

Friendship Day and Sisters Day Brunch

SHARE BRIGHT BITES, SWEET LAYERS,
AND A LITTLE EXTRA JOY.



A FIVE-RECIPE FRIENDSHIP AND SISTERS DAY COOKBOOK

MEALBAKE COLLECTION | AUGUST 2, 2026

Friendship Day and Sisters Day Brunch

SHARE BRIGHT BITES, SWEET LAYERS,
AND A LITTLE EXTRA JOY.



THE COLLECTION

A brunch table made for sharing

Build the table around whipped ricotta, jammy eggs, crisp croissant toasts, and cool watermelon-feta skewers for easy passing. Add warm spinach-artichoke sliders, then finish with linked-loop strawberry cake and raspberry heart pies made for sharing.

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[VIEW COLLECTION ONLINE](#)

COLLECTION NOTES

Start with the sweets

Bake the cake and hand pies first so their cooling, chilling, and decorating time never competes with the savory dishes.

Stage the cold bites

Prepare board components and skewer ingredients ahead, then assemble them shortly before guests arrive for the freshest texture.

Finish warm

Bake the sliders last and toast the croissants near serving time so the shared table keeps its crisp, warm contrast.



THE GRAZING CENTERPIECE

Summer Brunch Board with Whipped Herbed Ricotta

An abundant brunch board with lemony whipped ricotta, jammy eggs, crisp croissant toasts, ripe tomatoes, cucumbers, berries, and crunchy vegetables.

[INGREDIENTS](#)[METHOD](#)[VIEW ONLINE](#)

ACTIVE
55 min

CHILL
5 min

TOTAL
1 hr

SERVES
8

LEVEL
Medium

Minimum elapsed time shown; cooling and setup may vary.

Summer Brunch Board

SHOPPING LIST

- 15 oz Whole-Milk Ricotta
- 2 tbsp Extra-Virgin Olive Oil
- 1 tsp Finely Grated Lemon Zest
- 1 tbsp Fresh Lemon Juice
- 2 tbsp Chopped Fresh Dill
- 2 tbsp Thinly Sliced Fresh Chives
- 2 tsp Honey
- 1 tsp Kosher Salt
- 1/2 tsp Freshly Ground Black Pepper
- 8 Large Eggs
- 4 Croissants
- 2 tbsp Unsalted Butter
- 3 Medium Heirloom Tomatoes Cut into Wedges
- 4 Persian Cucumbers Thinly Sliced
- 6 Small Radishes Thinly Sliced
- 8 Mini Sweet Peppers Halved Lengthwise
- 8 oz Fresh Strawberries Hulled and Halved
- 6 oz Fresh Blueberries
- 1/2 tsp Flaky Sea Salt

WHY IT WORKS

This generous board turns a handful of simple brunch components into a centerpiece designed for passing, sharing, and lingering at the table. Creamy ricotta, warm croissant toasts, jammy eggs, and bright produce give every guest plenty of ways to build a satisfying bite.

The whipped ricotta is seasoned with lemon, dill, chives, and black pepper so it can tie together both the savory vegetables and the buttery toast. A small ribbon of honey softens its tang without making the board feel sweet.

Organization matters more than elaborate technique. Prepare the ricotta and vegetables ahead, chill the eggs after cooking, and toast the croissants shortly before serving so the final assembly stays relaxed.

Use the largest platter or board you have and leave a little space between juicy produce and the croissant toasts. The result feels abundant but remains practical to serve, with each ingredient easy to reach and replenish.

KITCHEN NOTES

- Whip the ricotta up to one day ahead and refrigerate it tightly covered; let it stand at room temperature for 15 minutes before serving.
- Cook and peel the eggs up to one day ahead, but wait to halve them until assembly so the yolks stay moist.
- Toast the croissants no more than two hours before serving and keep them uncovered at room temperature to preserve their crisp edges.

Summer Brunch Board



1

Heat the oven to 375°F. Line a large sheet pan with parchment paper and bring a medium saucepan of water to a steady boil.



2

Combine the ricotta, 1 tablespoon olive oil, lemon zest, lemon juice, dill, chives, honey, 1/2 teaspoon kosher salt, and 1/4 teaspoon black pepper in a food processor. Blend for 1 to 2 minutes, scraping the bowl once, until airy and smooth. Spoon into a shallow serving bowl, cover, and chill.



