

Favorite Copycat Breakfast Recipes

IHOP Chocolate Chip Pancakes Copycat Recipe

A deliciously fun breakfast recipe, especially for chocolate lovers. You will surely love to enjoy these chocolate pancakes.

Serves 6 | Prep. time 10 minutes | Cooking time 1 hour 6 minutes

Ingredients

- 2 cups baking mix
- 2 tablespoons instant chocolate drink mix
- 2 teaspoons baking powder
- 1 cup milk
- ½ cup sour cream
- 1 egg
- ¼ cup miniature semisweet chocolate chips
- Cooking spray

Preparation

1. In a large bowl, mix the biscuit mix, drink mix, and baking powder.
2. In another bowl, beat the milk, sour cream, and eggs until well combined. Add the flour mixture and mix until just moistened. Fold in the chocolate chips.
3. Grease a nonstick skillet with cooking spray and heat over medium-low heat. Add the desired amount of mixture and cook for 3–4 minutes. Flip and cook for about 2 minutes. Repeat with the remaining mixture.
4. Serve warm.

Nutrition Facts per serving

Calories 160, fat 7.7 g, sodium 287 mg, carbs 19 g, sugar 7 g, protein 3 g

Denny's Ultimate Omelet® Copycat Recipe

Denny's ultimate omelet is a fresh and flavorful breakfast for egg lovers. It is served with a versatile cheese sauce Preparation simply irresistible. Enjoy this classic and hearty breakfast.

Serves 1 | Prep. time 10 minutes | Cooking time 15 minutes

Ingredients

- 2 large eggs
- Salt and pepper to taste
- 2 bacon strips, diced
- 1 breakfast pork sausage, casing removed and chopped
- 2 medium white mushrooms, sliced thin
- 1 tablespoon diced onions
- 1 tablespoon fire-roasted red bell pepper
- 1 tablespoon diced tomatoes
- 1 tablespoon butter
- 2 tablespoons shredded cheddar cheese
- Buttered toasts and breakfast potatoes for serving

Preparation

1. In a mixing bowl, whisk the eggs and season with salt and pepper to taste. Set aside
2. Heat a medium saucepan or skillet over medium heat. Add the diced bacon and stir-cook until the bacon is crisp, about 3 minutes. Drain over paper towels and set aside.
3. In the same skillet, add the sausage if it's not pre-cooked and stir cook until cooked through. Add the onion and stir cook for 1 minute. Add mushrooms and stir cook for 1-2 minutes until mushrooms are soft. Add red peppers and tomatoes, stir cook for another 2 minutes. Add bacon stir a few times, remove from heat, and set aside.
4. In a medium non-stick skillet, melt the butter over medium-low heat. Add the whisked eggs and let cook until settled or desired doneness, about 3-4 minutes. Close the heat.
5. Add the mushroom-bacon mixture on one side of the omelet. Top with shredded cheese and fold the other half on top. Let the cheese melt for 1-2 minutes.
6. Transfer to a plate and serve warm with buttered toasts and potatoes as desired.

Nutrition Facts per serving

Calories 710, fat 61 g, sodium 1220 mg, carbs 5 g, sugar 2 g, protein 36 g

Denny's Chicken Fajita Breakfast Skillet Copycat Recipe

Pan-grilled tender chicken and roasted crisp potatoes star in this filling breakfast skillet from the iconic food chain. You won't mind having it for dinner as well.

Serves 4 | Prep. time 10 minutes | Cooking time 30 minutes

Ingredients

- 4 cups Russet baking potatoes, scrubbed and diced
- 2 tablespoons olive oil
- Salt to taste
- 1 tablespoon vegetable oil
- 4 chicken cutlets, thinly sliced and cut into bite-sized pieces
- ½ teaspoon pepper
- ¼ teaspoon salt
- 1 cup diced bell peppers
- 1 cup diced onion
- 1 cup shredded cheddar cheese
- 4 eggs
- 1 cup salsa
- ½ cup sour cream
- Chopped cilantro and fresh avocado slices to garnish

Preparation

1. Preheat the oven to 450°F (232°C). Line a baking sheet with parchment paper.
2. In a mixing bowl, toss the potatoes and olive oil. Place the potatoes on a baking sheet and sprinkle with salt. Roast for 30–35 minutes.
3. Season the chicken with salt and pepper.
4. In a medium saucepan or skillet, heat the vegetable oil over medium heat. Add the chicken and stir-cook until evenly brown. Mix in the onions and peppers. Reduce heat and cook until chicken is cooked thoroughly, and veggies are softened. Remove from heat.
5. Scramble the eggs with some oil in another skillet. Set aside.
6. Add the potatoes to the chicken mixture and mix well. Sprinkle on the cheese and add the scrambled eggs. Top with salsa and sour cream.
7. Serve warm with cilantro and avocado slices on top, if desired.

