



Parish House Inn

*A Victorian Bed & Breakfast*

*with Modern Amenities in the Ann Arbor, Ypsilanti Area*

734.480.4800 | [info@parishhouseinn.com](mailto:info@parishhouseinn.com)

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# 7

**RECIPES**

**PLUS TIPS**

**AND A BONUS RECIPE**

**TO GET YOU OUT OF BED**

**FOR BREAKFAST EVERY MORNING**

**By Chris Mason  
Chef and Innkeeper**

**[www.parishhouseinn.com](http://www.parishhouseinn.com)**



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Hello, I'm Chris Mason, and I am the Chef and owner of the [Parish House Inn](#) bed and breakfast. I have been cooking for my family, friends and professionally since I was 8 years old. I finally made it to our community college and graduated with a Culinary Arts and Hospitality Management degree 25 years ago. My experience as an innkeeper has taught me that it is just as easy to prepare breakfast when you are making dinner or on a weekend afternoon when you have more time. The trick is to find recipes that you can freeze or will keep for several days in the refrigerator. So I have put together a few of my favorite recipes for you along with my helpful tips, plus a thank you bonus recipe. I look forward to welcoming you to my breakfast table here at the [Parish House Inn](#) very soon.



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*Michigan Baked Oatmeal* has become my signature dish at the [Parish House Inn](#) because it transform basic oatmeal into a breakfast to remember. The baking method changes the taste and texture of the oatmeal because when starch is mixed with water and stirred, the molecules stick together and just about make paste. Since all the ingredients are mixed together and then baked, the individual grains of oatmeal just absorb the liquid and plump up to give a nice chewy texture. I always tell my guests to make this when they are making dinner, when you have the oven on anyway. In the morning you just scoop the oatmeal into your bowl, microwave it for a minute or two and eat! It can be stored in the refrigerator for 3 -4 days ...if it lasts that long!

TIP: I usually use powdered milk because it won't curdle when heated and it has a rich taste...not to mention it's always ready to use. Substitute soy, almond or any other milk if you prefer. I call it Michigan baked oatmeal because I use dried cherries, which are huge here. However, you can use raisin and cinnamon or any combination of fruit and flavors. Always use the apple, as it adds moisture, texture and flavor. So...enjoy!

## MICHIGAN BAKED OATMEAL

**Yield: 6 servings**

2 cups old fashioned oats  
4 cups milk or 1 1/3 cups powdered milk and 3/4 cups water  
1/2 teaspoon almond flavoring  
1/4 cup brown sugar  
1/2 cup dried cherries  
1 large apple cored and grated...yes leave the skin on but do use a grater.  
1/2 cup sliced almonds for topping



Preheat oven to 375o.

Coat a 3 quart casserole or an 8x8x3 inch baking pan with cooking spray. Combine all the ingredients in the pan and stir to mix. Sprinkle almonds evenly over the top. Bake uncovered for 30 – 45 minutes, when it is bubbling around the edges. Let it sit for 5 minutes before serving. It will absorb and liquid as it cools. Serve hot and enjoy!

**TIP:** To see the video of the recipe [CLICK HERE](#)



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When I was growing up, my Dad always made scrambled eggs with a sharp cheddar cheese mixed in. This recipe elevates eggs into the “gourmet” category, with farm fresh eggs and fresh herbs. These go together quickly and are ready to eat before the toast pops up!

**TIP:** This recipe can be adapted to suit your taste by using goat cheese, feta cheese or even cheddar cheese as well as the cream cheese and any variety of fresh herbs.

## SCRAMBLED EGGS WITH CREAM CHEESE AND CHIVES

Yield: 4 – 6 servings

- 6 large eggs, lightly beaten
- 2 tablespoons water
- ¼ teaspoon salt
- dash pepper
- 3 ounces cream cheese, cut into chunks
- 1 tablespoon chopped chives
- garnish with extra chopped chives



In a medium bowl, combine eggs, water, salt and pepper, beat with a wire whisk until well mixed.

Melt butter in a 9 inch non-stick skillet over medium heat, and when the butter bubbles, add the eggs, and stir until about half cooked. Then add the cream cheese chunks and chives, and just draw the spatula across the bottom of the pan to form large curds. Continue cooking until eggs are thickened but still moist. Do not stir constantly, so the cheese will still be visible. Then divide into portions and serve, garnishing with chives.

TIP: To see a video of the recipe [CLICK HERE](#).



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No need to stop at the coffee shop when you can make these delicious scones in no time. They freeze well so you can reheat them when you want them. Please use a light hand and don't overwork the dough.

**TIP:** You can make these the night before and bake them off in the morning or refrigerate them about 30 minutes before baking. That will insure the butter is very cold and will insure a flaky texture.

