

# Favorite Copycat Breakfast Recipes!

## Waffle House Pecan Waffles Copycat Recipe

A recipe of flavorsome pecan waffles for a breakfast treat. These waffles are light, crispy, and nutritious as well.

*Serves 4 | Prep. time 15 minutes | Cooking time 16 minutes*

### Ingredients

- 1½ cups all-purpose flour
- ½ teaspoon baking powder
- ¼ teaspoon salt
- 1¼ cups milk
- 1 egg
- ½ cup sugar
- ¼ cup butter, melted and cooled
- 1 teaspoon vanilla extract
- ¾ cup pecans, chopped
- Maple syrup for serving

### Preparation

1. In a large bowl, mix the flour, baking soda, and salt.
2. In another bowl, beat the egg, sugar, butter, and vanilla until smooth. Add the flour mixture and mix until just combined. Gently fold in the pecans.
3. Preheat the waffle iron and then grease it. Add ¼ of the mixture to the preheated waffle iron and cook for 3–4 minutes. Repeat with the remaining mixture.
4. Serve warm with maple syrup.

### Nutrition Facts per serving

Calories 738, fat 37 g, sodium 435 mg, carbs 95 g, sugar 55 g, protein 12 g

## Starbucks Egg Bites Copycat Recipe

Starbucks egg bites promise a spectacular flavor-rich combination of spinach, Swiss cheese, and egg whites. Recreate that promise at home with this easy-to-make copycat egg bite recipe.

*Serves 6 | Prep. time 5 minutes | Cooking time 30 minutes*

### Ingredients

- 5 large eggs
- ⅛ teaspoon salt
- ⅛ teaspoon pepper
- 1 cup Swiss cheese, shredded
- 1 cup cottage cheese
- 2 strips bacon, cooked and crumbled

### Preparation

1. Preheat the oven to 350°F (177°C). Grease a 6-cup muffin pan with some butter or cooking spray.
2. Beat the eggs in a bowl. Mix in the salt, pepper, Swiss cheese, and cottage cheese.
3. Distribute the prepared batter among the muffin cups. Top with bacon bits.
4. Bake for 30 minutes until golden brown. Wait for 5 minutes for the pan to cool slightly inside the oven. Remove from oven and let cool completely on a wire rack for about 10 minutes.
5. Gently remove the freshly baked egg bites from the cups; serve fresh.

### Nutrition Facts per serving

Calories 194.8, fat 13 g, sodium 326 mg, carbs 1 g, sugar 1 g, protein 15 g

# IHOP Buttermilk Pancakes Copycat Recipe

A winning combination of ingredients for a breakfast meal makes a delicious batch of soft textured pancakes.

*Serves 4 | Prep. time 10 minutes | Cooking time 16 minutes*

## Ingredients

- 1¼ cups all-purpose flour
- 2½ teaspoon sugar
- 1½ teaspoons baking powder
- ½ teaspoon baking soda
- ½ teaspoon salt
- 1 egg, beaten
- 1½ cups buttermilk
- 2 tablespoons vegetable oil
- ¼ cup maple syrup

## Preparation

1. In a bowl, mix the flour, sugar, baking powder, baking soda sugar, and salt. Add the egg, buttermilk, and oil and beat until smooth.
2. Heat a lightly greased skillet over medium-low heat. Add ¼ of the mixture and spread in an even circle. Cook for about 2 minutes or until golden brown. Flip and cook for 1–2 minutes more or until golden brown. Repeat with the remaining mixture.
3. Serve warm drizzled with maple syrup.

## Nutrition Facts per serving

Calories 317, fat 9 g, sodium 565 mg, carbs 51 g, sugar 19 g, protein 8 g,

# Waffle House Fiesta Omelet Copycat Recipe

One of the easiest and fastest omelet recipes for breakfast. Super healthy veggies make a nice combo with eggs and seasoning.

