



BRUNCH

12 Delicious Recipes for a
Brunch Themed Friendsgiving

FRIENDSGIVING[®]
FOR NO KID HUNGRY



Did you know 1 in 7 kids in America lives with hunger? We're partnering with No Kid Hungry to host a Friendsgiving celebration to raise funds for this important cause, and sharing our recipes so you can host your own event. Get details and sign up or donate at the **Bob's Red Mill Friendsgiving Team Page** now!

TABLE OF CONTENTS:

Hot Chocolate Mix

Spicy Bloody Marys

Apple Bottom Hootenanny Pancakes

Breakfast Pizza

**Granola-Stuffed Sweet Potatoes
with Maple-Tahini Butter**

Cast Iron Skillet Jalapeño Cornbread

Maple Sea Salt Granola Parfait

Paleo Pumpkin Pie Dutch Baby

Potato and Kale Vegan Quiche

Pumpkin Coffee Cake

**Salted Chocolate & Banana
Buckwheat Scones**

Savory Waffles with Blueberries & Mint





APPLE BOTTOM HOOTENANNY PANCAKES

PREP TIME: 5 MINUTES • COOK TIME: 35-40 MINUTES

*This one-pan wonder comes from **Becky Sue of Baking the Goods**.
A fluffy layer of egg, puffy pancakes meets luscious cinnamon-spiced apples!*

INGREDIENTS

6 Tbsp Butter
2 large Apples, sliced 1/8-inch thick
1/3 cup Bob's Red Mill® Brown Sugar
1 Tbsp ground Cinnamon
1 tsp fine Sea Salt, divided
6 Eggs, at room temperature
1 cup Whole Milk, at room temperature
2 tsp Vanilla Extract
1 cup Bob's Red Mill® Unbleached All-Purpose Flour
1-2 Tbsp Powdered Sugar

INSTRUCTIONS

Preheat oven to 400°F and add butter to a 9 x 13-inch cake pan or baking dish. Place in the oven as it warms, just until the butter has melted. Remove and set aside.

Add thinly sliced apples, brown sugar, cinnamon and 1/2 teaspoon salt to melted butter. Toss and spread apples evenly over the bottom of the pan. Return to oven and bake for 15 minutes, until the apples have softened.

In a blender or by hand, vigorously whisk eggs, milk, vanilla and remaining 1/2 teaspoon of salt together until light and frothy. Blend in flour until combined. Set aside until apples have finished baking.

Pour batter into the hot pan directly over the baked apples. Carefully transfer back to the oven and bake for another 20-25 minutes, or until the edges have started to brown and the center has puffed up and set.

Sprinkle liberally with powdered sugar and serve immediately with butter and maple syrup.

Recipe Notes:

If you have a Silpat mat, it helps to line a baking sheet with the mat and place the cake pan on top to keep from sliding around and protect from any over spilling in the oven.

TOGETHER WE CAN END CHILD HUNGER



**NO KID
HUNGRY**[®]

No child should go hungry in America, but 1 in 7 kids will face hunger this year. No Kid Hungry is ending childhood hunger through effective programs that provide kids with the food they need. This is a problem we know how to solve. No Kid Hungry is a campaign of Share Our Strength, an organization working to end hunger and poverty.

Learn More at NoKidHungry.org



Proudly Supported by



PHOTO CREDIT: Kristina Williams ©@Dear.November.Days