



## French Toast Crunch

**prep:** 1 hour **cook:** 10 minutes  
**cool:** 10 minutes

### caramel crunch

4 cups corn flakes  
¾ cup sugar  
⅛ teaspoon cream of tartar  
2 tablespoons water  
3 tablespoons butter, unsalted  
¼ cup heavy cream  
Pinch of salt  
½ teaspoon cinnamon

### french toast

12 slices of Brioche  
8 large eggs  
1 cup heavy cream  
2 teaspoons vanilla extract  
4 cups caramel crunch  
Maple syrup  
Strawberries, optional  
Whipped cream, optional

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### caramel crunch

1. Preheat oven to 375°F
2. Evenly spread 4 cups of corn flakes on a sheet pan lined with a baking sheet. Place in the oven for 6-8 minutes or until the edges have lightly browned. Take out of the oven and allow corn flakes to cool while caramel is being cooked.
3. To make the caramel, place a heavy medium saucepan on the stove and pour water, cream of tartar, and sugar. Gently stir the sugar mixture until sugar is wet. Turn heat to medium high

and slowly stir, until sugar dissolves, using a wooden spoon or heat resistant spatula. You're looking for the mixture to become an amber color.

4. Immediately take the mixture off the heat and stir in your butter, once butter melts, slowly stir in the heavy cream and salt.
5. Grease a sheet pan and set aside.
6. Add corn flakes into a large mixing bowl. Gently stir in the caramel sauce and cinnamon. Toss until cornflakes are coated, and spread into a single layer on a greased sheet pan. Allow this to cool for about an hour
7. Set a small amount of your crunchy mixture to the side for garnish, about 2 cups. Take the remaining mixture and put into a plastic bag, leaving a small gap for air so as to not break the bag. Crush up the mixture in the bag until they're at a consistency you prefer.
8. Pour crushed mixture into a shallow medium bowl and set aside.

### french toast

1. In a 2nd medium shallow bowl, whisk together the eggs, heavy cream, and vanilla extract until mixture is smooth.
2. Dip each side of a slice of bread into the egg mixture, allow excess eggs to drip off then dip each side of that same slice into the caramel crunch, making sure to full coat each side. Repeat with the remaining 11 slices of bread, and set on a baking sheet.
3. Place a large cast iron griddle over medium heat and melt about 1 tablespoon of butter. Once the butter is melted, place 2 slices in the skillet and allow each side to cook for 2-3 minutes. Once cooked, place french toast on a

sheet pan with a cooling rack on top of it. This will keep the toast from getting soggy while you cook the rest of your slices. Repeat until all bread is cooked.

4. Diagonally cut each slice of french toast, so that it makes 2 halves out of 1 slice of bread.
5. Place 5 halves of french toast on a plate and sprinkle with caramel crunch that was set aside and powdered sugar. Top with syrup, sliced strawberries, and a dollop of whipped cream. Serve immediately.

*Makes 6-8 servings*

## Kale + Bacon Hash Brown Casserole

*from Magnolia Table, Volume 2 Cookbook*

**prep:** 30 minutes  
**cook:** 1 hour 10 minutes **cool:** none

1 tablespoon unsalted butter, at room temperature  
6 slices bacon  
½ cup finely diced yellow onion (½ medium)  
4 cups lightly packed chopped kale  
1 garlic clove, minced  
12 large eggs  
1 cup whole milk  
1 tablespoon Dijon mustard  
6 ounces mozzarella cheese, shredded (about 1½ cups)  
6 ounces Gruyère cheese, shredded (about 1½ cups)  
One 20-ounce bag frozen hash browns, thawed and patted dry  
1 teaspoon kosher salt  
½ teaspoon freshly ground black pepper



1. Preheat the oven to 350°F. Grease a 9 × 13-inch baking dish with the butter.
2. In a large skillet, cook the bacon over medium-low heat until crispy, 8 to 10 minutes. Transfer the bacon to a plate lined with paper towels and set aside. When cool enough to handle, chop into roughly ¼-inch pieces.
3. Pour off all but 2 tablespoons of the bacon grease from the pan. Set the skillet over medium-high heat, add the onion, and sauté until soft and lightly browned, about 4 minutes. Add the kale and garlic and sauté until the garlic is tender and fragrant, another 3 minutes. Remove from the heat.
4. Add the chopped bacon to the onion/kale mixture.
5. In a large bowl, whisk together the eggs, milk, and mustard. Add ½ cup of the mozzarella, ½ cup of the Gruyère, the hash browns, salt, and pepper. Mix well.
6. Stir the kale mixture into the eggs, then pour into the buttered dish. Top evenly with the remaining mozzarella and Gruyère. Cover with foil.
7. Transfer to the oven and bake for 45 minutes. Remove the foil and bake, uncovered, for 15 minutes, until the top is lightly browned and bubbly.
8. Serve hot.
9. Store in an airtight container in the refrigerator for 3 to 5 days.

Makes 8–10 servings

## Garlic Cheese Grits

from the *Magnolia Table Cookbook*

*recipe note: In this episode, Jo cuts this recipe in a half and prepares it in an 8x8 baking dish. Listed below is the full recipe from Magnolia Table cookbook*

**prep:** 10 minutes **cook:** 45 minutes  
**cool:** none

Vegetable oil spray  
2½ cups quick-cooking grits  
½ cup heavy cream  
1 cup Gruyère cheese, grated  
1½ cups grated sharp white Cheddar cheese (about 6 ounces)  
2 teaspoons garlic powder  
1 tablespoon garlic salt  
1 teaspoon sweet paprika, for serving  
¼ cup minced chives, for serving

1. Preheat the oven to 375°F. Spray a 9 x 13-inch baking dish with vegetable oil and set aside.
2. In a large saucepan, bring 10 cups water to a boil. Stir in the grits and reduce the heat to medium-low. Cook, stirring constantly, until tender, 4 to 5 minutes. Stir in the cream, Gruyère cheese, Cheddar, garlic powder, and garlic salt and cook, stirring, until the cheese is melted and the mixture is well combined, about 5 minutes.
3. Pour into the prepared baking dish.
4. Bake until the top is set and golden, about 30 minutes; a few cracks might appear. Served warm, the grits will be soft and spoonable. They will firm up as they sit at room temperature. Sprinkle

with paprika and chives just before serving.

5. Store leftovers in a covered container in the refrigerator for up to 2 days. To reheat, slice the grits into squares and bake in a 350°F oven until warmed through.

Makes 10–12 servings

## Blended Peach Sunrise

**prep:** 5 minutes  
**cook:** none **cool:** none

1 (16oz) bag frozen peaches  
2 cups peach nectar  
1–2 cups orange juice  
1 Tablespoon lemon juice

### **garnish**

1 cup sparkling grape juice  
¼ cup lemon sugar (¼ cup sugar & 1 tablespoon lemon zest)  
Assorted berries

1. Combine peaches, peach nectar, orange juice and lemon juice in a blender and blend until smooth. Add up to 2 cups orange juice if you would like a thinner consistency.
2. Pour into the pitcher and top with sparkling grape juice.

### **to rim individual glasses:**

Rim glass with a lemon slice and dip in lemon sugar (granulated sugar mixed with lemon zest)



*Magnolia Table*  
with Joanna Gaines

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Add a few berries to the glasses and pour over the blended peach mixture. Add a wedge of peach for garnish on rim of glass if desired.

*Serves 4-6 servings*