

The image is a collage of food-related photos. The top half features a large, close-up shot of a cinnamon roll on a white plate, drizzled with white icing. The background is a teal-colored wooden surface. In the bottom left, there's a small white bowl filled with a thick, white cream or frosting, with some red strawberries visible in the background. The bottom right shows several candy-coated cereal bars (like M&M's or similar) on a wooden surface, decorated with chocolate drizzle and colorful candy pieces.

16

Brand Name Recipes: Copycat Recipes for Items in Grocery Stores

16 Brand Name Recipes: Copycat Recipes for Items in Grocery Stores

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Letter from the Editor

Dear Fellow Copycats:

With the prices for grocery items rising, treating yourself to the best brand name items can be a challenge. AllFreeCopycatRecipes is here to help! On our Web site, AllFreeCopycatRecipes.com, we have a variety of copycats for homemade products mimicking your favorite brand name recipes and grocery store items. These copycat recipes for brand name products are fun to recreate at home and allow you to save some “dough” in your wallet. Thanks to our free eBook, *16 Brand Name Recipes: Copycat Recipes for Items in Grocery Stores*, you can enjoy a variety of homemade brand names.

In this eBook, you’ll find sweets, snacks, ingredients, and more that you would usually buy pre-made at the grocery store. These copycat recipes will teach you how to make a delicious homemade version. Make sure you check out the grocery store copycat recipes from our very own Test Kitchen. You’ll learn how to make your own vanilla extract (page 10) and whipped topping (page 9). Save money and eat well with this eBook of *16 Copycat Recipes from Restaurants & Brand Name Recipes*!

For more cheap and easy copycat recipes, be sure to visit AllFreeCopycatRecipes.com. While you’re there, subscribe to AllFreeCopycatRecipes’ free [Crazy for Copycats](#) newsletter to get free recipes delivered to your inbox every week.

Master that, Copycat!

Sincerely,

The Editors of AllFreeCopycatRecipes

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Homemade Ranch Dressing

By: Christi, [Mom What's For Dinner?](#)

Dress up your salads with this recipe for Copycat Hidden Valley Ranch Dressing. This easy ranch dressing recipe is perfect to drizzle over a freshly prepared salad or even as a dip for fresh vegetables. Enjoy that smooth, creamy taste. You might think that preparing your own salad dressing is time consuming or complicated, but in fact it is very easy. Once you add everything to a blender and give it a whirl, it's ready to eat.



Ingredients

- 1 teaspoon parsley
- 1 teaspoon basil
- 1 teaspoon dill
- 1 teaspoon chives
- 1 teaspoon garlic powder
- 1 teaspoon onion powder
- ½ teaspoon salt
- ½ teaspoon pepper
- 1 cup mayonnaise
- ½ cup sour cream or Greek yogurt
- 1 jalapeno, chopped (optional)

Instructions

1. Add all ingredients to a blender and blend until mixed well. For a spicy jalapeno ranch, add the chopped jalapeno and blend.
2. Store in a glass jar in the fridge until ready to use.

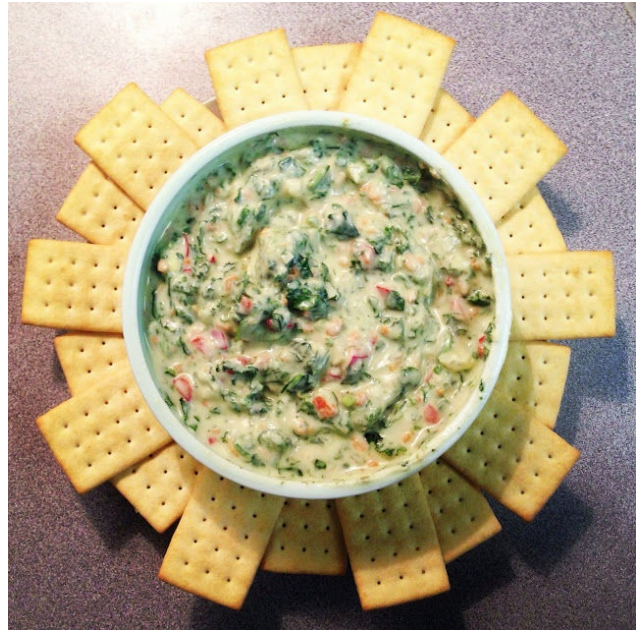
Homemade Trader Joe's Spinach & Kale Dip

By: Janny Joo, [The Curious Lark](#)

Do not spend your hard-earned money on prepared foods when there is a tasty Homemade Trader Joe's Spinach & Kale Greek Yogurt Dip recipe right at your fingertips. This veggie dip recipe is not only delicious, it is also healthy. Kale and spinach are both packed with nutrients, making this a healthy dip recipe to snack on or bring to a party.

