

# Happy Mother's Day!!

## Strawberry Basil Bruschetta

1 French baguette sliced  
1/2 cup Greek yogurt  
1 1/2 cups sliced strawberries  
1/2 cup chopped fresh basil  
1/2 cup Balsamic vinegar  
about a handful of almond slivers  
freshly ground black pepper



### Instructions

1. Pour the vinegar in a small sauce pan and bring to a boil over medium heat. Lower the heat and continue cooking, stirring occasionally for about 10 min. or until vinegar thickens so that it's close to a honey consistency. Let cool.
2. Bake the French baguette slices until toasted. I actually placed mine under the broiler for about a minute on both sides, make sure you don't burn them.
3. Spread some yogurt over each slice, then top with strawberries and chopped basil. Drizzle a bit of the balsamic reduction over each slice and top with slivered almonds for a bit of crunch. Finish of with some freshly ground black pepper.  
<https://www.jocooks.com/type/healthy-eating/strawberry-basil-bruschetta/>



## Ham Cheese & Spinach Puffs

2 sheets puff pastry  
2 tablespoons unsalted butter  
2 tablespoons all-purpose flour  
1 cup warm milk  
1 pinch of salt  
Freshly cracked pepper, to taste  
Ground nutmeg (optional)  
1/2 lb. cooked ham, diced  
2 cups fresh spinach, rinsed and chopped  
1 cup Swiss cheese, grated

### Directions

1. Cut the puff pastry sheets into 5-inch squares. Set aside in the refrigerator. Pre-heat your oven to 400°F.
2. For the béchamel sauce: Melt butter over medium heat in a saucepan. Add flour and salt; cook, stirring frequently, until the mixture becomes pale golden with a slightly nutty aroma.
3. Pour warm milk in 2 steps, stirring constantly with wooden spoon and whisk until smooth. Cook the mixture, stirring constantly along the bottom of the saucepan, until boiling, about 7 min.
4. Reduce heat to low. Simmer gently until sauce thickens, about 10 min. If you still have lumps, use an immersion blender!
5. Stir in spinach and cook for 1 min. Add ham and cheese and stir well. Set aside.
6. Arrange the puff pastry squares on a baking sheet lined with parchment paper. Dollop 1-2 tbsp. of the béchamel mixture, top with grated cheese and close the pockets by folding the corners on top.
7. Make an egg wash using an egg and 1 coffee spoon of cold water. Brush the puff pastry and bake in the oven for 20 min. until puffed and golden. Serve immediately with a crisp salad. Makes  
<https://www.eatwell101.com/ham-cheese-spinach-puffs-recipe>



## Lemon Dimples

1 1/2 stick unsalted butter  
1/2 c. confectioners' sugar  
1/4 c. granulated sugar  
1 large Egg  
1 tsp. grated lemon zest  
1 tbsp. lemon juice  
1 tsp. vanilla extract  
1 tsp. baking powder  
2 c. all-purpose flour  
1 can cup prepared lemon curd



### Directions

1. Beat butter and sugars in large bowl with mixer on medium speed until fluffy. Beat in egg, lemon zest and juice, and vanilla. On low speed, beat in baking powder, then flour, until incorporated. Cover; chill dough 1 hour. Place lemon curd into a small Ziploc food-storage bag; seal bag.
2. Heat oven to 350°F. You'll need baking sheets lined with nonstick foil, liners or parchment. Shape scant tablespoonsful of dough into balls; place 2 in. apart on prepared sheets. With index finger, make a deep indentation in center of each. Snip a tiny corner of Ziploc bag and pipe lemon curd into dough indentations to fill completely (about 1 tsp per cookie).
3. Bake 15 min. or until cookie edges just begin to lightly brown. Cool completely on baking sheet on wire rack. Dust cookie edges with confectioners' sugar before serving. <https://www.countryliving.com/food-drinks/recipes/a31919/lemon-dimples-recipe-122290/>

For all the things  
my hands have held  
the best by far  
is you.