Enjoy them with your favorite jam!



## AS YOU LIKE 'EM SCONES

Yield: 16 scones

4 cups flour

3 tablespoons sugar

4 teaspoons baking powder

½ teaspoon cream of tartar

½ teaspoon salt

¾ cup butter

1 tablespoon of lemon or orange rind if desired

1 large egg, separated

1 ½ cups light cream

coarse sugar (sugar in the raw)

Preheat oven to 400o. Line a cookie sheet with parchment paper or spray with cooking spray.

### Method 1;

In a large bowl, combine flour, sugar, baking powder, cream of tartar and salt. With a pastry blender or



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2 knives, cut in the butter until it resembles coarse crumbs.

### **Method 2;**

In a bowl of a food processor, add the flour, sugar, baking powder and salt. Cut the butter into small pieces and add to the flour mixture. Process for 1 minute or until it looks like coarse crumbs. Put in a large bowl to continue.

Place the egg yolk in a small bowl and beat with a fork. Stir in the half and half and mix well. Add this to the dry ingredients and mix together lightly with a fork until the mixture comes together and forms a soft dough.

Turn out onto a floured surface and knead gently 5 -6 times. Divide the dough in half and pat into a 7 inch circle about ½ inch thick. Using a knife cut it into 8 wedges.

Place on the prepared pan. Put the egg white into a small bowl and beat until frothy, and brush on tops of the scones with a pastry brush. Sprinkle with the coarse sugar.

Bake 15 – 18 minutes or until golden brown. Serve hot or cool and freeze. To reheat, microwave for 10 seconds or in a warm oven for about 5 minutes and enjoy!

## **VARIATIONS**

### **DRIED FRUIT SCONES;**

Add ½ cup dried cherries, currants, raisins, chopped ginger, apricots, apples, or nuts. Add to the dry ingredients. If you use nuts, sprinkle nuts on the top with the sugar.

### **MAPLE WALNUT SCONES;**

Toast 1 cup walnut halves, cool and coarsely chop. Add to the dry ingredients. Reduce the amount of half and half to 1/2 cups and use ¼ cup pure maple syrup. For the topping, whisk together 2 egg yolks, 1/3 cup cream and 1 tablespoon pure maple syrup. and brush on top of scones before baking. Sprinkle with sugar and chopped walnuts.



Pears are in season from October to March, and cranberry sauce is available year round. Baked and refrigerated, this will keep for a week. Not only is it good for breakfast, but it is a delicious light dessert option. As you can see, they look very inviting on the plate, and it is a favorite with my guests.



**TIP:** Be sure to let the pears ripen before using. I usually let them sit at room temperature for 2 to 4 days, depending on how quickly they ripen. To test, check the color and press on the side. It should have a bit of softness. Then just peel and use a melon ball tool to scoop out the core, and a paring knife to remove the stem and root.

## SPICEY BAKED PEARS IN CRANBERRY SAUCE

Yield: 8 – 12 servings

1 -16 ounce can whole cranberry sauce

1 tablespoon fresh lemon juice

¼ teaspoon ground cinnamon

¼ teaspoon ground gingerbread

4 – 6 medium pears, peeled, cut in half and cored

Vanilla Greek yogurt for garnish

Preheat oven to 350o. Spray a 9x13x 2 inch glass baking dish with cooking spray.

In a small saucepan, combine cranberry sauce, cinnamon, ginger and lemon juice. Bring the mixture to a boil over medium heat, stirring often. Remove from heat.

Place pears cut side down in prepared pan. Pour heated cranberry sauce evenly over the pears. Cover with foil and bake for for 40 minutes or until pears are tender.

Let cool and refrigerate before serving. To serve, place 1 pear half on a plate cut side down, slice lengthwise into narrow strips and then push gently with your hand. To fan out. Top with the cranberry sauce and a dollop of vanilla yogurt. Enjoy!





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If you like waffles you will love this recipe, because it goes together quickly with a minimum of effort. Do let the batter rest for a few minutes so that the liquid can be absorbed into the oatmeal and flour, to prevent a raw oatmeal taste. These waffles are also a great base for fresh berries or other fruit.

**MAKE AHEAD TIP:** These can be frozen for another day. When you want to serve them, just defrost and place them back on the waffle iron. They will heat through and be crispy.

## CRISPY OATMEAL WAFFLES

Yield: 6 servings

1 ½ cups all-purpose flour  
1 cup quick oatmeal  
1 tablespoon baking powder  
½ teaspoon salt  
½ teaspoon ground cinnamon  
2 eggs lightly beaten  
1 ½ cups milk  
6 tablespoons butter, melted and cooled  
2 tablespoons brown sugar  
½ teaspoon vanilla  
warmed maple syrup

In a large bowl, mix together flour, baking powder, salt and cinnamon.

