

1 Ingredients

- 6 Stella D'oro breakfast treats
- 1/3 cup sugar
- 1/3 cup butter (melted)
- 3 5.3 oz vanilla yogurt cups
- 1 cup cream cheese (not whipped)
- 2 eggs
- 2/3 cup sugar
- 1/4 cup flour
- 1/4 teaspoon salt
- 1 heaping teaspoon vanilla bean paste
- Various fresh berries, cut into bite-size pieces
- 1 tomato
- 8 oz fresh mozzarella
- 2 croissants or brioche buns
- 1 small jar of pesto
- 1 pound pasta (e.g., fettuccine or bucatini)
- 1 pound chicken breast.
- 6 tablespoons butter
- 4 garlic cloves
- 1.5 cups heavy cream
- 3/4 cup parmesan cheese
- 1 zucchini
- 1 shallot
- 1 2 oz can of anchovies
- 1 vidalia onion
- 5 garlic cloves
- 1/2 cup red wine (optional)
- 1 small can of tomato paste
- 2 tablespoons butter
- 1 large can of peeled tomatoes
- 2 tablespoons honey
- 3 tsp italian seasoning
- 1/8 tsp red pepper flakes
- 1 pound pasta (e.g., rigatoni or penne)
- 1 pound of ground beef or sausage
- 1 large container of ricotta cheese
- 1/2 cup grated parmesan cheese
- 1 egg
- 8 oz mozzarella

2 Recipe One

1. Slice tomato and mozzarella, and cut croissants or buns. 1. Spread croissants or buns with pesto. 1. Layer tomato and mozzarella. 1. Fry sandwiches in butter until toasted.

3 Recipe Two

1. Preheat oven to 425 degrees. 1. Season chicken with olive oil, salt, pepper, and garlic powder. Cook on rimmed baking sheet until cooked 15-25 minutes. 1. Mince garlic, cut zucchini into half moons, and dice shallot. 1. Melt butter in a large frying pan. Add garlic, cook until just starting to brown (1-2 minutes). 1. Add zucchini to the pan and cook until tender. 1. Add heavy cream to pan and simmer for about ten minutes. 1. Add in parmesan cheese and stir until smooth. Remove from heat. 1. When ready, boil pasta according to package instructions. Save a cup of pasta water. 1. Mix pasta and sauce. If needed, add pasta water to loosen the sauce. 1. Serve with grated Parmesan.

4 Recipe Three

1. Dice onion and mince garlic. 1. Heat 2 tablespoons olive oil in a sauce pan. Add anchovies and cook until they break down. 1. Add onions and garlic to the pan and cook until soft. 1. Add red wine and simmer for 3-5 minutes (optional). 1. Add tomato paste and butter, and cook until fully combined. 1. Add peeled tomatoes, stir breaking up tomatoes. 1. Once simmering, add honey, 2 tsp italian seasoning, pepper flakes and continue to stir. 1. Brown meat in a frying pan with 1 tsp italian seasoning. 1. Prepare pasta according to package instructions. Save 1 cup of pasta water in case you need to loosen the sauce. 1. Drain meat and put in a large bowl. Mix in ricotta, egg, half the mozzarella, half the parmesan, and a pinch of salt and pepper. Add in half the tomato sauce and all of the pasta. 1. Add mixture to a 9x13 glass pan. Top with remaining tomato sauce, mozzarella cheese, and parmesan. 1. Bake in the oven at 375 degrees for 35 minutes.

5 Breakfast Recipe

1. Place Stella D'oro cookies into a Ziploc bag and pulverize. 1. Combine cookie dust, sugar, and melted butter and combine. 1. Push the crust into the bottom of an 8 or 9 inch springform pan. 1. Preheat oven to 325F. 1. Mix the vanilla yogurt cups, cream cheese, eggs, sugar, flour, salt, vanilla bean paste together until smooth. A blender works best, but a hand mixer can work. 1. Pour yogurt mixture on top of the crust in the springform pan. 1. Bake for 55 minutes. Cook a few more minutes if the middle is not yet set. 1. Cool on the counter for about two hours, and then overnight in the refrigerator. 1. Top with berries and serve.