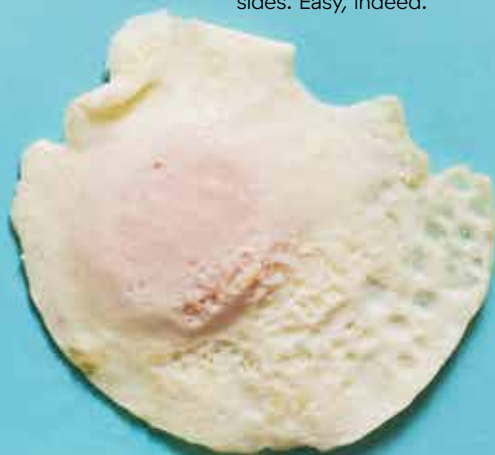
SOFT SCRAMBLED

Cook them low and slow and keep them wet to get the French seal of approval.



HARD-BOILED

Start the process in cold water before heating up to a boil for the lunch-bag standby.



OVER EASY

The same as sunny-side up, only cooked on both sides. Easy, indeed.



SUNNY-SIDE UP

Fry until the whites are set and the yolk is still runny.

SOFT-BOILED

Keep the yolk creamy by dropping the egg into an already-boiling pot.



JAMMY

The Goldilocks of boiled yolks is oh-so-trendy right now.



POACHED

The delicate process can be tricky—turn the page for our advice.



HARD SCRAMBLED

No judgment here if you keep them in the pan until they're dry, or even a little crisp.

ANDREW BUI.

ALL ABOUT Eggs

GOOD RIDDANCE TO THE '90S, RIGHT? For practically an entire decade, eggs were treated like the enemy; consumption dropped to an all-time recorded low. Thankfully, dietitians have reversed course and now tout eggs as the perfectly affordable and endlessly adaptable power protein. Today, the average American eats nearly 300 eggs a year (that's over a billion yolks all together)—and we've cracked nearly as many fun and surprising ways to prepare them here.

THE ART OF A

Poached Egg

by **Lena Abraham**

TOTAL TIME: 10 MIN

Spend too much time googling the term *poached egg* and you'll suddenly feel you need a Ph.D. in thermodynamics. Words like *vortex* make the process seem a little intimidating—and, frankly, are totally unnecessary. After dozens of trials, we've settled on this straightforward method.



Fill a deep saucepan with about 3" of water and bring to a rolling boil over high heat.



Crack large egg into strainer and gently shift it around to encourage excess egg white to drain. (If poaching multiple eggs, transfer each strained egg to its own small bowl, rinsing strainer between uses.)

Time to Plate

After you remove it from the poaching water, dab your egg with a paper towel to remove any excess moisture.



EMILY HLAVAC GREEN, FOOD STYLING: JESS DAMUCK



3

When water reaches a rolling boil, turn off heat. Immediately add egg (or eggs) by holding the strainer (or bowl) just above water level and gently tipping the egg into the hot water. (If poaching multiple eggs, space them a couple of inches apart.)



4

Cover pan with a lid or baking sheet, making sure no steam is escaping. Let eggs sit untouched for 4 minutes, then use a slotted spoon to remove from water. Season and serve.

► What the Pros Know:

A strainer can save you.

Straining eggs before you drop them into the water removes the loose outer whites, so you don't get those tadpole tails.

Fresher eggs are obv better.

Look for the three-digit Julian date on egg cartons, which indicates what day the eggs were packed: 001=January 1, and 365=December 31.

Be gentle.

Keep the strainer (or bowl) level with the surface of the water, and delicately tip the egg into the pan.

Watch the heat.

Bubbles in boiling water tend to jostle eggs, which can cause the whites to spiral out. Our method traps the heat of freshly boiled water with a lid.

Genius Egg Cookers by Sarah Weinberg

Don't feel like scrambling? Try one of these great gadgets.

This clay dish churns out perfect omelettes after just 45 seconds in the microwave.

OMELETTE MAKER, \$45.
UNCOMMONGOODS.COM.

You can make just about any style eggs in this rapid cooker—scrambled, poached, and hard-boiled.

DASH RAPID EGG COOKER, \$17.
AMAZON.COM.

Assemble and cook your egg sandwich all at once with this adorable sandwich maker.

HAMILTON BEACH BREAKFAST SANDWICH MAKER, \$25. TARGET.COM.



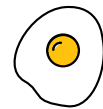
Runny Eggs + Veggies

A New Take on a Favorite

Originating in North Africa and now strongly associated with Israeli cuisine, shakshuka typically involves a sauce of tomatoes and red peppers. Our interpretation spins the color wheel, thanks to roasted tomatillos and Swiss chard. Kale works too!



SHAKSHUKA: ANDREW BUI. HASH: PARKER FEIERBACH.



Green Shakshuka

by Justin Sullivan

SERVES 3 • TOTAL TIME: 45 MIN

1 lb. **fresh tomatillos**, husks removed
3½ tbsp. **extra-virgin olive oil**, divided
Kosher salt
1 large bunch **Swiss chard**
1 medium **onion**, chopped
1 **jalapeño**, minced, optional
3 cloves **garlic**, minced
Freshly ground **black pepper**
½ c. roughly chopped **parsley**
½ c. roughly chopped **cilantro**,
plus more for garnish
6 **large eggs**
1 **avocado**, sliced, for garnish
Cotija cheese
Warm **corn tortillas** or **crusty bread**,
for serving

1. Roast tomatillos: Preheat oven to 450° and line a large baking sheet with foil. Rinse tomatillos well, then cut in quarters. On prepared baking sheet toss with ½ tablespoon oil and season with salt. Roast until tomatillos are softened and starting to char slightly, 20 minutes, turning halfway through. Remove from oven and reduce heat to 325°.

2. Cook Swiss chard: Meanwhile, strip chard leaves from stems, reserving half the stems. Working in batches, finely chop the leaves by stacking 4 to 5 leaves and rolling them tightly. Thinly slice the roll vertically, then finely chop the strips of leaves. Finely chop stems, keeping them separate from chard leaves.

3. In a large ovenproof skillet over medium heat, heat 2 tablespoons oil. Cook chard stems, onion, and jalapeño, if using, until softened and golden, 5 to 7 minutes. Add garlic and cook until fragrant, 1 minute.

4. Working in batches, add chopped chard leaves to skillet, allowing each batch of greens to cook down and reduce slightly before adding more. Cook greens for 5 minutes, or until fully wilted. Season with salt and pepper.

5. Blend sauce: While the greens cook, add roasted tomatillos, herbs, remaining 1 tablespoon oil, and 1 cup water to a blender. Blend until smooth, then add sauce to the chard mixture.

6. Bring sauce to a slight boil, then reduce heat and bring to a simmer. Use a wooden spoon to create 6 evenly spaced wells in the simmering sauce. Carefully crack an egg into each well and season each with a sprinkle of salt and pepper. Remove pan from heat and transfer to oven.

7. Bake eggs: Bake until eggs are just set and yolks are still runny, 10 to 13 minutes.

8. Garnish with avocado slices, cheese, and cilantro, and serve with warm corn tortillas or crusty bread.



Brussels Sprout Hash

by Lena Abraham

SERVES 4 • TOTAL TIME: 40 MIN

Chop 6 slices **bacon**, and in a large skillet over medium heat, cook until crispy. Turn off heat, transfer bacon to a paper towel-lined plate, and drain all but 1 tbsp. bacon fat from pan. Return skillet to medium heat and add ½ chopped **onion** and 1 lb. quartered **Brussels sprouts**. Cook until sprouts start to soften. Season with **salt, pepper**, and ¼ tsp. **crushed red pepper flakes**. Add 2 tbsp. **water**, cover skillet and

cook until sprouts are tender and water has evaporated, 5 minutes. (If water evaporates before sprouts are tender, add more water to skillet and cook a couple minutes longer.) Add 2 cloves minced **garlic** and cook 1 minute. Make 4 wells in the hash, then crack 4 **large eggs** inside. Season with salt and pepper, replace lid and cook until eggs are cooked to taste, 5 minutes for a just-runny egg. Top with cooked bacon.

Infinitely Adaptable Frittata

by **Makinze Gore**

SERVES 4 TO 6

TOTAL TIME: 35 MIN

Aside from the base of eggs and cream, everything about this recipe can change. Got leftovers? Throw 'em in. The world is your frittata, folks.

FOR OUR CLASSIC FRITTATA:

8 large eggs

½ c. heavy cream or whole milk

¾ c. shredded mozzarella

Kosher salt

Freshly ground black pepper

Large pinch crushed red pepper flakes

1 tbsp. extra-virgin olive oil

1 shallot, minced

3 cloves garlic, minced

8 oz. cremini mushrooms, sliced

3 c. baby spinach

½ c. ricotta

1. Preheat oven to 375°. In a medium bowl, whisk together eggs, heavy cream, and mozzarella. Season with salt, pepper, and red pepper flakes.

2. In a 10" skillet over medium heat, heat oil. Add shallot and garlic and cook until soft, 5 minutes, then add mushrooms and cook until soft, 5 minutes more. Add spinach and cook until wilted, 2 minutes. Season with salt and pepper.

3. Pour egg mixture into skillet, dollop with ricotta, and transfer skillet to oven.

4. Bake until eggs are just set, 12 minutes.

Potato Leek

Sautéed Yukon Gold potatoes + sautéed leeks + shredded Gruyère + thyme

Jalapeño Popper

Cooked bacon + shredded yellow cheddar + sliced jalapeños



Broccoli Sausage

Sautéed broccoli
+ cooked Italian
sausage + shredded
Fontina + red onion

Make It Your Way

Cook veggies and meats in the skillet before adding your egg mixture—that way, you use their juices, and only dirty one pan.

Pizza

Sautéed cherry
tomatoes +
pepperoni + grated
Parmesan + basil

Migas (Spanish for “crumbs”) turns stale or ripped tortillas into something amazing. Eggs, tortillas, and sometimes salsa are the stars of classic Mexican migas, while Tex-Mex versions go heavy on the toppings. We took cues from both to create a one-pan wonder exploding with flavor and texture.





Migas

by **Kat Boytsova**

SERVES 4

TOTAL TIME: 25 MIN

3 tbsp. **vegetable oil**
5 **corn tortillas**, ripped into 2" pieces
1 **jalapeño**, finely chopped
2 cloves **garlic**, crushed and chopped
½ **small onion**, diced
5 **large eggs**
Kosher salt
½ c. **salsa**
¼ c. **cilantro leaves**
1 **avocado**, thinly sliced
2 **radishes**, thinly sliced
¼ c. **cotija cheese**, crumbled
Hot sauce, for serving

1. In a medium nonstick skillet over medium-high heat, heat oil. Add tortillas and cook until crispy on one side, about 5 minutes.
2. Add jalapeño, garlic, and onion. Continue to cook until softened, about 4 minutes. Lower heat to medium-low, then add eggs, season with salt, and stir vigorously until everything is scrambled together, about 1 minute. Add salsa and stir to combine with the egg and tortilla mixture, then cook 1 minute more.
3. Remove from heat and top with cilantro, avocado, radishes, cheese, and hot sauce.

▲ LEVEL UP

Sabich Sandwiches

by **Lena Abraham**

SERVES 2

TOTAL TIME: 35 MIN

Traditionally eaten by Iraqi Jews for Shabbat breakfast, the sum of this egg sandwich is greater than its parts—but the parts are awesome too, as they provide contrasting flavors and loads of crunch.



FOR THE EGGPLANT:

1 **medium Italian eggplant**, peeled and cut into $\frac{1}{4}$ " slices
 $\frac{1}{2}$ c. plus 1 tbsp. **extra-virgin olive oil**
Kosher salt
1 tbsp. **lemon juice**

FOR THE TAHINI SAUCE:

5 tbsp. **tahini**
2 tbsp. **lemon juice**
1 clove **garlic**, grated
5 tbsp. **ice water**
Kosher salt

FOR THE CUCUMBER SALAD:

2 **small Persian cucumbers**, diced small
1 **medium Roma tomato**, cored, seeded, and diced small
 $\frac{1}{4}$ **medium red onion**, diced small
 $\frac{1}{4}$ c. freshly chopped **parsley**
1 tsp. **lemon juice**
1 tsp. **extra-virgin olive oil**
Kosher salt

FOR THE ASSEMBLY:

2 **pitas**, warmed
2 **large eggs**, hard-boiled and sliced
Sliced **Israeli pickles**
Amba (a spicy mango condiment) or **mango chutney** (a good substitute!)





1. Make eggplant: On a medium baking sheet, spread eggplant in a single layer. Pour $\frac{1}{2}$ cup olive oil into a small bowl, and generously brush on top side of each slice.

2. In a large skillet over medium heat, arrange eggplant oil-side down, in a single layer. Working in batches, cook, undisturbed, until charred on bottoms, 3 to 4 minutes. Brush slices generously with more olive oil, then flip and cook until undersides are golden,

3 to 4 minutes more. Return eggplant to baking sheet and season with salt. Repeat process with remaining eggplant.

3. In a medium bowl, whisk together lemon juice and remaining 1 tablespoon olive oil. Transfer cooked eggplant to bowl and gently toss to coat.

4. Make tahini sauce: In a medium bowl, combine tahini, lemon juice, garlic, and ice water, and whisk until smooth. Season with salt to taste.

5. Make cucumber salad: In a medium bowl, add all ingredients for cucumber salad and toss to combine. Season with salt.

6. To serve: Cut off the top $\frac{1}{4}$ of each pita and spread a thin layer of tahini sauce on the inside. Divide the eggplant evenly between pitas, then top with sliced eggs, pickles, and a big scoop of cucumber salad. Drizzle with more tahini sauce and serve with amba and additional tahini sauce on the side.

4 FUN IDEAS FOR Canned Dough

It saves you during dinnertime, but **refrigerated dough** can work wonders in the morning too. Case in point: these super-surprising ideas.

1

Crescent Breakfast Tart

by **Lena Abraham**

SERVES 4 TO 6

TOTAL TIME: 30 MIN

1 (8-oz.) can **crescent dough**

6 **eggs**

$\frac{3}{4}$ c. **shredded white cheddar**

4 slices cooked **bacon**

Kosher salt

Freshly ground **black pepper**

1 tbsp. chopped **chives**, for garnish

1. Preheat oven to 400° and line a medium baking sheet with parchment paper. Place crescent dough on baking sheet and pinch seams together.

2. Fold edges of dough in to create a crust. Crack eggs onto dough and sprinkle with cheese. Place bacon on top and season all over with salt and pepper.

3. Carefully transfer baking sheet to oven and bake until crust is golden and egg whites are set, 10 to 15 minutes.

4. Garnish with chives. Slice into squares and serve warm.





2

Breakfast Monkey Bread

by **Lauren Miyashiro**

SERVES 6 TO 8

TOTAL TIME: 1 HR

Cooking spray, for greasing

6 large eggs

3 tbsp. heavy cream

6 tbsp. butter, divided

Kosher salt

Freshly ground **black pepper**

2 tbsp. finely chopped chives

2 (16.3-oz.) cans refrigerated biscuits

⅓ c. everything bagel seasoning

½ lb. bacon, cooked and chopped

1½ c. shredded cheddar

1. Preheat oven to 350° and grease a Bundt pan with cooking spray.

2. Make scrambled eggs: In a medium bowl, whisk together eggs and cream. In a large nonstick pan over medium-low heat, melt 1 tablespoon butter. When butter is foamy, add eggs. Drag eggs with a spatula to create curds. When eggs are just starting to set (they'll continue cooking in the oven), season with salt and pepper. Fold in chives and remove from heat.

3. Assemble monkey bread: Cut or tear each biscuit into quarters, then roll into balls. Transfer to a large bowl.

4. Melt remaining 5 tablespoons butter. Pour melted butter over dough and toss until glossy. Add everything bagel seasoning and toss until evenly coated.

5. Add scrambled eggs, cooked bacon, and cheese and gently toss to combine. Transfer mixture to prepared Bundt pan.

6. Bake until biscuits are golden brown and cooked through, 35 to 40 minutes.

7. Let cool 10 minutes before turning out onto a platter. Serve warm.



3

Pizza Dough Khachapuri

by Laura Rege

SERVES 4 • TOTAL TIME: 40 MIN

Khachapuri is a boat-shaped, cheese-filled Georgian bread that dates back to the 12th century. The crust is torn from the sides and dipped into the molten center of cheese, egg yolk, and butter—making it the best party food in the known universe. Because the traditional imeruli and sulguni cheeses can be difficult to find, this recipe uses a combo of stretchy mozzarella, salty feta, and creamy ricotta.

2 c. **shredded low-moisture mozzarella cheese**

1 c. **crumbled feta**

$\frac{3}{4}$ c. **ricotta cheese**

Kosher salt

Freshly ground **black pepper**

All-purpose flour, for surface

8–10 oz. **refrigerated pizza dough**, at room temperature

Chopped **parsley**, for garnish

1 **large egg yolk**

1 tbsp. **butter**, sliced into thin patties

1. Preheat oven to 450°. In a medium bowl, combine mozzarella, feta, and ricotta. Season with a pinch of salt and pepper.

