



LOVE AT EASE RECIPES

TOOLS

- 2 coffee cups
- Small, medium and large bowl
- 2 frying pans or a griddle
- 2 spatulas
- Whisk
- Ladle or measuring cup for placing pancakes on the griddle
- Cutting board
- Knife
- Small pot
- Spoon



SHOPPING LIST

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CINNAMON & MAPLE CREAMER FOR YOUR COFFEE\TEA

PREP: 1-2 MIN
TOTAL: 1-2 MIN

INGREDIENTS

- 2 cups of coffee/tea
- 2 tbsp. of half and half
- 2 tsp. of maple syrup
- Cinnamon

DIRECTIONS

Combine one tbsp. of half and half, one tsp. of maple syrup and a sprinkle of cinnamon in each cup. Stir and pour over the delicious coffee/tea from your Date Night In Box. Add more half and half if necessary.



SAGE & GARLIC BREAKFAST SAUSAGE

PREP: 2-3 MIN
TOTAL: 14-15 MIN

INGREDIENTS

- ½ lb. of ground breakfast sausage (For a vegetarian option, use vegetarian sausage patties or ground vegetarian breakfast sausage.)
- 1 small clove of garlic, minced
- 4 fresh sage leaves, chopped

DIRECTIONS

In a medium bowl, combine the breakfast sausage, garlic and chopped sage leaves. Try not to overmix because this will make the meat tough. Form four patties and set them aside.

Heat a frying pan or griddle over medium-high heat and add the patties. Cook the sausage for about five minutes on each side or until it is browned and cooked through. Flip using a spatula.

BUTTERMILK PANCAKES TOPPED WITH CINNAMON APPLES

MAKES SIX PANCAKES
PREP: 7-10 MIN
TOTAL: 20-25 MIN



INGREDIENTS

- 1 cup of all-purpose flour
- 1 tsp. of baking powder
- ¼ tsp. of baking soda
- ¼ tsp. of salt
- 1 tbsp. of sugar
- 1 egg
- 1 cup of buttermilk
- 4 tbsp. butter
- ½ tsp. of vanilla
- 2 large apples
- 2 tsp. of granulated sugar
- Cinnamon
- Maple syrup

DIRECTIONS

In a large bowl, combine and whisk the flour, baking powder, baking soda, salt and sugar. In a small bowl, whisk one egg. Add the egg, buttermilk, vanilla and 1 tbsp. of melted butter to the dry ingredients in the large bowl. Use a whisk to stir the ingredients until they are combined, then set them aside.

Heat a skillet or frying pan over medium heat. Add ½ tbsp. of butter and let it melt for a minute or two. Using a ladle or measuring cup, scoop ¼ cup of batter into the pan, and let the pancakes cook until they start to bubble (2-3 minutes). Flip them using a spatula, then cook them for an additional minute on the other side. Lower the heat if necessary. Repeat this step with the rest of the batter.

While the pancakes are cooking, use a cutting board and knife to dice the apples into cubes. Place a small pot over medium heat and add the diced apples, sugar and a pinch or two of cinnamon. Cook these ingredients for five minutes and remove them from the heat.

To assemble the pancakes, top them with butter, diced apples and maple syrup.

HINT

Let the pancake batter sit for five to ten minutes before placing it on your griddle or frying pan. This will fluff up your pancakes.

