

Delicious Denny's Copycat Recipes!

Scram Slam

The Scram Slam is a signature breakfast featuring a hearty combination of vegetables and scrambled eggs with sides such as sausage, bacon, and hash browns for the perfect start to your morning.

Serves 2 | Prep. time 10 minutes | Cooking time 10 minutes

Ingredients

- 2 tablespoons butter, divided
- ¼ cup diced onions
- ¼ cup green bell pepper, diced
- 1 cup mushrooms, sliced
- 6 eggs, beaten
- 1 cup shredded cheddar cheese
- Salt to taste
- ½ cup diced tomatoes

Sides

- Breakfast sausages
- Bacon slices
- Hash browns

Directions

1. In a medium saucepan or skillet, heat 1 tablespoon of butter over medium heat.
2. Add the onion and stir cook for 1 minute. Add green pepper and mushrooms and stir cook for 4–5 minutes until softened and tender. Transfer to a plate and set aside.
3. Add the remaining butter to the skillet and scramble the eggs for 3-4 minutes over medium heat.
4. Add the cheese and stir until it melts completely.
5. Add the vegetables mixture and season with salt and pepper to taste. Stir-cook until the eggs are scrambled to your satisfaction.
6. Divide the mixture onto two serving plates. Top with the diced tomatoes.
7. Serve warm with sides of your choice.

Blueberry and White Chocolate Pancake Puppies

If there is one breakfast item America loves the most, it is pancakes. And what better pancake to make your day memorable than one with blueberry and chocolate pancake puppies in it?

Serves 4 | Prep. time 10 minutes | Cooking time 10–15 minutes

Ingredients

- 1 quart vegetable oil for frying
- 2 cups pancake mix
- 1 cup water
- 3 tablespoons frozen or fresh blueberries
- ¼ cup white chocolate chips
- Powdered sugar for dusting

Dipping sauce

- 2 ounces cream cheese
- 2 ounces butter
- ¼ teaspoon vanilla extract
- ¼ cup melted white chocolate chips
- 1 cup powdered sugar

Directions

1. Warm the oil in a deep saucepan or deep fryer to 350°F (177°C).
2. To make the dipping sauce, add all the ingredients to a bowl. With an electric beater or whisk, mix until smooth. Set aside at room temperature.
3. In a mixing bowl, mix the water, pancake mix, and white chocolate chips until no lumps remain.
4. Add the white chocolate chips and mix well.
5. Form the puppies with a 1-ounce cookie scoop. Add the puppies to the oil in small batches. Fry until brown and flip over until evenly brown all around, usually no more than 1-2 minutes.
6. Remove from the oil and transfer to a plate lined with paper towels to drain excess oil.
7. Dust with powdered sugar.
8. Serve with dipping sauce on the side.

Santa Fe Skillet

Sizzle up your day with this sizzling sausage skillet packed with wholesome veggies and cheese. It is one of the most popular offerings at Denny's.

Serves 4 | Prep. time 20 minutes | Cooking time 15 minutes

Ingredients

- 1 medium onion, chopped
- ½ pound bulk spicy pork sausage or fresh chorizo
- 1 medium sweet yellow pepper, chopped
- 1 medium sweet red pepper, chopped
- 3 medium tomatoes, chopped
- 2 small zucchinis, chopped
- 2 cloves garlic, minced
- 1 teaspoon paprika
- 4 large eggs
- ¼ teaspoon pepper
- ¼ teaspoon salt
- ½ cup shredded cheddar cheese

Directions

1. Heat a medium saucepan or skillet over medium heat.
2. Add the onion, chorizo, and peppers and stir-cook for 4–6 minutes until the sausage is cooked well.
3. Break the sausage into small pieces; drain and set aside.
4. In the same pan, mix the zucchini, tomatoes, garlic, and paprika; cover and cook for 6–7 minutes until veggies are tender.
5. Make four wells in the mixture and break an egg into each well.
6. Sprinkle the eggs with salt and pepper.
7. Cover and cook for 4–6 minutes until the eggs are settled.
8. Remove from heat and sprinkle with cheese.
9. Set aside for 5 minutes until the cheese is melted.
10. Serve warm.

Slow-Cooked Pot Roast

Slowly cooked to culinary perfection, this pot roast is a go-to recipe for all roast fans. Its mouthwatering aroma never fails to attract the attention of everyone at the dining table.

Serves 6-8 | Prep. time 15 minutes | Cooking time 8 hours

Ingredients

- 1 cup warm water
- 1 tablespoon beef base
- ½ pound fresh mushrooms, sliced
- 1 large onion, coarsely chopped
- 3 cloves garlic, minced
- 3 pounds beef chuck roast, boneless
- ½ teaspoon pepper
- 1 tablespoon Worcestershire sauce
- ¼ cup butter, cubed
- ⅓ cup all-purpose flour
- ¼ teaspoon salt

Directions

1. In a bowl, whisk the beef base and water.
2. Add the onion, mushrooms, and garlic. Mix in the pepper.
3. Pour the mixture into a 5–6 quart slow cooker. Add the Worcestershire sauce.
4. Lock the lid in place.
5. Cook for 8 hours on the LOW setting until the meat is tender.
6. Arrange the roast on a serving platter. Cover it with foil.
7. Strain the cooking liquid into a container. Keep the veggies, too.
8. Skim the fat from the cooking liquid.
9. In a medium saucepan or skillet, heat the butter over medium heat.
10. Add the flour and stir-cook until smooth.
11. Pour in cooking liquid and bring to a boil.
12. Simmer for 1–2 minutes until thickened.
13. Mix in the veggies.
14. Serve the roast with the gravy.

Chocolate Peanut Butter Pie

Here is an old favorite from Denny's desserts that is not on the menu anymore!

Serves 6–8 | Prep. time 15 minutes | Cooking time 10 minutes | Chill time 4-5 hours

Ingredients

Crust

- ½ cup butter
- 1 ½ cups all-purpose flour
- 2 tablespoons sugar
- 2 tablespoons milk, more if needed
- Butter for greasing

Filling

- 1 cup powdered sugar
- 1 cup smooth peanut butter
- 1 package instant chocolate pie filling, prepared
- 2 cups Cool Whip
- Peanut for garnish

Directions

1. Preheat the oven to 375°F (188°C). Grease a deep pie dish with butter.
2. Add the butter, flour, sugar, and milk to a food processor. Pulse until the dough forms. Place in the refrigerator for 1 hour.
3. On a clean surface, spread some flour and roll the dough to about ¼ inch thick with a rolling pin. Place the crust onto a deep pie dish. With a fork, perforate the bottom of the crust.
4. Bake for 12–15 minutes until golden.
5. In a mixing bowl, beat the peanut butter and powdered sugar until smooth and fluffy.
6. Add ¾ of the peanut butter mixture over the baked crust. Pour the chocolate pie filling on top.
7. Mix the remaining peanut butter mixture with the Cool Whip and spread on top of the pie.
8. Refrigerate until chilled, about 3-4 hours. Garnish with peanuts before slicing and serving.

***These recipes and more can be found in Lina Chang's *Copycat Cookbook: Making Denny's Most Popular Recipes At Home*. To get a copy of this book, click on the cover or [here](#).