2. On a lightly floured piece of parchment paper, roll dough into an oval $\frac{1}{8}$ " thick. Top with $\frac{3}{4}$ of the cheese, leaving a $\frac{1}{2}$ " border. Roll up two long sides of the dough, creating a boat shape, then twist and roll in on both ends. Top center with remaining cheese.

3. Bake until cheese is melted and crust is golden, 18 to 20 minutes.

4. Sprinkle with parsley and top with yolk and butter. Serve immediately.

4

Everything Breakfast Pizza

by Makinze Gore

SERVES 6 TO 8 • TOTAL TIME: 1 HR



8–10 oz. **refrigerated pizza dough**

All-purpose flour, for surface

1 tbsp. **extra-virgin olive oil**,
plus more for pan

Cornmeal, for pan

½ c. **ricotta**

6 **large eggs**

4 oz. **cream cheese**, cut into cubes

½ **small red onion**, thinly sliced

½ c. **cherry tomatoes**, halved

Kosher salt

Freshly ground **black pepper**

Crushed red pepper flakes

1 tbsp. **everything bagel seasoning**

4 oz. **lox**

½ **avocado**, sliced

1 **green onion**, thinly sliced

1. Preheat oven to 475° and place a large baking sheet in oven to preheat.

2. Place dough on a lightly floured surface and dust the top with flour. Roll dough into a 10" circle. If dough stretches back while rolling, let it rest for a few minutes before continuing.

3. Remove pan from oven and drizzle with a little oil, then sprinkle with cornmeal. Carefully place dough on pan and use your hands to stretch it out and reshape as necessary.

4. Brush top of crust all over with remaining 1 tablespoon of oil. Spread ricotta on top, being sure to leave a ½" border for the crust.

5. Use a spoon to make swoops in the ricotta where you want your eggs to go,

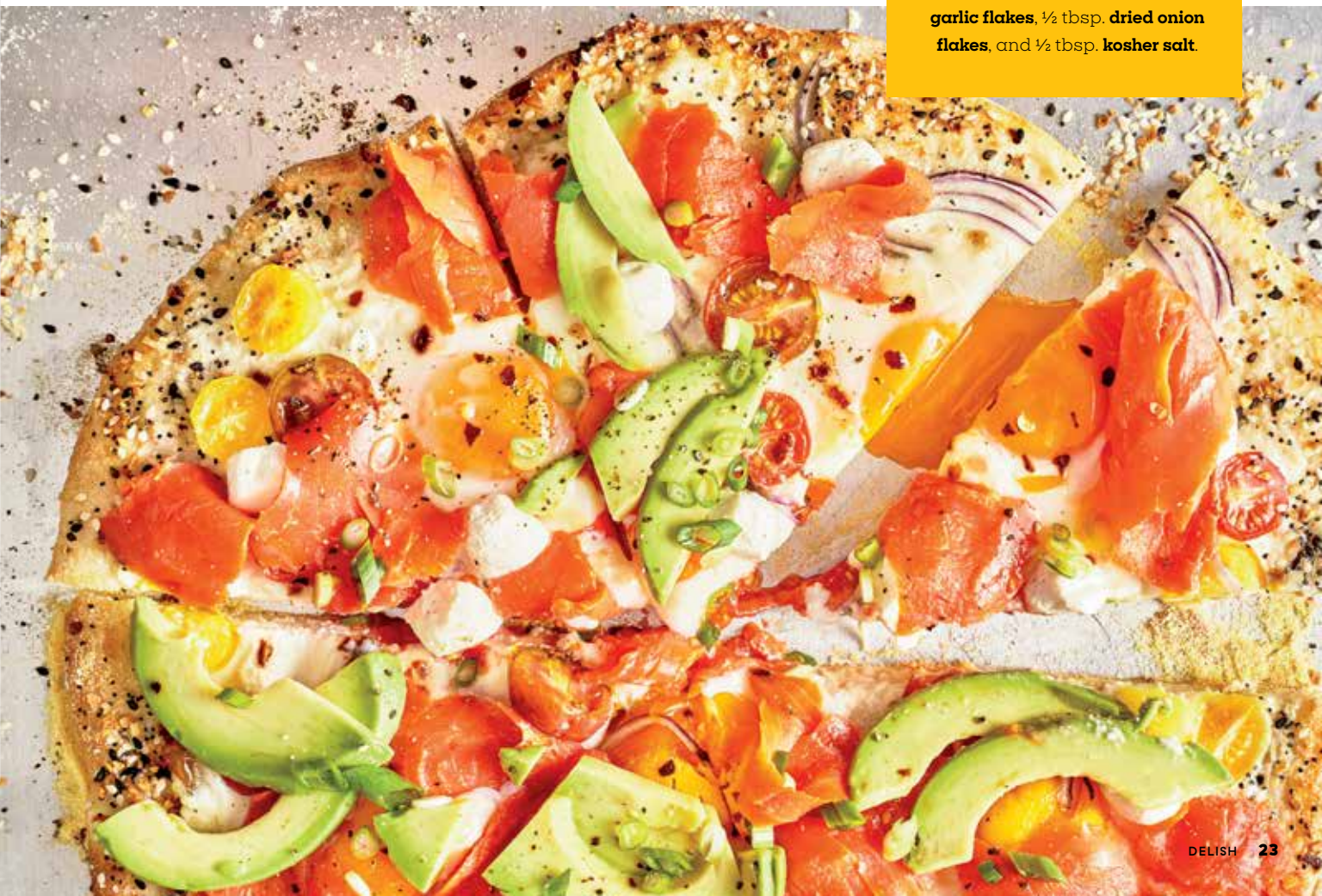
then crack eggs over ricotta. Scatter cream cheese, onion, and tomatoes all over pizza. Season with salt, pepper, and a large pinch of red pepper flakes, focusing mostly on eggs. Then sprinkle everything bagel seasoning over crust.

6. Bake until crust is golden, egg whites are set, and yolks are still slightly runny, 10 to 12 minutes.

7. Top pizza with lox, avocado, and green onions before serving.

MAKE YOUR OWN EVERYTHING BAGEL SEASONING

In a small bowl, mix together ½ tbsp. **sesame seeds**, ½ tbsp. **poppy seeds**, ½ tbsp. **dried garlic flakes**, ½ tbsp. **dried onion flakes**, and ½ tbsp. **kosher salt**.



Choose Your Sides

by **Lauren Miyashiro,**
Makinze Gore, and
Lena Abraham

You can manage something more inspiring than toast, even before your first cup of coffee. Don't be surprised if these dishes steal the show (and disappear in seconds).

1. Tropical Fruit Salad

In a large bowl, toss together 3 c. chopped **pineapple**, 1 c. chopped **mango**, juice of 1 **lime**, 2 tbsp. torn **mint leaves**, and 2 tsp. **Tajín**.

DELISH COPYCAT

2. Cracker Barrel Fried Apples

In a medium skillet over medium heat, melt $\frac{1}{4}$ c. **butter**. Add $\frac{1}{4}$ c. packed **brown sugar**, 1 tsp. **ground cinnamon**, $\frac{1}{4}$ tsp. **nutmeg**, $\frac{1}{4}$ tsp. **kosher salt**, and stir to combine. Add 2 sliced **Granny Smith apples** and cook, stirring often, until apples are tender and sugar mixture is syrupy, 8 to 10 minutes.

3. Maple Bacon

Preheat oven to 400°. Line a baking sheet with foil and place a wire rack on top. In a small bowl, whisk together 2 tbsp. **maple syrup**, 2 tbsp. **brown sugar**, and a pinch of **cayenne pepper**. Place 8 slices thick-cut bacon in an even layer on rack, then brush with maple mixture. Bake until bacon is caramelized, 25 minutes.

4. Avocado Carpaccio

In a small bowl, whisk together $\frac{1}{4}$ c. **water**, 3 tbsp. **rice wine vinegar**, 1 tsp. **granulated sugar**, and $\frac{1}{2}$ tsp. **kosher salt**. Add 1 large thinly sliced **shallot**; let sit 15 minutes. Cut 2 large ripe **avocados** in half, remove pit, and carefully peel off skin. With the cut

side on your cutting board, slice avocado as thinly as possible. Arrange avocado slices on a serving platter and squeeze juice of $\frac{1}{2}$ **lemon** on top. Drizzle with **extra-virgin olive oil**, sprinkle with **flaky sea salt**, and garnish with pickled shallots.



Tajín is a tangy seasoning made of chili peppers, salt, and lime. It's great in a Bloody Mary, and you can usually find it in the international aisle.



5. Diner-Style Hash Browns

Grate 1 peeled **russet potato**, then place in a medium bowl. Fill bowl with cold water and stir potatoes with your hands. Drain water and repeat twice until water is clear. Wipe bowl clean. Wring out as much water as possible from potatoes

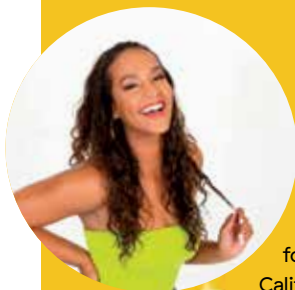
using a kitchen towel. Return potatoes to bowl and season with **kosher salt** and freshly ground **black pepper**. Heat 2 tbsp. **vegetable oil** in a medium cast-iron skillet over medium-high heat. Add potatoes in an even layer about 6" in diameter. Cook

without touching until bottom is very golden, 5 minutes, then add 1 tbsp. **butter**, lifting sides to help butter run under. Flip and continue cooking until second side is golden and crispy, about 3 minutes. Break up hash browns to serve.

The Best Breakfast Tacos in Los Angeles

by Jackie Iadonisi

As a proud Texan, I take breakfast tacos pretty seriously. In fact, folks in my hometown of San Antonio swear it's the place that made the dish popular statewide. When I moved to LA, I did some digging to find the greatest in town: There's no better way to start a day than with a warm flour tortilla stuffed with scrambled eggs, cheese, salsa, and refried beans, all wrapped in foil so you can eat on the way to work. My list includes Tex-Mex, authentically Mexican, and plenty with an only-in-LA twist.



Meet Jackie!
She checks out the best food in Southern California on Delish's YouTube channel.

THE GRIDDLE CAFE

7916 SUNSET BLVD

This spot is best known for its bigger-than-your-face specialty pancakes, but if you stumble across its "Kicking and Screaming" breakfast tacos, you'll realize they're the true star on the menu. I dream about the creamy chipotle aioli on top.

EL BARRIO NEIGHBORHOOD TACOS

3500 OVERLAND AVE #100

I normally don't get meat on my breakfast tacos, but I couldn't resist El Barrio's juicy Wagyu beef brisket options—which I devoured in two bites. For a distinctly local dish, go for the Sonoran flour tortillas.

A typical breakfast taco starts with eggs and potatoes—our version adds **chorizo** and **pickled onions** too. Get the recipe at [Delish.com/breakfasttaco](https://delish.com/breakfasttaco).





GUISADOS

312 N SAN FERNANDO BLVD, BURBANK

Guisados is a cult favorite in Los Angeles, partly for its prowess with breakfast pork. Try its Weenie con Huevo, featuring potatoes, queso amarillo, and chopped hot dogs.

HOMESTATE

4624 HOLLYWOOD BLVD

This is my go-to spot when I want to get a taste of home; it's as close as you'll get to true Tex-Mex this far west. The Trinity (scrambled eggs, bacon, potato, and cheese) and the Frio (refried beans and cheese) are great, but HomeState's true secret weapon is the queso, which is perfect for dipping your tacos.

TACOS TU MADRE

203 N LARCHMONT BLVD

This colorful, affordable taco window serves up "inauthentic and unconventional" tacos, so don't shudder at my recommendation: the pastrami, egg, and cheese taco with tots on top. Just trust me on this.

HORSE THIEF BBQ

324 S HILL ST

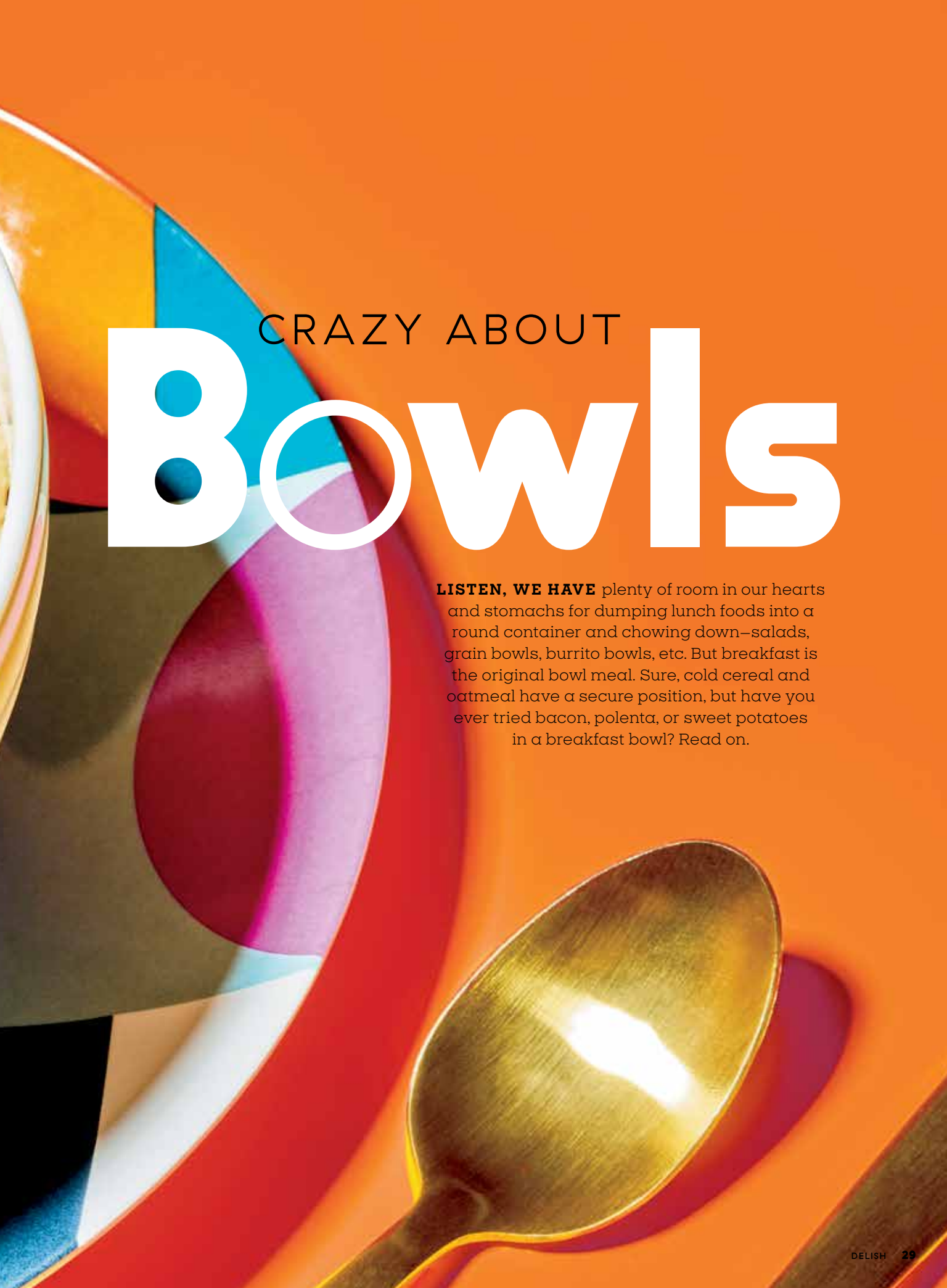
Barbecue for breakfast? Yes, please. This BBQ joint sits among the most diverse group of vendors in DTLA's Grand Central Market. Brunch is served only on Saturday and Sunday mornings "until [they] run out," so come early to try the smoky brisket breakfast tacos.



The shape matters.

No joke: The depth of the bowl changes the dining experience. Our favorites are on p. 40.

SUZANNE CLEMENTS.

The background is a vibrant orange. On the left, there are several overlapping, semi-transparent shapes in various colors: yellow, blue, purple, red, and white. In the bottom right corner, a polished metal spoon is shown, reflecting light. The text 'CRAZY ABOUT' is in a small, black, sans-serif font. Below it, the word 'Bowls' is written in a very large, white, bold, sans-serif font.

CRAZY ABOUT Bowls

LISTEN, WE HAVE plenty of room in our hearts and stomachs for dumping lunch foods into a round container and chowing down—salads, grain bowls, burrito bowls, etc. But breakfast is the original bowl meal. Sure, cold cereal and oatmeal have a secure position, but have you ever tried bacon, polenta, or sweet potatoes in a breakfast bowl? Read on.

It's Time to Rethink Oatmeal

Blame the microwave or those flavor packets, but at some point oatmeal got a rep as a boring pile of mush. It's a shame, really, because it's a great base for toppings, and can go from sweet to savory in a flash. Also exciting: The process of cooking it on the stove couldn't be easier.

Perfect Oatmeal

by **Lena Abraham**

SERVES 1 TO 2

TOTAL TIME: 25 MIN

1½ c. **cold water**
¼ c. **steel-cut oats**
Kosher salt
¼ c. **old-fashioned
rolled oats**
Milk, any kind

1. In a small saucepan over high heat, combine water, steel-cut oats, and a pinch of salt. Bring to a boil, then reduce heat to a low simmer. Stir in rolled oats and cook, stirring occasionally, until steel-cut oats are just tender, 15 minutes.