Ingredients

- 2 cups non-fat Greek yogurt
- 3 tablespoons mayo
- 1 teaspoon garlic
- 1 teaspoon onion powder
- 1 tablespoon corn starch
- 2 tablespoons agave or honey
- ½ teaspoon salt
- ½ teaspoon garlic salt
- ½ teaspoon dill weed
- 1 cup spinach, finely chopped
- 1 cup kale (stems removed), finely chopped
- 1/3 cup red peppers, finely chopped
- 1/3 cup carrots, finely chopped
- 4 stalks green onions, finely chopped
- 1/3 cup water chestnuts, finely chopped



Instructions

1. Put everything in a large bowl, and mix, mix, mix!
2. Chill in the refrigerator for a couple of hours before serving with some chips or crackers.

Just Like Entenmann's Raspberry Cheese Danish

by: Judy, [The Midnight Baker](#)

Rise and shine, everyone. We have a new breakfast recipe on the block that we're thrilled for you to try. Forget store bought pastry recipes; you can whip up this easy baking recipe at home. Everyone is sure to love this Just-Like Entenmann's Raspberry Cheese Danish because it has all of the tried-and-true flavors of the boxed version, only it is freshly prepared in your own kitchen. Forget the grocery store, make this easy and yummy recipe on your own turf.



Ingredients

For the Pastry:

- 2 tubes crescent roll dough
- 1 egg white

For the Filling:

- 1 package (8-ounce) cream cheese, softened
- ¼ cup sugar
- 1 whole egg
- ½ teaspoon vanilla
- ¼ cup seedless raspberry preserves

For the Glaze:

- 1/2 cup confectioner's sugar
- 1-2 tablespoons fresh lemon juice
- 1 teaspoon lemon zest

Instructions

1. Preheat oven to 350 degrees F. Spray or lightly grease a 13 x 9-inch baking pan.
2. Prepare filling by beating all filling ingredients together except the raspberry preserves.
3. Open one tube of the crescent roll dough and separate in the center of the roll (on the perforation) into 2 rolls. Unroll each section. You will have 2 rectangles.
4. Pat one rectangle in half of the pan, repeat with the other half of the dough down the other end of the pan. Pat in the pan, forming a bottom crust and sealing the perforations as best you can.
5. Spread cheese filling on top of crust. Dot with the raspberry preserves and spread as

best you can (it doesn't matter if it's sloppy) over the top of the cheese filling.

6. Open the other tube of crescents and repeat the procedure above, separating into 2 rolls along the center perforation.
7. Unroll each into a rectangle and place on top of the cheese/raspberry filling as you did for the crust. As best you can, try to close the perforations and cover the entire top. Again, if it's a bit sloppy, it doesn't matter.
8. Brush top with the egg white.
9. Bake at 350 degrees F for 30-35 minutes or until top crust is golden brown. Remove from oven and cool completely. Chill if desired about 2 hours.
10. Prepare glaze by mixing confectioner's sugar, lemon zest and 1 tablespoon of lemon juice at a time to make a pourable glaze. Drizzle glaze on top of the Danish.
11. Refrigerate any leftover portions.

[Easy Homemade Vanilla Extract](#)

By: Judith Hines, AllFreeCopycatRecipes.com
[Original Recipe](#)

Vanilla extract is an essential ingredient for any cook or baker. That slight hint of vanilla flavor can make all the difference in a recipe. Now you can make your own vanilla extract at home. Although it does take some time for the vanilla extract to be ready, the authentic taste of homemade vanilla extract is worth the wait.

Ingredients

- 2 cups vodka
- 5 vanilla beans

Instructions

1. Cut each vanilla bean lengthwise with the tip of a knife.
2. Mash the beans with a rolling pin or the back of a knife.
3. Fill the bottle with Vodka, just enough to cover the beans.
4. Securely cover the top of the bottle. For best results, make sure that the seal is air tight.
5. Store the bottle in a dark, cool place. Shake the bottle occasionally.
6. Allow the vanilla beans to soak for at least six weeks for best flavor.