Nutrition Facts per serving

Calories 591, fat 33 g, sodium 1092 mg, carbs 36 g, sugar 8 g, protein 38 g

Waffle House Biscuit and Gravy Copycat Recipe

A classic Southern recipe for homemade buttermilk biscuits with rich, creamy sausage gravy. Soft and fluffy buttermilk biscuits make a wonderful pairing with creamy sausage gravy.

Serves 8 | Prep. time 20 minutes | Cooking time 17 minutes

Ingredients

Biscuits

- 2 cups all-purpose flour
- 1 tablespoon sugar
- 3 teaspoons baking powder
- 1 teaspoon salt
- ¼ teaspoon pepper
- 3 tablespoons cold butter, cubed
- 1 tablespoon shortening
- ¾ cup 2% milk

Sausage Gravy

- 1 pound bulk maple pork sausage
- ¼ cup all-purpose flour
- 3 cups 2% milk
- 2 tablespoons maple syrup
- ¼ teaspoon ground sage
- ½ teaspoon salt
- ¼ teaspoon pepper

Preparation

1. Preheat the oven to 400°F (204°C).
2. To make the biscuits, in a large bowl, mix the flour, sugar, baking powder, salt, and pepper. Cut in the butter and shortening until the mixture becomes coarse and crumbly. Add the buttermilk and mix until just moistened.
3. Place the dough on a lightly floured surface and knead it until a dough ball comes together. Flatten the dough to 1½-inch thickness. With a 2-inch biscuit cutter, cut 8 biscuits from the dough.
4. Arrange the biscuits on a nonstick baking sheet in a single layer. Bake for 15–17 minutes or until golden.
5. To make the sausage gravy, heat a large skillet over medium heat and cook the sausage for 6–8 minutes, breaking it into crumbles. Add the flour and stir until well combined. Stir in the milk and bring to a boil, stirring continuously. Cook for 4–6 minutes, stirring continuously. Stir in the remaining ingredients and remove from the heat.
6. Remove from oven and set aside to cool slightly.
7. Serve with warm biscuits.

Nutrition Facts per serving

Calories 450, fat 25 g, sodium 803 mg, carbs 38 g, sugar 10 g, protein 18 g,

Mimi's Cafe Buttermilk Spice Muffins Copycat Recipe

Homemade healthy muffins with a soft texture. This incredible recipe for muffins is great for beginners.

Serves 12 | Prep. time 15 minutes | Cooking time 25 minutes

Ingredients

Muffins

- 1½ cups all-purpose flour
- 1 cup white whole wheat flour
- 2¼ teaspoons baking soda
- 1 teaspoon ground nutmeg
- ½ teaspoon ground cinnamon
- ½ cup honey
- ¼ cup applesauce
- ¼ cup butter
- 3 eggs
- ½ cup buttermilk

Topping

- ½ cup sugar
- 1 cup walnuts, chopped finely
- ½ teaspoon ground nutmeg

Preparation

1. Preheat the oven to 350°F (177°C). Grease a 12-cup muffin tin with cooking spray.
2. In a bowl, mix the flours, baking soda, spices, and salt.
3. In another bowl, beat the honey, applesauce, and butter until well combined. Add the eggs one at a time, beating well after each addition. Add the flour mixture and beat until just combined.
4. Add the buttermilk and beat until just combined.
5. In a bowl, mix together all of the topping ingredients. Transfer the mixture into the prepared muffin cups.
6. Sprinkle each cup with the topping mixture and press slightly with the back of a spoon.
7. Bake for 20–25 minutes or until a toothpick inserted in the center comes out clean. Remove from oven and place on a wire rack to cool for about 10 minutes.
8. Carefully invert the muffins onto the wire rack to cool completely before serving.

Nutrition Facts per serving

Calories 286, fat 12 g, sodium 290 mg, carbs 41 g, sugar 21 g, protein 7 g

Waffle House Hash Browns Copycat Recipe

Try some delicious potato hash browns that are tasty. You can easily make restaurant-style hash browns at home.

Serves 4 | Prep. time 10 minutes | Cooking time 20 minutes

Ingredients

- 4 cups potatoes, peeled and shredded
- 1 teaspoon salt
- 1 cup ice
- 2–3 tablespoons vegetable oil

Preparation

1. In a large bowl, place the shredded potatoes, salt, ice, and enough water to cover. Stir until the salt dissolves. Cover and refrigerate for about 2 hours.
2. Transfer the soaked potatoes to a colander and rinse under cold running water. Drain completely.
3. In a large cast-iron skillet, heat the oil over medium heat. Add the potatoes and spread in an even layer.
4. Cook for 12–15 minutes, without stirring. Carefully flip the potatoes and cook for 3–5 minutes more. Serve warm.

Nutrition Facts per serving

Calories 164, fat 7 g, sodium 590 mg, carbs 24 g, sugar 2 g, protein 3 g,

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

