Pancakes
Serves 10
Ingredients
● 1 1/2 cups all-purpose flour
● 3 1/2 teaspoons baking powder
● 1/2 teaspoon salt
● 1/4 cup sugar
● 1 1/4 cups whole milk
● 1 egg
● 3 tablespoons butter melted

Instructions
1. Melt the butter in microwave for 30 seconds, set aside.
2. In a medium bowl, mix together flour, sugar, salt, and baking powder.
3. Stir milk, butter, and egg together.
4. Create a well in the center of the flour mixture.
5. Pour the butter and milk mixture into the well.
6. Use a wire whisk to stir everything together until just combined. It will be slightly thick and lumpy, but should be well incorporated.
7. Allow the batter to rest while heating a lightly oiled skillet or griddle to medium high heat.
8. Pour or scoop the batter onto the griddle, using approximately 1/4 cup for each pancake.
9. Cook each side for 3-6 minutes, until lightly golden brown.

Nutella Chocolate Sauce
Ingredients
● 1 13oz. jar Nutella
● 1/2 cup whipping cream → Half & Half instead
● 1/2 cup milk
● 1/4 cup white sugar

Instructions
French Toast
Serves 8
Ingredients
- 1 teaspoon ground cinnamon
- 1/4 teaspoon ground nutmeg
- 2 tablespoons sugar
- 4 tablespoons butter
- 4 eggs
- 1/4 cup milk
- 1/2 teaspoon vanilla extract
- 8 slices challah, brioche, or white bread → wheat bread instead?
- Maple syrup, for serving

Instructions
1. In a small bowl, combine cinnamon, nutmeg, and sugar and set aside briefly.
2. In a 10-inch or 12-inch skillet, melt butter over medium heat. Whisk together cinnamon mixture, eggs, milk, and vanilla and pour into a shallow container such as a pie plate. Dip bread in egg mixture. Fry slices until golden brown, then flip to cook the other side. Serve with syrup.

Fruit Kebabs
Serves 10-12
Ingredients
- 2 bananas, sliced
- 2 cups strawberries, sliced in half
- 3/4 cup blueberries
- 3/4 cup raspberries
- 10-12 wooden skewers

Instructions
- Assemble kebabs by sliding the pre-cut fruit on the wooden skewers.