

Step-by-Step Guide to
MOTHER'S DAY BREAKFAST IN BED

Note: *If Sunday mornings are too busy with getting ready for church, you might want to serve Mom breakfast on Saturday morning instead.*

Supervision: *Supervision may be needed for those under age 14. Ages 14 & up who have been trained in using knives and the oven (and the stove, coffeemaker, or microwave for hot beverages) should have no trouble.*

Ingredients for "Fun-to-Make French Toast Bake"

Note: *May double recipe and make two pans if you want yourself and other members of the family to have a little.*

4 average-size slices of bread made with light-flavored flours, such as white, wheat, or oat

1/4 cup granulated, brown, or palm sugar

1 teaspoon cinnamon

2 eggs

1 teaspoon vanilla

2/3 cup milk

Shortening, butter, or margarine to grease pan

Maple syrup

1 orange

Cluster of grapes

(Ingredients needed for hot beverage of choice to serve with French Toast)

Equipment Needed

8" or 9" round cake pan

1 large bowl (oven-proof if your bread is soft) and 1 medium bowl

1/4-cup and 2/3- cup measuring cups and teaspoon measuring spoon

Hand beater

Rubber spatula

Serrated knife for fruit

Cutting Board

Foil

Oven mitts

Pancake Turner

Serving tray (or baking sheet)

After Supper the Night Before You Serve Mom Breakfast

1. Arrange with Mom the **TIME YOU WILL SERVE BREAKFAST**, give or take 15 minutes or so.

Note: *If Mom is an early riser, maybe she can read in bed for a while. Putting one pillow crosswise at the bottom of her back and one up and down behind her whole back can make it comfy for her while she sits up.*

2. Be sure the **KITCHEN** is all **CLEANED UP**.

3. **FIND THE EQUIPMENT** listed above and lay it on the counter. (Leave knife in drawer until morning.)

4. **TEAR THE 4 PIECES OF BREAD** into 1/2" to 3/4" pieces and put them in the large bowl (an oven-proof one if your bread is soft and will need to be dried in the oven in the morning).
Cover the bowl.

5. Decide what to serve Mom for a **HOT BEVERAGE**—maybe coffee, tea, cocoa, or mocha (coffee and cocoa mixed). Find what will be needed to make it.

6. **IF YOU ARE USING A BAKING SHEET AS A SERVING TRAY**, you may want to **MAKE IT PRETTY**.

You could use a place mat or a piece of gift wrap. Another idea is to cut a piece of craft paper or cut some paper from a paper grocery bag. Then draw designs or attach stickers. Use your imagination.

