

# HOMEMADE MORNING

Cool autumn mornings call for a cozy breakfast. Ditch the dorm microwaves and savor the chance to cook with real ovens and working stovetops. Indulge your inner Martha Stewart with these (almost) homemade fall favorites.

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S'mores Hot Chocolate



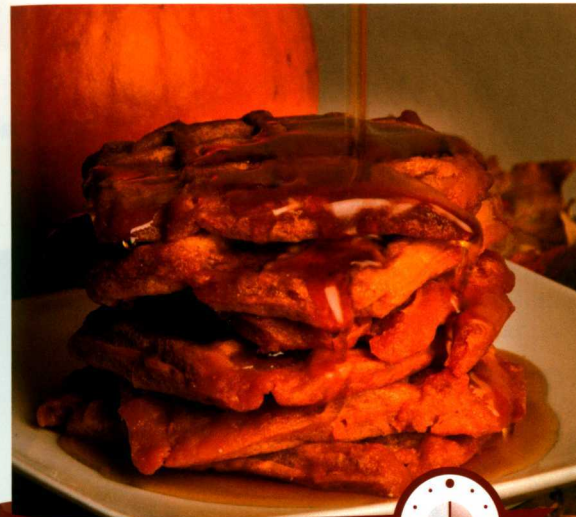
## INGREDIENTS:

- Milk | 2 cups
- Water | 1 cup (or use 3 cups of milk)
- Cocoa powder | 1/4 cup
- Chocolate syrup | 2 tbsp.
- Sugar | 2 tbsp.
- Non-bitter Stevia | 1/4 tsp. (or 1–2 tbsp. of sugar)
- Pinch of salt
- Graham crackers
- Mini Marshmallows | 1/2 cup

## PREP: MAKES TWO CUPS

Heat milk and water in a saucepan over medium heat (or in a microwave if you just can't wait until getting home) until warm – approximately five minutes. Add cocoa powder, chocolate syrup, sugar, Stevia and salt and whisk until thoroughly combined. Pour hot chocolate into mug and add marshmallows. Top off with a drizzle of chocolate syrup. Garnish with graham cracker pieces. Serve immediately.

*Adapted from theminimalistbaker.com*



Pumpkin Pie Waffles



## INGREDIENTS:

- Unsalted butter | 5 tbsp.
- Canned pumpkin puree | 1 cup
- Firmly packed dark brown sugar | 1/2 cup
- Granulated sugar | 1/4 cup
- Ground cinnamon | 1 1/4 tsp.
- Grated peeled fresh ginger | 1 1/4 tsp.
- Ground cloves | 1/8 tsp.
- Freshly grated nutmeg | 1/8 tsp.
- Pinch of salt
- All-purpose flour | 1 1/3 cup
- Double-acting baking powder | 1 tbsp.
- Baking soda | 1/2 tsp.
- Milk | 1 cup
- Sour cream | 1/2 cup
- Eggs | 2
- Dark rum | 2 tbsp.
- Vanilla extract | 1 tsp.

## PREP: MAKES SIX 4 1/2-INCH SQUARE WAFFLES

Preheat waffle iron. Melt butter and set aside. In a large bowl, combine the pumpkin, brown and granulated sugars, cinnamon, ginger, cloves, nutmeg and salt. Add flour, baking powder and baking soda. In another bowl, beat the milk, sour cream, eggs, rum and vanilla together. Mix dry and liquid ingredients together. Fold in the melted butter. Spoon to 3/4 cup of batter onto the iron. Bake until golden. Serve immediately, and top with vanilla ice cream or maple syrup.

*Adapted from williams-sonoma.com*



Cinnamon Rolls



## INGREDIENTS:

- Cooking spray
- Crescent sheets | 1 roll

### Filling

- Soft butter | 1/2 cup
- Sugar | 1/2 cup
- Bisquick or flour | 2 tbsp.
- Cinnamon | 1 tbsp.

### Frosting

- Powdered sugar | 1 1/2 cup
- Soft butter | 2 tbsp.
- Vanilla | 1/2 tsp.
- Milk | 1–2 tbsp.

## PREP: MAKES 12

Preheat the oven to 425 degrees. Unroll the crescent dough. Mix the filling ingredients until well-blended. Spread the filling on the dough. Begin rolling at the short end of the dough. Slice the dough into desired size. Spray the pan with baking spray, and place the rolls in a pan. Bake for 15 to 20 minutes, or until the rolls are golden brown. Add the first layer of frosting while the rolls are still hot. When cooled, spread the second layer of frosting and enjoy! **b**

*Adapted from pinkcakeplate.com*