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let's cook better. together.

besties who brunch

With Food Network on your side, getting the girls together for a little Sunday fun day has never been easier. From copper-clad cookware to pin-worthy place settings, we have everything you need to prepare a spread sure to wow your gal pals. Now, what to wear?

Shop the collection using the Kohl's App or [Kohls.com](https://www.kohls.com)  **FOOD NETWORK**

a fashionable feast

We're putting a modern spin on the classic brunch with these superchic and simple recipes. Don't forget the cocktails!

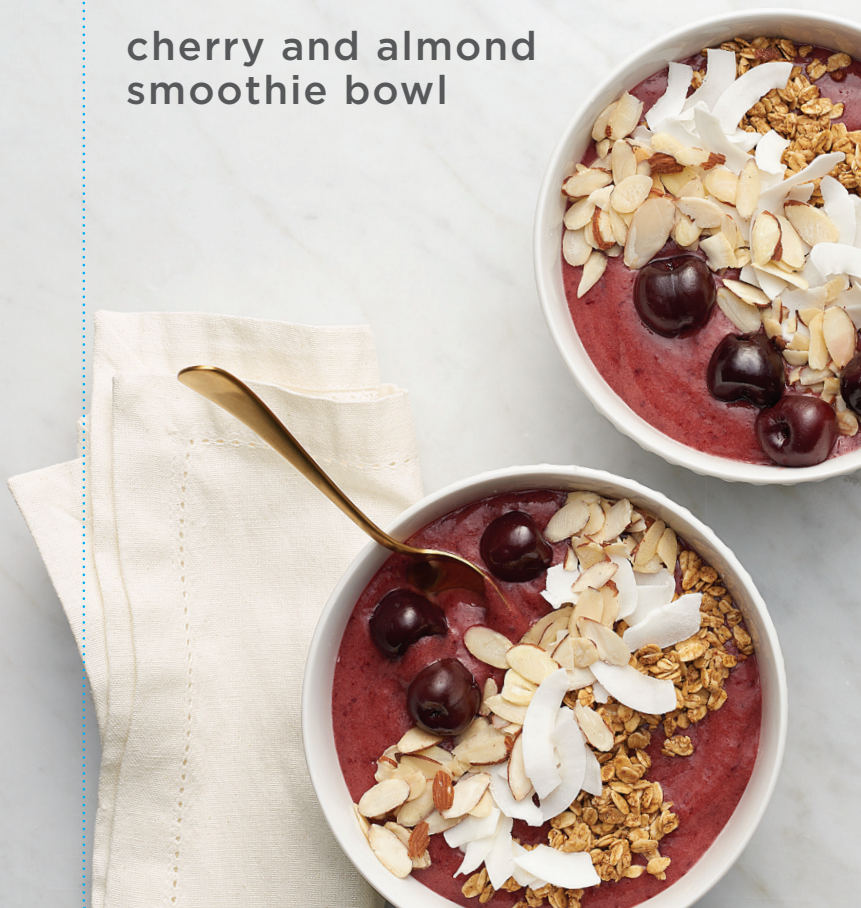
smoked salmon, chive and cream cheese scramble



raspberry-challah skillet french toast casserole



cherry and almond smoothie bowl



bring on the bubbly

Serve up a few of our favorite cocktail (or mocktail) recipes in your favorite Food Network drinkware. (We'll leave the measuring up to you!)



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raspberry-challah skillet french toast casserole



2 tablespoons unsalted butter, at room temperature
1 loaf challah bread, sliced into 1-inch slices
1 1/2 cups raspberry jam
1 cup whole milk
1 cup heavy cream
1 tablespoon pure vanilla extract
6 large eggs
2 tablespoons granulated sugar
Kosher salt
1 pint raspberries
Confectioners' sugar, for dusting

Butter the inside of a **10-in. Food Network Pre-Seasoned Cast-Iron Skillet**. Spread one side of each slice of challah with the jam and cut each slice in half. Arrange the slices in the skillet crust-side up.

Whisk the milk, heavy cream, vanilla, eggs, 1 tablespoon of the granulated sugar and 1/4 teaspoon salt in a large bowl until well combined. Pour the mixture over the challah, making sure they are covered evenly. Cover with foil and refrigerate for 4 hours and up to overnight.

Preheat the oven to 350 degrees F.

Uncover the skillet and sprinkle with half of the raspberries and the remaining 1 tablespoon granulated sugar. Bake until puffed and lightly golden, about 40 minutes. Dust with confectioners' sugar and top with the remaining raspberries.

Yield: 8 servings
Active Time: 15 minutes
Total Time: 4 hours 55 minutes (includes soaking time)

smoked salmon, chive and cream cheese scramble



12 large eggs
Kosher salt
2 tablespoons unsalted butter
8 ounces smoked salmon, sliced into 1-inch strips
4 ounces cream cheese, cut in pieces, at room temperature
2 tablespoons chopped fresh chives
2 tablespoons finely chopped red onions
1 teaspoon everything bagel seasoning or 1/2 teaspoon each poppy and sesame seeds
Toast, for serving

Whisk the eggs with 1/2 teaspoon salt in a large bowl until well combined. Heat the butter in a **Food Network Ceramic Nonstick Copper Cookware 3-qt. Covered Saute Pan** over medium heat until melted but not brown. Add the eggs and cook, stirring occasionally with a heatproof spatula, until they are set but still very wet, about 5 minutes. Fold in half of the salmon and cream cheese and continue to cook until the eggs are completely set, about 2 minutes more.

Remove from the heat, top with the remaining salmon and cream cheese and sprinkle with the chives, onions and bagel seasoning. Serve with toast.

Yield: 6 servings
Active Time: 20 minutes
Total Time: 20 minutes



Sea Breeze Mimosa

grapefruit juice
+
cranberry juice
+
champagne

Sparkling Sangria

sweet white wine
+
berries
+
champagne

Classic Bellini

peach purée
+
prosecco

Raspberry Lemonade Spritzer

raspberries
+
lemonade
+
sparkling water

cherry and almond smoothie bowl



2 cups frozen pitted dark cherries, 1/3 cup of them thawed, for topping
3/4 cup coconut water
1 medium banana, cut into chunks and frozen
1/2 cup of your favorite granola
1/4 cup coconut flakes
1/4 cup sliced almonds

Add the frozen cherries, coconut water and banana to a blender and blend until smooth.

Divide the smoothie between 2 bowls. We suggest the **Food Network Brie Dinnerware 6-in. Soup/Cereal Bowl**. Top each bowl with the granola, coconut flakes, almonds and thawed cherries arranged in neat lines.

Yield: 2 servings
Active Time: 5 minutes
Total Time: 5 minutes