2. Remove from heat and let cool 3 minutes, then stir in a splash of milk. Spoon into bowl, then add more milk and any desired toppings. (We finished ours with **butter**, **maple syrup**, **almonds**, and **flaky sea salt**.)



PERFECT OATMEAL: EMILY HLAYAC GREEN; SAVORY OATMEAL: SUZANNE CLEMENTS.

Savory Oatmeal

by **Makinze Gore**

SERVES 2 • TOTAL TIME: 45 MIN

4 slices **bacon**, cut into 1" pieces
4 oz. **cremini mushrooms**, sliced
1 **red bell pepper**, chopped
Kosher salt
Freshly ground **black pepper**
2 c. **water**
¼ c. **milk**, any kind
1¼ c. **old-fashioned rolled oats**
¾ c. **shredded cheddar**,
plus more for serving
2 **green onions**, thinly sliced
2 **large eggs**

1. In a medium skillet over medium heat, cook bacon until crispy, 8 minutes. Use a slotted spoon to transfer to a paper towel-lined plate to drain. Remove all but 2 tablespoons of grease from pan and set aside for later.

2. Return skillet over medium heat and add mushrooms and bell peppers. Cook until mushrooms are golden and bell peppers are soft, 5 minutes. Season with salt and pepper. Remove from heat and

add veggies to paper towel-lined plate with bacon.

3. In a small saucepan over medium heat, bring water and milk to a boil. Stir in oats and continue to boil until thickened and oats are soft, 5 minutes. Stir in cheddar and most of the green onions, reserving some for garnish. Season with salt and pepper to taste.

4. Return skillet over medium-low heat and add 2 tablespoons of reserved

bacon grease. Crack eggs into skillet and carefully tilt pan to spoon hot grease over eggs. Cook until whites are just set and yolks are still runny, 3 to 4 minutes. Season with salt and pepper.

5. Divide oatmeal between two bowls and top each with an egg, bacon, mushrooms, and peppers. Serve with the remaining green onions and more cheddar.







Don't Skip the Furikake!

This Japanese seasoning mix is a perfect condiment for rice. It's also amazing sprinkled over avocado toast, fries, soup—anything that could use a salty, nutty blast.

In **Hawaii**, you'll find some version of loco moco on the menu just about everywhere. The dish represents the greatest parts of breakfast, lunch, and dinner—it's generally a pile of rice with a hamburger smothered in brown gravy, all topped off with a fried egg. Our variation depends on mushroom gravy to up the umami even more.

Loco Moco

by **Teri Lyn Fisher** and **Jenny Park**

SERVES 2 • TOTAL TIME: 45 MIN

FOR THE HAMBURGER PATTIES:

8 oz. lean **ground beef**
½ tsp. **kosher salt**
½ tsp. **garlic powder**
¼ tsp. freshly ground **black pepper**
1½ tbsp. **extra-virgin olive oil**

FOR THE MUSHROOM GRAVY:

4 tbsp. (½ stick) **butter**, divided
8 oz. **shiitake mushrooms**, stems removed, thinly sliced

2 cloves **garlic**, thinly sliced
Kosher salt
Freshly ground **black pepper**
2 tbsp. **all-purpose flour**
1½ c. **chicken or vegetable broth**

FOR THE EGGS + TOPPING:

2 tbsp. **butter**
2 **large eggs**
1½ c. cooked **basmati rice**
Furikake seasoning, for garnish
Sliced chives, for garnish

1. Make the hamburger patties: In a large bowl, combine ground beef, salt, garlic powder, and pepper. Form 2 (4-ounce) patties and lightly season each side with salt and pepper.

2. In a large skillet over medium-high heat, heat oil, then add patties and sear 3 to 4 minutes per side. Reduce heat to medium and continue to cook patties to medium doneness, 3 to 4 minutes more. Remove patties from skillet and set aside, loosely covered with foil.

3. Make the mushroom gravy: In a saucepan over medium-high heat, melt 2 tablespoons butter. Add mushrooms and garlic and cook until mushrooms are lightly caramelized, 4 minutes. Season with salt and pepper.

In the same pan, melt the remaining 2 tablespoons butter, sprinkle with flour, and stir to combine. Stir in broth and bring mixture to a boil, then reduce heat and simmer, stirring often, until no clumps remain and gravy is thick enough to coat the back of a wooden spoon. Season to taste with salt and pepper, and keep warm.

4. Fry eggs: In another skillet over medium-high heat, melt butter. Add eggs and fry until whites have set and edges are crispy, 3 to 4 minutes.

5. Assemble: Divide rice between two plates and top each with a burger patty, followed by a scoop of gravy, a fried egg, and more gravy. Finish each dish with a sprinkle of furikake and some sliced chives.



MINI YOUTIAO

CONGEE

ANDREW BUI



FOOD JOURNAL

It All Starts with Rice

Every culture has its soft porridge.

by June Xie

If you know how to boil water, you know how to make congee. In Beijing, where I grew up, it's called 粥 (zhou) and eaten at breakfast or if you're sick. When your body is barely awake or barely functioning, the simple carbs and hydration are an instant remedy. There is no real recipe beyond the two main ingredients, rice and water. Everything else is up to you: the type of rice, cooking time, amount of water, and texture. **I've had watery congee and thick congee—it's all about what you would like to eat in that moment.**

You can put seasoning in the porridge itself, but I keep it pure and simple until serving, which is when

the fun comes in. Exercise total freedom and go wild with toppings: My favorites include furikake, spicy pickled mustard stem (榨菜 zha cai), sweet and salty pork floss (肉鬆 rousong), century eggs (皮蛋 pidan), salted duck eggs (鹹蛋 xian dan), and potent fermented bean curd (腐乳 furu).

My childhood bowls were usually served with a donut called 油條 (youtiao). Literally meaning "oil stick," youtiao were consumed hot and fresh from the morning vendor's drum of frying oil, the softly crunchy exterior giving way to a tender but slightly chewy crumb with large air pockets—perfect for dipping into my bowl of warm congee.

Congee & Youtiao

SERVES 4 TO 6 • TOTAL TIME: 25 MIN

FOR THE MINI YOUTIAO:

- 2¼ c. **all-purpose flour**, plus more for surface
- 2 tbsp. **cornstarch**
- 1¼ tsp. **baking powder**
- ¼ tsp. **baking soda**
- 1 tsp. **kosher salt**
- 1 tbsp. **granulated sugar**
- ¾ c. **cold water**
- 1 tsp. **peanut oil**, plus more for frying

FOR THE CONGEE:

- ½ c. **rice**, rinsed twice
- 4½ c. **water**, plus more as needed

1. Make mini youtiao: In a large bowl, whisk together flour, cornstarch, baking powder, baking soda, salt, and sugar. Stream in water and mix, kneading until a mostly smooth dough forms, 5 minutes. Drizzle with 1 teaspoon oil and gently rub to coat dough. Cover bowl and let dough rest, 30 minutes.

2. Stretch and fold dough from four sides to make a tightly tucked rectangle. Cover and let rest at room temperature at least 4 hours, or up to 4 days in the refrigerator. If refrigerating, remove dough from the refrigerator and let come to room temperature for 2 hours before frying.

3. On a lightly floured surface using your hands or a rolling pin, gently stretch or roll dough out to ¼" thick. Using a sharp knife, cut into 28 rectangles about 1½"-x-3" each. Stack two pieces of dough together, then use a chopstick to firmly press down the middle, securing the layers lengthwise.

4. In a medium pot (at least 6" across) over medium heat, heat 2" of oil to about 375°. Fry youtiao one at a time until golden, using chopsticks to flip frequently for even cooking, about 1 minute. Transfer to a paper towel-lined plate to drain. Repeat with remaining dough.

5. Make congee: In a large pot over medium heat, stir together rice and water and bring to a boil.

6. Reduce heat to low and cover with a lid slightly ajar. Simmer, stirring occasionally, until mixture is milky white, silky smooth, and thickened, 30 to 50 minutes, depending on desired consistency, adding more water as needed. Serve hot, plain, garnished with desired toppings, or paired with youtiao.

Bacon in a Bowl



Breakfast Ramen

by **Lauren Miyashiro**

SERVES 2 TO 3 • TOTAL TIME: 15 MIN

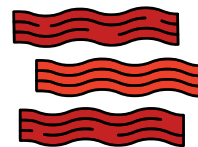
The first time we posted a video of this dish on Facebook, followers went cuckoo for the curly-noodled concoction. Bacon, cheese, and carbs? Yeah, it's a no-brainer (and really just a spin on the chemistry of spaghetti carbonara). Save the ramen flavoring packet to sprinkle over popcorn at your next movie night.

2 (3-oz.) dried ramen packs
(seasoning packets removed)
1 tbsp. **extra-virgin olive oil**
3 slices **bacon**, chopped into ½" pieces
2 large eggs
¾ c. shredded **sharp cheddar**
2 **green onions**, thinly sliced
Freshly ground **black pepper**
Sriracha or other hot sauce, optional

1. Cook noodles according to package directions. Reserve ¼ cup cooking water, then drain noodles and toss with oil.
2. In a medium skillet over medium heat, cook bacon until crispy, 6 minutes.
3. Add noodles to skillet and toss with bacon fat. Remove from heat.
4. In a medium bowl, beat eggs with fork, then mix in cheese.
5. Pour egg mixture into skillet and toss with bacon and noodles until well coated in sauce. Gradually add reserved cooking water to loosen sauce, if needed.
6. Garnish with green onions, pepper, and a drizzle of hot sauce, if using.



RAMEN: ETHAN CALABRESE. COWBOY BOWLS: ANDREW BUI.



Cowboy Breakfast Bowls

by **Lindsay Funston**

SERVES 4 • TOTAL TIME: 35 MIN

8 slices **bacon**
2 medium **russet potatoes**, cut into ¼" cubes
3 thinly sliced **green onions**, divided
3 cloves **garlic**, minced
2 tsp. **smoked paprika**
Kosher salt
Freshly ground **black pepper**
2 c. shredded **cheddar**
8 **large eggs**, beaten
2 tbsp. **butter**
1 **avocado**, sliced
Hot sauce, optional

1. In a large skillet over medium heat, cook bacon until crispy, 8 minutes. Drain on a paper towel-lined plate.

2. Add potatoes to bacon fat and cook without stirring for 10 minutes, then stir in most of the green onions and cook until potatoes are tender, 10 minutes. Add garlic, paprika, and season with salt and pepper. Turn off heat, add cheddar, then cover skillet.

3. Meanwhile, whisk together eggs and 2 tablespoons water. In a nonstick pan over medium heat, melt butter, then add eggs. Cook, stirring often, until eggs are just set.

4. Top potatoes with scrambled eggs, avocado, crumbled cooked bacon, the remaining green onions, and drizzle with hot sauce, if using.



Polenta vs. Grits

Both of these filling carbs start out as cornmeal and wind up with a porridge consistency—their difference lies in the variety of corn. Grits are smooth and creamy, while polenta has a slightly coarser texture that stands up to all the veggies in this recipe. (But either would totally work in a pinch!)

Breakfast Polenta ▶

by **Makinze Gore**

SERVES 4 TO 6

TOTAL TIME: 1 HR



LEARN HOW TO MAKE
THE PERFECT POACHED EGG ON
P. 10

FOR THE TOPPINGS:

- 1 tbsp. **extra-virgin olive oil**
- 1 lb. **ground Italian sausage**
- 1 small **red onion**, thinly sliced
- 1 **jalapeño**, diced
- 2 cloves **garlic**, minced
- 1 c. **cherry tomatoes**, halved
- 1 large bunch **lacinato** or **curly kale**, ribs removed and torn into large pieces

Kosher salt

Freshly ground **black pepper**

Poached eggs

Hot sauce, for serving

FOR THE POLENTA:

- 3 c. **milk**, preferably whole
- 2 c. **water**
- 1 c. instant **polenta**
- $\frac{3}{4}$ c. freshly grated **Parmesan**, plus more for serving
- 3 tbsp. **butter**

Kosher salt

Freshly ground **black pepper**

1. In a large skillet over medium heat, heat oil. Add sausage and cook, breaking up meat with a wooden spoon, until no longer pink, 8 minutes. Use a slotted spoon to transfer meat to a bowl.

2. In the same skillet over medium heat, cook onion until soft, about 8 minutes. Add jalapeño and garlic and cook until fragrant, 1 minute more. Add tomatoes and cook until starting to burst, 2 to 3 minutes. Add kale and cook until wilted, about 1 minute. Season with salt and pepper. Return sausage to pan.

3. In a medium pot over medium heat, bring milk and water to a boil, stirring occasionally. As soon as it comes to a boil, slowly whisk in polenta. Reduce heat and continue to cook until thickened, 3 minutes. Remove from heat and add Parmesan and butter, stirring until completely melted. Season with salt and pepper to taste.

4. Divide polenta among bowls and top each with sausage mixture, a poached egg, and more Parmesan. Serve with hot sauce.



Whipped Sweet Potato Bowls

by **Makinze Gore**

SERVES 4

TOTAL TIME: 1 HR 45 MIN

Prick 2 **large sweet potatoes** all over with a fork and bake on a foil-lined baking sheet at 425° for 1 hour. Let potatoes rest until cool enough to handle, then remove peels. In a medium bowl, beat together potatoes, 1 c. **milk**, $\frac{1}{4}$ c. **Greek yogurt**, 3 tbsp. **maple syrup**, $\frac{1}{2}$ tsp. **cinnamon**, $\frac{1}{2}$ tsp. **kosher salt**, and $\frac{1}{4}$ tsp. **nutmeg** until smooth. (Use a food processor for extra-smooth potatoes.) Add more maple syrup to taste. Divide among bowls and top with **fruit**, **granola**, and a drizzle of **warmed peanut butter**.

The Bowl Makes the Breakfast

Any round container gets the job done, but the right one can help enhance the dining experience. Here are a few of our favorite—and most practical—vessels.

Deep Bowls

GOOD FOR: Cereal, oatmeal, yogurt. The high sides help you scoop, and will keep hot breakfasts warm.

CENTRIC CEREAL BOWL, \$26 FOR 4.
BEDBATHANDBEYOND.COM.

SOFT ICE BOWL,
\$20. HAY.COM.

SIDE BOWL, \$45 FOR 4.
FROMOURPLACE.COM.

CAFÉ CEREAL BOWL, \$40
FOR 4. WESTELM.COM.

GRANITO BOWL, \$15.
SMALLABLE.COM.

Shallow Bowls

GOOD FOR: Grains, eggs, and veggies. When lots of toppings are involved, a wider mouth allows you to mix them together better.

18TH STREET LOW BOWL,
\$10. CRATEANDBARREL.COM.

FIVE TWO STONEWARE BOWL,
\$69 FOR 4. FOOD52.COM.

THE EVERYDAY BOWL,
\$38. EASTFORK.COM.

ALFRESCO MELAMINE BOWL,
\$49 FOR 4. FRONTGATE.COM.

SANDSTONE BOWL,
\$11. SMALLABLE.COM.

CEREAL: ANDREW BUI.

Cereal Remix

On their own, they're great. Mixed in strategic ways—even better.

by Justin Sullivan



Cookie Monster's Dream

Make everyone on the (Sesame) street jealous with this combo.



U from the Bottom of My Pop-Tart

Frosted, fruity deliciousness, no toaster required.



The S'more the Merrier

Bring the campfire to your breakfast table.



Crackling Chocolate Strawberry

Reminiscent of valentines, and thus downright romantic.



Double Rainbow

The explosion of flavor is as magical as the phenomenon.



Crispy Crunchy Peanut Butter

For those who eat PB by the spoonful.



PAIN AU CHOCOLAT

Take away the chocolate (no, don't!) and this pastry shares a basic recipe with the croissant below.



DONUT

Cultures all over the world love fried dough, but most agree the Dutch brought olykoeks ("oily cakes") to NYC.

So, how did they first rise?



SCONE

Of course the Scots are the source of these baked goods, which pair perfectly with tea.



MUFFIN

Do you know the muffin man? The nursery rhyme helps us trace the dish's popularity back to Victorian England.



BANANA BREAD

Fearing any food waste, bakers in the Great Depression ushered in the use of nearly rotting bananas.



CROISSANT

The French ones are famous, but this pastry actually derives from Vienna.

BAGEL

The chewy rings are associated with Jewish culture thanks to the Ashkenazi in Poland.



CINNAMON BUN

They're beloved everywhere, but it's the people of Scandinavia who truly go berserk for these buns.