Homemade Whipped Topping

By: Judith Hines, AllFreeCopycatRecipes.com
[Original Recipe](#)

This homemade whipped topping is firm like the store-bought variety, but it tastes creamy and fresh, just like the best homemade whipped cream. It is easily spreadable if you want to use it as a topping, and it is the perfect ingredient for no-bake desserts that call for Cool Whip. Next time you need Cool Whip, skip the grocery store and make it at home.



Ingredients

- ¼ cup cold water
- 1 teaspoon unflavored gelatin
- 4 stalks of celery, cut in half
- ½ teaspoon cream of tartar
- 1 ¾ cup whipping cream
- 3 tablespoons sugar
- 2 teaspoons vanilla

Instructions

1. Place the water into a very small saucepan and sprinkle gelatin over it. After 2-3 minutes it will form a jelly-like mixture. Place over low heat and stir until you are sure the gelatin is completely dissolved, no longer. Remove from heat and allow to cool (see Note).
2. In a small bowl, stir the cream of tartar into a small amount of the whipping cream and use a whisk to be sure there are no lumps. Pour this into the bowl of an electric mixer, add the remaining cream, and begin to whip on medium speed. As the cream begins to froth, slowly add the sugar and increase speed to high. The cream will begin to increase in volume and thicken. With the machine running, slowly add the gelatin mixture and continue to whip until cream is light and thick, about 2 more minutes.
3. Use immediately or place into an airtight covered container and store in the refrigerator for up to 5 days. This mixture should not be frozen.

Note:

Cream of tartar is a natural ingredient that increases the size of air bubbles in the

cream. The gelatin then will stabilize the mixture and allow the whipped cream to hold its shape for several days.

Homemade Hamburger Buns

By: Reeni, [Cinnamon Spice & Everything Nice](#)

Fire up the grill and get the BBQ started. How great are these Easy Hamburger Buns? This grocery store recipe is cause for copycat celebration. If you are planning a picnic or a party, this recipe is a great companion for any burgers, chicken, or veggie patties you want to cook up. While these are cooking, be sure to gather your favorite condiments to get ready for the ultimate backyard barbecue to begin.



Ingredients

- 1 package active dry yeast (7 grams)
- 1 cup lukewarm water (110-115 degrees F.)
- ¼ cup + 1 tablespoon granulated sugar
- 2 tablespoons butter
- 1 egg
- 3 ½ cups flour (all-purpose, bread, white whole wheat or a combo)
- 1 ¼ teaspoons salt

For the Topping (Optional):

- 1 egg
- sesame or poppy seeds

Directions:

1. In a small bowl dissolve yeast in the warm water, stir in sugar and allow to sit until bubbly, 5-10 minutes.
2. Mix all of the dough ingredients together including the yeast mixture. Knead either by hand (on a floured surface, adding flour as needed), mixer, or bread machine until you get a soft, smooth dough.
3. Put the dough in a large, oiled bowl, cover and allow to rise until doubled in size, about 1 hour.
4. Gently deflate the dough. On a floured board or counter top divide dough into 8 equal pieces, shape each piece into a circle about 1 inch thick and flatten to about 3 inches across. Place the buns on a lightly greased baking sheet, cover, and let rise for about an hour or until very puffy.
5. Preheat oven to 375°F. Beat egg with 1 tablespoon water, brush over tops and sprinkle with seeds.

6. Bake for 12-16 minutes until lightly golden. Cool on wire racks.

Make at Home Instant Oatmeal Packets

By: Tammy, [Tammy's Recipes](#)

This clever copycat is just like store-bought Instant Oatmeal! Breakfast just got easier for everyone in the family. Instant Oatmeal Packets are a morning classic. With a few added ingredients, you can make blueberry, strawberry, or cinnamon raisin varieties.