On the Morning You Plan to Serve Breakfast to Mom

1. An hour before you are to serve breakfast, **TURN ON THE OVEN TO 325 DEGREES.**
(Make sure you have brushed your hair and washed your face and hands.)
If the pieces of bread are soft, **UNCOVER THE BOWL AND PUT THE BOWL IN THE OVEN.**
SET THE TIMER FOR 5 MINUTES. For most timers, you must turn the timer past ten and then back for shorter amounts of time.
2. **GREASE THE CAKE PAN** with shortening, butter, or margarine smeared generously on the bottom and sides of the pan.
3. If you're drying the bread in the oven, **WHEN THE TIMER GOES OFF,** use the oven mitts to remove bowl and **STIR PIECES OF BREAD** lightly. Put the bread back in the oven and turn on the **TIMER FOR 5 MORE MINUTES.**
4. Put the **DRY INGREDIENTS FOR THE EGG MIXTURE** in the medium bowl. That is 1/4 cup granulated, brown, or palm sugar and 1 teaspoon cinnamon. **STIR.**
5. If you're drying the bread in the oven, **WHEN THE TIMER GOES OFF AGAIN, SEE IF THE BREAD PIECES ARE SLIGHTLY CRUNCHY.** If not, put them in the oven for a few more minutes. When they are a little crunchy, take out the bowl and place it on a heat-safe surface or a hot pad .
6. **TURN THE OVEN TEMPERATURE TO 350 DEGREES.**
7. Tap one of the **EGGS** on the counter, just hard enough to crack it open. Dump the insides in the medium bowl with the other ingredients. Do the same with the other egg. Make sure there are no shells in the mixture.
8. Add the **OTHER INGREDIENTS FOR THE EGG MIXTURE.** That is 1 teaspoon vanilla and 2/3 cup milk. **BEAT** with the hand beater, just until well blended. Use a rubber spatula to mix in sugar mixture that is staying in the bottom.
9. **POUR THE EGG MIXTURE** evenly over the bread. **STIR LIGHTLY** with a spoon to soak all the pieces.
10. Spoon the bread mixture, as evenly as possible, **INTO THE CAKE PAN.** Use the spoon to gently rearrange the bread to cover the pan evenly, with no gaps.
11. **WHEN THE OVEN LIGHT HAS TURNED OFF** to show that the oven has reached 350 degrees, **PLACE THE PAN IN THE OVEN.**
12. **SET THE TIMER FOR 25 MINUTES.**
13. **RINSE THE BEATER, BOWLS, AND SPATULA** with barely-warm water to make washing them easier.
14. **DECIDE WHERE YOU WILL PLACE THE CAKE PAN** when it comes out of the oven. If you are going to put it on the counter or somewhere else not made for hot temperatures, place a hot pad there.
15. Rinse the **ORANGE AND THE CLUSTER OF GRAPES.** On a cutting board, cut the orange in half from navel to stem Then slice the orange into "half-moons" by cutting across the halves the opposite way. Cut a grape in half the long way. Drain the cut grape and one of the orange "half-moons" on a paper towel or paper napkin.
16. Find a little **SERVING BOWL FOR THE FRUIT.** Arrange a few orange "half-moons" and a cluster of grapes in the bowl so you can serve it to Mom with the French Toast.
17. **PREPARE THE SERVING TRAY.** You will need a large plate for the French Toast, a napkin or neatly-folded paper towel or tissue, a spoon, a fork, and the bowl of fruit.
18. **WHEN THE TIMER GOES OFF, SET IT FOR 15 MORE MINUTES.** See if the top is browned enough. If it is, **LAY A PIECE OF FOIL ON TOP** to make sure it doesn't get overly browned. (If it isn't quite browned enough, wait a few more minutes to put the foil on top.)
19. Prepare the **HOT BEVERAGE** selected.

20. **WHEN THE OVEN TIMER GOES OFF, CHECK THE FRENCH TOAST.** If it's done, it should be firm when you touch the top. You can also put a toothpick or fork in and see if it comes out looking pretty clean. If it doesn't seem quite done, set the timer for 5 more minutes. After the timer goes off again, be sure it's done. **WHEN IT'S DONE, TAKE IT OUT,** using oven mitts.
(Don't forget to turn off the oven.)
21. Let the French Toast **COOL FOR 5 MINUTES.** In the meantime, go give Mom a "good morning" kiss and **LET HER KNOW YOU'RE ALMOST READY** to serve her breakfast in bed.
22. Holding one side of the pan with an oven mitt, take a table knife and go around the edge of the French toast to loosen the sides. Then take a pancake turner and carefully loosen the bottom. Using the pancake turner, **SLIDE THE FRENCH TOAST ONTO THE PLATE.** (Put hot water in the pan to make it easier to wash.)
23. Drizzle some **MAPLE SYRUP** over the top of the French Toast. Use the fruit draining on a paper towel or napkin to make a face on the French Toast. Place the grape halves for **EYES** and an orange "half-moon" for a **MOUTH.**
24. Leaving the beverage behind, **DELIVER THE TRAY** and say **"HAPPY MOTHER'S DAY!"**
25. Come back and **CARRY THE BEVERAGE SEPARATELY.** (May need to reheat it if cooled too much.)

Congratulations! You did it!

Note: Be sure to clean up the kitchen so Mom won't have to.