

Breakfast Cookbook: Awesome Breakfast Ideas and Breakfast Recipes

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Smashwords Edition

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Chapter 1 – Why you need Breakfast Recipes?

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Do I even need to answer that? Oh!! Come on!! Breakfast is the best thing you could ask for in your whole day. Have you ever heard that we should eat breakfast like a King? Breakfast is the first thing that we eat in our monotonous day. It is the first thing that provides energy to our body. So, the fact is the breakfast recipes which we eat should also be delicious, right!! So, get ready for ultra awesome breakfast recipes which will kick start your day.

Mouth Watering Breakfast Tacos

What you need

- Two cups shredded cheese
- 1 dozen 6-inch flour tortillas, heated
- Six cups hash browns
- 6 cups fried potatoes
- Six cups scrambled eggs
- Six cups chorizo sausage
- Salsa, of your choice
- Shredded cilantro

How to prepare

1. First of all, set out the bowls that contain salsa, fillings, cheese, and cilantro.
2. Put your favorite filling in the middle of the tortilla and use the cheese, salsa and little bit of cilantro as toppings.
3. Fold the taco. Then put under the broiler for a couple of minutes to make it crispy.

Awesome Pancakes

What you need

- Half teaspoon salt
- One to two tablespoons butter
- One to two tsp baking powder
- One cup flour
- One to 2 tbsp sugar
- 1 egg
- 3/4 cup milk
- 2 tablespoons margarine, melted

How to prepare

1. Beat eggs in a bowl and make them fluffy.
2. Put melted butter and milk into it and also place some dry ingredients like salt, pepper and then mix properly.
3. Heat a frying pan and add a coating of little butter on it.
4. Place a drop of water into the pan when it is hot enough and then combine some of the batter (approx ¼ cups) into the frying pan and spread it with a spoon.
5. When it starts to break then try to cook the other side.

Preparation Time: 5 mins

Total Time: 10 mins

Yield: 9 small pancakes

Simple Slow Cooker Egg Bacon & Hash Brown

Ingredients:

- Cooking oil to mist slow cooker lightly
- 8 pieces thick-cut bacon, cooked and coarsely chopped
- Eight oz. shredded cheddar cheese
- 1/2 cup milk
- Half to one tsp. salt
- 12 eggs
- 1/4 to a half teaspoon. pepper
- Six green onions sliced thin
- 20 oz. bag frozen, shredded hash browns

Instructions:

1. Mist the slow cooker lightly with cooking oil.
2. Arrange half of the hash browns at the bottom.
3. Place a layer of the bacon, top with 1/2 cheese.
4. Place a third of the green onions above the cheese.
5. Reserve some bacon & green onion for garnish.
6. Proceed with placing a different layer of hash brown, bacon, cheese and onion.
7. Beat eggs, milk, salt, and pepper together.
8. Pour mildly over the ingredients in the slow cooker.
9. Cooking for five hours on low until eggs are done.
10. Garnish with reserved bacon & onions.

Makes: 8 servings

Awesome Almond Coconut Coffee Cake

Ingredients:

- 1 cup of sugar
- ¼ cup crushed coconut
- 1 tbsp of instant coffee powder
- ¼ tsp of salt
- 1 & half cups of whole purpose flour
- ¾ cup of coconut oil
- Half teaspoon of baking powder
- 1/3 cup of almond paste
- Two large eggs
- ¾ cup of sliced almonds

Directions:

1. Preheat oven to 376 degrees F.
2. Mix the flour, baking powder, instant salt, and coffee. Set it aside.
3. In a differentt bowl, combine coconut oil with white sugar. Crush in almond paste and eggs until well added. Gradually, you should add in flour mixture and beat again on low till well blended.
4. Now pour batter into a 9-inch square baking pan lined with foil. Bake in the oven for thirty-two minutes.

Superb Apple Pecan Coffee Cake

Ingredients:

- Two cups of all purpose flour
- 2 medium apples, peeled and thinly sliced
- Three teaspoons of baking powder
- ¼ tsp of salt
- Half cup chopped pecans
- 1 cup of butter
- 1 & half cups of granulated sugar
- One tbsp of instant coffee
- 2 eggs
- ¾ cups of buttermilk

The method of preparation:

1. Preheat oven to 379 degrees F.
2. In a large bowl, combine flour, baking powder, salt and instant coffee. Set it apart.
3. In a separate bowl, cream together butter and sugar. Mix in eggs one by one and beat until light. Add in buttermilk and pecans and blend it again.
4. Now pour half of the batter into a 13x10 inch baking pan. Spread sliced apples over the batter and pour the remaining 1/2 mixture. Bake in the oven for 38-40 minutes.