*Serves 1 | Prep. time 10 minutes | Cooking time 5 minutes*

## Ingredients

- 3 large eggs
- 2 tablespoons butter (divided)
- 1 tablespoon diced onions
- ¼ cup diced hickory smoked ham
- 1 tablespoon diced jalapeño peppers
- 1 tablespoon diced tomatoes
- 2 slices American cheese

## Preparation

1. In a nonstick skillet, warm 1 tablespoon of the butter over medium-low heat. Add the onions and stir-fry for 1–2 minutes until tender and fragrant. Add the jalapeños and ham and cook until warmed through, about 2 minutes. Set the ham mixture aside in the skillet.
2. Whisk the eggs in a small bowl.
3. In another skillet, warm the remaining butter over medium heat. Add the egg mixture and cook for 1–2 minutes or until set. Place the ham mixture on 1 side of the omelet. Place the cheese slices and tomatoes on top of the ham. Fold the other side over. Turn off the heat and let the omelet rest in the skillet for 1–2 minutes to melt the cheese.
4. Transfer the omelet to a plate and serve.

## Nutrition Facts per serving

Calories 306, fat 21 g, sodium 861 mg, carbs 12 g, sugar 9 g, protein 19 g

# Cracker Barrel Cheese Grits Copycat Recipe

Start your day with this warming and delicious batch of grits. These baked grits are perfect for a warm and hearty breakfast.

*Serves 8 | Prep. time 10 minutes | Cooking time 45 minutes*

## Ingredients

- Cooking spray
- 1 quart water
- 1 cup uncooked old-fashioned grits
- ½ teaspoon salt
- 2 large eggs, lightly beaten
- ½ cup 2% milk
- ¼ cup butter, melted
- 1 cup cheddar cheese, shredded
- 1 tablespoon Worcestershire sauce
- ⅛ teaspoon cayenne pepper
- ⅛ teaspoon paprika

## Preparation

1. Preheat the oven to 350°F (177°C). Grease a 2-quart baking dish with a cooking spray.
2. In a large saucepan, bring the water to a boil. Stir in the grits and salt. Reduce heat to low and simmer, covered, for 5–7 minutes or until thickened. Set aside to cool slightly.
3. Meanwhile, in a bowl, beat the eggs, milk, and butter until well combined. Slowly add the milk mixture to the grits, stirring continuously until well combined. Add the cheese, Worcestershire sauce, and cayenne pepper and stir to combine.
4. Transfer the mixture into the prepared baking dish and sprinkle it with paprika.
5. Bake for 30–35 minutes or until bubbly. Remove from heat and set aside for about 10 minutes before serving.

## Nutrition Facts per serving

Calories 210, fat 12.3 g, sodium 321 mg, carbs 17 g, sugar 1 g, protein 8 g

# Denny's Hash Browns Copycat Recipe

Denny's Hash brown are crispy and full of flavor and a favorite side. You can make these at home. For a shortcut, use frozen shredded-style hash brown potatoes.

*Serves 4-6 | Prep. time 15 minutes | Chill time 12-24 hours | Cooking time 10 minutes*

## Ingredients

- 2 pounds white potatoes like Russet or 2 pounds frozen shredded potatoes
- 2 teaspoons all-purpose flour
- 1 teaspoon cornstarch
- 1 teaspoon salt
- ½ teaspoon white pepper
- Vegetable oil for frying
- Sour cream for serving

## Preparation

1. If you are using frozen shredded hash browns, skip the first 3 steps.
2. Cook the potatoes in the microwave for 6-8 minutes or until just cooked, they should still have a bite to them. Or you can wrap each potato in foil and bake in the oven at 400°F (204°C) for about 50 minutes. They should be cooked through but still, have a bite to them. Let cool completely.
3. Place in an airtight container and refrigerate for 12-24 hours
4. Peel the potatoes. Grate the potatoes with a grater over a bowl or in a food processor. Add to a bowl season with salt and pepper. Add the flour and mix to coat. Layer the shredded potatoes on a baking sheet and place in the freezer for 10-15 minutes.
5. Warm 3-4 tablespoons of vegetable oil in a deep and heavy-bottomed skillet over medium heat. The oil should be simmering and about 350°F (177°C).

6. Remove the potatoes from the freezer. Add some of the potatoes in a single layer to the hot oil and cover the skillet with a lid. Fry the potatoes until golden on both sides, about 3-5 minutes per side. Add some oil for the next batch as needed
7. Taste and season with salt and pepper to taste. Serve warm as a side dish.

**Nutrition Facts per serving**

Calories 170, fat 12 g, sodium 360 mg, carbs 15 g, sugar 3 g, protein 1 g

\*\*\*These recipes and more can be found in Lina Chang's *Breakfast Copycat Recipes: Making Popular Restaurants' Most Iconic Breakfast Dishes at Home*. To get your copy, click on the cover below or click [here](#).

