



# EASY BREAKFAST RECIPES

TRIED AND TRUE BREAKFAST RECIPES  
FOR FAMILIES OF ALL SIZES

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# hi!

Hiya, friend!

I'm so glad you are here! \*waves\*

My name is Lisa! I'm a storytelling mom to eleventy-billion kids, chronicling our crazy life at Crazy Adventures in Parenting as a means to cope, vent, laugh, cry, and share my life with everyone since 2007. As a reformed perfectionist and clean-a-holic, I now find the beauty in the messes; I am far from the perfect "Pinterest mom." In fact, I am proud of my successes and failures as ways to navigate all that life as a perfectly imperfect mom has to offer.



In my former life (before kids) as a former restaurant manager, I picked up a few neat tips and tricks that have helped me crank out some tasty breakfasts for my family every day! On my site, I share all those juicy tips and tricks I've learned during my restaurant days in every recipe I create and share (like buttering your rolls for your breakfast sandwiches).

I've "been there done that" with every breakfast under the sun, and I can tell you, the recipes included within this ebook? They are tried, true, and they are wonderful! They're also all for you! :) Hooray!

My strategy when it comes to food is the simpler the better. I firmly believe in feeding my family nutritious and delicious foods, but let's make it easy to replicate and easy to get on the table. I do love cooking and baking, but I love spending time with my family more, You know?

Our family adores breakfast and would eat it morning, noon, and night if I let them! These are some of our favorites, I hope you enjoy them as much as I do!

I really hope you enjoy this ebook and all the recipes! Be sure to check out all the rest of the ones I have on my site, too! I really enjoy sharing all that I've learned, and I'm grateful to have you!

Best,

Lisa

*My kitchen motto: It doesn't have to be complicated to taste incredible!*





# SAUSAGE EGG AND CHEESE CRESCENTS

SAUSAGE EGG AND CHEESE CRESCENTS ARE AN EASY TO MAKE BREAKFAST THAT PACKS WELL FOR ON-THE-GO MORNINGS AND TASTES GREAT!

## INGREDIENTS

- 8 eggs
- 2 package crescent roll dough
- 2 packages sausage links
- 8 slices of cheese, halved
- Salt and pepper
- Melted butter



## DIRECTIONS

1. Unroll crescent dough, separate triangles onto greased baking sheet.
2. Add triangle shaped cheese first, then scrambled eggs, then a sausage link on top.
3. Wrap tightly and pinch the seams closed.
4. Baste crescent rolls with butter and then season.
5. Bake at 350 for 8-10 minutes.
6. Let cool for 5 before serving.







# GLAZED STRAWBERRY DOUGHNUTS

THESE STRAWBERRY DOUGHNUTS ARE BAKED INSTEAD OF FRIED AND ARE REALLY SOMETHING SPECIAL!

## INGREDIENTS

- 2 cups flour
- $\frac{2}{3}$  cup sugar
- 2 tsp baking powder
- $\frac{2}{3}$  cup milk
- 2 eggs
- 2 tbsp melted butter
- 3-4 cups frozen strawberries
- 4 tbsp jam
- 2 tsp lime juice
- 2 tbsp maple syrup

For the glaze:

- 3 cups powdered sugar
- 1-2 tsp vanilla extract
- $\frac{3}{4}$  cup cold milk
- 1 tsp lemon juice



## DIRECTIONS

1. In a blender, puree strawberries, jam, and lime juice.
2. Whisk together dry ingredients in a bowl. Add wet ingredients to dry and blend well.
3. Stir strawberries in gently a little at a time.
4. Spoon dough carefully into doughnut pans and bake at 425 for 7-9 minutes.
5. Cool on cooling rack with parchment underneath.
6. Blend glaze ingredients together, pour on doughnuts.
7. Let glaze set for 20 minutes before devouring :)







# NUTELLA CREPES RECIPE

THESE NUTELLA CREPES ARE A FAMILY FAVORITE IN OUR HOME! SERVED WARM WITH FRUIT AND SYRUP, THESE TASTY CREPES CAN BE FILLED OR TOPPED WITH ANYTHING!