Tasty Butternut Squash Coffee Cake

Ingredients:

- One & 1/2 cup of brown sugar
- One tsp of baking powder
- One cup of roasted butternut squash, mashed
- One & half tbsps of instant coffee powder
- 1 teaspoon of ground cinnamon
- Two cups of whole wheat flour
- 1/2 cup of butter
- 1/2 tsp of salt
- 2 eggs
- 1 tsp of vanilla

Instructions:

1. Preheat oven to 376 degrees F.
2. Add flour, salt, baking powder, coffee powder and cinnamon in a large bowl. Set it away.
3. In another bowl, cream together butter and sugar. Combine eggs and vanilla extract and beat till mixed. Gradually add flour mixture and mix till well combined.
4. Pour batter into an 8x8 inch greased baking pan and bake in the oven for approximately 32 minutes.

Wonderful Cheesy Ham and Hash Brown Casserole

What you need:

- 2 cups shredded sharp Cheddar cheese
- Eight ounces cooked, diced ham
- Two cans condensed cream of potato soup
- 1 & 1/2 cups grated Parmesan cheese
- 1 container sour cream
- One package frozen hash brown potatoes

Directions:

1. Preheat oven to 377 degrees F. Lightly greases a 9x12 inch baking dish.
2. In a large bowl, cream of potato soup, blend hash browns, ham, sour cream, and Cheddar cheese. Now spread evenly in the prepared dish. Sprinkle with Parmesan cheese.
3. Bake 1 hour in the preheated oven, or maybe until bubbly and lightly brown. Serve immediately.

Serves: 6

Fantastic Cream Filled Coffee Cake

What you need:

- One cup of white sugar
- Three eggs
- One and a half teaspoons vanilla extract
- 2/3 cup of buttermilk
- ¼ tsp of sea salt
- Two and a half cups of the whole purpose flour
- ¾ cup of unsalted butter softened
- One tsp of baking powder

Filling:

- Half cup of sugar
- ¼ cup of milk
- 1 teaspoon of vanilla extract
- ½ cup of butter softened
- One egg

The method of preparation:

1. Preheat oven to 378 degrees F.
2. In a large bowl, beat butter and eggs together. Add in vanilla extract and buttermilk and crush again. Set it away.
3. In another bowl, whisk together white sugar, flour, baking powder and sea salt. Slowly add into the butter mixture and crush till smooth and alike.
4. In a different bowl, blend entire filling items. Now pour half of the batter into a greased 9x12 inch greased the pan. Spread 1/2 of the filling over and sprinkle with remaining half batter. Bake in the oven for twenty-two minutes.

Easy Quiche in a Cup

Ingredients

- Pinch of freshly ground black pepper
- 2 tablespoons milk
- 1 teaspoon melted unsalted butter
- Pinch of salt
- One tablespoon grated cheese (cheddar cheese, mozzarella, etc.)
- 4 small grape tomatoes, halved
- One teaspoon chopped fresh herbs
- 1/9 cup torn pieces of fresh bread
- One large egg

Instructions

1. Combine egg, milk, salt, melted butter, and pepper in a microwavable bowl. Whisk till everything is mixed, and egg whites are broken up.
2. Add and evenly disperse halved grape tomatoes, torn bread, grated cheese, and shredded herbs on sprinkle of egg mixture, make sure that ingredients stay on sprinkle of the egg mixture.
3. Place mug in the microwave, and cook for two minutes, just until egg is entirely cooked. Quiche should be slightly puffed.
4. Garnish with fresh herbs and then serve instantly.

Servings: 1

Preparation/total Time: 4 min.

Great Slow-Cooker Whole-Grain Breakfast Porridge

What you need

- 1 cinnamon stick
- One cup steel-cut oats
- 3 tbsps light brown sugar, plus more for sprinkling
- One cup dehulled whole barley
- 1 tsp pure vanilla extract
- Half cup cornmeal
- Kosher salt

Instructions

1. Take all items and then blend with four to five cups of water and half tsp salt is added in a slow cooker. Let it sit for a night for a minimum of eight hours.
2. On the following day, the slow cooker is set to high and cooks it until the grains are soft.
3. This is done for 2 hours and while doing it, continue stirring halfway through.
4. Settle the porridge in the serving bowl and then you should add toppings, for example milk, dried fruits, fresh nuts.