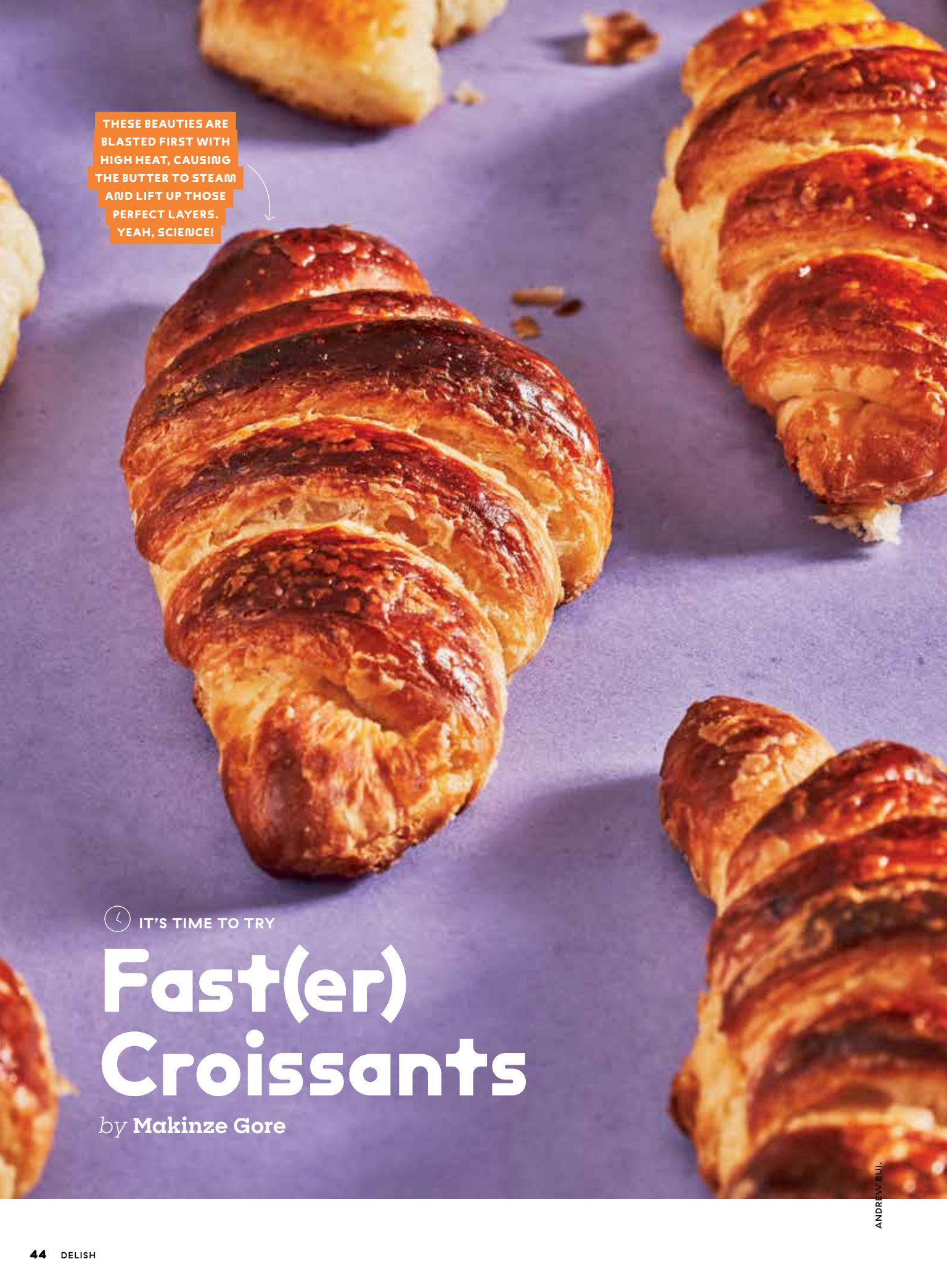


HEAVENLY

Baked Goods

SOME OF US NEVER REALLY HAD a desire to bake much of anything—until last year.

As we took to our homes in those early months, we found solace in our kitchens and, bored senseless and more than a little panicked, started to knead our stress away. With the past behind us, it's time to work a little more baking into our morning routine.



THESE BEAUTIES ARE
BLASTED FIRST WITH
HIGH HEAT, CAUSING
THE BUTTER TO STEAM
AND LIFT UP THOSE
PERFECT LAYERS.
YEAH, SCIENCE!



IT'S TIME TO TRY

Fast(er) Croissants

by Makinze Gore

ANDREW BUI.



To be fair, there's really no such thing as a quick croissant. The process takes a lot of time and even more butter (also a fair amount of counter space), but this recipe is about as quick as they come. It's basically **a borrowed pie crust technique**, cutting large chunks of cold butter into flour and skipping lamination, i.e., folding endlessly around a wide slab of fat. Stepping into a bakery is still faster, but that first fluffy, flaky bite makes it all worth it.

MAKES 12

TOTAL TIME: 10 HR

4 c. **all-purpose flour**, plus more for surface
⅓ c. **granulated sugar**
2 tsp. **kosher salt**
2 (0.25-oz.) packages **instant yeast**
1½ c. (3 sticks) **butter**, cut into large cubes, cold
⅔ c. cold **milk**, plus more as needed
1 **large egg** beaten with 1 tbsp. **water**, for egg wash

1. In a large bowl, whisk together flour, sugar, and salt. Add yeast and whisk again.
2. Add cold butter cubes to flour mixture and toss to coat well. Use your hands to cut and smash butter into flour, making sure to keep the butter coated in flour as you go. (Butter should remain in large pieces—no smaller than walnut halves.)
3. Add cold milk and stir with your hands until a dough starts to form. Add more milk, 1 tablespoon at a time, until dough just barely holds together when squeezed. (It's better to err on the side of the dough being too dry rather than too wet.) Dump dough onto counter and fold it over itself a couple of times to bring it together. Make sure there are no large dry spots, then pat it into a large square and cover with plastic wrap. Refrigerate at least 1 hour.
4. Dust counter with flour and roll dough into a rectangle roughly 15"-x-12", with the longer end parallel to counter edge. Fold the right side into the middle, then fold the left side over. Dough should be folded into thirds much like a letter. Rotate the dough 90 degrees, so the seam faces you.
5. Roll the dough out into a 15"-x-12" rectangle again and repeat the same folds. Wrap in plastic wrap and refrigerate 30 minutes. Then roll dough out into a 15"-x-12" rectangle once more, and repeat the same folds. Cover with plastic wrap and refrigerate 4 hours, or up to overnight.
6. Let dough sit at room temperature for 10 minutes before beginning to shape. Dust counter with more flour and roll dough into a 20"-x-14"

rectangle. If dough stretches back or doesn't seem to be rolling easily, let it rest for a few minutes, then continue rolling. (You may need to let the dough rest a couple times during this process.) After dough reaches the desired length, let it rest 5 minutes before cutting, to prevent the croissants from shrinking too much.

7. With the long end of dough parallel to the counter, cut dough in half lengthwise into 2 pieces that are 20"-x-7". Then cut dough into triangles 5" wide at the base, alternating between making the base of the triangle at the bottom or top of the strip of dough.
8. In the center of the base of each triangle cut a 1"-deep slit and fan apart to create an exaggerated "V" in the cut. (This helps give the croissant a longer, better shape.) Gently tug and stretch the point of the triangle out a little. Starting at the base, loosely roll toward the tip, making sure the tip ends up completely under the croissant to ensure it holds its shape.
9. Place croissants on two large parchment paper-lined baking sheets. Cover with kitchen towels and in a warm spot let rise 3 to 4 hours. Croissants may not double in size, but will look puffy. Dough should spring back slowly when poked with a finger.
10. Preheat oven to 425°. Brush tops of croissants with egg wash and bake 8 minutes. Reduce heat to 375° and rotate baking sheets. Continue baking 14 to 17 minutes more, or until croissants are deeply golden and puffed.
11. Let cool 10 minutes before eating.

Quick Breads

No yeast,
no proof,
no problem.

Chocolate Chip Banana Bread

by **Rian Handler**

SERVES 6 TO 8

TOTAL TIME: 1 HR 25 MIN

Cooking spray, for greasing

2 c. **all-purpose flour**

1 tsp. **baking soda**

½ tsp. **kosher salt**

½ c. (1 stick) **unsalted butter**, melted

1 c. **granulated sugar**

1 **large egg** plus 1 **egg yolk**

¼ c. **sour cream**

1 tsp. **pure vanilla extract**

3 ripe **bananas**, mashed

½ c. **semi-sweet chocolate chips**

½ c. chopped toasted **walnuts**

1. Preheat oven to 350°. Line a loaf pan with parchment paper and grease with cooking spray.

2. In a large bowl, whisk together flour, baking soda, and salt.

3. In another large bowl, mix together melted butter, sugar, egg, egg yolk, sour cream, and vanilla. Add mashed bananas and stir until combined. Gradually add dry ingredients to wet ingredients until just combined.

4. Fold in chocolate chips and walnuts and transfer to prepared loaf pan.

5. Bake until a toothpick inserted in the center comes out clean, about 1 hour. Let cool 10 minutes in pan, then cool completely on wire rack.

GOLDEN OPPORTUNITY

An extra egg yolk adds richness and a tender crumb, thanks to its high fat content.



BANANA BREAD: PAVIER FEIERBACH, ZUCCHINI MUFFINS: SUZANNE CLEMENTS

Zucchini-Bread Muffins

by **Lena Abraham**

MAKES 12

TOTAL TIME: 1 HR 5 MIN

In the wonderful world of quick breads, that gorgeous golden loaf to the left gets all the glory. Zucchini bread deserves a bit more attention, in our opinions, because hello, there's an entire squash hiding beneath all the chocolate chips, sugar, and toasted nuts (or oats, if pecans aren't your bag). The use of whole wheat flour ups the health ante even more.

½ c. **whole pecans** or **rolled oats**
1 **medium zucchini**, coarsely grated
¾ c. **all-purpose flour**
½ c. **whole wheat flour**
¾ c. **granulated sugar**
¼ c. **natural unsweetened cocoa powder**
1 tsp. **baking powder**
1 tsp. **baking soda**
1 tsp. **kosher salt**
½ c. (1 stick) **unsalted butter**, melted and cooled
½ c. **milk**, or **dairy-free milk**
1 **large egg**, beaten
2 tsp. **pure vanilla extract**
½ c. **dark chocolate chips** or **chopped dark chocolate**
Flaky sea salt



1. Preheat oven to 350° and line a 12-cup muffin tin with muffin liners.

2. When oven comes to temperature, pour pecans or oats onto a baking sheet and toast, stirring occasionally, until they smell nutty and begin to darken slightly in color, 6 to 8 minutes.

3. Transfer grated zucchini to a clean kitchen towel and wring out excess moisture.

4. Into a large bowl, sift together flours, sugar, cocoa powder, baking powder, baking soda, and kosher salt. If using pecans, finely chop them. Whisk in chopped nuts or oats.

5. In a medium bowl, whisk to combine melted butter, milk, egg, and vanilla. Using a spatula, fold wet ingredients into dry ingredients until just combined. Fold in zucchini and chocolate, being sure to scrape the bottom. (Dry spots like to hide in the center-bottom of the bowl.)

6. Using a cookie scoop, divide batter evenly among muffin liners. Sprinkle with flaky sea salt and bake until a toothpick inserted into the center of a muffin comes out clean, 20 to 25 minutes. Let cool before serving.



Goat Cheese & Rosemary

1 c. crumbled goat cheese
+ 2 tbsp. freshly chopped rosemary

Versatile Scones

by Makinze Gore

MAKES 8 • TOTAL TIME: 1 HR 15 MIN

3 c. **all-purpose flour**
1 tbsp. **granulated sugar**
1 tbsp. **baking powder**
1 tsp. **kosher salt**
½ c. (1 stick) cold **butter**, cut into cubes
Desired **mix-ins** (see right for ideas!)
¾ c. **buttermilk**, plus more as needed
2 **large eggs**

1. Line a large baking sheet with parchment paper. In a large bowl, whisk together flour, sugar, baking powder, and salt. Add butter and use your hands to cut butter into flour until you have pea-size crumbs. Add mix-ins and toss to coat in flour.

2. In a small bowl, whisk together buttermilk and eggs. Add to dry ingredients and use a rubber spatula to mix until a

dough starts to form. Add more buttermilk, 1 tablespoon at a time, as needed, until dough is shaggy and holds together.

3. Dump dough onto counter and gently pat into an 8" circle. Use a knife or bench scraper to cut into 8 triangles. Place on prepared baking sheet and freeze for 30 minutes.

4. Preheat oven to 400°. Bake scones until golden, 20 minutes.

Cacio e Pepe

½ c. grated Parmesan +
½ c. grated Pecorino + 1
tsp. freshly ground
black pepper

Mozzarella & Basil

1 c. shredded mozzarella
+ 2 tbsp. thinly sliced
basil

Cheddar & Bacon

1 c. shredded cheddar
+ ½ c. chopped
cooked bacon
+ 2 tbsp. sliced green
onions or chives



Dulce de Leche Pastry Pockets

by Lauren Miyashiro

MAKES 12

TOTAL TIME: 1 HR 20 MIN

FOR THE PASTRY:

- 2 c. **all-purpose flour**,
plus more for surface
- ¼ c. **cocoa powder**
- ¼ c. plus 2 tbsp. **powdered sugar**
- ¼ tsp. **kosher salt**
- 1 c. (2 sticks) cold **butter**,
cut into ½" pieces
- ¼ c. plus 2 tbsp. **ice water**

FOR THE FILLING + TOPPING:

Egg wash

- ¾ c. plus 2 tbsp. **thick dulce de leche**, chilled
- 3 tbsp. **cream cheese**, softened
- 3 tbsp. **powdered sugar**
- 1–2 tbsp. **heavy cream**
- Flaky sea salt**

DIY Dulce de Leche ▼

Remove label from 1 (14-oz.) can sweetened condensed milk and place can in a large deep pot. Fill pot with water until can is submerged by at least 2". Bring to a boil, then reduce

heat and simmer for 2½ hours, adding more water as necessary to keep the can submerged. Remove can with tongs and let it cool completely to room temperature before opening.

- 1. Make pastry:** In food processor, combine 2 cups flour, cocoa powder, powdered sugar, and salt, and pulse until combined. Add butter and pulse until it forms small homogenous crumbs. (It won't be a cohesive dough at this point.) Add ¼ cup ice water and pulse until dough can easily squish together, adding more water if needed, 1 tablespoon at a time. It should be the texture of Play-Doh.
- 2.** On a piece of plastic wrap, flatten dough into a rectangle and cover completely. Refrigerate 30 minutes.
- 3.** Preheat oven to 400° and line two baking sheets with parchment paper. On a generously floured surface, roll dough into a 10"-x-20" rectangle about ¼" thick. Cut dough into thirds lengthwise, then cut each row into 8 rectangles to get 24 rectangles total, each about 3 ¼"-x-2 ½".

- 4.** Place 12 rectangles on baking sheets and brush borders with egg wash. Spoon 1 tablespoon dulce de leche into the center of each. Top with remaining rectangles and pinch together edges. Press the tines of a fork around all sides of each pocket to seal pastry pieces together. Brush tops with egg wash.

- 5.** Bake until pastry is cooked through and slightly golden on the bottom, 15 to 18 minutes. Let cool.

- 6. Make topping:** In a medium bowl, whisk together cream cheese, the remaining 2 tablespoons dulce de leche, and powdered sugar. Add heavy cream until topping is desired consistency.

- 7.** Spread topping onto cooled pastry pockets, and sprinkle with flaky sea salt.



Maple-Bacon Cinnamon Rolls

by **Lena Abraham**

SERVES 5 • TOTAL TIME: 55 MIN

Cooking spray, for greasing

10 slices **bacon**

2 tbsp. **maple syrup**

1 (17.5-oz) can **refrigerated cinnamon rolls**

3 oz. **cream cheese**, softened

¼ c. **butter**, softened

¾ c. **powdered sugar**

½ tsp. **pure vanilla extract**

2 tbsp. **milk** (any kind)

PRO TIP

For easier rolling, start your bacon in a cold pan. Fat will render out more slowly, so you get flatter strips.

HELLO, BACON!

1. Preheat oven to 350° and grease a medium baking dish with cooking spray.

2. In a large skillet over medium heat, cook bacon, turning halfway through, until mostly cooked but still pliable, 5 minutes. Brush bacon generously with maple syrup and let cook until the syrup thickens and glazes the bacon, about 30 seconds more. Remove from heat.

3. Separate cinnamon rolls, then unroll them. Place 2 slices of bacon end to end on each unrolled cinnamon roll, then reroll. Place in prepared baking dish and bake until cinnamon rolls are golden and no longer doughy, 25 to 30 minutes.

4. Make frosting: Meanwhile, in a medium bowl, combine cream cheese and butter and beat until light and fluffy. Add powdered sugar and vanilla and beat until smooth. Gradually add milk to loosen icing, if needed.

5. Frost cinnamon rolls and serve warm.

Blueberry Coffee Cake

by Laura Rege

SERVES 12 • TOTAL TIME: 1 HR 30 MIN

FOR THE TOPPING:

¾ c. packed **brown sugar**
¼ c. **granulated sugar**
2 tsp. **ground cinnamon**
¼ tsp. **kosher salt**
¾ c. (1½ sticks) **butter**, melted
1½ c. **all-purpose flour**

FOR THE CAKE:

¾ c. (1½ sticks) **butter**, softened,
plus more for greasing
2½ c. plus 2 tbsp. **all-purpose flour**, divided
1 tsp. **baking soda**
¾ tsp. **baking powder**
½ tsp. **kosher salt**
1½ c. **granulated sugar**
2 **large eggs**
1½ c. **sour cream**
2 tsp. pure **vanilla extract**
2 c. **blueberries**
3 tbsp. **powdered sugar**

1. Make topping: Preheat oven to 350°. In a medium bowl, whisk together sugars, cinnamon, and salt. Add melted butter and stir to combine. Add flour and stir until moist clumps form.