## INGREDIENTS

- 1½ cup Silk PureAlmond Dark Chocolate milk
- 2 eggs
- ⅔ cup Nutella
- 2 cups flour
- ½ cup sugar
- Fresh fruit topping like berries
- Maple syrup (optional)
- Powdered sugar in a sifter (optional)

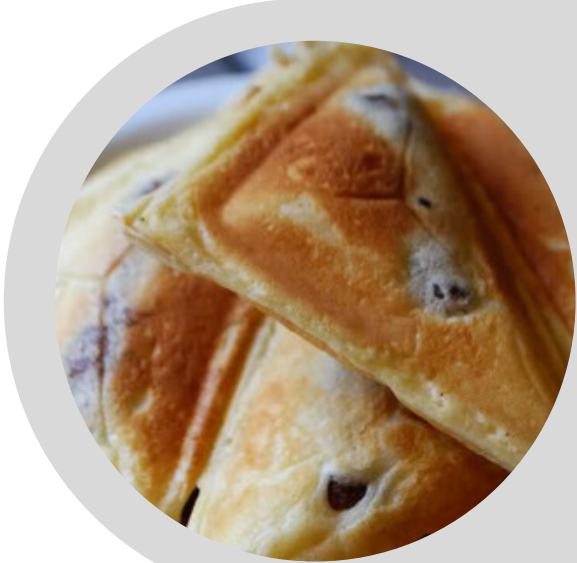


## DIRECTIONS

1. Whisk together wet ingredients + sugar
2. Add in flour, whisk well and let batter stand 5 minutes.
3. Lightly spray and heat your skillet.
4. Pour about ¼- ½ cup of mixture into pan, sliding it around gently in a circle until it spreads out evenly.
5. Cook until the bottom is heated through and the edges begin to harden; flip.
6. Cook another 30-45 seconds.
7. Remove from heat.
8. Fill with desired topping and/or syrup to serve.







# SAUSAGE PANCAKE SANDWICH POCKETS

WHIP UP YOUR FAVORITE PANCAKE BATTER AND FRY UP SOME SAUSAGE FOR THIS ONE, FRIENDS! THIS RECIPE IS DIPPABLE! YES!

## INGREDIENTS

- Your favorite pancake batter or mix + ingredients to make 1 batch of pancakes
- 1 box maple sausage links
- Cooking spray
- Syrup for dipping
- Proctor Silex sandwich maker



## DIRECTIONS

1. Prepare your pancake batter according to the directions; set batter aside.
2. Cook your sausage links; set aside.
3. Heat up the sandwich maker; spray with cooking spray.
4. Ladle batter into sandwich wells, add sausage to the center, top with a little more batter, then close lid and wait until green light.
5. Serve with syrup.







# HOMEMADE POP TARTS RECIPE

THESE HEART-SHAPED POP TARTS ARE EASY AND DELICIOUS! FILLED WITH NUTELLA, BISCOFF SPREAD, OR FILLING OF YOUR CHOOSING!

## INGREDIENTS

- 2 ready-made pie crusts (or make your own)
- Nutella or Biscoff spread (or both!)
- Metal-pronged fork & 2 teaspoons
- Small heart-shaped cutter
- Pizza cutter



## DIRECTIONS

1. Preheat oven to 350.
2. Divide pie crusts into 8 triangles with pizza cutter.
3. Use heart-shaped cutter to cut out hearts on half the triangles, place cut-out hearts onto dough and press gently.
4. Use a teaspoon to smear filling in the uncut triangles
5. Place heart triangles on top, use fork to pinch sides together.
6. Bake at 350 for about 6 minutes or until golden brown.







# BREAKFAST OMELET ROLL RECIPE

SAUSAGE EGG AND CHEESE CRESCENTS ARE AN EASY TO MAKE BREAKFAST THAT PACKS WELL FOR ON-THE-GO MORNINGS AND TASTES GREAT!

## INGREDIENTS

- 2 eggs
- 2 cooked strips of bacon crumbled
- 2 slices of cheese cheddar
- Handful of raw spinach
- Couple slices of sliced turkey or chicken (we used lunch meat)
- Fresh ground salt and pepper
- Butter
- Garlic (optional)



## DIRECTIONS

1. Heat a skillet with cooking spray and dollop of butter
2. Whisk eggs in a bowl, season, pour into a pan
3. Once bubbling and cooked on all edges, flip with a spatula
4. Remove cooked egg and lay on a plate - fill with ingredients
5. Roll your egg like a burrito
6. Serve seam side down with a fork





# I HOPE YOU ENJOY OUR RECIPES!

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I AM GRATEFUL FOR YOU!

FROM OUR FAMILY TO YOURS, THANK YOU FROM THE  
BOTTOM OF OUR HEARTS!