Total Time: 8 hr 35 minute

preparation: thirty-four min

cooking: 8 hour

quantity: twelve servings

Beautiful Apple Pie Coffee Cake

Ingredients:

- 1 tsp ground allspice
- 1 cup of buttermilk
- 1 egg
- Half cup chopped pecans
- One & 1/2 cups of whole purpose flour
- ¼ cup of butter, melted
- 1 cup of sugar
- One tsp of cinnamon
- 2 large apples, peeled, cored and chopped
- 1 tablespoon of instant coffee powder
- One teaspoon of baking powder
- One tsp of vanilla extract

How to prepare:

1. Preheat oven to 376 degrees F.
2. In a mixing bowl, combine buttermilk, butter, egg and vanilla extract and crush till well mixed. Set it apart.
3. Whisk together flour, sugar, cinnamon, allspice, coffee powder and baking powder. Gradually add to the butter mixture and beat. Blend in apples and mix until well combined.
4. Now pour batter into an 8x8 greased baking pan. Spread sliced pecan above the batter and bake in the oven for 52 minutes.

Amazing Apple Raisins Coffee Cake

What you need:

- One tbsp of instant coffee
- One cup of buttermilk
- One egg
- Half cup raisins
- One & half cups of all purpose flour
- 1 cup of sugar
- One tsp of ground cinnamon
- Two large apples, peeled, cored and sliced
- ¼ cup of butter, melted
- One tsp ground allspice
- 1 tsp vanilla extract
- 1 teaspoon of baking powder

Instructions:

1. Preheat oven to 376 degrees F.
2. In a mixing bowl, combine butter, buttermilk, egg and vanilla extract and beat till well added. Set it apart.
3. Whisk together flour, sugar, cinnamon, allspice and coffee powder and baking powder. Gradually, you should add the butter mixture and crush.
4. Mix in apples and raisins and mix until well combined. Pour batter into an 8x8 inch greased baking pan and bake in the oven for fifty-two minutes.

Stunning Blueberry Muffin

Ingredients

- 1 tablespoon coconut or veg oil
- 1/4 teaspoon baking powder
- One pinch of uncut stevia
- 1/2 tablespoon blueberries (fresh or frozen)
- Three tbsp (30 g) spelt, white, pastry, or gluten-free flour
- 1/16 teaspoon salt
- 1 tablespoon plus 1 teaspoon milk of choice
- Half teaspoon vanilla extract

Instructions

1. Blend dry ingredients and after that add wet ingredients. Mix till combined.
2. Grease or maybe spray a dish.
3. Now pour batter in, and microwave for 90 seconds, or till set.

Serves: 1

Preparation/overall Time: Ten min.

GREAT GRILLED BANANA AND NUTELLA PANINI

Ingredients:

- Three bananas (sliced)
- Twelve slices bread
- 1 c. Nutella
- 16 tablespoon. butter (softened)
- 3 tbsp. confectioners' sugar

How to prepare:

1. Take a bowl and add in the bananas and mash.
2. Spread each slice with Nutella and then spread.
3. Now spread the banana onto the six pieces and sprinkle off with remaining bread.
4. Following that, coat both sides of the sandwiches with butter and place into the preheated Panini press and grill.

Servings: Six

Prep Time: Ten minutes

Cooking Time: Ten minutes

YUMMY PUMPKIN BREAKFAST SANDWICH

What you need:

- Pumpkin butter
- Half c. Canned pumpkin puree
- One tablespoon. maple syrup
- 1 dash pumpkin pie spice
- Two teaspoons. olive oil
- Salt (to taste)
- The sandwich
- One tsp. Hot sauce (optional)
- 1/2 teaspoon. Olive oil
- One whole-wheat English muffin toasted
- Half c. chopped mushrooms
- 1 vegan sausage patty
- One thick piece vegan cheese
- 1/4 c. sliced arugula
- One pinch freshly ground black pepper

Directions:

1. For making the pumpkin butter, take a microwave-safe bowl, combine and whisk all that you need until mixed well. Now you should add a dash of salt. Microwave for thirty-two seconds, whisk and set to the side.
2. Then grease the mushrooms and a sausage patty with olive oil and season with pepper.
3. Place on a Panini press or may be in a saucepan over medium-high heat for approximately six minutes.
4. Subsequently, place mushrooms and cheese on patty till the cheese melts.
5. Now spread two tablespoons of warmed pumpkin butter on the English muffin and reserve the rest for a different use.
6. Finally, combine the patty and arugula. You can also add hot sauce if desired.

