

10 DESSERTS FOR

# Breakfast



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# Letter from the Editor

Dear Dessert Enthusiasts,

There's simply no better way to start your day than with something sweet! Just imagine waking up to the smell of warm pancakes drizzled in maple syrup or a coffee cake, fresh out of the oven. With these 10 Desserts for Breakfast, you know you can start your day with a smile on your face (after a cup of coffee, of course.)

From simple cinnamon rolls to deep fried dessert biscuits and more this brand new eCookbook, *10 Desserts for Breakfast*, has every recipe you'll ever need for that special someone with a big sweet tooth. Take it from us; if you're someone who hates mornings, these dessert recipes will make you *want* to get out of bed.

There's no shame in indulging every now and then! For more delicious and irresistible dessert recipes you won't be able to turn down, be sure to head over to [TheBestDessertRecipes.com](http://TheBestDessertRecipes.com). And while you're there, sign up for our free eNewsletter, [The Dessert Dish](#), to get free dessert recipes delivered straight to your inbox every week.

Happy baking!

Sincerely,

*The Editors of TheBestDessertRecipes.com*

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# Easy Bisquick Cinnamon Rolls

By FaveGlutenFreeRecipes.com Test Kitchen

These easy cinnamon rolls are everything you could want in a sweet breakfast treat. The rolls are fluffy, the cinnamon-sugar filling is loaded with chopped walnuts, and a sweet vanilla frosting is drizzled over the top.



Serves      Cook Time  
12            30 min

## Ingredients

1 c brown sugar	4 c Bisquick mix
1 c granulated sugar	1 c buttermilk
1 tbsp cinnamon	1 c sugar
1 c chopped walnuts	1 c butter, melted
2 tbsp butter, melted	

### For the Frosting:

2 c powdered sugar
2 tbsp milk
1 tsp vanilla

## Instructions

### To Make the Rolls

1. Preheat oven to 375 degrees F and spray a 9 x 13-inch baking pan with cooking spray.
2. In a medium bowl, combine the two sugars with cinnamon, nuts, and 2 tablespoons melted butter. Mix with a fork and set aside.
3. In a large bowl, stir four cups of baking mix with buttermilk and sugar just until all dry mixture is incorporated. Do not overmix.

**To Make the Rolls (cont.)**

4. Lay a large sheet of aluminum foil on your work surface and sprinkle it evenly with the remaining baking mix. Turn dough out on top of the foil.
5. Gently pull dough together, turning it two or three times to make a somewhat smooth ball. Then use fingers (or a rolling pin) and a pastry scraper to press it into a 9 x 13 x 1/2 inch rectangle with even edges.
6. Brush dough with the melted butter (1/2 cup) and sprinkle with the sugar and cinnamon mixture.
7. With the long side toward you, begin to roll the dough into a fairly tight log, using the foil to help push it into an even shape. Cut the log into twelve 1-inch slices and place them into the baking pan.
8. Put the cut side down and fit them in with a bit of space between each.
9. Bake for about 30 minutes until lightly browned. Cool on a cooking rack for 10

**To Make the Frosting**

1. For the frosting, place powdered sugar into a medium bowl and stir in milk and vanilla until completely smooth.
2. Spread frosting over rolls and let cool another 5 minutes to let frosting set before serving.



# Maple Glazed Cinnamon Rolls

By David Dial from [spicedblog.com](http://spicedblog.com)

Nothing warms your soul on a chilly fall day like the flavors of maple syrup. This recipe for Maple Glazed Cinnamon Rolls is the perfect way to get some warm and rich maple syrup into your mornings and start your day right!



Serves      Cook Time  
12            15-20 min

## Ingredients

### For the Rolls:

1 c milk  
1 tbsp active dry yeast  
3 3/4 c all-purpose flour  
1/3 c sugar  
1/2 teaspoon salt  
2 large eggs  
4 tbsp unsalted butter

### For the Filling:

1/4 c sugar  
1/4 c brown sugar  
1 tbsp ground cinnamon  
1 tsp ground nutmeg  
4 tbsp unsalted butter

### For the Glaze:

1 c powdered sugar  
2 tbsp maple syrup  
1/2 tsp vanilla extract  
2 tbsp heavy cream

## Instructions

1. Using either microwave or small saucepan, heat milk until warm. (Note: The milk should only be lukewarm, not hot.)
2. Stir into warm milk; let stand for 5 minutes.
3. In a separate bowl or countertop mixer, add the flour, sugar, and salt. Stir until well combined.