In a medium bowl, stir together the eggs, butter brown sugar and vanilla.

Add to flour mixture and stir until just blended, and then let it rest for 5 minutes or more before using.

Preheat the waffle iron. Ladle batter onto the waffle iron and bake according to the manufacturers directions, and they are lightly brown and crisp

Serve with the maple syrup.



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*All it takes is one bite of this fruit bowl to wake up your taste buds and get you going. This combination will keep for several days in the refrigerator, so it can be ready whenever you want it.*

*You can also add green or red grapes, sliced bananas and fresh pears, peeled and cut up, as the amount goes down and you need it to last just one more day.*

## WAKE ME UP CITRUS COMBO

Yield: 6 -8 servings

1-2 cups fresh pineapple, cut into small chunks

1 -14 ounce can sliced peaches

2 large oranges, peeled, seeded and cut into bite sized pieces

1 large red or pink grapefruit, peeled, seeded and cut into bite-sized pieces

2 large apples, washed, cored and cut into bite sized pieces

In a large bowl add the fruit in the order they are listed, and mix well. Transfer to a serving bowl to serve, or into a refrigerator container to store in the refrigerator. This mixture will keep for several days in the refrigerator.



*This is my youngest grandson's favorite treat. It is delicious anytime, but I usually make it in the Fall when get fresh apples from the orchard or the Farmer's market. The aroma of the spices fill the house as it bakes and who doesn't like that? This is perfect for breakfast and all you have to do is slice and eat with your coffee. It keeps well in the refrigerator and you can freeze it to serve another time.*

## PUMPKIN APPLE BREAD

**Yield: 2 large loaves  
4 small loaves**

3 cups all-purpose flour  
¾ teaspoon salt  
2 teaspoons baking soda  
1 ½ teaspoons cinnamon  
1 teaspoon nutmeg  
1 teaspoon ground cloves  
¼ teaspoon allspice  
¾ cup vegetable oil  
1 can (15 ounce) pureed pumpkin  
2 ¼ cups sugar  
4 large eggs  
2 Granny Smith apples, peeled and chopped, about 2 cups

Preheat oven to 350°. Spray two 9x5x3inch loaf pans or 4 small loaf pans with cooking spray.

1. In a large bowl, mix together flour, salt, baking powder, cinnamon, nutmeg, cloves and allspice.
2. In another large bowl, whisk together pumpkin, oil, sugar and eggs.
3. Add flour mixture to pumpkin mixture. Stir until well combined.
4. Fold in apples.
5. Divide evenly into prepared pans.
6. Bake 50 – 60minutes for large pans, 40 -50 minutes for small pans, or until a toothpick inserted in the middle comes out clean.
7. Let cool in the pans for 5 minutes. Remove from pans and allow to cool before serving.

## BONUS RECIPE



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*This is the only cookie you will find in the bottomless cookie jar at the Parish House Inn. It was developed the first year we were open and has been loved by guest ever since. The dough is refrigerated before baking and shaped into a log so you can just slice and bake. These logs can also be frozen so you can bake them one at a time and have fresh cookies whenever you need them. I use a glass cookie jar and I find they disappear quickly!*

*TIPS: be sure the butter is soft so it will blend with the sugar, eggs are better at room temperature also, the dough must be cold when it goes into the oven or it will spread too much, do not move the cookie sheets, just let the cookies bake on the same rack until done.*

## THE PARISH HOUSE INN CHOCOLATE CHIP COOKIE

Yield: 6 dozen cookies

- 3 cups butter, at room temperature
- 2 cups firmly packed brown sugar
- 1 cup granulated sugar
- 2 large eggs
- 2 teaspoons vanilla
- 3 ½ cups all-purpose flour
- 2 teaspoons baking soda
- 2 teaspoons cinnamon
- 3 cups old fashioned oats
- 2 cups semi-sweet chocolate chips



1. In a large mixing bowl using the mixer, beat together butter, brown sugar and granulated sugar at medium speed until just mixed. Beat in the eggs and vanilla.
2. In a separate bowl, mix together the flour, baking soda and cinnamon. Add to the butter mixture slowly and mix together at low speed.
3. With the mixer at low speed add the oats and mix well. Add the chocolate chips and mix well.
4. Form into 3 or 4 rolls, about 3 inches in diameter, wrap in plastic wrap and refrigerate overnight.



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5. When ready to bake, slice the rolls into 3/8 inch slices and place on an ungreased cookie sheet, 2 inches apart, place the pans back into the refrigerator for a hour or so.

6. Preheat oven to 350o. Bake cookies 12 -15 minutes, or until lightly brown around the edges. Transfer to a wire rack and cool, eat and enjoy! If you want to freeze them, put them in freezer bags to store.