3

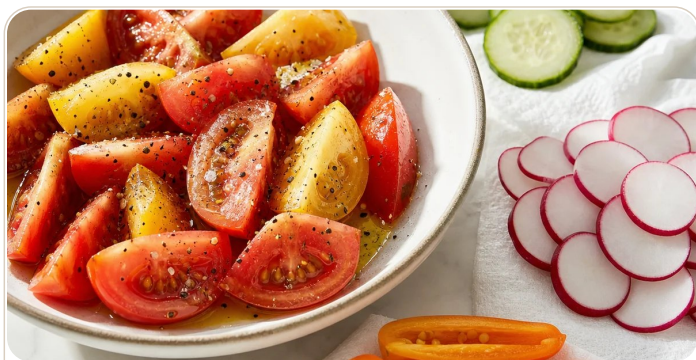
Lower the eggs carefully into the boiling water and cook for 8 minutes. Transfer them immediately to a bowl of ice water for at least 5 minutes, then peel and halve lengthwise.



4

Slice each croissant horizontally, then cut each half into two pieces. Arrange the pieces cut side up on the prepared pan, brush with melted butter, and bake for 8 to 10 minutes until crisp at the edges and golden underneath.

Summer Brunch Board



5

Pat the tomato wedges, cucumber slices, radishes, and sweet peppers dry. Toss the tomatoes with the remaining 1 tablespoon olive oil, 1/4 teaspoon kosher salt, and the remaining 1/4 teaspoon black pepper.



6

Set the bowl of whipped ricotta slightly off-center on a large board. Arrange the eggs, croissant toasts, tomatoes, cucumbers, radishes, peppers, strawberries, and blueberries in distinct clusters, keeping the toast away from the tomatoes.



7

Drizzle the ricotta lightly with olive oil from the tomato bowl, scatter the flaky sea salt over the eggs and tomatoes, and serve immediately with small knives or spoons for spreading.



THE WARM SHARER

Spinach-Artichoke Pull-Apart Sliders

Soft pull-apart rolls filled with creamy spinach, artichokes, mozzarella, and Parmesan, then baked with a crisp garlic-butter top.

INGREDIENTS

METHOD

VIEW ONLINE

ACTIVE
50 min

CHILL
5 min

TOTAL
55 min

SERVES
12

LEVEL
Easy

Minimum elapsed time shown; cooling and setup may vary.

Spinach-Artichoke Sliders

SHOPPING LIST

- 10 oz Frozen Chopped Spinach, Thawed And Squeezed Very Dry
- 14 oz Canned Artichoke Hearts, Drained, Patted Dry, And Chopped
- 8 oz Cream Cheese, Softened
- 1/3 cup Sour Cream
- 1 1/2 cups Shredded Low-Moisture Mozzarella
- 1/2 cup Finely Grated Parmesan
- 3 Scallions, Thinly Sliced
- 2 cloves Garlic, Finely Grated
- 1 tsp Lemon Zest
- 1/2 tsp Kosher Salt
- 1/4 tsp Black Pepper
- 12 Soft Pull-Apart Dinner Rolls
- 3 tbsp Unsalted Butter, Melted
- 1/2 tsp Garlic Powder
- 1/2 tsp Dried Oregano
- 1/4 tsp Crushed Red Pepper Flakes

WHY IT WORKS

These pull-apart sliders turn the familiar flavors of spinach-artichoke dip into a warm, substantial brunch bite. A full slab of soft rolls keeps assembly quick, while the creamy filling reaches every slider without spilling out of the baking dish.

Thoroughly drying the spinach and artichokes is the key to a rich filling that stays inside the rolls. Cream cheese gives it body, mozzarella supplies the stretch, and Parmesan adds a savory edge that balances the sweet, tender bread.

Garlic butter brushed over the top works into the seams as the sliders bake, producing crisp, deeply golden edges around a soft center. Serve the slab straight from the baking dish and let everyone pull off a slider while it is still warm.

For easy hosting, assemble the sliders through the filling step, cover, and refrigerate for up to one day. Add the garlic butter just before baking, and allow a few extra minutes in the oven if the dish is still chilled.