**Instructions (cont.)**

4. Add eggs and milk/yeast mixture; stir until well combined.
5. Add diced butter to the bowl. (If you're using a countertop mixer, gradually increase speed to medium.) Knead dough for about 10 minutes or until smooth.
6. Grease a large bowl with butter or oil.
7. Place dough in bowl and cover with towel. Let sit in a warm spot until it has doubled in size (about 1 hour).
8. Fold dough several times and then let sit for 15 more minutes covered.
9. Meanwhile, using a small bowl, make the filling by whisking together sugar, brown sugar, cinnamon, and nutmeg. Set aside. (Note: the butter will be used later.)
10. On a well-floured countertop, roll the dough into a large square approximately 1/2" thick.
11. Brush the dough with the melted butter. Sprinkle the surface with the filling mixture, leaving a 1/2" border on all sides.
12. Roll dough into a cylinder and press edges to seal.
13. Using a sharp knife, cut dough into pieces. (Note: the thickness of each roll is your preference, but Smuggler's Notch suggests cutting the dough into 8 pieces to create very large cinnamon rolls.)
14. Cover pan lightly and leave in a warm spot until it has approximately doubled in size (about 40 minutes).
15. Preheat oven to 375 degrees F.
16. Bake rolls until golden brown and puffed up (about 15-20 minutes).
17. While rolls are baking, combine the glaze ingredients in a small sauce pan. Place over low heat, stirring occasionally, until well combined.
18. Once rolls are baked, remove from oven and pour warm glaze over rolls.



# Resurrection Rolls

By TheBestDessertRecipes.com Test Kitchen

These delicious dessert rolls perfectly capture the spirit of Easter. Your family can use this simple recipe to remember and celebrate the Resurrection. This family-friendly recipe can celebrate Easter and provide a tasty cinnamon marshmallow dessert for everyone!



Prep Time    Cook Time

10 min      11-13 min

## Ingredients

1 can refrigerated crescent rolls

2 tsp cinnamon

8 large marshmallows

3 tbsp sugar

5 tbsp butter

## Instructions

1. Preheat oven to 375 degrees F.
2. Melt butter in a small, shallow dish. Combine melted butter with sugar and cinnamon.
3. Roll out crescents. Dip a marshmallow in the butter, cinnamon, and sugar mixture then place it in the center of the crescent. Fold up the top two corners and roll the crescent up to the skinny end. Seal the edges tightly and repeat with remaining crescents and marshmallows.
4. Place crescents on a rimmed baking sheet lined with parchment paper. Brush remaining mixture on top of the crescents. Place in oven and bake for 11-13 minutes.

# Mom's Easy Apple Coffee Cake

By Blair Lonergan from [theseasonedmom.com](http://theseasonedmom.com)

Whether you need a sweet dessert to go with your coffee or you just need some baked goods to keep you warm on a cold fall evening, this coffee cake is perfect for you. It's full of fabulous fall flavor, and it's a crowd pleaser!



Serves

9

Prep Time

10 min

Cook Time

20 min

Cooking Vessel Size

8 x 8-inch Baking Pan

## Ingredients

### For the Cake:

2 c all-purpose baking mix

2 tbsp sugar

1 egg

2/3 c milk

1 tsp apple pie spice

1 c finely diced apple

### For the Topping:

1/4 c sugar

2 tbsp baking mix

2 tsp apple pie spice

2 tbsp very cold butter

## Instructions

1. Preheat oven to 400 degrees F. Spray 8-inch baking dish with cooking spray. Set aside.
2. For the topping: in a small bowl, combine sugar, baking mix, apple pie spice, and butter. Cut the butter into the ingredients until it has the texture of sand.
3. For the cake: combine baking mix, sugar, egg, milk, and apple pie spice. Use electric mixer to beat for 30 seconds. Fold in apple.
4. Spread batter into prepared baking dish. The batter will be sticky. Wet your hands with water to prevent sticking. Press into baking dish.
5. Sprinkle the topping over the batter.
6. Bake for 20-25 minutes.

# Light As Air Pear Coffee Cake

By Pam Beth from [skinnysweetsdaily.com](http://skinnysweetsdaily.com)

This Light as Air Pear Coffee Cake is not too sweet, which makes it the perfect dessert to go with your morning coffee or tea. The pears give it a distinctly light and fruity flavor that goes perfectly with the batter. But the secret to making this coffee cake so easy? Bisquick!