Ingredients

- 2 cups quick-cooking oats, pulsed slightly in food processor
- ½ teaspoon salt
- ¼ cup sweetener (dry—such as sugar, brown sugar, raw sugar, sucanat, etc.)
- ½ cup powdered (dry nonfat) milk
- 1 tablespoon baking powder
- 1 teaspoon salt

For Blueberry Instant Oatmeal:

- Basic recipe (above) plus:
- 1 teaspoon ground cinnamon
- ¼ cup dried blueberries

For Strawberries & Cream Oatmeal:

- Basic recipe (above) plus:
- ¼ cup powdered non-dairy creamer
- ½ cup freeze-dried strawberries

For Cinnamon Raisin Instant Oatmeal:

- Basic recipe (above, using brown sugar) plus:
- 1 teaspoon ground cinnamon
- ½ cup raisins

Instructions

1. Mix all ingredients together and store in an airtight container or bag.
2. To prepare oatmeal: Mix 2/3 cup of dry mixture with 1 cup boiling water in a bowl, stirring to remove lumps. Let stand 1-2 minutes and serve.

Copycat Marie Callender's Corn Bread

By: Kristyn, [Pretty Kitten's Kitchen](#)

This goof-proof recipe is the perfect beginning to any dinner. Copycat Marie Callender's Corn Bread tastes better than the real deal. Don't forget honey butter on the side for dipping! It's an easy starter for any family get together. If you love restaurant style recipes but don't love paying restaurant prices, these great rolls are the perfect easy dinner idea for you.

Ingredients

- 2 ¼ cup flour
- ¾ cup yellow cornmeal
- 1/4 cup + 2 tablespoons sugar
- 1 ½ tablespoons baking powder
- ¾ teaspoon salt
- 1 ½ cup buttermilk, at room temperature
- ½ cup butter, melted
- 3 large eggs, beaten, at room temperature

Instructions

1. Mix dry ingredients together.
2. In a separate bowl, combine buttermilk, butter, and eggs.
3. Make a well in the center of dry ingredients and pour in milk mixture. Mix until moist but lumpy (don't over-mix). Pour into a greased 9x13-inch pan. Bake at 425 degrees F for 20-25 minutes, or until a toothpick tested in the center comes out cleanly.



[Homemade Little Debbie Oatmeal Cream Pies](#)

By: Aimee, [Shugary Sweets](#)

These little desserts are just heavenly! Take a bite of these Copycat Little Debbie Oatmeal Cream Pies and you'll feel like a kid again. They're an easy and portable snack or after-dinner treat that's just as enjoyable for adults as it is for kids. The fluffy marshmallow filling combined with sweet and warm cookies is a match made in your dessert dreams.



Ingredients

For the Cookies:

- 1 cup margarine (NOT butter) OR 1 cup butter-flavored Crisco
- $\frac{3}{4}$ cup brown sugar
- $\frac{1}{2}$ cup granulated sugar
- 1 tablespoon molasses
- 1 teaspoon vanilla extract
- 2 eggs
- $1\frac{1}{2}$ cup flour
- $\frac{1}{2}$ teaspoon salt
- 1 teaspoon baking soda
- $\frac{1}{4}$ teaspoon cinnamon
- $1\frac{1}{2}$ cup quick oats

For the Filling:

- 2 teaspoon very hot water
- $\frac{1}{4}$ teaspoon salt
- $1\frac{1}{2}$ (7-ounce) jars of Marshmallow Fluff
- $\frac{3}{4}$ cup butter flavor Crisco
- $\frac{2}{3}$ cup powdered sugar
- 1 teaspoon vanilla

Instructions

1. In large bowl, beat margarine, brown sugar, granulated sugar, molasses, vanilla, and

eggs. Add flour, salt, baking soda, and cinnamon. Mix in the oats. Using a tablespoon, drop onto a parchment lined cookie sheet. Bake 8-10 minutes in a 350 degree F oven, until just starting to brown around the edges. Don't overcook!

2. After cookies have cooled, combine hot water with salt and mix until salt is dissolved.
3. In large bowl, beat marshmallow fluff with Crisco, powdered sugar, and vanilla. Beat on high until fluffy. Add in salt water and mix until well combined. Spread filling on one cookie and press second cookie on top. Enjoy!

Copycat Cosmic Brownies

By: Mandy, [Mandy's Recipe Box](#)

If you are looking for a simple but delicious dessert recipe, then this recipe for Copycat Cosmic Brownies is perfect for you. The dense and fudgy batter is topped with a creamy frosting that you won't be able to stop "sampling." The signature candy bits on the brownies are replaced, or should I say upgraded, with M&M Minis. Bring these to a school event or birthday party and they will be a huge hit.



