

# BREAKFAST CLUB

Get the recipes, how-tos, and templates to throw a laid-back bagel brunch.

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# BAGEL STAND

## MATERIALS

- 6- to 7-inch-diameter wooden clock face or 5½-inch square rosette
- 12-inch-long dowel (ours was ⅝-inch-diameter) ½
- Food-safe glue (optional)

1. Insert dowel into predrilled hole of clock face. (If using a rosette, drill a hole through the center first.)
2. If desired, secure dowel with food-safe glue.



# INVITE

Print on cardstock, cut out bagels, add party details to back, and slip into wax sandwich bags or kraft paper bags.



# RECIPES



## FLAVORED CREAM CHEESE

TOTAL TIME 15 min.

**8 oz. cream cheese, softened**  
Desired stir-ins (recipes below)

In a medium bowl combine cream cheese and desired stir-ins. Beat on medium speed just until combined. Transfer to an airtight container; chill at least 1 hour before using. Store in an airtight container in refrigerator up to 1 week.

**GARDEN VEGGIE STIR-IN** In a small bowl combine  $\frac{1}{4}$  cup finely shredded carrot,

2 Tbsp. finely chopped *sweet red pepper*, 2 Tbsp. finely chopped *green onion*,  $\frac{1}{2}$  tsp. *onion powder*,  $\frac{1}{2}$  tsp. *paprika*,  $\frac{1}{4}$  tsp. *garlic powder*, and  $\frac{1}{4}$  tsp. *salt*. Makes about 1 cup.

**PER 1 TBSP.** 45 cal, 4 g fat, 14 mg chol, 75 mg sodium, 1 g carb, 2 g sugars, 1 g pro.

**CINNAMON-BERRY STIR-IN** In a small bowl combine  $\frac{1}{2}$  cup finely chopped *raspberries*, *strawberries*, and/or *blueberries*; 2 Tbsp. *honey*; and  $\frac{1}{2}$  tsp. *ground cinnamon*. Smash berries using a fork. Makes  $1\frac{1}{2}$  cups.

**PER 1 TBSP.** 39 cal, 3 g fat, 10 mg chol, 35 mg sodium, 2 g carb, 2 g sugars, 1 g pro.

**ONION-CHIVE STIR-IN** In a small bowl combine  $\frac{1}{4}$  cup finely chopped *green onion*, 2 Tbsp. snipped *fresh chives*,  $\frac{1}{2}$  tsp. *onion powder*, and  $\frac{1}{4}$  tsp. *garlic powder*. Makes about 1 cup.

**PER 1 TBSP.** 44 cal, 4 g fat, 14 mg chol, 46 mg sodium, 1 g carb, 1 g pro.

**MAPLE-SPICED PUMPKIN STIR-IN** In a small bowl combine  $\frac{1}{4}$  cup *canned pumpkin*, 2 Tbsp. *maple syrup*, and  $\frac{1}{2}$  tsp. *pumpkin pie spice*. Makes  $1\frac{1}{4}$  cups.

**PER 1 TBSP.** 43 cal, 4 g fat, 11 mg chol, 40 mg sodium, 2 g carb, 2 g sugars, 1 g pro.

# RECIPES



## COLD BREW COFFEE

**HANDS-ON TIME** 5 min.

**TOTAL TIME** 12 hr., includes steeping

- 1½ cups coarsely ground coffee
- 6 cups cold water
- Vanilla Coffee Creamer (recipes below) or milk (optional)
- Vanilla Drink Syrup (recipes right)

1. In a 2-qt. pitcher or glass jar stir together ground coffee and the water. Cover; let steep at room temperature 12–24 hours.
2. Line a fine-mesh sieve with cheesecloth or a coffee filter; pour steeped coffee through sieve into a large bowl or another 2-qt. container. To serve, pour coffee over ice and, if desired, stir in creamer. Keeps refrigerated up to 2 weeks. Makes 5 cups.

**PER 6 OZ.** 2 cal, 4 mg sodium.

## VANILLA COFFEE CREAMER

**TOTAL TIME** 10 min.

- 2 cups heavy cream, half-and-half, or milk
- 1 14-oz. can sweetened condensed milk
- 2 tsp. vanilla

In a 1-qt. canning jar combine all ingredients; seal. Keeps refrigerated up to 2 weeks. Shake before serving. Makes 3¼ cups.

**PER 1 TBSP.** 57 cal, 4 g fat, 15 mg chol, 13 mg sodium, 4 g carb, 4 g sugars, 1 g pro.

**CHOCOLATE COFFEE CREAMER** Prepare as

directed, except add 3 Tbsp. *chocolate-flavor syrup*. Reduce vanilla to 1 tsp.

**AMARETTO COFFEE CREAMER** Prepare as directed, except add 1 tsp. *almond extract* and ½ tsp. *ground cinnamon*. Omit vanilla.

**CARAMEL COFFEE CREAMER** Prepare as directed, except add ¼ cup *caramel sauce*. Reduce vanilla to 1 tsp.

**SPICED PUMPKIN COFFEE CREAMER** Prepare as directed, except add 3 Tbsp. *canned pumpkin* and 1 tsp. *pumpkin pie spice*. Reduce vanilla to 1 tsp.

**HAZELNUT COFFEE CREAMER** Prepare as directed, except substitute 2 tsp. *hazelnut extract* for the vanilla.

## VANILLA DRINK SYRUP

**TOTAL TIME** 15 min.

- 2 cups sugar
- 2 cups water
- 2 tsp. vanilla

In a small saucepan combine sugar and the water. Cook and stir over medium heat until sugar is dissolved. Remove from heat. Stir in vanilla. Transfer to a bottle; seal. Store in refrigerator up to 1 month. Makes 3 cups.

**PER 1 TBSP.** 33 cal, 8 g carb, 8 g sugars.

**RASPBERRY SYRUP** Prepare as directed, except add 1 cup *fresh raspberries*, crushed. Omit vanilla. Let stand 10 minutes. Line a fine-mesh sieve with two layers of 100-percent-cotton cheesecloth; pour syrup through sieve into a bowl. Discard fruit. Store syrup as directed.

**CARAMEL SYRUP** Prepare as directed, except reduce sugar to 1 cup and add ½ cup *caramel-flavor ice cream topping*. Reduce vanilla to 1 tsp.

**HAZELNUT SYRUP** Prepare as directed, except substitute 3 Tbsp. *hazelnut liqueur* for vanilla.