2. Make cake: Butter a 9"-x-13" baking pan and line with parchment paper, leaving a 2" overhang. Butter parchment. In a medium bowl, whisk 2½ cups flour, baking soda, baking powder, and salt.

3. In a large bowl, beat remaining ¾ cup butter and sugar until light and fluffy. Add eggs one at a time, beating after each until well combined. Add

flour mixture, sour cream, and vanilla, and beat until just combined.

4. In a medium bowl, toss blueberries with remaining 2 tablespoons flour and add to batter. Fold gently, just until blueberries are combined. Scrape cake batter into prepared baking pan and spread top evenly with a spatula. Evenly sprinkle prepared topping over batter.

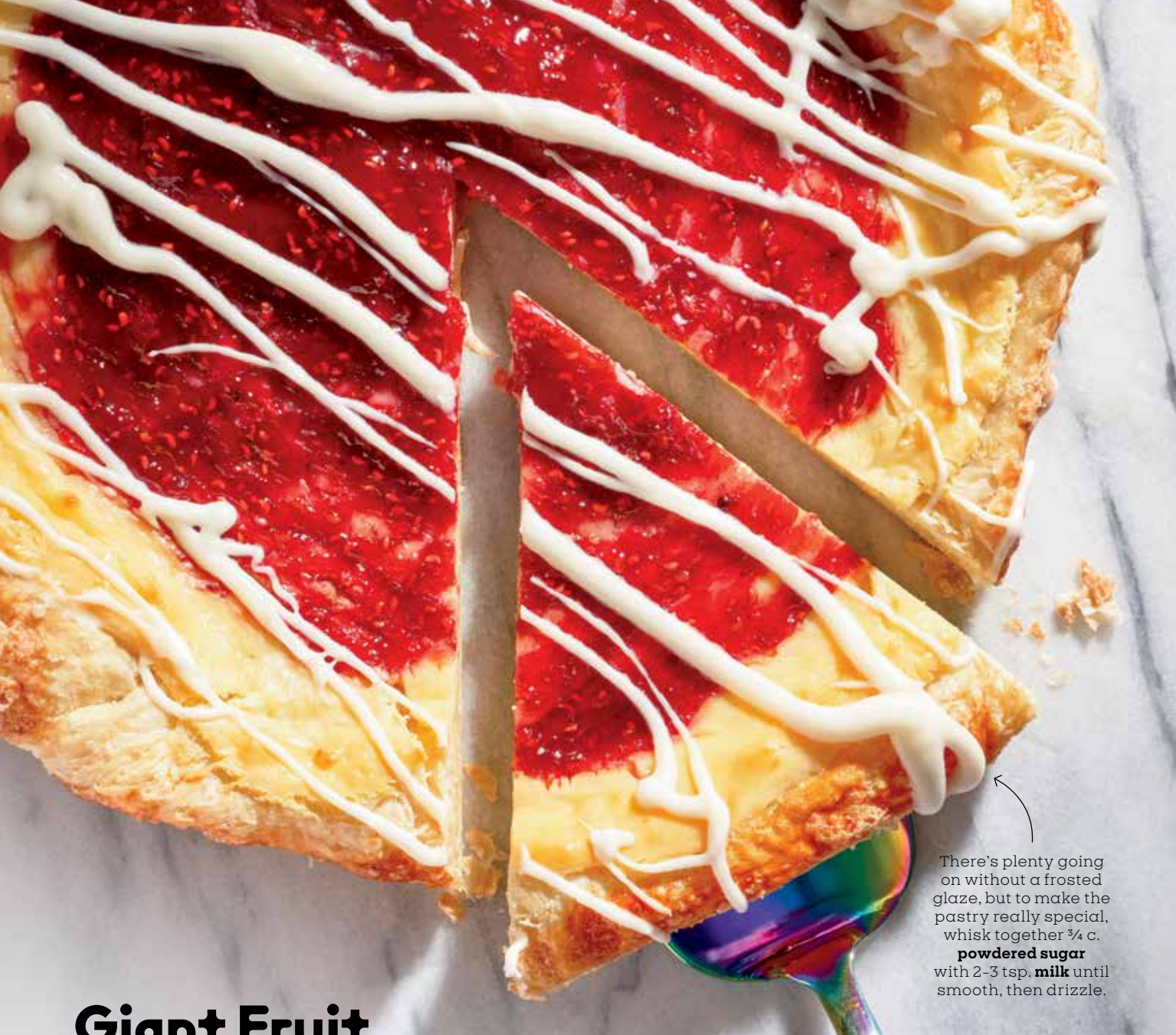
5. Bake until a toothpick inserted into the center comes out clean, 50 to 60 minutes.

6. Let cool completely, then sift powdered sugar on top before cutting into squares.



Swap Star

Plain yogurt is a great substitute for sour cream when baking. Full fat is best, but any type can be used—including Greek. (You won't taste a difference.)



There's plenty going on without a frosted glaze, but to make the pastry really special, whisk together $\frac{3}{4}$ c. **powdered sugar** with 2-3 tsp. **milk** until smooth, then drizzle.

Giant Fruit Danish

by **Lena Abraham**

SERVES 4 TO 6

TOTAL TIME: 1 HR 40 MIN

6 oz. **cream cheese**, softened
3 tbsp. **powdered sugar**
1 **large egg**, separated
 $\frac{1}{2}$ tsp. **lemon zest**
 $\frac{1}{4}$ tsp. **kosher salt**
Vegetable oil, for greasing
1 sheet (around 9 oz.) **puff pastry**,
thawed if frozen
 $\frac{1}{4}$ c. **raspberry jam**
2 tsp. **granulated sugar**

1. Preheat oven to 400° and place a medium baking sheet in to preheat. In a large bowl using a hand mixer or whisk, beat cream cheese until smooth, 1 to 2 minutes. Add powdered sugar, egg yolk, lemon zest, and salt, and beat until fully combined.
2. Line a large cutting board with foil, then rub vegetable oil onto foil to coat. Place puff pastry on foil, then fold each corner in 2" to make an octagon. Transfer cream cheese mixture to the center of the pastry and smooth into an even layer, leaving about 1" pastry uncovered around the edges.
3. Spoon jam into the center of the cream cheese mixture and smooth

into an even layer, leaving a 1" border of visible cream cheese mixture. Beat reserved egg white with 1 teaspoon water and brush all over exposed pastry dough, then sprinkle with granulated sugar. Place cutting board in freezer for 10 minutes.

4. When ready to bake, carefully remove hot baking sheet from oven and place somewhere stable and heatproof. Remove cutting board from refrigerator and hold over hot baking sheet. Gently slide foil (and Danish) off cutting board onto baking sheet. Bake until pastry is golden, 20 to 25 minutes, turning halfway through. Let cool at least 45 minutes.

Get Glazed



ANDREW BUI

Krispy Kreme Glazed Donuts

by **Rian Handler**

SERVES 4 TO 6 • TOTAL TIME: 2 HR 15 MIN

FOR THE DOUGH:

1 c. **whole milk**, lukewarm
 ¼ c. plus 1 tsp. **granulated sugar**, divided
 1 (0.25-oz.) packet or 2¼ tsp. **active dry yeast**
 4½ c. **all-purpose flour**, plus more as needed and for surface
 ½ tsp. **kosher salt**

2 **large eggs**
 6 tbsp. (¾ stick) **butter**, melted
 ½ tsp. **pure vanilla extract**
Cooking spray, for greasing
Canola or **vegetable oil**, for frying

FOR THE GLAZE:

¼ c. **whole milk**
 2 c. **powdered sugar**
 ½ tsp. **pure vanilla extract**

1. Make dough: In a small bowl, whisk together milk and 1 teaspoon sugar. Sprinkle yeast on top and let sit until frothy, 8 minutes.

2. In a medium bowl, whisk together flour and salt. In a large bowl, whisk together remaining ¼ cup sugar, eggs, butter, and vanilla. Stir in yeast mixture, then add dry ingredients, stirring with a wooden spoon until a shaggy dough forms. Transfer to a lightly floured surface and knead until elastic and only slightly tacky, adding more flour 1 teaspoon at a time if needed, about 5 minutes.

3. Form dough into a tight ball and place in a large bowl greased with cooking spray. Cover with kitchen towel and let rise until doubled in size, 1 hour.

4. Line a large baking sheet with parchment paper. Punch

down dough, then turn onto a lightly floured surface and roll out into a ½"-thick rectangle. Using 3" and 1" biscuit cutters, punch out donuts, rekneding scraps as you go. Place donuts and holes on baking sheets, cover with kitchen towel, and let rise again, 40 minutes.

5. Make glaze: In a large bowl, whisk together milk, powdered sugar, and vanilla until smooth.

6. Fry donuts: Line a baking sheet with paper towels. In a large heavy pot over medium heat, heat 2" oil to 350°. Working in batches, cook donuts until deeply golden on both sides, about 1 minute per side. (Holes will cook faster!)

7. Transfer donuts to prepared baking sheet to drain and cool slightly. Dip into glaze, then place onto a cooling rack. Serve immediately.

Our Top 5 Faves at Krispy Kreme

Because it's known for more than just the classic.



1 Glazed Chocolate Cake

Cake donut lovers will appreciate the crumbly cocoa texture. Power move: Dip it in coffee.

2 Chocolate Iced with Sprinkles

The chocolate frosting reminds us of Tootsie Rolls, and rainbow sprinkles are just fun.



3 Cake Batter

If your idea of heaven is funfetti cupcakes, you've found it. Not the best pick for those without a sweet tooth.



4 Glazed Raspberry

The berry filling is such a perfect balance of sweet and tart that we'd happily spread it on toast every morning.

5 Glazed Cruller

What you need to know is this: More ridges = more surface area = more of that coveted glaze.



🕒 IT'S TIME TO TRY

Bagels

by **Makinze Gore**

MAKES 10

TOTAL TIME: 12 HR 15 MIN

It might seem like a giant undertaking, but really, the toughest aspect of bagel-making is patience; the dough is encouraged to rise and rest a few times. But the longest stretch happens overnight, allowing you to boil and bake just in time for breakfast. Our recipe works well with several final flavors, especially cinnamon sugar.

FOR THE BAGELS:

Cooking spray, for greasing

1½ c. lukewarm **water**

2 tsp. **granulated sugar**

1 (¼-oz.) packet **active dry yeast** (or 2¼ tsp.)

4 c. **bread flour**, plus more for surface

2 tsp. **kosher salt**

2 tbsp. **barley malt syrup**, divided

FOR THE TOPPINGS:

Egg wash

Poppy or **sesame seeds**

Everything bagel seasoning

(see p. 22 to make your own!)

Melted butter

Cinnamon sugar



1. Make dough: Grease a large bowl with cooking spray. In a small bowl, add water and sugar; sprinkle yeast on top. Let sit until frothy, 10 minutes.

2. In the bowl of a stand mixer fitted with the dough hook, combine flour, salt, 1 tablespoon malt syrup, and yeast mixture. Mix on medium speed until dough is smooth and smacks against the side of the bowl holding its shape, about 10 minutes.

3. Place dough in prepared bowl and cover with a kitchen towel. Let rise at room temperature for 1½ hours or until doubled in size.

4. Shape dough: Line a large baking sheet with parchment paper and grease well with cooking spray. Place dough on a floured surface and divide into 10 equal portions. Roll each into a smooth ball, then poke your index finger through the middle and stretch

dough to create a ring. Place bagels on prepared baking sheet. Wrap in plastic wrap and refrigerate for at least 8 hours, or up to overnight.

5. Cook bagels: Preheat oven to 425° and line two large baking sheets with parchment paper and grease well with cooking spray. Unwrap bagels and cover with kitchen towels. Let sit at room temperature for 1 hour.

6. To a large pot of water, add



remaining 1 tablespoon malt syrup and bring to a boil. Working in batches of 2 or 3 at a time, add bagels to boiling water. Boil for 1 minute, then flip and boil on other side for 1 minute more. Remove from water and return to greased baking sheet. Repeat with remaining dough.

7. For poppy seed or sesame seed: Brush tops of boiled bagels with egg wash and sprinkle with seeds. Bake

until deeply golden, 20 to 25 minutes.

8. For everything: After boiling, bake bagels for 20 minutes, then remove from oven and brush with egg wash. Sprinkle with seasoning and bake until deeply golden, 5 minutes more.

9. For cinnamon sugar: Brush bagels with egg wash and bake until deeply golden, 20 to 25 minutes. Let cool 10 minutes, then brush with melted butter and dip into cinnamon sugar.

Mix Up Some Flavored Cream Cheese

In a small bowl using a rubber spatula, stir 4 oz. softened **cream cheese** until smooth. Add your choice of the ingredients below and mix until incorporated.

JALAPEÑO POPPER

2 slices **bacon**,
cooked and crumbled
½ c. **shredded cheddar**
1 **jalapeño**,
seeded and minced
¾ tsp. **garlic powder**

BROWN SUGAR CINNAMON

3 tbsp. packed **brown sugar**
½ tsp. **ground cinnamon**
¼ tsp. **pure vanilla extract**

LEMON POPPY SEED

Juice and zest of
½ **lemon**
2 tsp. **poppy seeds**
2 tsp. **honey**

HONEY WALNUT

⅓ c. finely chopped and
toasted **walnuts**
1 tbsp. **honey**

ANY BERRY

½ c. **berries**,
lightly smashed
Zest of ½ **lemon**

ZA'ATAR

1 tsp. toasted **sesame seeds**
¾ tsp. **dried oregano**
¾ tsp. **sumac**
½ tsp. **dried thyme**
¼ tsp. **kosher salt**

CACIO E PEPE

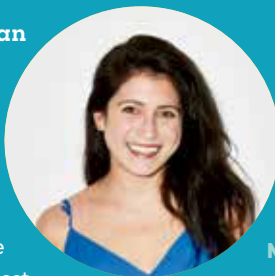
¼ c. freshly grated **Pecorino**
¼ c. freshly grated
Parmesan
¾ tsp. freshly ground
black pepper

A Bagel Adventure Through New York City

by Tess Koman

Even the uninitiated recognize that a hunk of warm dough the size of a grapefruit makes for an excellent start to the day—but those truly in the know will tell you such satisfaction is just the beginning. A proper bagel depends on equal parts crunch, chew, flavor, and temperature. That combination—which, yes, in my opinion, can exclusively be found in New York

City—yields such joy! Utter fulfillment! To eat an NYC bagel (and to order it confidently, without holding up the line) is a special experience everyone should have at least once, which is why I'm sharing the fruits of my own years of taste testing. Here's my list of the five best bagels in the city.



Meet Tess! She's the site director at Delish, and the host of *Iconic Eats* on our YouTube.

TOMPKINS SQUARE BAGELS 165 AVENUE A

WHAT TO ORDER: SALT BAGEL
WITH SCALLION CREAM CHEESE

If you're looking for a jaw workout, this **East Village** stalwart is the place. TSB bagels are acclaimed for their exceptional chew and the fact that they're always warm. Do yourself a favor and stick with savory; it'll make for a breakfast you never forget.



RUSS & DAUGHTERS 179 E HOUSTON ST

WHAT TO ORDER: EVERYTHING
BAGEL WITH THE WORKS

The lox here is unparalleled—thinly sliced, smoky, and salty. The Russ & Daughters crew has been a staple of the **Lower East Side** for more than 100 years, so it's no wonder they've mastered both the perfect bagel and how to properly top it.





ABSOLUTE BAGELS 2788 BROADWAY

WHAT TO ORDER: EGG BAGEL
WITH BLUEBERRY CREAM CHEESE

The long, long line outside Absolute Bagels on the **Upper West Side** is a given any morning of the week, but it's worth the wait. Their yolky egg bagels are architectural achievements, sky-high with just the right amount of crunch. Pro tip: Pair yours with a sweet cream cheese spread.



BROOKLYN BAGEL & COFFEE COMPANY 35-09 DITMARS BLVD, QUEENS

WHAT TO ORDER: BEC ON A POPPY SEED BAGEL

BEC stands for bacon, egg, and cheese, and Brooklyn Bagel's are so big, they require two hands, your full attention, and a trip on the N train to **Astoria**. The multiple fluffy eggs and a surface area packed with seasoning make for a true New York icon.



ESS-A-BAGEL 831 THIRD AVE

WHAT TO ORDER: PUMPERNICKEL BAGEL WITH
GARLIC-AVOCADO CREAM CHEESE

You won't find a bagel shop more generous with their cream cheese than this **Midtown** classic—and when you've got a good thing, you've got to take advantage. Watch in awe as your bagel becomes merely a vessel for this luxe spread.



Does this look familiar to you?

It should. See p. 68 for details.