KITCHEN NOTES

- Squeeze the thawed spinach in a clean kitchen towel until no more liquid comes out.
- Assemble without garlic butter up to 24 hours ahead. Brush and bake from cold, adding 3 to 5 minutes to the covered baking time.
- Use low-moisture mozzarella rather than fresh mozzarella so the filling stays creamy instead of watery.

Spinach-Artichoke Sliders



1

Heat the oven to 350°F. Lightly butter a 9-by-13-inch baking dish.



2

Stir the spinach, artichokes, cream cheese, sour cream, 1 cup mozzarella, Parmesan, scallions, grated garlic, lemon zest, salt, black pepper, and red pepper flakes in a large bowl until evenly combined.



3

Keep the rolls attached and slice the entire slab horizontally with a serrated knife. Place the bottom slab cut side up in the prepared baking dish.



4

Spread the spinach-artichoke mixture evenly over the bottom rolls, reaching all the way to the edges. Sprinkle with the remaining 1/2 cup mozzarella.

Spinach-Artichoke Sliders



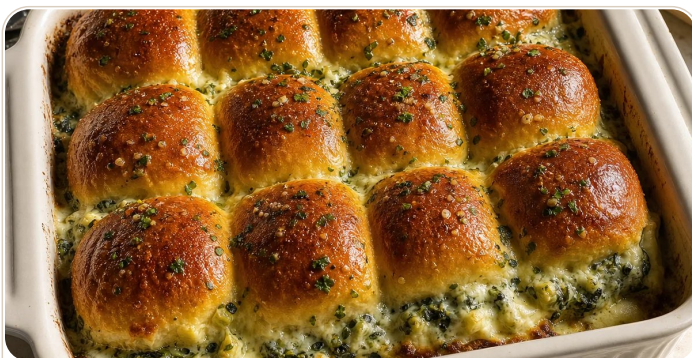
5

Set the top slab of rolls over the filling. Mix the melted butter with the garlic powder and oregano, then brush it generously over the tops and into the seams.



6

Cover the dish loosely with foil and bake for 18 minutes, until the filling is hot and the cheese has begun to melt.



7

Remove the foil and bake for 10 to 12 minutes more, until the tops are deep golden and the cheese bubbles at the edges.



8

Rest for 5 minutes, then cut through the seams with a small knife and serve the sliders warm.



THE FRESH BITE

Watermelon, Feta, and Cucumber Skewers

Juicy watermelon, crisp cucumber, and firm feta threaded onto party skewers and finished with a bright, lightly sweetened mint-lime drizzle.

[INGREDIENTS](#)[METHOD](#)[VIEW ONLINE](#)

ACTIVE
25 min

CHILL
0 min

TOTAL
25 min

SERVES
8

LEVEL
Easy

Minimum elapsed time shown; cooling and setup may vary.

Watermelon Feta Skewers

SHOPPING LIST

- 2 pounds Seedless Watermelon, Rind Removed
- 4 Persian Cucumbers
- 12 ounces Firm Feta in Brine, Drained
- 1/3 cup Fresh Mint Leaves
- 1 teaspoon Finely Grated Lime Zest
- 2 tablespoons Fresh Lime Juice
- 2 tablespoons Extra-Virgin Olive Oil
- 1 teaspoon Honey
- 1/4 teaspoon Freshly Ground Black Pepper
- 1/4 teaspoon Flaky Sea Salt

WHY IT WORKS

These colorful skewers balance cool watermelon, crisp cucumber, salty feta, and fragrant mint in a tidy hand-held appetizer. Each piece is cut to a similar size so the skewers look generous and remain easy to pick up from a shared platter.

A block of feta is important here because it cuts into clean cubes and holds securely on the picks. Briefly drying the watermelon and cucumber removes excess surface moisture, helping the cheese stay firm and preventing liquid from collecting on the platter.

