

Treat Mom to Breakfast for Mother's Day

CLASSICS FOR BREAKFAST IN BED

Victoria Rose

HAVING SOMEONE ELSE COOK FOR YOU IS ONE of life's most delicious indulgences. For busy moms who spend every day caring for others, it's a rare treat. So there's no better way to show appreciation on Mother's Day than kicking Mom out of the kitchen! Let her put her feet up while everyone else pitches in. Or let the pros take care of breakfast at a hotel or B&B.

Generations cooking together is a familiar sight at the **Inn at Whitewing Farm**, a family-run bed & breakfast located near Longwood Gardens. "Our family is incredibly close, and we cherish the memories we create together every day," said Lance Shortt, owner, innkeeper and head chef. He personally cooks breakfast for guests every day, treating them to homemade breads, handcrafted parfaits and savory dishes made with local ingredients.

Shortt's grandchildren, Maddie and Jagger, frequently help on weekends, serving breakfast and welcoming new arrivals. The whole family lives onsite, including Lance and his wife Sandy, and daughter



Samantha, who manages the business, plus her family. "When we discovered Whitewing Farm — just minutes from where my family lived — we were captivated by its potential," said Shortt. They originally envisioned a unique wedding venue, then realized it would be an ideal B&B, especially with its location in America's Garden Capital.

"With our years of hospitality experience and a shared passion for creating memorable guest experiences, we'd found our calling," Shortt said. "Together, we turned Whitewing Farm into a destination where guests could immerse themselves in the beauty of Longwood, enjoy our grounds and experience personalized hospitality."

That love for hospitality continues through the generations at Whitewing Farm. "One of the most special things has been watching our grandchildren develop a love for cooking," Shortt said. "They've mastered some of our signature dishes, like our French toast soufflé, quiche and even their great-great-grandmother's lemon blueberry ricotta pancakes." These recipes are perfect for Mother's Day, whether you're cooking for a crowd or a simple breakfast in bed.

Shortt loves cooking for guests, chatting about their plans and giving suggestions for their getaway. But his favorite diners are Maddie and Jagger. "Being part of how they start their day, sending them off into the world with a full belly and a smile, is something I'll always cherish."

Guests at Whitewing Farm enjoy breakfast in the restored 1796 hay barn or delivered to their own private patio. "Every dish is made with love, using fresh, high-quality ingredients that make for a truly memorable start to the day," said Shortt.

That sounds like the perfect recipe to make Mother's Day a special treat for your own family. Just make sure to clean the kitchen when you're done!

◀ Inn at Whitewing Farm

Lemon Blueberry Ricotta Pancakes

A light and delicious alternative to the standard version, these pancakes are perfect to make together in the morning. For an extra treat, warm up the maple syrup and put it in a small pitcher to serve.



Serves 4 to 6

For the pancakes:

- 1 C. ricotta cheese
- ¾ C. milk
- 2 large eggs
- 3 T. lemon juice, freshly squeezed
- 1 T. lemon zest
- 1 tsp. vanilla extract
- 1 C. all-purpose flour
- 2 T. sugar
- 1 tsp. baking powder
- ½ tsp. baking soda
- ¼ tsp. salt
- ¾ C. fresh blueberries
- Butter or oil for cooking

For topping:

- Real maple syrup
- Powdered sugar
- Blueberries
- Sliced strawberries
- Whipped cream
- Lemon zest

In a large bowl, whisk together ricotta cheese, milk, eggs, lemon juice, lemon zest and vanilla extract until smooth.

In a separate bowl, whisk together flour, sugar, baking powder, baking soda and salt.

Gently fold dry ingredients into wet ingredients until just combined. Be careful not to overmix — you want a slightly thick batter. Gently fold in blueberries.

Heat a nonstick skillet or griddle over medium heat and lightly grease with butter or oil. Pour about ¼ cup of batter per pancake

Next Level Whipped Cream

Make your own lemon zest whipped cream!

- 1 C. cold heavy cream
- 2 T. granulated sugar
- ½ tsp. vanilla extract
- 1 T. lemon zest
- Small pinch of salt

Add the cream to a cold mixing bowl with whisk attachment and whisk on medium-high speed until soft peaks form. While continuing to whisk, slowly add sugar, vanilla, zest and salt until medium peaks form. Serve immediately or place in a bowl and refrigerate for up to 24 hours. If mixture becomes over-whipped (looks curdled or heavy), add a bit more cold heavy cream and gently fold in until the mixture becomes smooth.

onto the skillet. Cook for 2 to 3 minutes, until bubbles start to form on the surface and the edges look set. Flip and cook for another 1 to 2 minutes.

Stack pancakes and top with a dollop of whipped cream, blueberries, sliced strawberries, powdered sugar and fresh lemon zest. Serve with real maple syrup.

French Toast Soufflé

Make this a day ahead of time and refrigerate, then bake on Mother's Day to serve a crowd. This is a great recipe for little hands to help mix and pour. These magical moments of cooking together and making memories are truly priceless!

Serves 10 to 12



For the base:

- 1½ loaves French bread
- 8 large eggs
- 2 C. buttermilk*
- 1 C. whole milk
- 1 tsp. vanilla extract
- 2 T. granulated sugar
- ¼ tsp. ground nutmeg
- ½ tsp. ground cinnamon
- Softened butter for spreading
- Fresh berries, optional

For the crumble topping:

- ½ C. butter (1 stick)
- ¼ tsp. ground cinnamon
- ¼ tsp. ground nutmeg
- 1½ C. brown sugar

***Note:** If you don't have buttermilk, you can make a substitute. Put 2 T. lemon juice or vinegar in a measuring cup, then top with whole milk to measure 2 cups. Let sit for 5 minutes before using. Mixture will look slightly curdled — that's a good sign!