FANTASTIC Drinks

BREAKFAST BEVERAGES TEND TO BE A BIT utilitarian: coffee to wake you up, orange juice for the burst of acidity and vitamins, water because you slept with your mouth open. Take a few minutes to steam the milk or boil your own almond syrup, though, and suddenly you're a barista extraordinaire, a thoroughly caffeinated genius ready to take on the world.



The UNPRETENTIOUS Guide to Coffee

*It truly doesn't
have to be a
whole thing.*

EMILY HLAVAC GREEN. FOOD STYLING: JESS DAMUCK. COFFEE BEANS: GETTY IMAGES.



Ultimate Latte

by **Makinze Gore**

SERVES 1 • TOTAL TIME: 10 MIN

2 (1-oz.) shots **espresso** or
strongly brewed **coffee**
6 oz. **milk**, any kind

1. Pour espresso into a coffee mug.
2. If using a steam wand, pour milk into a frothing pitcher, and insert steam wand at an angle just barely below the surface. Steam for 1 to 2 seconds, then submerge wand a little deeper, still at an angle. Steam until sides of container just start to become too hot to handle, or until milk reaches 140°.

If not using a steam wand, pour milk into a large, microwave-safe French press. Insert the plunger and lid of the French press and pump the milk until doubled in volume. Remove lid (and anything else metal) and microwave for 30 to 45 seconds, watching to make sure milk doesn't overflow.

3. Pour steamed milk into espresso.

Know Your Beans

Arabica: The most popular by far, with a mild, sweet taste

Robusta: Has low sugar and high acidity, plus a lot of caffeine

Light roast: Maintains the original flavor of the coffee bean, but can be more acidic

Dark roast: Involves heating beans until their sugars caramelize and oils start to emerge, giving a bolder flavor

Blend: A mixture of beans from different origins or roasting levels for a more complex taste

Fair trade: A certification around environmental sustainability, fair wages, and safe work conditions

Decaf: Soaked in water, then usually a chemical solvent, to remove the caffeine content

Make Your Own Flavored Syrup

In a small saucepan over medium heat, combine 1 c. **water** with 1 c. **granulated sugar**. Bring to a boil and stir until all sugar is dissolved, 3 minutes. Let cool to room temperature, then strain into an airtight container and refrigerate until ready to use.

FLAVORING ADD-INS:

Vanilla: Stir in 2 tsp. **pure vanilla extract** after sugar has dissolved.

Cinnamon: When combining water and sugar, add 3 **cinnamon sticks**.

Peppermint bark: Add ½ c. **cocoa powder** with the sugar and water. Stir in ¾ tsp. **peppermint extract** after sugar has dissolved.

Pumpkin spice: When combining water and sugar, stir in ¼ c. **pumpkin puree** and 2 tsp. **pumpkin spice**.

Hazelnut: Stir in 1 tsp. **hazelnut extract** after sugar has dissolved.

Almond: Stir in 1 tsp. **almond extract** after sugar has dissolved.

Cold Brew

by **Makinze Gore**

MAKES 4 CUPS

TOTAL TIME: 18 HR 15 MIN

Grind 1 c. (80 g.) whole **coffee beans** into a coarse grind. Place into a large pitcher, add 4 c. **cold water**, and stir. Cover with plastic wrap or a cheesecloth and let sit at room temperature for 16 to 18 hours. Then line a fine-mesh strainer with cheesecloth or a coffee filter and strain cold brew. Discard solids. Pour $\frac{1}{2}$ c. cold brew over **ice** and stir in $\frac{1}{4}$ c. water. Add additional water or milk as desired.



Our Favorite Coffee Makers

The brew technique is a matter of preference, but these devices get the job done—and look great on your kitchen counter.



Perfect for a bold, smooth cup of joe. Bonus: The carafe is fitted with a permanent filter.

BODUM POUR OVER COFFEE MAKER, \$20. BODUM.COM.



Small but mighty, it spins the capsule up to 7,000 rotations per minute, resulting in the most flavorful cup.

NESPRESSO VIRTUO NEXT, \$160. TARGET.COM.

Cold Brew vs. Iced Coffee

Iced coffee is just coffee that's been poured over ice, which typically leads to watering down. Not ideal. Cold brew, on the other hand, is brewed slowly using cold water. It takes longer, but the results are a smooth, less acidic cup of coffee.



SMEG ESPRESSO MACHINE, \$490.
WILLIAMS-SONOMA.COM.

My Moment of Zen

by Kelly Allen

A high school friend is the one who got me hooked. I started drinking coffee not to stay awake or study, but to accompany her to Starbucks, where we drank the sweetest drinks on the menu—

your Caramel Macchiatos, your Cinnamon Dolce Lattes. College was about finding indie coffee shops, and now, **I stick to the strong stuff**, usually from my local spot. Then came (say it with me!) the pandemic. Some adopted dogs, some took up knitting, but I brought home a Smeg espresso machine. The sleek design and overall charm mean it doesn't bother my three roommates that the device takes up counter space. I'm a big routine person, so **the morning ritual of pressing buttons and turning a lever has been incredibly soothing** during an unpleasant time. It even has a warming pad for prepping mugs! The luxury of it all just delights me. Until I can hang out in cafes again (and perhaps after that), the Smeg is my little coffee companion.

French Press



While a hidden strainer does the work, the glazed ceramic exterior is beautiful and stain-resistant.

BONJOUR CERAMIC FRENCH PRESS, \$50.
WAYFAIR.COM.

Drip



This splurge-worthy Dutch-made magic maker operates in near silence and comes in the most amazing range of colors.

TECHNIVORM MOCCAMASTER, \$350.
FOOD52.COM.

Stovetop Espresso



How cute is this guy? Transport your kitchen to 1950s Italy with a jaunty little pot.

COCCA MOKA ESPRESSO POT, \$32.
STORE.MOMA.ORG.



DELISH COPYCAT

Starbucks S'mores Frappuccino

by **Lena Abraham**

SERVES 1 • TOTAL TIME: 10 MIN

$\frac{1}{4}$ c. **marshmallow creme**, divided

$\frac{1}{4}$ c. **heavy cream**, divided

Chocolate syrup

$\frac{1}{3}$ c. **cold brew** (or strong brewed coffee, chilled)

$\frac{1}{3}$ c. **milk**, any kind

1 c. **ice** (about 5 standard cubes)

1 c. **vanilla ice cream**

1 **graham cracker**, divided

1. In a medium bowl using a hand mixer or whisk, combine 1 tablespoon marshmallow creme and 1 tablespoon heavy cream. Beat until smooth, then add remaining 3 tablespoons heavy cream and beat until stiff peaks form, 3 to 4 minutes.

2. Spread remaining 3 tablespoons marshmallow creme inside the bottom of a large glass, then drizzle with chocolate syrup.

3. To a blender, add cold brew and milk, then ice, and finally vanilla ice cream. Blend until smooth. Add $\frac{3}{4}$ of the graham cracker to blender and reserve the last $\frac{1}{4}$ for topping. Blend until smooth.

4. Pour drink into prepared glass and top with whipped marshmallow mixture and a drizzle of chocolate syrup. Crush remaining graham cracker and sprinkle on top.

FRAPPUCCINO: AMANDA GRYPHON. HOT CHOCOLATE: EMILY HLAVAC GREEN.



Mexican Hot Chocolate

by **Lena Abraham**

SERVES 2 • TOTAL TIME: 10 MIN

Our take on this warming drink is rich, subtly spiced, and just sweet enough. If you're not big on heat, replace the cayenne with chili powder to retain an earthy flavor.

2½ c. **whole milk**
½ tsp. **ground cinnamon**, plus more for garnish
Pinch of **ground cayenne pepper** (optional)
6 oz. **semi-sweet chocolate**, chopped, plus more for garnish
½ tsp. **pure vanilla extract**
Pinch of **kosher salt**
Mini marshmallows, for serving

1. In a small saucepan over medium heat, whisk to combine milk, cinnamon, and cayenne, if using. Heat, stirring occasionally, until bubbles begin to appear at the edges of the milk.

2. Remove pan from heat and whisk in chocolate, vanilla, and salt until chocolate is melted.

3. Divide between mugs and top with marshmallows, a sprinkle of cinnamon, and chopped chocolate before serving.

Spice World

In Mexico, this drink is typically prepared with a special kind of chocolate made from cacao nibs, cinnamon, sugar, and sometimes other ingredients like vanilla or almonds. Play around with your add-ins to make a cocoa that's uniquely yours.

Dalgona Martini

by Laura Rege

SERVES 1

TOTAL TIME: 10 MIN

Ice

2 oz. **Baileys**

2 oz. **vodka**

2 tbsp. **granulated sugar**

2 tbsp. **instant coffee**

2 tbsp. **cold water**

1. Fill a cocktail shaker or glass with ice, then add Baileys and vodka. Shake or stir vigorously until well chilled. Strain into a martini glass.

2. Make whipped coffee: In a medium bowl, combine sugar, coffee, and water. Vigorously whisk until mixture turns silky smooth and shiny, then continue whisking until it thickens and holds its shape.

3. Dollop and swirl the whipped coffee on top of martini.

Not a Coffee Fan? Then Try...



WHIPPED CARAMEL

In a medium bowl, beat together $\frac{1}{4}$ c. **heavy cream** and $1\frac{1}{2}$ tbsp. **caramel sauce** until stiff peaks form. Dollop and swirl over martini.

WHIPPED HOT COCOA

In a medium bowl, beat 2 packets **hot cocoa mix** with 2 tbsp. ice-cold **water** and $1\frac{1}{2}$ tbsp. **granulated sugar** until lightened and thick. Dollop and swirl over martini.

WHIPPED NUTELLA

In a medium bowl, beat $\frac{1}{4}$ c. **heavy cream** with 2 tbsp. **Nutella** until stiff peaks form. Dollop and swirl over martini.



ANDREW BUI.



HOW DALGONA BECAME THE MOST VIRAL DRINK OF ALL TIME

by Tess Koman

While most TikTok trends tend to revolve around a dance challenge or a meme concept that's basically impossible to explain, the occasional food or drink craze slips through, and in 2020 it was dalgona coffee. Named for its resemblance to a supersweet Korean candy (which tastes like the spawn of honeycomb and toffee), the drink is made by mixing equal parts instant coffee, water, and sugar and then whisking and whipping it hundreds of times until a caramel color appears and a silky texture occurs.

Dalgona coffee skyrocketed in popularity as stay-at-home orders were put into place in early spring last year. "There are a lot of active coping strategies, and one of the better ones is physical activity," says Luke Ayers, Ph.D., a psychology professor at Widener University. "Your body is pumped up, and you have to vent it somehow—**whipping something 400 times might really make you feel good.**"

Seeing the drink everywhere did surprise folks who'd actually grown up enjoying dalgona candy, like Kenny Hong Kyoung-soo, cofounder of Cafe Cha, a milk tea chain with locations across Korea and Japan. He describes it as "practically a national treat, which evokes the freedom we experienced after the Korean War," a nostalgia he tapped into when opening his first shop. "I had the idea in 2018 to create a new beverage that would incorporate traditional Korean dalgona," he says. **"As soon as we launched, it was an immediate hit because dalgona represents fond childhood memories for so many Koreans."**

While we don't anticipate a whole lot of nostalgia for the pandemic, the variations TikTokers keep coming up with (whipped strawberry milk, whipped instant pudding, whipped Nutella, OMG) guarantee that the dalgona technique is here to stay.

Boozy Brunch

Raise a toast to Sunday Funday.



Other hearty herbs to sugar for drinks: sage and thyme.

Sparkling Greyhounds

SERVES 2

TOTAL TIME: 1 HR 40 MIN

Make sugared rosemary: In a small skillet or saucepan over medium heat, combine 2 tbsp. **water** and 2 tbsp. **granulated sugar**. Stir until sugar is dissolved, then turn off heat. Add 2 sprigs **rosemary** and turn to coat in mixture. Transfer rosemary to a sheet of parchment paper and let dry 1 hour. Sprinkle with 1 tbsp. **granulated sugar**, then let dry 30 to 35 minutes more, or until dry to the touch.

Make cocktails: Combine ½ tsp. **granulated sugar** and ½ tsp. **kosher salt** on a small plate. Run a **grapefruit wedge** around the rims of 2 highball glasses, then dip glasses in sugar-salt mixture to coat rims. To each glass, add 2 oz. **vodka** and 4 oz. **grapefruit juice**. Fill with **ice** and stir to chill. Serve garnished with a sugared rosemary sprig and a grapefruit wedge.



Vanilla-Peach Bellinis

SERVES 6 • TOTAL TIME: 40 MIN

Thaw 12 oz. **frozen yellow peaches** in the refrigerator, 1 hour, or in the microwave on high, about 3 minutes. (Or use 12 oz. fresh, ripe, in-season peaches, peeled and sliced.) Drain excess liquid and transfer peaches to a blender. Add 2 tsp. **honey**, 1 tsp. **pure vanilla extract**, and ¼ tsp. **orange zest** (optional), and blend until smooth. Taste and add more honey if needed. (You'll likely need less with fresh peaches.) Refrigerate puree until cold, about 30 minutes. When ready to serve, add about 2 tbsp. puree to the bottom of each glass, then top with chilled **prosecco** and a sprig of fresh **mint**.



Pickle Bloody Marys

SERVES 4 • TOTAL TIME: 6 HR 10 MIN

Fill half a standard ice cube tray with juice from 1 (13.5-oz.) jar **cornichons** and freeze until solid, 6 hours. In a pitcher, stir together 2 c. **tomato juice**, 8 oz. **vodka**, 2 tbsp. **Worcestershire sauce**, 2 tsp. **hot sauce**, juice from half a **lemon**, and freshly ground **black pepper**. On a small plate, stir together 3 tsp. **kosher salt** and 1 tsp. **chili powder**. Run a **lemon wedge** around the rims of glasses, and dip them in the chili-salt mixture. Divide ice cubes among glasses, and fill with Bloody Mary mixture. Garnish each with a stalk of **celery**, a cornichon, and a lemon wedge.

Dole Whip Mimosas

by Laura Rege

SERVES 6 • TOTAL TIME: 15 MIN

Pour $\frac{1}{4}$ c. **granulated sugar** onto a shallow dish. Run a fresh **pineapple wedge** around 6 champagne flutes and dip in sugar. Set aside. In a bowl, stir together 1 c. **pineapple juice** and

$\frac{1}{3}$ c. **coconut milk** (not from a can) until combined. Pour into champagne flutes and top off with **champagne, cava, or prosecco**. Garnish each with **whipped topping** and a pineapple wedge.



PARKER FEIERBACH: MIMOSA FLOWER: GETTY IMAGES. QUEEN ELIZABETH: ANWAR HUSSEIN/GETTY IMAGES. HITCHCOCK: PICTORIAL PARADE/GETTY IMAGES. GOSSIP GIRL: THE CW/EVERETT COLLECTION (2).

DISNEY FINALLY REVEALED
THE RECIPE FOR DOLE WHIP,
THE BELOVED PINEAPPLE SOFT
SERVE SOLD IN ITS PARKS, IN
2020 WHEN FANS COULDN'T VISIT.



Where Did Mimosas Come From?

by Alexis Morillo

It's hard to imagine a person "inventing" the concept of mixing orange juice and champagne, but the widely accepted origin of the mimosa by beverage connoisseurs dates to precisely one century ago, when **the Buck's Fizz was introduced at the Buck's Club in London in 1921**. The cocktail was one part orange juice to two parts champagne, although the proportions can vary from brunch spot to brunch spot around the world.

A few years later, the cocktail drifted across the Channel, where a bartender named Frank Meier served mimosas at the Hôtel Ritz in Paris, later **immortalizing his own balance (juice of half an orange, then bubbles to the brim)** in his book, *The Artistry of Mixing Drinks*.

By the 1940s, director Alfred Hitchcock was knocking them back to help with his hangovers, and in 1961, it was reported that **the Queen of England and her family had adopted this "new fad in drinks."** Hats

off to history's bartenders and A-listers alike for giving us the perfect drink for a celebratory morning.