Ingredients

For the Brownies:

- $\frac{3}{4}$ cup unsalted butter (1 $\frac{1}{2}$ sticks), melted
- 2 large eggs
- 1 cup granulated sugar
- $\frac{2}{3}$ cup light brown sugar, packed
- 2 tablespoons water
- 2 teaspoons vanilla extract
- $\frac{3}{4}$ cup unsweetened natural cocoa powder or dark cocoa powder
- $\frac{3}{4}$ cup all-purpose flour

For the Ganache:

- 1 $\frac{1}{2}$ cups semi-sweet chocolate chips
- $\frac{1}{2}$ cup half-and-half or cream
- 1 cup M&M minis (they're sold in small tubes and I used 1 $\frac{1}{2}$ tubes; regular size M&Ms may be substituted)

Instructions

1. Preheat oven to 350 degrees F. Line a 9×13-inch baking pan with aluminum foil, spray with cooking spray; set aside.
2. In a large, microwave safe bowl, melt the butter, about 90 seconds on high power. Add the eggs, sugars, and vanilla; whisk to combine.
3. Add the cocoa powder and whisk until incorporated, free from lumps, and smooth.

Add the flour and stir until it's just incorporated; don't overmix.

4. Turn batter out into prepared pan, smoothing the top lightly with a spatula. Bake for 25 to 29 minutes or until top has just set, isn't jiggly in the center, and a toothpick inserted in the center comes out clean or with a few fudgy moist crumbs, but no batter. Allow brownies to cool completely in pan. While brownies cool, make the ganache.
5. For the Ganache, add chocolate chips and cream to a medium, microwave-safe bowl and heat on high power for 1 minute; whisk until smooth.
6. Pour ganache over mostly cooled brownies (after about 30 minutes is fine; they don't have to be completely cooled). Smooth ganache lightly with a spatula or offset knife. Refrigerate until ganache is mostly set.
7. Evenly sprinkle with M&Ms. Cover pan with a sheet of foil to prevent fridge smells, and place pan in refrigerator until ganache sets up before slicing and serving, at least 2 hours. Do not slice into them until the ganache has set. You can make these in advance and store them in the fridge; they get better with time. Brownies will keep airtight for 1 week at room temperature, for 2 weeks in the refrigerator, and for up to 6 months in the freezer.

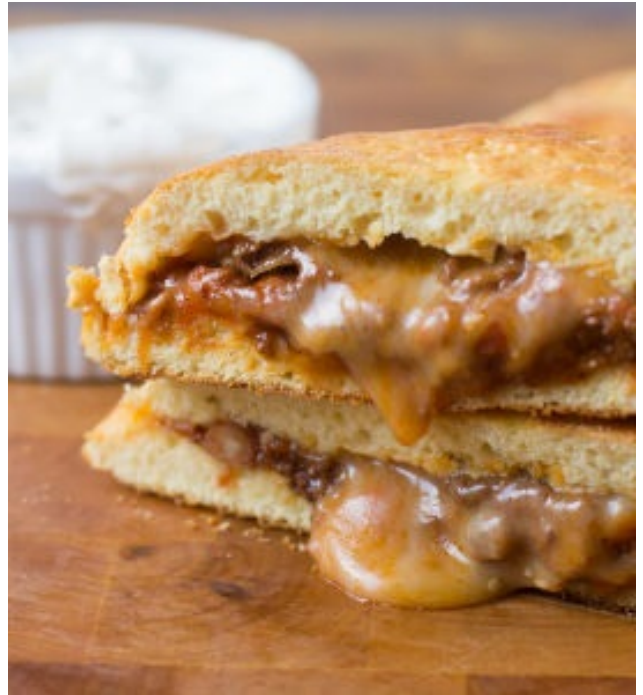
Homemade Chili Cheese Pockets

By: Carrian, [Oh, Sweet Basil](#)

This recipe for Homemade Chili Cheese Pockets is the ultimate fun snack recipe. Use a can of sweet corn biscuits for making easy crust pockets to put the filling inside. These pockets are stuffed with your favorite chili recipe and loads of cheese. This version of the homemade hot pocket is perfect for eating on the go. Make sure to put a dollop of sour cream on each pocket for the perfect chili experience in every bite.

