

# BABY SHOWER BRUNCH RECIPES

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## KELLY'S BLUEBERRY MUFFINS

*The sugary crumb topping on these muffins makes them feel extra special.*

1 1/2 cups flour  
3/4 cup sugar  
1/2 teaspoon salt  
2 teaspoons baking powder  
1/3 cup vegetable oil  
1 egg  
1/3 cup milk  
1 cup fresh blueberries  
1/2 cup sugar  
1/3 cup all-purpose flour  
1/4 cup butter, cubed  
1 1/2 teaspoons ground cinnamon

Combine 1 1/2 cups flour, 3/4 cup sugar, salt and baking powder. Place vegetable oil into a 1 cup measuring cup; add the egg and enough milk to fill the cup. Mix with flour mixture. Fold in blueberries. Fill muffin cups right to the top, and sprinkle with crumb topping mixture.

To Make Crumb Topping: Mix 1/2 cup sugar, 1/3 cup flour, 1/4 cup butter, and 1 1/2 teaspoons cinnamon. Sprinkle over muffins before baking.

Bake for 20 to 25 minutes at 400 degrees, or until done.

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## EMILY'S YOGURT TART

*This recipe makes eight 4-inch tarts, but you can also make one large tart if preferred.*

5 cup cornflakes  
1 cup pecans  
4 tablespoons unsalted butter, melted  
6 tablespoons maple syrup  
16 ounces plain yogurt  
16 ounces vanilla yogurt  
3 cups of fresh fruit (like strawberries, raspberries and blueberries)

Make the tart shells: Preheat oven to 350°F. Place eight 4-inch round tart pans on a baking sheet and set aside. Place the

cornflakes and pecans in the bowl of a food processor and process until combined, about 10 short pulses. Transfer the cereal mixture to a large bowl, drizzle with the melted butter, and toss to combine. Stir in the maple syrup. Evenly divide the cereal mixture among the tart pans and press along the bottoms and sides. Bake for 10 minutes. Cool.

Assemble the tarts: Remove the shells from the molds and transfer each to a serving plate. Mix yogurts together and top each tart shell with 1/4 cup of yogurt and 1/3 cup fruit. Serve immediately.

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## KRISTEN'S BREAKFAST CASSEROLE

*Better than the best quiche, this is a great breakfast-for-dinner dish.*

1 large loaf French or Italian bread, (day old), bread into pieces  
6 T. melted butter  
3/4 lb. grated Swiss cheese  
1/2 lb. grated Monterey Jack cheese  
9 thin slices salami, chopped  
16 eggs  
3 1/4 c. milk  
1/2 c. apple cider  
4 whole, green onions, minced  
1 T. dijon mustard  
1/4 tsp. pepper

1/8 tsp. red pepper  
1 1/2 c. sour cream  
2/3 to 1 c. grated parmesan cheese

Butter two 9x13 baking dishes. spread bread on bottom. Drizzle with butter.

Spread with Swiss and Jack cheeses. Add onion and salami. Beat eggs, milk, cider, pepper, and mustard. Pour over cheese.

Cover and refrigerate overnight. Bake at 325 uncovered for 1 hour. Spread with sour cream and parmesan cheese. Bake 10 minutes at 350. Serve in squares.

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#### GWEN'S SOUR CREAM COFFEE CAKE

*This is the perfect coffee cake, moist and delicious. The recipe calls for a tube pan, but a bundt pan works well too.*

##### For the cake:

1 1/2 sticks unsalted butter at room temperature  
1 1/2 cups granulated sugar  
3 extra-large eggs at room temperature  
1 1/2 teaspoons vanilla  
1 1/4 cups sour cream  
2 1/2 cups cake flour (not self-rising)  
2 teaspoons baking powder  
1/2 teaspoon baking soda  
1/2 teaspoon kosher salt

##### For the streusel:

1/4 cup light brown sugar, packed  
1/2 cup all-purpose flour  
1 1/2 teaspoons ground cinnamon  
1/4 teaspoon kosher salt  
3 tablespoons cold unsalted butter, cut into pieces  
3/4 cup chopped walnuts

##### For the glaze:

1/2 cup powdered sugar  
2 tablespoons real maple syrup

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#### ALEISHA'S MANGO COCONUT SALAD

*You can swap out the fruit in this simple salad, depending on what is ripe and sweet.*

2-3 lbs. fresh strawberries,  
rinsed and halved

6 ripe mangoes, peeled, pitted,  
and cut into bite-size pieces

1-2 cups shredded coconut

Combine fruit in a large serving bowl.  
Sprinkle with coconut and mix until well  
incorporated. Enjoy!

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#### GWEN'S SOUR CREAM COFFEE CAKE continued

Preheat the oven to 350 degrees F.  
Grease and flour a 10-inch tube pan.

Cream the butter and sugar for 4 to 5 minutes, until light. Add the eggs 1 at a time, then add the vanilla and sour cream. In a separate bowl, sift together the flour, baking powder, baking soda, and salt. With the mixer on low, add the flour mixture to the batter until just combined. Finish stirring with a spatula to be sure the batter is completely mixed.

For the streusel, place the brown sugar, flour, cinnamon, salt, and butter in a bowl and pinch together with your fingers until it forms a crumble. Mix in the walnuts.

Spoon half the batter into the pan and spread it out with a knife. Sprinkle with 3/4 cup streusel. Spoon the rest of the batter in the pan, spread it out, and scatter the remaining streusel on top. Bake for 50 to 60 minutes, until a cake tester comes out clean.

Let cool on a wire rack for at least 30 minutes. Carefully transfer the cake, streusel side up, onto a serving plate. Whisk the confectioners' sugar and maple syrup together, adding a few drops of water if necessary, to make the glaze runny. Drizzle as much as you like over the cake with a fork or spoon.

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