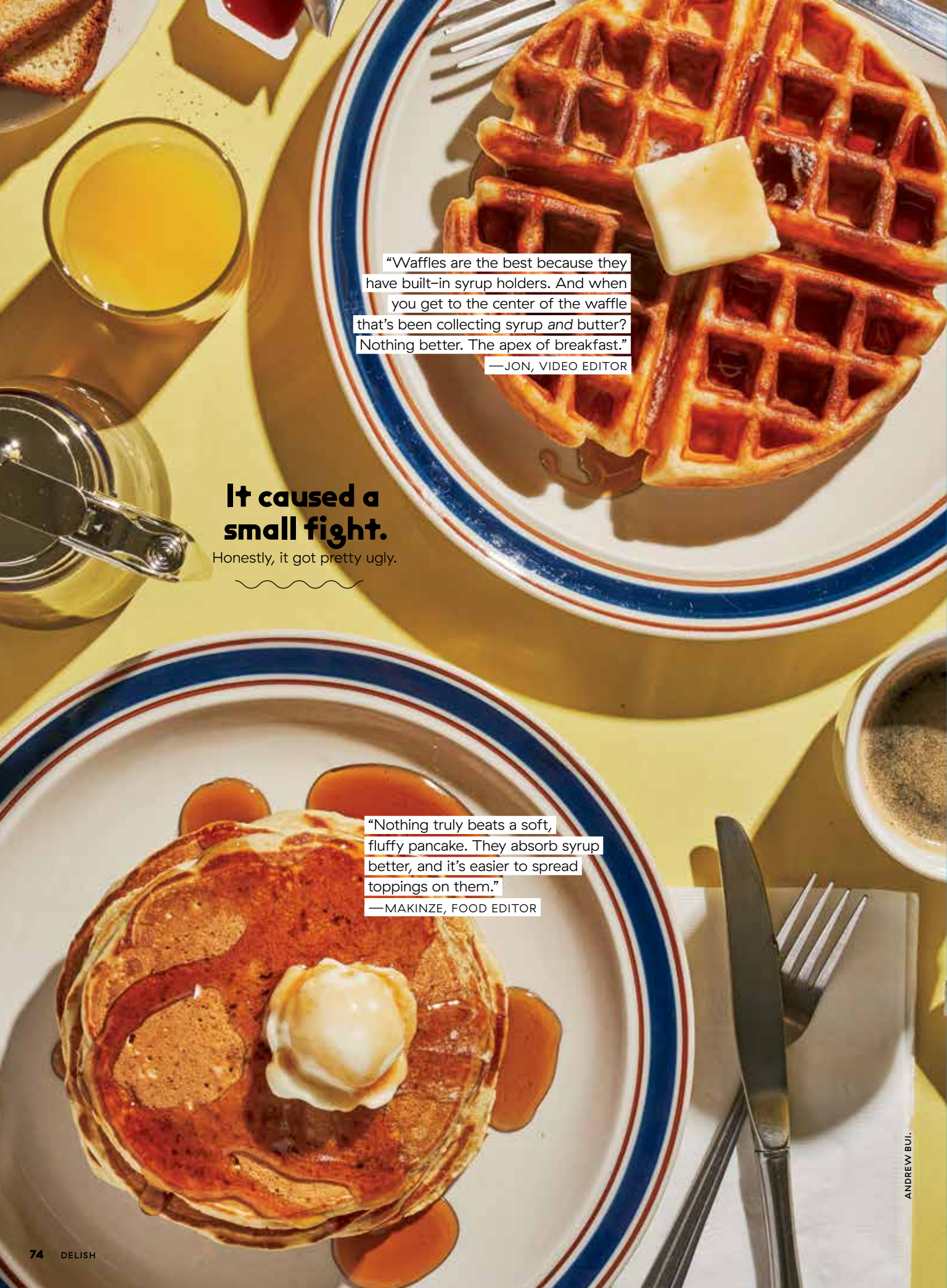


OTHER FUN FACTS:

- The mimosa gets its name from the *Acacia dealbata* plant (above); its spherical, brilliant yellow flowers resemble champagne bubbles.
- Mix your champagne with a different puree and it gets a new name: The **poinsettia** uses cranberry, the **megmosa** relies on grapefruit, and the **Puccini** is made with mandarins. Perhaps the most popular version is the **Bellini**, which features peach puree. (See p. 71 for our vanilla-flavored twist.)
- National Mimosa Day falls on May 16, just in time for a lovely spring brunch.

GOSSIP GIRL TAUGHT US THAT MIMOSAS ARE THE EPITOME OF CLASS (AND BAD BEHAVIOR).





"Waffles are the best because they have built-in syrup holders. And when you get to the center of the waffle that's been collecting syrup and butter? Nothing better. The apex of breakfast."

—JON, VIDEO EDITOR

It caused a small fight.