Serves

8

Cook Time

30-40 min

Cooking Vessel Size

8-inch Round Pan

## Ingredients

- 1 3/4 c Bisquick mix
- 1 16-oz can pear halves, drained
- 1/2 c granulated sugar
- 1 tsp granulated sugar
- 4 tbsp unsalted butter
- 3/4 c skim milk
- 1/2 c baby food (pears or applesauce)
- 1 1/2 tsp vanilla extract
- 1/4 tsp salt
- 2 1/2 tsp cinnamon
- 1 egg white

## Instructions

1. Preheat oven to 375 degrees F. Spray an 8-inch round pan with cooking spray. Set aside.
2. On a cutting board, slice pears into thin slices. Set aside.
3. In a large mixing bowl, add all the ingredients except for the pears, 1 tsp of cinnamon, and 1 tsp of sugar. Mix until blended. Do not over mix. Let sit for 5 minutes on the counter.
4. Pour the batter into the prepared pan. Spread evenly. Arrange the pears in a circular pattern on top of the batter. Sprinkle the remaining tsp of cinnamon and tsp of sugar over the top of the cake.
5. Bake for 30-40 minutes, until golden brown.

# Cinnamon Pecan Coffee Cake

By Jenn from [deliciouslysprinkled.com](http://deliciouslysprinkled.com)

One bite of this homemade Cinnamon Pecan Coffee cake, and you'll feel right at home. This is one of the best coffee cake recipes because it has such a simple and inviting flavor. You'll love waking up with this warm coffee cake.



Serves

12

Prep Time

15 min

Cook Time

40 min

Cooking Vessel Size

9 x 9-inch Baking Pan

## Ingredients

### For the Cake:

1/2 c butter, softened  
2 large eggs, beaten  
1 tsp baking soda  
1 1/2 c all-purpose flour  
1 c granulated sugar  
1 c sour cream  
1 1/2 tsp baking powder  
1 tsp vanilla extract

### For the Topping:

1/2 c granulated sugar  
1/2 tsp cinnamon  
1/2 c pecans, chopped

## Instructions

1. Preheat oven to 350 degrees F. Grease a 9 x 9-inch baking pan.
2. In a small bowl, mix sugar, cinnamon, and chopped pecans together. Set side.
3. Using an electric or stand mixer, cream together the butter and sugar. Add beaten eggs and vanilla extract. Set aside.
4. In a large bowl, whisk baking soda, flour, and baking powder. Add to wet mixture and combine. Add sour cream and mix.
5. Add alternate layers of batter and pecan mixture to prepared pan.
6. Use a knife to swirl the top of the batter. Bake for 40 minutes. Sprinkle the top of the coffee cake with powdered sugar. Let cool.

# 4-Minute Coffee Mug Cake

By TheBestDessertRecipes.com Test Kitchen

This quick and easy mug cake recipe is the ideal breakfast. It can be made in minutes, has just the right amount of sweetness, and makes a single serving. If you are craving a filling, comforting piece of coffee cake, this recipe is just what you need.



Makes	Prep Time	Cook Time
1 Cake	3 min	1 min

## Ingredients

1 1/2 tbsp butter  
2 1/2 tbsp sugar  
2 tbsp apple sauce  
1/8 tsp vanilla extract  
1/4 c self-rising flour  
1/4 tsp cinnamon  
Pinch of salt

### For the Topping:

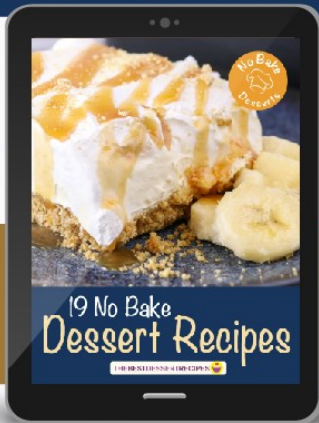
1 tbsp softened butter  
2 tbsp flour  
1 tbsp brown sugar  
1/4 tsp cinnamon

## Instructions

1. In a 16-ounce mug, soften butter. You can heat it in the microwave for 5-7 seconds if needed. Stir in sugar. Then add applesauce, self-rising flour, vanilla, and a pinch of salt. Stir until just combined. The batter should be sticky but not pourable.
2. For the streusel, combine regular flour, brown sugar, and cinnamon in another small bowl. Cut in softened butter. When the mixture is the consistency of sand, sprinkle on top of cake batter.
3. Microwave the mug cake for 45-75 seconds. Be careful to not over-cook. We recommend microwaving it for 45 seconds, then checking the cake. If it looks moist, microwave again, checking the cake at 10-second intervals.

