

Simple Comforts for Mom: Breakfast in Bed

(NAPSA)—Start a family tradition this Mother’s Day by honoring moms, grandmothers and other nurturing caregivers with a surprise twist on a centuries old tradition. Give mom the day off from cooking and do for her what she does for the family throughout the year — kick the day off with a hot breakfast. Pampering mom with an elegant breakfast in bed of piping hot, fluffy pancakes made especially for her will surely get Mother’s Day off on the right foot.

It’s no mystery why pancakes are a memorable start for this special day. They are a favorite comfort food moms have served families for centuries. Certain to warm her heart, pancakes are a classic dish that shows just how much you care.

Mother’s Day, which falls on Sunday, May 12, has been a United States tradition since 1908. But long before that, during the 1600s, the English celebrated a day called “Mothering Sunday.” Families would bring pancakes and sweets to their mom. This custom is called “going-a-mothering.” Each mother would receive a simnelcake (Latin for “fine flour”) and mothers would say a blessing to their children.

It doesn’t get any easier than this: Mother’s Day serving suggestions and a recipe for hot, steaming Chocolate Brownie Waffles made with Aunt Jemima® Buttermilk Complete pancake mix, plus the flowers, gifts and other accessories you’ll need to pamper mom on her special day. Use the following tips and serving suggestions to make mom flip over her pancake breakfast in bed this Mother’s Day.



A “hearty” breakfast — Make pancakes by placing a large heart-shaped cookie cutter on the griddle and pouring in the pancake batter. Consider using a few drops of red food coloring in the batter. When pancakes are ready to flip, remove the cookie cutter. Drizzle the pancake batter onto the griddle so it forms an “I” and a “U.” Decorate with fresh strawberries, sliced from top to bottom so they resemble small hearts. Top pancakes with whipped cream and add a sprinkle of ground cinnamon. When you serve to mom, place the pancakes on the plate so they read “I (Heart) U.”

Make mom an edible Mother’s Day card — After you prepare some pancakes, decorate using syrup, sprinkles, icing, candies and other tasty treats. Be creative and wow mom with your Mother’s Day art.

Delicious additions — Make Mother’s Day breakfast even more memorable with these pancake batter additions:

- Chunky pecans — Add ¼ cup chopped pecans
- Blueberries — Add ¼ cup fresh or frozen (thawed and drained) blueberries
- Cinnamon and brown sugar

— Add ½ teaspoon cinnamon and 2 tablespoons brown sugar

- Apples and cinnamon — Add ¼ cup applesauce and ½ teaspoon cinnamon

Chocolate Brownie Waffles
Makes eight four-inch waffles
and only takes
ten minutes to prepare.

Ingredients:

- 1¾ cups Aunt Jemima Buttermilk Complete Pancake Mix
- ⅓ cup chopped walnuts
- ¼ cup semi-sweet chocolate morsels
- 3 tbsps unsweetened cocoa
- 2 tbsps sugar
- 3 tbsps vegetable oil
- 1½ cups water

Directions:

Heat waffle iron. Combine pancake mix, walnuts, chocolate morsels, cocoa and sugar. Add vegetable oil and water; mix with wire whisk just until large lumps disappear. Let batter rest for 5 minutes. Pour desired amount of batter into well-greased waffle iron. Bake until steam stops.

Aunt Jemima pancake mixes and syrup have earned the reputation of offering quality, warmth, nourishment and trust to moms and dads who take pride in preparing hot, delicious breakfasts for their families. This Mother’s Day, take the opportunity to show mom the love she shows every morning by making her a delicious pancake breakfast in bed. For more information, recipe ideas and serving suggestions, log on to www.auntjemima.com.