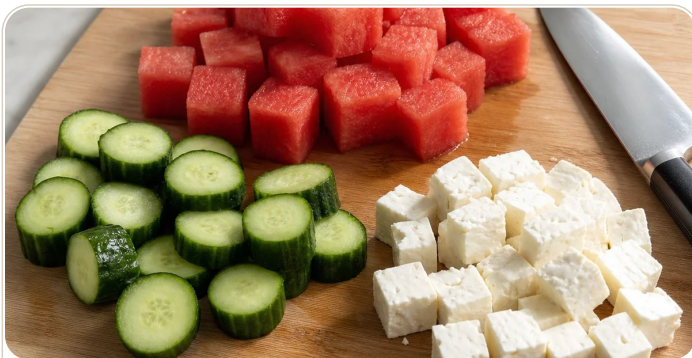
The mint-lime drizzle is whisked until lightly emulsified, then brushed over the assembled skewers instead of poured. That small detail gives every bite citrusy flavor while keeping the appetizer neat enough to pass around at brunch.

The components can be cut and chilled several hours ahead, but the skewers have their best texture when assembled shortly before serving. Arrange them in slightly overlapping rows, add the drizzle at the last moment, and finish with mint for a fresh summer presentation.

KITCHEN NOTES

- Use feta sold as a solid block in brine; pre-crumbled feta will not hold on the picks.
- Cut and refrigerate the watermelon, cucumber, and feta separately up to 6 hours ahead, then blot again before assembly.
- For the neatest platter, brush on only enough drizzle to gloss the skewers and serve any extra in a small bowl.
- Short bamboo or reusable cocktail picks keep the ingredients secure and make the skewers easy to pass.

Watermelon Feta Skewers



1

Cut the watermelon into twenty-four 1-inch cubes. Slice each cucumber into six thick rounds, making twenty-four pieces total. Cut the feta into twenty-four 3/4-inch cubes.



2

Spread the watermelon and cucumber on a clean kitchen towel and blot them gently until their cut surfaces are dry. Pat the feta dry separately so the cubes remain intact.



3

Set aside 24 small mint leaves for the skewers. Finely chop 1 packed tablespoon of the remaining mint and reserve any extra sprigs for the platter.



4

Whisk the chopped mint, lime zest, lime juice, olive oil, honey, and black pepper in a small bowl until the mixture looks lightly emulsified and no streaks of honey remain.

Watermelon Feta Skewers



5

Thread one watermelon cube, one folded mint leaf, one cucumber round, and one feta cube onto each of twenty-four 4- to 6-inch party picks. Arrange the skewers in slightly overlapping rows on a chilled platter.



6

Brush the mint-lime mixture lightly over the skewers, concentrating it on the watermelon and cucumber. Sprinkle with flaky salt, garnish the platter with the reserved mint, and serve within 30 minutes.



THE CELEBRATION CAKE

Strawberry Lemon Friendship Cake

Tender lemon cake layered with a thick fresh strawberry filling, coated in bright lemon buttercream, and finished with colorful linked-loop piping.

[INGREDIENTS](#)[METHOD](#)[VIEW ONLINE](#)

ACTIVE

1 hr 35 min

CHILL

1 hr 40 min

TOTAL

3 hr 15 min

SERVES

12

LEVEL

Hard

Minimum elapsed time shown; cooling and setup may vary.

Strawberry Lemon Cake

SHOPPING LIST

- 2 1/2 cups All-Purpose Flour
- 2 1/2 teaspoons Baking Powder
- 3/4 teaspoon Fine Salt
- 3/4 cup Unsalted Butter, Softened
- 1 1/2 cups Granulated Sugar
- 4 Large Eggs, Room Temperature
- 2 tablespoons Finely Grated Lemon Zest
- 2 teaspoons Vanilla Extract
- 3/4 cup Whole Milk, Room Temperature
- 1/4 cup Fresh Lemon Juice
- 12 ounces Fresh Strawberries, Hulled and Finely Chopped
- 1/3 cup Granulated Sugar
- 1 1/2 tablespoons Cornstarch
- 1 tablespoon Fresh Lemon Juice
- 1 1/2 cups Unsalted Butter, Softened
- 6 cups Confectioners' Sugar, Sifted
- 1 tablespoon Finely Grated Lemon Zest
- 3 tablespoons Fresh Lemon Juice
- 3 tablespoons Heavy Cream
- 1/4 teaspoon Fine Salt
- 3 grams Pink, Yellow, and Blue Gel Food Coloring

WHY IT WORKS

This celebration cake pairs a fine, tender lemon crumb with a concentrated strawberry filling that tastes fresh rather than jammy. Reducing the berries before the cake is assembled keeps the fruit flavor vivid and prevents the layers from sliding.