Servings: One

Preparation Time: 10 minutes

Cooking Time: Ten minutes

SUPER WAKE-UP STUFFED FRENCH BREAKFAST PANINI

What you need:

- Butter, melted
- Choice jelly or may be jam
- Cream cheese
- 1 loaf French bread
- Powdered sugar

Directions:

1. Slice the French bread diagonally, carefully open one end and withdraw few of the bread, making a pouch.
2. Add the cream cheese and preserves. Then, spread the cream cheese/preserve mixture onto 1 side of sliced bread, sprinkle with a leftover slice or stuff the pocket in the 2-inch slice of bread with cream cheese/preserve mixture.
3. Coat the outside of the bread with melted butter and put on the grill.
4. When browned to your desire, dust with the powdered sugar.

NOTE: You may combine cinnamon, cranberries, nuts, raisins, etc. or you may also make it with cream cheese only and drizzle with syrup.

Serve: 1

Prep Time: 10 minutes

Cook Time: five minutes

AWESOME ASPARAGUS SCRAMBLED EGGS

Ingredients

- Pepper and salt and
- Four eggs + 16 egg whites
- 1/4 cup shredded mozzarella cheese
- 1 tsp butter
- 2 ounces Neufchatel cheese, now cut into 1/2 in pieces
- 2 lbs asparagus, trimmed of tough end
- Three tablespoons grated parmesan cheese
- One tbsp basil leaves, minced

Instructions

1. Bring one inch of water to a boil in a large saucepan. Meanwhile cut Asparagus in 1-inch pieces.
2. Add asparagus to boiling water and cook until barely tender. This should approximately take 4 minutes.
3. Drain and set apart.
4. Crush eggs, salt and pepper to taste and the basil until well blended.
5. Heatenup a large non-stick skillet.
6. Now you should add butter and spread to cover skillet.
7. After that add the eggs, sprinkle with the Neufchatel cheese.
8. As the egg sets, use a large spatula to scramble eggs softly.
9. When eggs are still a little runny, combine the asparagus, the mozzarella, and parmesan.
10. Now keep on scrambling eggs until set to your taste.
11. Serve garnished with more basil if desired.

Total Time: 20 min

Preparation: Ten-minute

Cooking: Fifteen min

Four serves

Stunning Banana Poppy Seeds Coffee Cake

What you need:

- 2/3 cup of sugar
- Two tbsps of poppy seeds
- 1/2 cup of sour cream
- 1 & half cups of all purpose flour
- ¼ tsp of salt
- Half cup of butter
- 1 teaspoon of baking powder
- One egg
- Two tsp of lemon peel grated

Topping:

- Two cups of fresh blueberries
- 1/3 cup of white sugar
- 2 teaspoons of all purpose flour
- ¼ teaspoon of ground nutmeg

How to prepare:

1. Preheat oven to 376 degrees F.
2. In a bowl, stir poppy seeds, together with flour, baking powder, and salt. Set away.
3. In a different bowl, cream together butter and sugar. Beat egg and add lemon peel. Gradually combine in flour mixture and sour cream and mix till smooth.
4. Now pour batter into a 9 inch greased pan. Blend all the topping what you need in a bowl, spread above the batter and bake in the oven for 42 minutes.

Simple Caramel Pecan Coffee Cake

Ingredients:

- 1 tsp of ground cinnamon
- 1 & half cups of sugar
- 2 eggs
- 1/3 cup of packed brown sugar
- Two cups of all purpose flour
- 1 & half tsp of baking powder
- 1 cup of butter, softened
- 1/2 tsp of salt
- One cup of sour cream
- 1 teaspoon vanilla extract
- One cup of pecans, sliced

Topping:

- 3/4 cup of packed brown sugar
- Six tablespoons of milk
- 1/2 cup of butter, melted

Directions:

1. Preheat oven to 375 degrees F.
2. In a large bowl, cream together butter and sugar.
3. Add vanilla and eggs and mix them again.
4. Set aside.
5. In a different bowl, whisk together flour, baking powder, and salt.
6. Slowly add into butter mixture with sour cream and mix until smooth.
7. Mix brown sugar, cinnamon and pecans in a bowl to make the filling.
8. Now pour half of the batter into a greased 9x14 baking pan.

9. Now spread filling and sprinkle with leftover 1/2 of the batter.
10. Mix entire the topping items in a sauce pan and heat for few minutes.
11. Now spread evenly above the batter.
12. Bake in the oven for 22 minutes.

Cool Chia Banana Pudding

Ingredients:

- 1/2 teaspoon cinnamon
- 1/4 cup chia seeds
- 1/2 tsp sea salt
- One teaspoon vanilla extract
- 1 can coconut milk
- 1 medium-size banana

Instructions:

1. Peel a medium size banana and cut it into small pieces.
2. Mash the banana pieces using a fork and whisk until smooth in a mixing bowl.
3. Now you should add the cinnamon, chia seeds, vanilla, and salt.
4. Pour in the coconut milk and whisk well.
5. Cover using plastic wrap.
6. Place in the refrigerator for a minimum of two hours or may be overnight.
7. Now you can serve cold by itself or top it up with fruit and shredded nuts.

