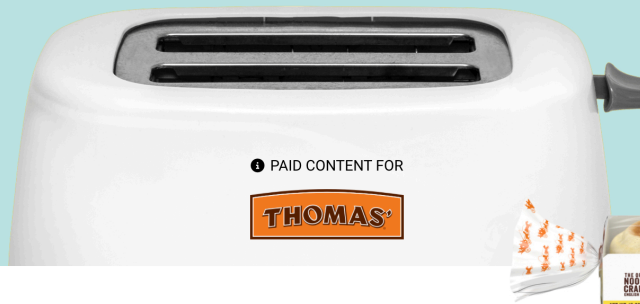


# Quick, Tasty Breakfast Ideas to Put Some Spring In Your Morning

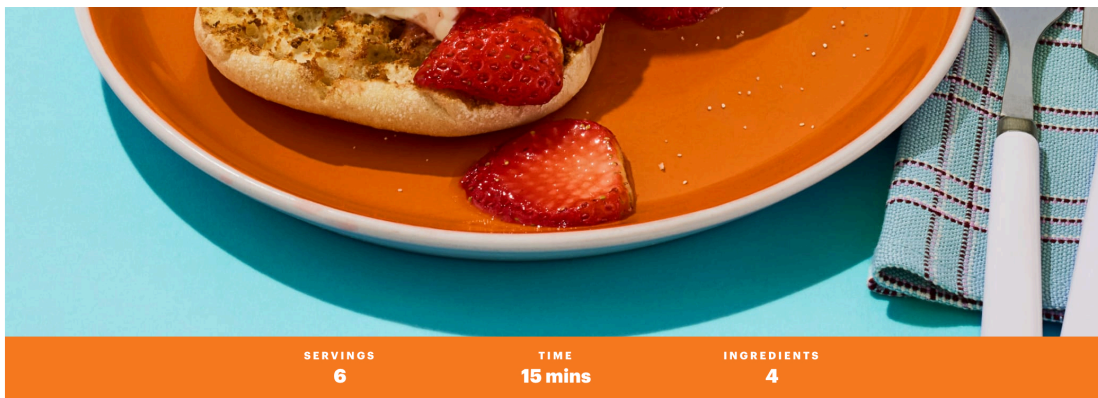


Seasonal recipes that kids love can fit into even the most hectic mornings. Check out some easy, unexpected ways to top Thomas'® English Muffins with fresh and fruity spring flavors.

## Morning Strawberry Shortcakes

Giving this iconic dessert an AM makeover is as simple as swapping in whipped cream cheese and Thomas'® Buttermilk English Muffins.





SERVINGS  
6

TIME  
15 mins

INGREDIENTS  
4

### Ingredients

- 1 pound strawberries, sliced
- ¼ cup sugar
- 6 Thomas<sup>®</sup> Buttermilk English Muffins
- 1 cup whipped cream cheese

### Directions

- 1 Preheat oven to 375°F.
- 2 Combine strawberries and sugar in a large bowl. Set aside for at least 15 minutes or refrigerate overnight.
- 3 Split English Muffins (use your hands or a fork for the best result) and place on a baking sheet. Toast for 5–7 minutes.
- 4 Spread cream cheese on each English Muffin half and top with sweetened strawberries and any juices that accumulate.

BUY INGREDIENTS





RECIPE  
HACK

## Take It To-Go

For strawberry cream cheese sandwiches, add 8 ounces of cream cheese, 1 cup of quartered strawberries and 2 tablespoons of sugar in a food processor. Process until the cream cheese turns pink, with small chunks of berry visible, and spread on English Muffin halves.



## Peachy Bagel

Craving a different mix of sweet and savory spring flavors? Swap out the strawberries for peach slices, replace cream cheese with cottage cheese, and trade in Thomas'® Buttermilk English Muffins for Thomas'® Plain Bagels.





SERVINGS  
**1**

TIME  
**15 mins**

INGREDIENTS  
**6**

GET THE RECIPE

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