The night before serving, butter a 9"x13" baking dish. Slice French bread into about 20 slices, each 2 inches thick, and arrange in buttered dish.

In a large bowl, whisk together eggs, buttermilk, milk, vanilla extract, sugar, nutmeg and cinnamon. Pour wet ingredients over bread in baking dish, cover and refrigerate to soak overnight. (The Whitewing kids love adding fresh blueberries, too.)

The next morning, preheat oven to 350° and remove baking dish from the refrigerator.

To make the crumble topping:

Cut a stick of butter into small pieces. In a large bowl, use your fingers to combine butter with cinnamon, nutmeg and brown sugar until it's crumbly. Then sprinkle over the soaked mixture in the baking dish.

Cook for 45 minutes or until golden brown and cooked through. Let rest for 5 minutes before serving. Enjoy with plenty of maple syrup!

Parfaits, Featuring Chocolate Chip Raspberry Granola

This gluten-free granola recipe is perfect for whipping up a big batch, putting it in an airtight container and using as needed. Add your own toppings to create a picture-perfect parfait table, and serve in parfait cups or stemmed clear glasses.

Serves 8

For the granola:

- 1½ C. rolled oats



- ½ C. oat bran
- 1 C. crispy brown rice cereal
- 1 C. freeze-dried raspberries
- 1 T. cocoa syrup or stevia chocolate syrup
- ¼ C. bittersweet chocolate chips

For each parfait:

- 3-4 sliced strawberries
- ¼ C. Greek yogurt
- 1 raspberry, for garnish

To make the granola:

Preheat oven to 325°.

In a large mixing bowl, combine all ingredients except chocolate chips. Stir to combine.

Line a baking sheet with parchment paper and evenly spread the granola. Bake for 10 minutes, toss, and bake another 10 minutes until crispy.

Remove from the oven, let cool, then add chocolate chips and stir.

To make the parfaits:

Line the inside of a martini glass with sliced strawberries. Add a few spoonfuls of granola. Top with Greek yogurt.

Finish with a sprinkle of granola and a single raspberry. Serve immediately.

Spinach and Fire-Roasted Pepper Crustless Quiche

A crustless quiche is an easy, gluten-free twist on the classic. Add seasonal vegetables to create your own variations of this delicious quiche year-round!

Serves 6 to 8

- Olive oil for cooking
- 1 C. yellow onion, diced
- 2 cloves garlic, minced
- 1 tsp. kosher salt, to taste

Create a Mimosa Bar with Ingredients Perfect for All Ages!

Take your brunch to the next level with a mimosa bar! There are so many more options for the base of this drink than just orange juice. And include fauxmosas in the bar, ideal for anyone looking for a nonalcoholic treat. Use glass pitchers and small bowls to create a fabulous display for your guests.

Start with:

- Tall clear stemmed glasses (plastic for young guests)
- Champagne, prosecco, sparkling grape juice or seltzer

Add a splash of:

- Fresh-squeezed orange juice
- Raspberry lemonade (see recipe below)
- Pineapple, cranberry, pomegranate or other juice
- Peach nectar

Serve with:

- Sliced oranges
- Blueberries
- Raspberries
- Pomegranate seeds
- Mint leaves

Add a fun surprise:

- Rock candy
- Sticks of rosemary or basil
- Cocktail stirrers

Finish with:

- Strawberry or orange on the rim of the glass

Raspberry Lemonade

In saucepan, combine 1 C. water and 1 C. sugar. Cook over medium heat, stirring occasionally, until sugar is dissolved and the mixture is entirely clear. Set aside to cool.

Squeeze 10-12 lemons to get about 1½ cups of juice. Strain the juice into a pitcher.

Puree, blend or mash 8 oz. raspberries. Push through a sieve to remove seeds. Add juice to pitcher.

Stir in the cooled sugar syrup, then top with 5 C. of water (or more to taste). Serve over ice with lemon wedges and fresh mint.



- 3 C. baby spinach, roughly chopped
- 1 C. roasted red peppers, diced
- 6 large eggs
- Freshly ground black pepper, to taste
- ¼ C. mozzarella cheese, shredded
- 2 T. feta cheese, plus more for serving

Preheat oven to 350°. Prepare a 9" round baking dish or scalloped pie plate with a coating of softened butter or olive oil, then set aside.

Put a few tablespoons of olive oil in a nonstick skillet and swirl to coat. Add onion and garlic with a pinch of kosher salt. Heat on medium-low, sauteing until tender and onions are translucent.

Remove pan from heat. Add chopped baby spinach and roasted red peppers with a pinch of kosher salt. Stir until spinach starts to wilt.

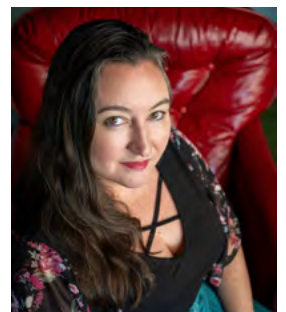
In a mixing bowl, lightly whisk the eggs. Add a pinch of kosher salt and freshly ground pepper. Whisk until thoroughly combined.

Once the spinach mixture has cooled, add it to the eggs along with the mozzarella. Stir to combine. Pour into prepared dish and sprinkle with feta.

Bake on middle rack of oven for 30 to 35 minutes, rotating the pan halfway through baking.

Cool quiche for 5 minutes before serving. ♦

Victoria Rose is an editor, writer and fan of all things creative. As soon as she could hold a wooden spoon, she started cooking with her mother, a former chef, and never stopped. Victoria spent the pandemic cooking, baking and posting food videos online, loves spending time in the kitchen testing new recipes with her children, and is always searching for unique additions for her vintage cookbook collection.



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