Preparation Time: 20 minutes

Refrigeration time: 2 hours minimal

Servings: 4

Delicious Chocolate Apricot Coffee Cake

Ingredients

- ¾ cup of butter
- Three tsp of baking powder
- One teaspoon of almond extract
- 2 cups of plain yogurt
- 2 & 1/2 cups of all-purpose flour
- 1/2 tsp of confectioners' sugar
- 1 tsp of salt
- One cup of sugar
- 3 eggs

Filling:

- Half tsp of instant coffee granules
- ¼ cup of shredded walnuts
- ¼ cup of dried apricots
- Half tsp of ground cinnamon
- 1/2 cup of brown sugar, packed
- One teaspoon of cocoa powder
- ¼ cup of semisweet chocolate chips

Instructions:

1. Preheat oven to 376 degrees F.
2. In a large bowl, mix flour, baking powder, salt, yogurt, and confectioners' sugar. Set apart.
3. In a different bowl, cream together butter and sugar. Beat in eggs and almond extract until smooth. Slowly add the flour mixture and blend until smooth.
4. Combine all the filling ingredients in a large bowl. Now pour half of the batter into a prepared 10-inch baking pan, spread filling over and sprinkle with left half of the mixture. Bake in the oven for 22 minutes

Classic Waffles

Ingredients:

- 1/3 cup butter, melted
- One teaspoon salt
- 1 tsp vanilla extract
- 2 tablespoons white sugar
- Two eggs
- Two cups all-purpose flour
- 1 & 1/2 cups warm milk
- Four tsp baking powder

How to prepare:

1. In a large bowl blend, salt, baking powder, flour, and sugar. After that set it apart. Preheat waffle iron to the desired temperature.
2. In a separate bowl, beat the eggs. Whisk in the milk, vanilla and butter. Now pour the milk mixture into the flour mixture. Crush till blended.
3. Ladle the batter within a preheated waffle iron. Cook the waffles until golden and crisp. Now you can serve instantly.

Serves: 5

GREAT BAKED EGGS

Ingredients

- 20 ounces baby spinach leaves
- 1 garlic clove, finely sliced
- 8 eggs, separated
- 1 & 1/2 tablespoon extra virgin coconut oil
- Kosher salt and pepper
- 1/2 cup tomatoes

Instructions

1. Heat oven to 405°F.
2. Heat the oil in a medium skillet over medium-high heat. Now you should add the garlic and cooking for 2 minutes. Combine the tomatoes, 1/2 teaspoon salt, and 1/4 tsp pepper and simmer for six minutes.
3. Now you should add the spinach and cook until it begins to wilt, 1 minute. Transfer to a 2-quart baking dish.
4. Crush the egg whites till foamy, approximately 1/2 minute, then now pour them over the spinach mixture. Carefully put the whole yolks over the sprinkle.
5. Bake till the whites are set 25 minutes. Divide among individual plates.

Total Time: 50 min

Preparation: 15 minute

Cooking: forty minute

Four serves

Yummieeee Spanish-Flavored Omelets

Ingredients:

- 3 tablespoon vegetable oil
- 3 oz chorizo
- Pepper and Salt to taste
- 1 onion
- 6 eggs
- 120z potatoes

How to prepare:

1. Put oil in a pan and add onion, cooking for 3 minutes
2. Now you should add chorizo and potato and cook for different 4 minutes
3. Crush eggs and top with salt and pepper
4. Now pour egg mixture and cook for 6 minutes
5. Place egg mixture on grill and cook for additional 1 minute.
6. Now cut omelet into desired sizes
7. Serve

Servings: Four

Amazing Vegetable Omelets

Ingredients:

- Four tablespoons canned sweet corn
- 170g tomatoes
- 60g mushrooms
- 4 eggs
- Pepper and Salt to taste
- 60g mushrooms
- 40g onion
- 50g Mozzarella
- 60g green pepper

The method of preparation:

1. Crush eggs and pour mixture into hot pan, tilt the pan to cover the entire surface
2. Use a spatula to move edges away from the sides of the pan
3. Chop tomatoes and slice the mushrooms, onions, combine cheese, peppers, sweet corn, mushrooms and tomatoes in the pan
4. Sprinkle salt and pepper to taste
5. Take pan away from heat and wait for the omelet to bubble
6. Serve

Servings: Two

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