Ingredients

- 1 can sweet corn biscuits
- your favorite chili
- 2 cups cheddar cheese, shredded
- 1 egg
- 1 tablespoon water
- Sour Cream for serving



Instructions

1. Preheat the oven to 375 degrees F.
2. Line a baking sheet with parchment paper.
3. Open the biscuits and press down on the center with the palm of your hand, gently pressing the dough out. Work your way around the dough to create a larger circle (see Note).
4. Spoon a little warm or even cold chili onto one circle, about 1/3 cup depending on the size you make the circles. Sprinkle with 2 tablespoons of cheese. Place another biscuit circle on top and press it down into the bottom biscuit leaving a small edge on the bottom biscuit. Now carefully lift the edge of the bottom biscuit up and fold over the top biscuit edge, pressing to seal.
5. In a small bowl, whisk together the egg and water. Brush the top of each pocket and place on the baking sheet. Bake at 375 for 10-12 minutes or until golden. Serve with sour cream!

Note:

Stretching the dough in your hands versus pressing out with the palm of your hand will create an uneven circle.

Copycat Chocolate Peanut Butter M&M Bars

By: Carrian, [Oh, Sweet Basil](#)

These Copycat Chocolate Peanut Butter M&M Bars will be a huge hit with the kids, and they'll be a great snack for you to enjoy, too. Your homemade cereal bars will taste far better than the store-bought variety. They are so simple to make that your kids can easily help you prepare these delicious Kudos copycat bars. Your kids will be delighted when they find these colorful, tasty snacks in their school lunch boxes the next day. And while they're at school, you can enjoy the leftovers.

Ingredients

- 4 tablespoons butter
- ¼ cup brown sugar
- ¼ cup karo syrup or honey
- ¼ cup peanut butter, smooth
- 2 ½ cups crispy rice cereal
- ½ teaspoon vanilla
- ½ cup mini M&Ms
- 2 ounces milk chocolate candy coating plus extra for drizzle.



Instructions

1. In a saucepan over medium heat, stir together the brown sugar, butter, honey (or karo) and peanut butter. Cook until evenly combined and smooth, about 3 minutes. Remove from the heat and add vanilla, stirring in. Pour over the rice krispies in a large bowl and stir until evenly coated. Spread into a greased 8x9-inch baking dish and sprinkle with mini M&M's, pressing them into the bars gently, chill for at least 1 hour or overnight.
2. Remove from the dish and place wax paper into the bottom. Melt the chocolate down and pour into the dish. Spread evenly and place the bars on top and chill again until chocolate is hardened. Remove from the dish, cut into bars and drizzle with remaining chocolate. Store in an airtight container for one week.

Copycat Entenmann's Crumb Cake

By: Judy, [The Midnight Baker](#)

Now this is what we call breakfast. Copycat Entenmann's Crumb Cake Recipe might not make all of your dreams come true, but it will come pretty close. Copycat breakfast recipes like this don't come around too often, so be sure to take advantage. It only takes a few simple ingredients to create and the finished product is a light and fluffy pastry your entire family will love. Create something to be proud of by baking up this delightful pastry recipe.



Ingredients

For the Cake:

- 1 box single-layer yellow cake mix (and associated ingredients)
- ¼ cup cinnamon sugar (optional)

For the Topping:

- 1 cup + 2 tablespoons flour
- ¾ cup light brown sugar
- 1 stick (1/2 cup) cold butter
- ¾ teaspoon cinnamon
- 2 teaspoon vanilla

Instructions

1. In a large heavy-duty stand mixer, combine the flour, brown sugar, cinnamon, vanilla, and butter. Beat until butter is well incorporated and resembles a stiff cookie dough. Remove from bowl and set aside.
2. Preheat oven to 350 degrees F. Spray or grease a 9-inch square pan. Prepare cake mix as directed on the box. Pour ½ the batter into the prepared pan. Sprinkle the batter with the cinnamon sugar if using; maybe about ¼ cup well-distributed across the cake. Top with remaining batter and swirl lightly.
3. Bake cake for 10-15 minutes or until cake is just beginning to rise and is set in the center. Remove pan from oven and top with crumbs by breaking off marble-sized portions of the crumb mixture and distributing evenly across the top of the cake. The top of the cake should not show through the crumbs and the crumb layer will be thick, and the center of the cake will fall slightly. This is ok.

4. Return pan to the oven and bake for an additional 15-20 minutes, or until crumbs lose their wet look and are beginning to brown.
5. Remove from oven and cool completely on rack. Dust with confectioner's sugar, if desired, when completely cool. Serves 9.