## Duke's Lemon Drop Sheet Cake

Cooking spray

2 1/2 c. all-purpose flour, spooned and leveled,  
plus more for pan

1 tsp. baking powder

1/2 tsp. baking soda

1/2 tsp. Kosher salt

1/2 c. Lemonade

2 tbsp. lemon zest, plus more for garnish, plus 1/2  
cup lemon juice

1 1/4 c. granulated sugar

3 large eggs

2 tsp. pure vanilla extract

3/4 c. Duke's mayonnaise

Lemon Cream Cheese Frosting

Crushed lemon drop candies, for garnish

Lemon Cream Cheese Frosting

6 oz. cream cheese, at room temperature

1/4 c. unsalted butter, at room temperature

3 c. confectioners' sugar

1 tbsp. lemon zest

2 tbsp. lemon juice

1/4 tsp. Kosher salt



1. Preheat oven to 350°F. Lightly grease and flour a 9-by-13-inch baking pan. Whisk together flour, baking powder, baking soda, and salt in a bowl. Combine lemonade, lemon zest, and juice in a separate bowl.
2. Beat sugar, eggs, and vanilla on medium-high speed with an electric mixer until mixture is very light and ribbons form when beater is lifted, 2 to 4 min. Reduce speed to low, add mayonnaise, and beat just until combined. Beat in flour mixture and lemonade mixture alternately, beginning and ending with flour mixture, just until incorporated. Transfer to prepared pan.
3. Bake until a wooden pick inserted in center comes out clean, 32 to 35 min. Cool completely on a wire rack.
4. Transfer to serving platter and frost with Lemon Cream Cheese Frosting. Garnish with lemon zest and lemon drop candies.
5. Make frosting. Beat cream cheese and butter on medium speed with an electric mixer until creamy and smooth, 1 to 2 mins. Gradually add confectioners' sugar, lemon zest, lemon juice, and kosher salt, beating until light and fluffy, 1 to 2 min. Makes 1 3/4 cups.

<https://www.countryliving.com/food-drinks/recipes/a43070/dukes-lemon-drop-sheet-cake-recipe/>



## Cinnamon French Toast Bites

4 thick slices of slightly stale white bread (1"/2.5cm thick) (Note 1)

2 large eggs (or 3 small eggs)

1/4 cup milk

Pinch of salt

1/4 cup white sugar

1/2 tsp cinnamon powder

3 tbsp butter, separated

Maple syrup to serve (not optional!)

XOXO

### Instructions

1. Cut the crust off the bread, then cut each piece into 9 equal cubes.
2. Whisk the eggs, milk and salt in a medium bowl.
3. Combine sugar and cinnamon in a shallow bowl.
4. Melt 1 1/2 tbsp. of butter in a fry pan over medium high heat. Don't let the butter brown.
5. Quickly toss half the bread cubes in the egg mixture and use your hands to shake off excess egg mixture. Place the bread cubes in the fry pan and use a wooden spoon to "sauté" them until browned on all sides - about 2 to 3 min.
6. Remove bread cubes from the fry pan straight into the sugar mixture. Toss to coat, then remove onto a plate. Repeat with remaining cubes.
7. Serve immediately, with maple syrup for dipping.

**Recipe Notes:** 1. Recommend using slightly stale bread so the bread doesn't soak up too much egg mixture (results in the inside of the French toast being soggy) AND they will hold their cube shape better when "sautéing" them. The best bread to use is a block loaf which you can cut into the desired thickness.

<https://www.recipetineats.com/cinnamon-french-toast-bites/>

## Italian Brunch Torte

2 tubes (8 oz. each) refrigerated crescent rolls, divided

1 teaspoon olive oil

1 pkg. (6 oz.) fresh baby spinach

1 cup sliced fresh mushrooms

7 large eggs, divided use

1 cup grated Parmesan cheese

2 tsp. Italian seasoning

1/8 teaspoon pepper

1/2 lb. thinly sliced deli ham

1/2 lb. thinly sliced hard salami

1/2 lb. sliced provolone cheese

2 jars (12 oz. each) roasted sweet red peppers, drained, sliced and patted dry



1. Preheat oven to 350°. Place a greased 9-in. springform pan on a double thickness of heavy-duty foil (about 18 in. square). Securely wrap foil around pan. Unroll 1 tube of crescent dough and separate into triangles. Press onto bottom of prepared pan to form a crust, sealing seams well. Bake until set, 10-15 min.
2. Meanwhile, in a large skillet, heat oil over medium-high heat. Add spinach and mushrooms; cook and stir until mushrooms are tender. Drain on several layers of paper towels, blotting well. In a large bowl, whisk 6 eggs, Parmesan cheese, Italian seasoning and pepper.
3. Layer crust with half each of the following: ham, salami, provolone cheese, red peppers and spinach mixture. Pour half egg mixture over top. Repeat layers; top with remaining egg mixture.
4. Unroll and separate remaining crescent dough into triangles. Press together to form a circle and seal seams; place over filling. Whisk remaining egg; brush over top.
5. Bake, uncovered, until a thermometer reads 160°, 1 to 1-1/4 hours, covering loosely with foil if needed to prevent overbrowning. Carefully loosen sides from pan with a knife; remove rim from pan. Let stand 20 min. [Italian Brunch Torte Recipe: How to Make It \(tasteofhome.com\)](https://www.tasteofhome.com/recipe/how-to-make-it/italian-brunch-torte-recipe/)