Room-temperature ingredients and a brief alternating mix produce an even crumb. The cakes are ready when their centers spring back and a tester shows only a few moist crumbs; cooling them fully is essential before any filling or frosting is added.

Lemon zest and juice sharpen an American-style buttercream without making it loose. A thin crumb coat traps stray crumbs, while a short chill creates a firm surface for the smooth final coat and colorful piping.

The linked loops around the top edge suggest handmade friendship bracelets without requiring specialty cutters or written decoration. Tint small portions of buttercream in bright colors, then pipe overlapping rings for a playful finish suited to friends, sisters, and chosen family.

KITCHEN NOTES

- The strawberry filling can be refrigerated in an airtight container for up to 3 days.
- If the buttercream feels soft, chill it for 10 minutes; if it feels stiff, beat in cream 1 teaspoon at a time.
- Assemble the cake up to 1 day ahead, refrigerate it covered, and bring it toward cool room temperature before serving.
- Store leftover cake covered in the refrigerator for up to 4 days.

Strawberry Lemon Cake



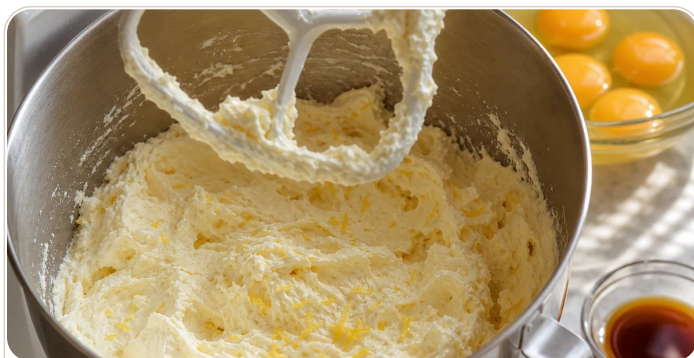
1

Heat the oven to 350°F. Butter two 8-inch round cake pans, line the bottoms with parchment, then butter and flour the parchment and sides.



2

Whisk the flour, baking powder, and 3/4 teaspoon salt in a medium bowl. In a measuring cup, stir together the milk and 1/4 cup lemon juice; let it stand for 5 minutes.



3

Beat 3/4 cup softened butter, 1 1/2 cups sugar, and 2 tablespoons lemon zest on medium-high speed until very pale and fluffy, about 4 minutes. Beat in the eggs one at a time, then beat in the vanilla.



4

On low speed, add the flour mixture in three additions, alternating with the milk mixture in two additions. Mix only until the last flour streaks disappear. Divide evenly between the pans and smooth the tops.

Strawberry Lemon Cake



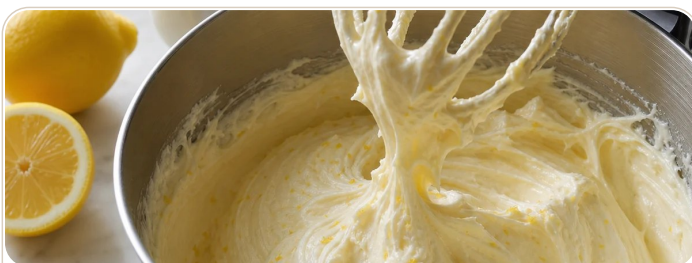
5

Bake for 27 to 30 minutes, rotating the pans once, until the centers spring back lightly and a tester comes out with a few moist crumbs. Cool in the pans for 15 minutes, turn onto racks, remove the parchment, and cool completely.



6

Combine the strawberries, 1/3 cup sugar, cornstarch, and 1 tablespoon lemon juice in a small saucepan. Cook over medium heat, stirring and lightly crushing the fruit, until glossy and thick enough to hold a trail from the spoon, 7 to 9 minutes. Transfer to a shallow bowl and chill until cold.



7

Beat 1 1/2 cups softened butter and 1 tablespoon lemon zest until creamy. Add the confectioners' sugar in four additions on low speed. Beat in 3 tablespoons lemon juice, the cream, and 1/4 teaspoon salt, then beat on medium-high until fluffy, about 3 minutes.



8

Level the cakes if needed. Place one layer on a serving plate, spread a 1/2-inch ring of buttercream around the edge, and spoon the cold strawberry filling inside the ring. Top with the second layer, spread a thin crumb coat over the cake, and chill for 20 minutes.