Honestly, it got pretty ugly.

~~~~~

"Nothing truly beats a soft, fluffy pancake. They absorb syrup better, and it's easier to spread toppings on them."

—MAKINZE, FOOD EDITOR

TEAM

# Pancakes

OR TEAM

# Waffles?

**THEY'RE NOT EVEN THAT DIFFERENT.** Pancake and waffle batters have similar ingredients; they're both cooked quickly on a superhot metal surface; and the results are golden brown. So why did this question cause a recent hours-long battle royale in Delish's staff Slack room? It came down to syrup soakage, mostly (see the arguments at left). In any case, we set out to make the question even harder with the recipes ahead.

DELISH COPYCAT

# IHOP Pancakes

by Justin Sullivan

SERVES 4 TO 6

TOTAL TIME: 25 MIN

## FOR THE WHIPPED BUTTER:

½ c. (1 stick) **butter**, softened  
2 tbsp. **whole milk**

## FOR THE PANCAKES:

2 c. **all-purpose flour**  
3½ tbsp. **granulated sugar**  
1½ tsp. **baking powder**  
1½ tsp. **baking soda**  
1 tsp. **kosher salt**  
2 c. **buttermilk**  
2 **large eggs**  
3 tbsp. melted **butter**  
**Maple syrup**, for serving

### 1. Make whipped butter:

In a medium bowl using a hand mixer or whisk, beat together butter and milk until mixture is fluffy and scoopable, 2 to 3 minutes. Cover with plastic wrap and set aside.

**2. Make pancakes:** Preheat oven to 200°. In a large bowl, whisk together flour, sugar, baking powder, baking soda, and salt. Make a well in the center of the flour mixture and pour in buttermilk. Add eggs over buttermilk and whisk until combined, then fold in melted butter until just combined. (Clumps are OK!)

**3.** Preheat a large nonstick skillet over medium-low heat until hot but not scorching, 2 to 3 minutes. Using a measuring cup, ladle ½ cup batter into the center of the skillet and use the bottom of the measuring cup to smooth batter out into a uniform circle about 5½" wide.

**4.** Cook 2 to 3 minutes until sides start to lift from the pan and bubbles start to form on top. Flip, then cook an additional 1 to 3 minutes, or until the other side is golden brown. Transfer to a baking sheet and keep warm in oven until ready to serve. Repeat with remaining batter.

**5.** Top pancakes with a scoop of whipped butter and drizzle with maple syrup.



ANDREW BUI



## How Do They Get So Fluffy?

Scott Randolph, IHOP's VP of Culinary, shares his secrets.

1

### Mix batter right before.

"While it's always nice to prepare ahead in the kitchen, buttermilk pancake batter is best made as close to the cooking time as possible," Randolph says. The leaveners are activated by buttermilk and will lose their lift over time, leaving you with flat flapjacks.

2

### Use cold liquid ingredients.

This tip goes against everything you've heard about baking, but keep them frosty to avoid heating up the gluten too early. "Super-cold eggs are key," Randolph says.

3

### Cut out the fat.

IHOP doesn't use butter or oil on its griddles, as that can create a brown, webbed look instead of a uniform golden hue. Use a nonstick surface, or rub a little Crisco on ahead of cooking.

4

### Take care with mix-ins.

Wetter ingredients like bananas or Nutella can affect the moisture content, so use less than you think. And "ingredients like chocolate should be added once the pancake is already on the griddle, to help balance the flavor throughout the pancakes," Randolph says.

5

### Serve immediately.

The longer pancakes sit (even warming in the oven), the more air is released and the tougher they get. If you're adding sides like bacon, cook the pancakes last.

# Golden Cornmeal Pancakes

by **Lena Abraham**

**SERVES 4 • TOTAL TIME: 1 HR**

## FOR THE BLUEBERRY TOPPING:

4 c. **blueberries**  
¼ c. packed **brown sugar**  
Zest of ½ **lemon**

## FOR THE PANCAKES:

1 c. **stone-ground yellow cornmeal**  
3 tbsp. packed **brown sugar**  
¾ tsp. **kosher salt**  
1 c. **water**  
2 tbsp. **butter**, plus more  
for cooking and serving  
½ c. **buttermilk**  
1 **large egg**, beaten  
½ c. **cake flour** or **all-purpose flour**  
2 tsp. **baking powder**  
**Maple syrup**, for serving

**1. Make blueberry topping:** Preheat oven to 400° and line a large baking sheet with parchment paper. On prepared sheet, toss blueberries and brown sugar to combine. Spread into an even layer and roast until blueberries are partially burst and bubbling, 15 to 18 minutes.

Remove from oven and lower oven temperature to 200°. Zest lemon over hot blueberries.

**2. Make pancakes:** In a large heatproof bowl, whisk to combine cornmeal, brown sugar, and salt. In a small saucepan, combine water and 2 tablespoons butter and bring to a boil. Pour this hot mixture into bowl with cornmeal mixture and whisk to combine. Cover with a clean kitchen towel and let rest for 10 minutes.

**3.** When cornmeal has cooled, whisk in buttermilk, then egg, until completely combined. Add flour and baking powder and whisk briefly until mostly combined. (Some clumps are OK!)

**4.** Before you start cooking your pancakes, line a baking sheet with a clean kitchen towel. You'll transfer your cooked pancakes onto this baking sheet, cover with the kitchen towel, and keep in your 200° oven while you make more pancakes.

**5.** In a large skillet over medium heat, melt about ½ tablespoon butter. Using a measuring cup, pour several scant ¼ cup scoops of batter into skillet, leaving 1" of space between each pancake. Cook until little bubbles appear all over the surface of the pancake and it looks mostly dry, 1 to 2 minutes. Flip, and cook 1 to 2 minutes more, until the underside is golden. Continue with remaining batter, adding more butter to the skillet as necessary.

**6.** To serve, layer pancakes with blueberry sauce and top with a pat of butter, more sauce, and maple syrup.



CORNMEAL PANCAKES: SUZANNE CLEMENTS, BIRTHDAY CAKE: ERIK BERNSTEIN, FOOD STYLING: SIMON ANDREWS.

# Birthday Cake Pancakes

by **Laura Rege**

**SERVES 2 TO 3 • TOTAL TIME: 30 MIN**

1½ c. **all-purpose flour**

¼ c. **powdered sugar**

2 tsp. **baking powder**

½ tsp. **kosher salt**

1¼ c. **whole milk**

1 **large egg yolk**,  
plus 3 **egg whites**

4 tbsp. **butter**, melted  
and cooled

¼ c. **rainbow sprinkles**,  
plus more for serving

**Cooking spray**,  
for greasing

1 c. **vanilla frosting**

**Whipped cream**,  
for serving

**1.** In a medium bowl, whisk together flour, powdered sugar, baking powder, and salt.

**2.** In a large bowl, whisk together milk, egg yolk, and butter. Add the dry mixture and sprinkles to the wet mixture and fold until just combined.

**3.** In another large bowl using a hand mixer, beat egg whites on medium-high until stiff peaks

form, about 1 minute. Fold beaten whites into batter until just combined, being careful not to overmix.

**4.** Heat a medium non-stick skillet over medium heat, then grease with cooking spray. Pour about ½ cup pancake batter into pan. When little bubbles appear, about 2 minutes, flip and continue cooking until both sides are lightly golden, about 1 minute more. Transfer to a plate or wire rack to cool slightly. Repeat with remaining batter.

**5.** Stack pancakes with layers of frosting in between. Top stack with whipped cream and more sprinkles.

## The secret...

to cake-like pancakes is super-whipped egg whites. The peaks should point straight up when you lift the beaters.



# Weekend Switch-Up

## Sweet Potato Pancakes

by Kat Boytsova

**SERVES 8 • TOTAL TIME: 45 MIN**

1¾ c. **all-purpose flour**  
2 tsp. **baking powder**  
½ tsp. **baking soda**  
2 tbsp. packed **brown sugar**  
1 tsp. **kosher salt**  
1 tsp. **ground cinnamon**  
¼ tsp. **ground nutmeg**  
¼ tsp. **ground ginger**  
1¾ c. **buttermilk**  
2 **small sweet potatoes**, roasted and  
pureed until smooth (about ¾ c. puree)  
2 **large eggs**  
1 tsp. **pure vanilla extract**  
**Butter**, for cooking and serving  
**Toasted pecans**, for serving  
**Maple syrup**, for serving

**1.** In a large bowl, whisk together flour, baking powder, baking soda, brown sugar, salt, cinnamon, nutmeg, and ginger.

**2.** In a separate bowl, whisk together buttermilk and sweet potato puree, then beat in eggs and vanilla.

**3.** Add wet ingredients to dry ingredients and stir with a wooden spoon until just combined.

**4.** In a large nonstick skillet over medium heat, melt butter. When

butter is foamy, reduce heat to medium-low and ladle a scant ½ cup of batter into skillet. Cook until bubbles start to form in batter and pancake is golden underneath, about 3 minutes, then flip and cook other side until golden, another 3 minutes.

**5.** Repeat with remaining batter. Serve with more butter, toasted pecans, and maple syrup.





# Lemon-Ricotta Pancakes

by Makinze Gore

SERVES 4 TO 6 • TOTAL TIME: 25 MIN

## PRO TIP

The combination of milk and lemon juice mimics buttermilk, making the pancakes tender and light while also adding a bright, citrusy flavor.

1½ c. **all-purpose flour**  
1 tbsp. **baking powder**  
2 tbsp. **granulated sugar**  
1 tsp. **kosher salt**  
¾ c. **whole milk**  
½ c. **whole-milk ricotta**  
2 **large eggs**  
1 tsp. **pure vanilla extract**  
Juice and zest of 1 **lemon**  
**Butter**, for cooking  
**Powdered sugar**, for serving  
**Maple syrup**, for serving

1. In a large bowl, whisk together flour, baking powder, sugar, and salt.
2. In a separate bowl, whisk together milk and ricotta, then stir in eggs, one at a time. Whisk in vanilla and juice and zest of lemon.
3. Add wet ingredients to dry ingredients and stir with a wooden spoon until just combined.
4. In a large nonstick skillet over

medium heat, melt butter. When butter is foamy, reduce heat to medium-low and ladle pancake batter into skillet. Cook until bubbles start to form in batter and pancake is golden underneath, 3 minutes. Flip and cook other side until golden, another 3 minutes. Repeat with remaining batter.

5. Serve dusted with powdered sugar and drizzled with maple syrup.

# Classic Dutch Baby

by **Lena Abraham**

**SERVES 4**

**TOTAL TIME: 30 MIN**

Nothing pleases a brunch crowd like an impressively puffy Dutch baby. Our recipe is a blank canvas for both sweet and savory toppings. See right for inspiration.

1¼ c. **skim** or **low-fat milk**

1 c. **all-purpose flour**

3 **large eggs**, at room temperature

¼ c. **cornstarch**

1 tsp. **kosher salt**

1 tsp. **granulated sugar**

1 tbsp. **vegetable oil**

1 tbsp. **butter**

**1.** Position rack in middle of oven and preheat to 450°.

**2.** Combine milk, flour, eggs, cornstarch, salt, and sugar in a blender or large bowl. Blend on high or whisk for 1 minute, until mixture is slightly foamy.

**3.** Place an ovenproof 12" cast-iron skillet in preheated oven for 5 minutes. Remove from oven and add vegetable oil and butter. Swirl to melt the butter, then brush to coat sides of pan. Slowly pour batter into center of skillet.

**4.** Bake until pancake is puffed and golden, 21 to 23 minutes.

**5.** Top as desired before serving.



EMILY HAVAC GREEN

# Try These Toppings!

## CARAMEL BANANA

In a small nonstick skillet over medium heat, melt 2 tbsp. **butter**. Stir in  $\frac{1}{4}$  c. packed **light brown sugar**, 2 tsp. **half & half** or **heavy cream**, and a pinch of **kosher salt**. Bring mixture to a

simmer, then add 1 sliced **banana**. Cook, stirring occasionally, until liquid has thickened and coats banana slices, 3 to 4 minutes. Pour over baked Dutch baby and sprinkle with a pinch of **ground cinnamon** and **ground allspice**.



## LOX & CREAM CHEESE

In a medium bowl using a whisk or hand mixer, beat together 4 oz. softened **cream cheese**, 3 tbsp. **sour cream**, and  $\frac{1}{2}$  tsp. **lemon zest** until smooth. Fold in 1 tsp. finely chopped **chives** and season lightly with **kosher salt**. When

ready to serve, top Dutch baby with 1 thinly sliced **Persian cucumber**, 4 oz. **sliced smoked salmon**, dollops of cream cheese mixture,  $\frac{1}{4}$  thinly sliced **red onion**, 1 tbsp. drained **capers**, 1 tsp. toasted **sesame seeds**, and more chives.



## ORANGE CARDAMOM SYRUP

In a small saucepan over medium heat, combine  $\frac{1}{2}$  c. **maple syrup**, 2 (4") **orange peels**, and 2 **green cardamom pods**. Bring to a simmer and cook 5 minutes. Remove from heat, let steep 10 minutes, then strain into small pitcher.

## CITRUS SUGAR

In a small bowl, massage 2 tsp. **orange zest** and 1 tsp. **lemon zest** into 3 tbsp. **granulated sugar** for about a minute, until mixture smells strongly of citrus and turns pale orange in color. Sprinkle over Dutch baby, then squeeze **lemon wedge** on top.



# 5 Better Ways with Bisquick

by **Lauren Miyashiro** and **Lindsay Funston**

If you're only using that yellow box for pancakes and waffles, you're seriously missing out.



## 1. Sausage Balls

Preheat oven to 350° and line a baking sheet with parchment paper. In a large bowl, stir together 1 lb. **pork sausage**, 4 c. **shredded cheddar**, 2 c. **Bisquick**, ¼ c. **whole milk**, 2 tbsp. chopped **parsley**, 1 tbsp. **paprika**, **kosher salt**, and freshly ground **black pepper** to taste. Scoop tablespoon-size balls of mixture onto prepared baking sheet, then brush with olive oil. Bake until golden, 25 minutes.

## 2. Nutella Swirl Sheet Pan Pancake

Preheat oven to 350° and grease a large rimmed baking sheet with **cooking spray**. In a large bowl, whisk together 2 c. **Bisquick**, 1 c. **whole milk**, 2 **eggs**, and 1 tsp. **pure vanilla extract**. Spread batter into prepared sheet pan. In a small bowl, warm 1 c. **Nutella** in the microwave until melty. Pour Nutella on random

spots of the pancake, then swirl with a toothpick or butter knife. Bake until a toothpick inserted into the middle of the pancake comes out with moist crumbs, about 15 minutes. Heat broiler, then brush baked pancake with 4 tbsp. melted **butter**. Broil until golden, about 2 minutes.



### 3. Drop Biscuits

Preheat oven to 450°. In a large bowl, stir together 2 c. **Bisquick**,  $\frac{2}{3}$  c. **sour cream**,  $\frac{1}{4}$  tsp. **garlic powder**, and 10 grinds **black pepper**. Fold in 1 sliced **green onion** and  $\frac{1}{2}$  c. **shredded cheddar**. Using a cookie scoop, drop dough onto a large baking sheet, then brush with melted **butter**. Bake until golden, about 10 minutes.

### 4. Maple Shortcakes

Preheat oven to 350°. In a large bowl, stir together 2 $\frac{1}{4}$  c. **Bisquick**,  $\frac{1}{3}$  c. **milk**, 3 tbsp. **maple syrup**, and 3 tbsp. melted **butter**. Scoop 6 balls onto baking sheet and sprinkle with **turbinado sugar**. Bake until golden, 25 minutes. In a large bowl, beat 1 c. **heavy cream** with 2 tbsp. **maple syrup**,  $\frac{1}{4}$  tsp. **ground cinnamon**, and a pinch of **kosher salt** until fluffy. Serve shortcakes with **whipped cream** and **strawberries**.

### 5. Skillet Cornbread

Preheat oven to 350° and grease a 10" ovenproof skillet with **cooking spray**. In a large bowl, stir together 1 $\frac{1}{2}$  c. **cornmeal**, 1 c. **Bisquick**,  $\frac{1}{2}$  c. melted **butter**,  $\frac{3}{4}$  c. **whole milk**, 2 **large eggs**,  $\frac{1}{2}$  c. canned **creamed corn**,  $\frac{1}{4}$  c. packed **brown sugar**, 1 tsp. **baking soda**, and 1 tsp. **kosher salt**. Transfer batter to prepared skillet and smooth top. Bake until cooked through, 25 to 30 minutes.

# Belgian Waffles

by **Lauren Miyashiro**

**MAKES 6 TO 8 • TOTAL TIME: 45 MIN**

2 c. **all-purpose flour**  
1 tbsp. **granulated sugar**  
1 tsp. **baking powder**  
½ tsp. **baking soda**  
½ tsp. **kosher salt**  
1 c. **sour cream**  
1 c. **whole milk**  
6 tbsp. **butter**, melted  
and cooled, plus  
more for greasing  
3 **large eggs**,  
separated

**1.** In a large bowl, whisk together flour, sugar, baking powder, baking soda, and salt. In a separate bowl, whisk together sour cream, milk, 6 tablespoons butter, and egg yolks. Fold wet ingredients into dry ingredients.

**2.** In a large bowl, using a hand mixer, or in the bowl of a stand mixer, beat egg whites until stiff peaks form. Fold whipped egg

whites into batter, being careful not to overmix. (A few fluffy streaks of whites are fine.)

**3.** Heat waffle iron according to manufacturer's directions. When it is hot, brush grates with melted butter. Spoon about ½ cup batter into waffle maker and cook until golden, 5 minutes. Repeat with remaining batter.



## Every Day I'm Wafflin' by **Kristin Salaky**

A trusty waffle iron is the most satisfying (and easiest to clean) appliance in the kitchen. Pass the syrup!



CUISINART BELGIAN  
WAFFLE MAKER, \$60.  
[AMAZON.COM](https://www.amazon.com).



DASH MINI  
WAFFLE MAKER, \$12.  
[BYDASH.COM](https://www.bydash.com).



HAMILTON BEACH FLIP  
BELGIAN WAFFLE MAKER,  
\$50. [AMAZON.COM](https://www.amazon.com).



OSTER DIAMONDFORCE  
VERTICAL WAFFLE MAKER, \$50.  
[TARGET.COM](https://www.target.com).

BELGIAN WAFFLES: PARKER FIEBERBACH. SANDWICH: ERIK BERNSTEIN. FOOD STYLING: SIMON ANDREWS.

# Chicken & Waffle Breakfast Sandwich

by Justin Sullivan

SERVES 4 TO 6

TOTAL TIME: 25 MIN

## FOR THE HOT HONEY:

- 1 c. **honey**
- 3 **habanero chili peppers**, seeds removed and finely chopped

## FOR THE SPICE MIX:

- 2 tbsp. **smoked paprika**
- 1 tbsp. freshly ground **black pepper**
- 1 tbsp. **garlic powder**
- 1 tbsp. **onion powder**
- ½ tbsp. **oregano**
- ½ tsp. **celery salt**
- ½ tsp. **cayenne**

## FOR THE CHICKEN:

- 1½ c. **buttermilk**
- 6 **boneless skinless chicken thighs** (about 1¼ lb.)
- Vegetable** or **peanut oil**, for frying
- 1 c. **all-purpose flour**
- ½ c. **cornstarch**
- Kosher salt**

## FOR THE SANDWICHES:

- ½ tbsp. **vegetable** or **peanut oil**
- 6 **large eggs**
- Freshly ground **black pepper**
- 12 cooked **waffles** (see facing page)

**1. Make hot honey:** In a small saucepan over medium heat, combine honey and habaneros. Bring to a low simmer, then reduce heat to low and let cook for 1 hour, stirring occasionally. Strain honey into an airtight container. (Honey can be stored in the fridge for up to 1 month and reheated in the microwave to soften.)

**2. Make spice mix:** In a small bowl, whisk together all ingredients.

**3. Fry chicken:** In a large bowl, whisk together buttermilk and 2½ tablespoons spice mix. Add chicken to bowl and toss to coat. Cover with plastic wrap and let marinate for at least 2 hours and up to 24; the longer the better.

**4.** Fill a large cast-iron skillet with ¾" oil and heat to 350°. In a shallow bowl, whisk together flour, cornstarch, and 2 tablespoons spice mix.

**5.** Right before you're ready to fry, add 2 to 3 large spoonfuls of marinade to the flour mixture and mix it in with your hands. (This will create some crumbly spots in the flour that will lead to crispy-crackly bits of batter on the chicken.) Working in batches, coat thighs thoroughly in seasoned flour, then carefully add to hot oil.

**6.** Fry until chicken is golden brown and internal temperature reaches 165°, 4 to 5 minutes. Move cooked chicken to

a wire rack-lined baking sheet and season each thigh with salt and a pinch of the spice mix.

**7. Fry eggs:** In a large skillet over medium heat, heat oil. Working in batches, crack eggs into skillet and season each with salt and pepper. Cook until the white is just set and the yolk is still runny, about 2 minutes.

**8. Assemble sandwiches:** Place one thigh on top of waffle, then top with an egg and another waffle. Repeat with remaining ingredients. Slice each in half, then drizzle with hot honey.

Cover  
Recipe!



## Keep It Simple.

Homemade is always great, but toasted Thick & Fluffy Eggos work beautifully here too.



# Cinnamon Sugar Waffle Dippers

by **Rian Handler**

**SERVES 6 • TOTAL TIME: 45 MIN**

2 c. **all-purpose flour**  
½ c. plus 2 tbsp. **granulated sugar**, divided  
1½ tsp. **baking powder**  
1 tsp. **baking soda**  
**Kosher salt**  
2 c. **buttermilk**  
¾ c. (1½ sticks) **butter**, melted, divided  
2 **large eggs**  
1 tsp. **pure vanilla extract**  
1 tbsp. plus ½ tsp. **cinnamon**, divided  
1 c. **chocolate chips**  
½ c. **heavy cream**  
**Cooking spray**, for greasing

**1. Make batter:** In a large bowl, whisk together flour, 2 tablespoons sugar, baking powder, baking soda, and a large pinch of salt. In another large bowl, whisk together buttermilk, 6 tablespoons butter, eggs, and vanilla. Slowly add dry ingredients to wet ingredients, mixing with a wooden spoon until just combined.

**2. Make cinnamon sugar:** In a shallow bowl, mix together remaining ½ cup sugar and 1 tablespoon cinnamon.

**3. Make cinnamon ganache:** Place chocolate chips and remaining ½ teaspoon cinnamon in a medium heatproof bowl. In a small saucepan

over medium-low heat, heat heavy cream just until bubbles form around the edges, 5 minutes. Pour hot cream over chocolate chips. Let sit 5 minutes, then whisk until smooth.

**4. Cook waffles:** Heat waffle iron according to manufacturer's instructions. When the iron is hot, grease with cooking spray and cook waffles until deeply golden.

**5.** Brush waffles with remaining 6 tablespoons melted butter, then immediately dip into cinnamon sugar mixture to coat.

**6.** Slice into strips and serve with ganache for dipping.

DIPPERS: SUZANNE CLEMENTS. ALMOND FLOUR WAFFLES: PARKER FEIERBACH.

# Almond Flour Waffles

by **Laura Rege**

**MAKES 6 TO 7**

**TOTAL TIME: 30 MIN**

2 c. **almond flour**  
¼ c. **granulated sugar**  
2 tsp. **baking powder**  
½ tsp. **kosher salt**  
½ c. (1 stick) **butter**,  
plus more for serving  
½ c. **almond butter**  
4 **large eggs**, separated  
2 tsp. **pure vanilla extract**  
**Cooking spray**, for greasing  
**Maple syrup**, for serving

1. In a large bowl, whisk together almond flour, sugar, baking powder, and salt.
2. In a small microwave-safe bowl, microwave butter and almond butter until melty, stirring every 15 seconds. Stir butter mixture into dry ingredients until combined, then stir in yolks and vanilla.
3. In another large bowl, using a hand mixer, beat egg whites until stiff peaks form. Fold whites into batter until just combined. (Batter will be thick!)
4. Heat waffle iron according to manufacturer's instructions. Grease with cooking spray, then spoon ¼ cup of batter into waffle maker. Cook until light golden, about 5 minutes. Repeat with remaining batter.
5. Serve warm with butter and maple syrup.

WE PREFER BLANCHED ALMOND FLOUR TO RAW ALMOND FLOUR FOR BAKING, AS RAW TENDS TO BE MEALY.



# The 5 Best Eggo Waffles

by Julia Smith



## Meet Julia!

When not on YouTube, Julia is video director at Delish.

On my YouTube series, *Julia Tries Everything*, I set out to try the most popular menu items at different chain restaurants and entire flavor lineups from beloved brands. Yes, the job is as great as it sounds, **and no, you can't take it from me.** My goals: to figure out which dishes live up to the hype, and to help viewers narrow down what they should buy next. (Also, to stay hydrated and stretch often: Testing 19 pizzas at a clip is an athletic achievement.)

Which brings me to Eggo: The brand's offerings are a lot more stacked than you might remember, and now include pancakes, French toast sticks, and many other fun options. But for the moment, I'm zeroing in on classic waffles. In my mind, **the tenet of a good waffle is the fluff-to-crunch ratio:** There should be a brief crispness that gives way to a pillowy interior (I have to tell you that my father's waffles remain the actual best—and those are the facts). If you were to find yourself in the freezer section, here's my guidance.

## SALTED CARAMEL

This very trendy flavor is the perfect pick for constructing an ice cream sandwich. Sprinkle flaky sea salt on the finished product if you're feeling beyond luxurious.

## BUTTERMILK

The addition of buttermilk means this one's slightly less dense than the regular homestyle waffle. Something about this flavor brings you right back to third grade, inhaling breakfast out of the microwave before sprinting to the bus.

A close-up photograph of three waffles stacked on a light-colored surface. The waffle in the foreground is a 'Double Chocolatey' variety, featuring a dark brown, almost black, grid pattern with visible chocolate chips. Behind it is a 'Blueberry' waffle, which is a lighter golden-brown color with small, dark blueberries embedded in the batter. The third waffle, partially visible on the right, is the 'Thick & Fluffy Original' variety, showing a classic golden-brown grid pattern. All waffles appear to be drizzled with a dark syrup.

**DOUBLE CHOCOLATEY**

While amazing on its own, drizzle this bad boy with some warm peanut butter and you're really in business.

**BLUEBERRY**

The little bursts of sweetness make this waffle awesome on its own—but life is short and syrup makes everything better.

**THICK & FLUFFY ORIGINAL**

These slightly larger, Belgian-style waffles have the texture of a puffy cloud, plus the softest hint of vanilla flavor. Ahhhh.



**Rabanadas** are the Portuguese version of French toast and have a more decadent, custard-like interior. In Brazil you'll often see the dish served as dessert with port wine at Christmas, during Easter, or as a "recovery food" after childbirth.



▲ LEVEL UP

## Rabanadas

by **Makinze Gore**

**SERVES 6 • TOTAL TIME: 25 MIN**

3½ c. **whole milk**

¼ c. **granulated sugar**

2 tbsp. **honey**, plus more for serving

1 **cinnamon stick**

**Lemon peel** from half a lemon

5 **large eggs**, beaten

1 **baguette**, preferably day old,  
cut into 1"-thick slices

**Vegetable oil**, for frying

1 c. **cinnamon sugar**

1. In a medium saucepan over medium heat, combine milk, sugar, honey, cinnamon stick, and lemon peel. Bring to a simmer, then reduce heat and let simmer for 5 minutes, or until sugar is dissolved. Remove from heat and let cool slightly.

2. Place beaten eggs in a shallow dish. Working one at a time, dip sliced bread into warm milk mixture, then into eggs, turning to coat well.

3. In a large skillet over medium heat, add enough oil to come ½" up the sides of the pan. Working in batches, fry soaked bread until golden, 2 to 3 minutes per side. Remove from pan and place on a paper towel-lined cooling rack. Toss in cinnamon sugar immediately.

4. Serve warm with extra honey, if desired.

# Stuffed French Toast

*It's what's on the inside that counts.*

## Banana Pudding French Toast

by **Lauren Miyashiro**

**MAKES 12**

**TOTAL TIME: 30 MIN**

### FOR THE FILLING:

- 1 (3-oz.) box **vanilla pudding mix**
- 2 c. cold **whole milk**
- ½ c. **Cool Whip**

### FOR THE FRENCH TOAST:

- 12 thick slices **brioche bread**, preferably day old
- 1 c. **whole milk**
- 2 **eggs**
- 1 tsp. **pure vanilla extract**
- ¼ tsp. **kosher salt**
- Butter**, for frying
- Cool Whip**, for garnish
- Banana slices**, for garnish
- Maple syrup**, for serving

**1. Make filling:** In a large bowl, whisk together pudding mix and milk. Refrigerate until thickened, 5 minutes, then fold in Cool Whip. Transfer mixture to a piping bag (or large resealable plastic bag).

**2. Make French toast:** Using a paring knife, cut a 2" slit into the bottom of each slice of bread to create a pocket. Cut off the end of the piping bag so the tip is a very small hole. Fill each pocket with pudding.

**3.** In a shallow bowl, whisk together milk, eggs, vanilla, and salt. Dunk both sides of bread into egg mixture and transfer to a plate.

**4.** In a large skillet over medium heat, melt 1 tablespoon butter. Working in batches, add as many

bread slices to pan as will fit and cook until golden, about 2 minutes per side. Repeat with remaining slices, adding more butter to skillet as needed.

**5.** Dollop more Cool Whip onto each serving and garnish with banana slices. Serve with maple syrup.



BANANA PUDDING: SUZANNE CLEMENTS, JELLY DONUT: PARKER FEIERBACH



# Jelly Donut French Toast

by **Makinze Gore**

**MAKES 6 • TOTAL TIME: 30 MIN**

1 loaf **brioche**, preferably day old,  
cut into 6 thick slices  
1 (13-oz.) jar **raspberry jam**  
1 c. **whole milk**

2 **large eggs**  
1 tsp. **pure vanilla extract**  
3 tbsp. **butter**, plus more as needed  
**Powdered sugar**, for serving

**1.** In the bottom of each slice of bread, make a 2"-wide slit to create a pocket, being careful not to cut all the way through.

**2.** Fill a pastry bag or resealable plastic bag with jam. Cut off the end so that the tip is a very small hole, then fill each pocket with jam.

**3.** In a large shallow bowl, whisk together milk, eggs, and vanilla.

Dip each slice of bread in mixture, turning to coat.

**4.** In a medium skillet over medium heat, melt butter. Working in batches, add bread to skillet and cook until golden, 2 to 3 minutes per side. Repeat with remaining slices, adding more butter as needed.

**5.** Dust with powdered sugar and serve immediately.

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