

---

# Cinnamon-Apple Dutch-Baby Pancake

*Adapted from Your Homebased Mom*

Ingredients:

4 T butter  
3 medium apples, thinly sliced  
3/4 C flour  
3/4 C milk  
1/2 tsp salt  
1/4 tsp baking powder  
1 T sugar  
4 eggs

Cinnamon topping:

1/2 C sugar  
2 tsp cinnamon

Preheat oven to 400 degrees. Place butter in 12" cast iron skillet and melt in oven.

In bowl, combine flour, baking powder, sugar, salt, milk and eggs.

Place sliced apples into bottom of skillet on top of melted butter. Pour egg mixture over apples.

Combine sugar and cinnamon and sprinkle over top of egg mixture evenly.

Bake in oven for 20-25 minutes until golden brown.



*Fruit of the Coop, LLC*

8700 E Sunset Circle  
Brandon, SD 57005

[www.fruitofthecoop.com](http://www.fruitofthecoop.com)

[www.facebook.com/fruitofthecoop](https://www.facebook.com/fruitofthecoop)

---

# Cooking with Eggs over the Holidays – 4 Delicious Recipes



*Brought to you by Fruit of the Coop, LLC*

---

# Breakfast Quesadillas

*Adapted from The Pioneer Woman*

## Ingredients:

1 pound bacon  
butter  
1 whole onion, diced  
1 whole bell pepper, seeded and diced  
8 eggs  
1/4 C half-and-half  
salt and pepper, to taste  
6 tortillas  
1-1/2 C shredded cheddar and monterey jack cheese  
avocado slices (optional)  
pico de gallo, for serving  
sour cream, for serving

Fry the bacon, remove to paper towel-lined plate. Pour off excess grease. Melt 2 T butter over high heat. Add onions and bell pepper and cook until softened and golden brown. Remove to plate and set aside.

Mix together eggs, half-and-half and salt and pepper in bowl. Melt 1 T butter in skillet over medium-low heat. Pour eggs into skillet and cook slowly until done. Turn off heat and set aside.

Place tortilla on buttered griddle. Add layer of cheese, layer of cooked veggies, layer of bacon, layer of eggs and layer of avocado. Top with second tortilla. Cook on both sides, flipping carefully until cheeses are melted and filling is hot.

Repeat with other tortillas and ingredients. Slice into four wedges each and serve with pico de gallo and sour cream.

---

# Best-Ever Deviled Eggs

*Adapted from My Midwest Table*

## Ingredients:

6 eggs, hard boiled  
1/4 C mayonnaise  
1/2 tsp dried parsley flakes  
1/4 tsp dried chives  
1/4 tsp ground mustard  
1/4 tsp dill weed  
1/8 tsp salt  
1/8 tsp pepper  
1/8 tsp paprika, more for sprinkling  
pinch garlic powder  
1 T milk

Slice egg in half lengthwise; remove yolks and put into small bowl. Set egg whites aside. Mash yolks with a fork. Add mayonnaise, parsley, chives, mustard, dill weed, salt, pepper, paprika and garlic powder. Mix well. Add milk, stirring to incorporate. Evenly fill cavities of egg whites with yolk mixture. Sprinkle with paprika.

Note: This recipe can easily be doubled. If doubling, use 1/8 tsp garlic powder. Plain Greek yogurt can be substituted for the mayonnaise or you can use 2 T plain Greek yogurt and 2 T mayonnaise.

---

# Company Eggs

*Adapted from Bon Appetit*

## Ingredients:

2 T olive oil  
1 small onion, thinly sliced  
4 garlic cloves, finely chopped  
kosher salt  
freshly ground pepper  
2 bunches Swiss chard, thick center ribs and stems removed, leaves coarsely chopped  
1/2 C heavy cream  
12 large eggs  
2 oz sharp white cheddar, grated (about 1/2 c)

Preheat oven to 400 degrees. Heat oil in large skillet over medium heat. Add onion and garlic; season with salt and pepper. Cook, stirring occasionally, until onion is softened, 8-10 minutes.

Add chard to skillet by handful, tossing to wilt between additions. Cook, tossing often, until tender, 8-10 minutes. Add cream and simmer until thickened and almost evaporated, 8-10 minutes.

Season with salt and pepper.

Spread chard mixture evenly in a 13x9x2" baking dish. Using back of spoon, make 12 small, evenly spaced divots in chard mixture. Crack 1 egg into each divot. Season eggs with salt and pepper.

Sprinkle with cheese.

Bake, rotating dish once, until egg whites are almost set and yolks are still runny, 15-18 minutes. Let stand 5 minutes before serving.