9

Reserve 1 1/2 cups buttercream; smooth the rest over the chilled cake. Divide the reserved buttercream among three bowls and tint pink, yellow, and blue. With small round tips, pipe overlapping 1-inch loops around the top edge like linked bracelets. Chill 20 minutes, then let stand 20 minutes before serving.



THE HEARTFELT FINALE

Raspberry Heart-to-Heart Hand Pies

Crisp heart-shaped hand pies filled with bright raspberry preserves, decorated with interlocking pastry hearts, and finished with a thin lemon glaze.

INGREDIENTS

METHOD

VIEW ONLINE

ACTIVE
45 min

CHILL
15 min

TOTAL
1 hr

SERVES
8

LEVEL
Medium

Minimum elapsed time shown; cooling and setup may vary.

Raspberry Heart Hand Pies

SHOPPING LIST

- 12 oz Fresh Or Frozen Raspberries
- 1/3 cup Granulated Sugar
- 1 1/2 tbsp Cornstarch
- 2 tbsp Fresh Lemon Juice
- 1/8 tsp Kosher Salt
- 4 Refrigerated Pie Crusts
- 1 Large Egg
- 1 tbsp Water
- 1 tbsp Coarse Sugar
- 3/4 cup Confectioners' Sugar
- 1 tsp Finely Grated Lemon Zest
- 1 1/2 tbsp Fresh Lemon Juice For The Glaze

WHY IT WORKS

These raspberry hand pies are made for sharing: each one has a crisp heart-shaped shell, a vivid fruit center, and two small pastry hearts linked together on top. The decoration carries the friendship theme without requiring lettering or intricate pastry work.

A quick stovetop raspberry filling gives the pies a fresh, tart flavor and a texture thick enough to stay inside the crust. Cooling it completely before assembly protects the pastry layers and keeps the heart edges neat as they bake.

Refrigerated pie dough makes the shaping straightforward and sturdy enough for travel. Chilling the assembled pies once more helps the crimped seams hold, while a small steam vent prevents pressure from splitting the pastry.

The lemon glaze should be thin enough to brush over the warm-gold crust without hiding the decorative hearts. Once set, the pies pack easily in a single layer and remain crisp for a picnic, brunch table, or a treat exchanged with a friend or sister.

KITCHEN NOTES

- The filling must be fully cool and thick enough to mound on a spoon before the pies are assembled.
- If the dough softens while cutting, slide it onto a sheet pan and chill for 10 minutes before continuing.
- Store fully cooled pies in a single layer at room temperature for up to one day; refrigerating can soften the crust.

Raspberry Heart Hand Pies



1

Combine the raspberries, granulated sugar, cornstarch, 2 tablespoons lemon juice, and salt in a small saucepan. Cook over medium heat for 6 to 8 minutes, stirring and crushing the berries, until very thick and glossy. Transfer to a bowl and cool completely.



2

Line two sheet pans with parchment paper. Unroll the pie crusts on a lightly floured surface and cut out sixteen 4-inch hearts. Gather and reroll the scraps once, then cut sixteen small hearts for the decorations.



3

Arrange eight large hearts on the prepared pans. Spoon about 1 1/2 tablespoons cooled raspberry filling into the center of each, leaving a 1/2-inch border.



4

Beat the egg with the water. Brush the exposed borders lightly with egg wash, top with the remaining large hearts, and press out any trapped air. Seal the edges with the tines of a fork.

Raspberry Heart Hand Pies



5

Overlap two small pastry hearts on each pie so their sides interlock, securing them with a dab of egg wash. Cut one small steam vent below the decorations.



6

Chill the assembled pies for 15 minutes while heating the oven to 400°F. Brush the pies with egg wash and sprinkle the edges lightly with coarse sugar.



7

Bake for 20 to 25 minutes, rotating the pans halfway through, until the pastry is deeply golden and a little raspberry filling bubbles at the vents. Cool on the pans for 10 minutes, then transfer to a rack.



8

Whisk the confectioners' sugar, lemon zest, and 1 1/2 tablespoons lemon juice until smooth and pourable. Brush a thin layer over the slightly warm pies, leaving the interlocking hearts visible, and let the glaze set before serving or packing.