

Spring Breakfast Roll

Serves 4 (2 per person)

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| 2 (8 oz.) packages crescent rolls | ¼ teaspoon black pepper |
| 4 eggs, beaten | ½ pound hot pork sausage |
| ½ teaspoon salt | 1 cup smoked Gouda cheese, shredded |
| 1 teaspoon parsley flakes | |

Preheat oven to 375° F. Remove first two crescent rolls and press triangle perforations together. Place on ungreased cookie sheet. Repeat steps making four squares of dough. In mixing bowl, combine eggs, salt, parsley and pepper; beat until well blended. Crumble sausage into non-stick skillet, cooking over high heat until done. Turn heat to medium; add egg mixture to sausage and scramble until eggs are done. Add cheese and cook until melted. Spoon 3 tablespoons onto each square of dough and spread evenly, leaving at least ¼ inch on each edge. Roll in a jelly roll form. Bake for 12–15 minutes or until golden brown. Top with Spring Mustard Sauce.

SPRING MUSTARD SAUCE

Serves 4

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| 4 tablespoons sweet zesty mustard | ½ cup peach spreadable All Fruit |
| ½ cup whipping cream | |

Combine ingredients in a small mixing bowl, mix well. Microwave for 30 seconds. Spoon over breakfast roll.

Spring Hazelnut Crepes

Serves 8

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| 1 cup All Purpose flour | 1¼ cups liquid hazelnut coffee creamer |
| ¼ teaspoon salt | ¼ teaspoon vanilla extract |
| ½ teaspoon cinnamon | 1 tablespoon oil |
| 2 eggs, beaten | Vegetable spray |

Combine flour, salt and cinnamon. Add eggs and creamer. Whisk mixture until smooth (no lumps). Lightly grease and heat non-stick, flat-bottom skillet over medium heat. Spoon 2 tablespoons of batter into pan. Quickly tilt pan to spread batter over hot surface. Cook until lightly brown on both sides. Stack crepes between layers of paper towels. (To prepare in advance, wrap with foil and refrigerate.)

APPLE FILLING

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| 1 (21 oz.) can "more apple" pie filling | ½ cup apple butter |
| 2 tablespoons butter | ½ cup cream cheese |
| ½ teaspoon salt | Apple butter, garnish |
| 1 tablespoon cinnamon | Confectioners' sugar, garnish |
| 1 tablespoon sugar | |

Combine first five ingredients in sauce pan. Cook over medium heat until hot. Set aside. Combine apple butter and cream cheese. Beat on high until fluffy and thick. Spoon 2 tablespoons of apple filling onto one side of crepe and top with 2 tablespoons of apple butter filling. Roll and place seam side down on plate. Top with 2 teaspoons of apple butter and sprinkle with confectioners' sugar. Repeat for remaining crepes.