

# Breakfast Bonanza

## Cracking Christmas Breakfasts



With the excitement of presents and the rush of visitors, breakfast is often forgotten on Christmas morning. The following recipes offer some suggestions for breakfasts which can be prepared the night before to cut down on time spent in the kitchen on Christmas morning! Serving the breakfast buffet-style means no time is lost on unwrapping action and makes those Christmas chocolates seem a little less tempting!

### Christmas Loaf

#### Ingredients

50g bran  
200g brown sugar  
200ml milk  
150g wholemeal flour  
1 teaspoon baking powder  
50ml orange juice  
100g dried cranberries  
60g dried apricots  
1 teaspoon cinnamon

#### Equipment

Oven  
Loaf tin  
Mixing bowls  
Wooden spoon

#### Method

1. Mix together the bran, sugar, cranberries and apricots, add the milk, stir well and leave to soak for around 10 minutes
2. In a separate bowl mix together the flour, baking powder and cinnamon
3. Fold together the flour and bran mixture
4. Transfer into a loaf tin and bake at 180°C for around 1 hour until cooked through and golden

### Festive Fruit Salads

#### Pomegranate and orange

Slice and peel four oranges, taking care to remove the pith. Halve a pomegranate and press out the seeds over a bowl to catch any juice making sure to remove all of the white membrane. Arrange the slices of orange on a plate, sprinkle over the pomegranate seeds and juice and garnish with mint sprigs.

#### Pear, apple and passion fruit

Thinly slice two apples and two pears and arrange on a plate. Halve two passion fruit and scoop out the seeds. Spoon the seeds over the apples and pears, sprinkle with a little desiccated coconut and serve with natural yoghurt, if desired.

#### Dried fruit salad

Mix together cranberries, cherries, dates, apricots, slivered almonds and macadamia nuts for a quick and tasty dried fruit mix.