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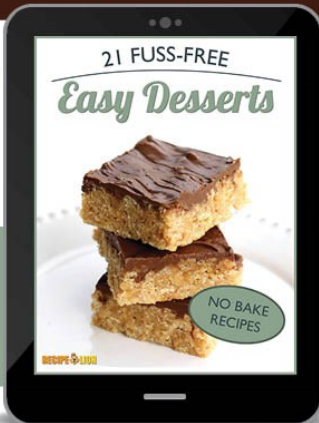


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# Pumpkin French Toast Waffles

By Christina from [dessertfortwo.com](http://dessertfortwo.com)

These Pumpkin French Toast Waffles are the perfect breakfast for the fall. Make these for your kids before they rush off to school for tasty, sweet, and filling dessert for breakfast that they'll love. They also go great with a cup of coffee!



Makes	Prep Time	Cook Time
4 waffles	3 min	20 min

## Ingredients

1/4 c canned pumpkin puree  
1/2 c half and half  
1 large egg  
2 tbsp light brown sugar  
1/4 tsp cinnamon  
1/8 tsp ground ginger  
1/8 tsp freshly grated nutmeg  
Dash of ground cloves  
4 slices potato bread  
Butter, for serving  
Maple syrup, for serving

## Instructions

1. Preheat waffle maker to the hottest setting. Spray with cooking spray.
2. In an 8 x 8-inch baking dish, whisk together the pumpkin, half and half, egg, sugar, and spices. Whisk well.
3. Once the waffle iron is hot, dunk each side of one slice of bread in the custard for about 5 seconds per side.
4. Let the bread soak it in, and then move it to the waffle iron. Close the lid and let cook until the waffle iron beeps.
5. Repeat with remaining bread slices
6. Serve with butter and syrup.

# Sopapilla Crescent Rolls

By Judy from [bakeatmidnite.com](http://bakeatmidnite.com)

If you're looking for crescent roll dessert recipes, this recipe is perfect. These Sopapilla Crescent Rolls are sweet, creamy, and gooey on the inside and perfectly crispy on the outside. These crescent roll desserts are perfect for breakfast, and they taste wonderful when warm.



Serves	Prep Time	Cook Time
8	15 min	30 min

## Ingredients

1 tub crescent rolls	3 tbsp toasted almonds	1 tbsp sugar
6 oz soft cream cheese	2 tbsp butter, melted	1/4 tsp cinnamon
2 tbsp sugar		

## Instructions

1. Preheat oven to 350 degrees. Spray the bottom of an 8 x 8 or 9 x 9-inch baking pan.
2. Beat softened cream cheese with the sugar until very smooth.
3. Unroll the crescent dough and separate into 8 individual triangles. Divide the cream cheese mixture evenly among the 8 triangles and spread the mixture over the entire triangle. Sprinkle with the toasted almonds, reserving about 1 tbsp for topping.
4. Roll up each triangle as for a crescent roll. Place four rolls evenly down one side of the pan. Place the other four rolls evenly down the other side of the pan.
5. Melt the butter in the microwave. Mix the sugar with the cinnamon.
6. Brush the tops of each roll with the butter. Sprinkle with the cinnamon sugar and remaining toasted almonds.
7. Bake 25-30 minutes, or until golden brown. Remove from pan and cool.



# Fried Cinnamon Sugar Biscuits

By TheBestDessertRecipes.com Test Kitchen

You won't believe how delicious this biscuit recipe is until you've tried it. Remember how mom used to make biscuits just like these for breakfast? Now you can recreate her simple biscuit recipe. And don't forget the icing on the top! You'll be coming back for more.



## Ingredients

Vegetable oil for frying	1/2 c sugar	1 c powdered sugar
1 8-biscuit tube biscuits	2 tbsp cinnamon	1/4 c milk

## Instructions

1. In a heavy, deep, and wide skillet or wok, heat enough oil to fill it to a depth of 3 inches. Over medium-high heat, raise oil to 350 degrees F.
2. While oil is heating, place sugar and cinnamon into a brown paper bag or a zip top plastic bag. Shake to mix.
3. Line a baking sheet with two layers of paper towels and set near the stove.
4. Remove biscuits from their tube and cut each into quarters. Very carefully lower about ten of the pieces into it. They will often turn themselves over after about 1 minute. If not, manually turn them to fry all surfaces to a medium golden brown and cook the interior.
5. When fried biscuits have drained, drop them into the bag with sugar and cinnamon and shake to coat. Remove to a serving platter.
6. To make the glaze, combine cream cheese, vanilla, and cinnamon in an electric mixer bowl. Whip on medium until smooth and add powdered sugar until smooth and thick. Drizzle in the milk until the mixture reaches a pourable glaze consistency. Drizzle some over the biscuits and serve the remaining in a small bowl for dipping. Serve while biscuits are still slightly warm.

# Special Thanks

## THANK YOU TO OUR CONTRIBUTORS

David Dial from [spicedblog.com](http://spicedblog.com)

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