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From Mom's Kitchen to Yours: Five **Easter Brunch** Recipes

Growing up in the South, **Easter brunch** was almost more of a religious event than Easter itself. Mass or Charlotte's annual egg hunt couldn't compare to my mom's famous french toast or my Aunt Nea's decadent hollandaise sauce. Now that I've moved out West, I want to keep the brunch tradition alive with my family. Easter's a month away, and I've already started planning my brunch menu with some old favorites and some new dishes that are sure to be a hit.

Whether you want to stick to tradition or try something new, here are five recipes that will trick your guests into thinking these dishes are straight from their mother's Southern kitchen.

Ham and Eggs Benedict Crepe Squares with Aunt Nea's Hollandaise Sauce



This recipe takes a classic brunch food and turns it up a notch. Instead of a buttery English muffin, substitute a buttery French crepe. Instead of Canadian bacon, a thick slice of ham or crumbled sausage will do. But one thing you can't skip out on is the hollandaise sauce. This sauce is so luscious it's the first to go at my house. If there is anything you need to take away from this recipe, it's the sauce. You can stick to your classic recipe, but the light and fluffy crepe that soaks up the rich sauce is sure to be the first to go at your **Easter brunch** too. My Aunt Nea swears by [the softest and richest butter](#) for this recipe. The butter adds a creaminess and texture that can be slurped up by the spoonful. Lemon juice adds freshness and a "zing" that tastes like Spring. Feel free to add spices of your choice or substitute the meat for spinach or kale.

About



Hi, I'm Ruby! As the contributing Chef at Winder Farms, I wanted to share my experiences, products I love, and things that make me smile!

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For full recipe walkthrough and pictures visit:
<http://blog.winderfarms.com/EggsBenedictCrepes>



Aunt Nea's Famous Butter Croissants with Berry Delicious Butter Spread



Don't let this recipe scare you. My Aunt Nea taught my mom all she knows, and my mom taught me so you have some trusted sources here. For a long time, we were all afraid to attempt to make croissants, especially for such a special occasion like **Easter brunch**. Croissants seem unattainable...the layers, the flakiness, the golden color, impossible, right?

Well one brunch, my Aunt Nea came with a basket full of these croissants and berry spread. I kid you not, those morsels of french bakery perfection were eaten up before the brunch even began. I had her teach my mom and me how to do it the next day, and I've been hooked ever since. Don't tell anyone I told you this, but I even saw my dad sneak one into church. Cross my heart. A note about the butter spread, you don't have to use fresh berries, frozen will do just fine. You can also substitute berries for chives, garlic or honey.



For full recipe walkthrough and pictures visit:
<http://blogs.winderfarms.com/CroissantsandBerryButter>

Mom's Famous French Toast Casserole



You might be thinking, "French toast casserole, what in the world?" But before you throw it to the side, give it a chance. My mom hates making french toast. She always has, but my dad loves it. She hates dipping the bread in the batter and cooking it on a griddle; it's just not her type of cooking, but, of course, she had to make a compromise for my dad. So my mom created the piece de resistance that is her Famous French Toast Casserole, complete with caramel, buttermilk syrup and the fluffiest bread. My dad, the french toast conneussier, couldn't tell the difference, and so this breakfast dish became an Abbott family regular. My mom made this dish so much, the smell sends me straight back to my home in a little suburb of North Carolina, with the sun spilling through the windows and the birds singing outside. I learned this recipe right when my mom allowed me in the kitchen to cook, so if you ever think that you're not capable of learning something new, just remember five-year-old me making a french toast casserole with my mom. Oh, the memories.

This recipe was never included in the Abbott family brunch, but I decided to incorporate it into my own last year, and I'll just let you taste it to see why it was such a hit.

For full recipe walkthrough and pictures visit:
<http://blogs.winderfarms.com/MomsFrenchToastCasserole>

Abby's Quiche Lorraine



My first Easter as a married woman was the first Easter where I wasn't going to have an **Easter brunch**. You can only imagine the horror on my face when my husband told me his family just ate cereal before church on Easter morning. I think I even cried on the phone to my mom afterwards. Let's just say that I have grown up a lot since then, and I have accepted the fact that not everyone does things the way I do.

Being the sweet, brown-nosing daughter-in-law that I always wanted to be, I wiped the tears away on that morning, dressed in my Sunday best and I brought some berry butter along with me for toast. I had to keep the brunch spirit somehow, right? My mother-in-law opened the door with the happiest smile, it made me feel so guilty for secretly shaming her and her lack of **Easter brunch** spirit. She ushered me in with hugs and kisses. She basically pushed me to the dining room. Much to my surprise, the table was set with a California brunch feast. It wasn't a Southern brunch, but it was the next best thing. California brunch is seriously underrated, and I was so overwhelmed with love and gratitude for her thoughtfulness. Yes, I cried. I cried tears of joy and gobbled up this next recipe, a quiche lorraine to knock your Sunday socks off.

Quiche Lorraine does have a reputation of being hard to make. Making a pie crust can be scary, but don't worry. You don't even need to make this pie crust. Store bought crust tastes better with this one anyway, trust me. Some dishes taste better when they are easy and hassle-free. Who wants to be worried about perfect pie crust on Easter morning?

For recipe walkthrough and pictures visit:
<http://blogs.winderfarms.com/AbbyQuicheLorraine>

Papa's "Make-it-Yourself" Biscuits and Sausage Grits



This is a stick-to-your-bones man's meal, right here. Ladies, you'll love it too, I promise. This recipe is called Papa's "Make-it-Yourself" Biscuits and Sausage Grits because that's exactly what my mom and Aunt Nea said to my dad when he complained about the absence of biscuits and grits at our **Easter brunch**. Obviously, my dad took them up on the offer and he did a darn good job at it. These are a staple now. Grits can be substituted for gravy, and the sausage can be substituted for spinach, turkey sausage or no substitute at all. [Grits are good on their own!](#) Sausage, cheese and butter make these grits extra rich and extra filling. The biscuits are a worthy competitor for the crossiants, so feel free to have both. I won't judge you and your children will thank you!

For full recipe walkthrough and pictures visit:
<http://blogs.winderfarms.com/PapasBiscuitandGrits>

Now it's time for you to plan your menu, and to help you get started [Winder Brunch Fest Kits](#) can be delivered right to your door the whole month of March and April.

These kits contain the freshest ingredients like Winder Farms butter, milk, eggs, bread and produce. [Click here](#) to order your kit today.

If you try one of these traditional recipes or add one of my special twists to one of your own, post a picture of it to Instagram and Facebook with the hashtag #WinderBrunch-Fest and you could be featured on the [Winder Farms Pinterest page](#). Happy Easter and happy eating...or should I say brunching?

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