Famous Amos Chocolate Chip Cookies Copycat

By: Dorothy, [Crazy for Crust](#)

Did you ever pack your school lunch box with a bag of Famous Amos chocolate chip cookies? If so, then you will be excited to find this Famous Amos Chocolate Chip Cookies Copycat recipe. If you have never tried Famous Amos cookies, just know that these are extra tasty, crunchy chocolate chip cookies that are great as a snack or an after meal dessert, and they taste wonderful when they are served fresh out of the oven with a glass of milk. These cute cookies taste a lot like the original store-bought cookies but better, because they are homemade.



Ingredients

- ¼ cup shortening
- ¼ cup butter, softened (half a stick)
- ½ cup brown sugar
- 1/4 cup granulated sugar
- 1 egg
- 1 teaspoon vanilla extract
- 2 tablespoons milk
- 2 cups all-purpose flour
- ¾ teaspoon baking soda
- ½ teaspoon salt
- 1 cup mini semisweet chocolate chips

Instructions

1. Preheat the oven to 350 degrees F. Line cookie sheets with parchment paper or baking mats.
2. Cream butter, shortening, and sugars together in an electric mixer fitted with a paddle attachment. Beat in egg, vanilla, and milk. Beat in salt and baking soda. Stir in flour and mix until combined. Stir in chocolate chips.
3. Scoop 1 tablespoon balls of dough (I use a small cookie scoop for this) and place

onto cookie sheets. Press the dough lightly with the palm of your hand to flatten just a bit (about half the thickness of the ball). Bake for about 13 minutes, until the cookies are slightly browned. Remove from oven. Cool 5 minutes on cookie sheet before removing to rack to cool completely. They will get crunchier as they cool.

Cinnamon Swirl Bread

By: Jonathan, [The Candid Appetite](#)

If you love cinnamon swirl bread like Pepperidge Farm's, you'll love this recipe for a homemade version of Cinnamon Swirl Bread. What's better than a fresh slice of cinnamon toast with a pat of butter? This is among the best homemade bread recipes. Skip a trip to the grocery store and wow all of your guests with this simple bread baking idea. Everyone loves waking up to the smell of fresh bread.



Ingredients

- 6 tablespoons butter
- 1 cup milk
- 2 ½ teaspoons active dry yeast
- 2 whole eggs
- 1/3 cup sugar
- 3 ½ cups all-purpose flour
- 1 teaspoon salt
- 1/3 cup sugar
- 2 tablespoons cinnamon
- egg and milk mixture for brushing

Instructions

1. Place the butter in a pot with the milk. Heat until the milk is warmed through and the butter has melted. Remove from the heat and allow to cool until warm to the touch.
2. Next throw in the sugar into a mixing bowl. And add the eggs. Turn on the mixer, and mix until well incorporated.
3. Pour the yeast into the warm milk and butter mixture, mix slightly. You can just shake the pot. Then let stand for 10 minutes, until foamy.
4. In the meantime, place a bowl (where your dough will rest and rise) in the sink and run hot water over it. You want to get it warm.
5. After 10 minutes, pour the yeast, milk, butter mixture into the egg mixture. Now turn the mixer on and mix.
6. Next, pour in half of the flour and salt. And then stand back. Turn on the mix. Mix

until well incorporated.

7. Scrape down the sides of the bowl. Add the rest of the flour and salt. Mix until just incorporated, and the dough pulls off the sides of the bowl. If the dough is too sticky, while the mixer is running, throw in a little flour until slightly sticky to the touch. Once at this stage, switch to the dough hook attachment and continue kneading for 10 minutes.
8. Form the dough into a ball. Grab our warmed bowl and drizzle some canola oil in it.
9. Then place the dough ball inside the bowl. Turn it over once to coat both sides. Cover loosely with plastic wrap, and a damp cloth. Place in a warm place to double in size. Approx. 1 -2 hours. Check it frequently, as times may vary. I like to turn on the oven on low beforehand and once it is warm turn it off and place the bowl in there. It makes the best warm environment for the rising of the dough.
10. Sprinkle the counter or cutting board, with flour to prevent from sticking. Dump the dough onto the floured work surface and roll out into a rectangle. Make sure the shortened side fits into your loaf pan. Spread the remaining softened butter all over the rolled out dough.
11. Pour the sugar into a small bowl. And add the cinnamon goodness. Then combine to make cinnamon sugar. It's just that easy.
12. Sprinkle the cinnamon goodness all over the rolled dough.
13. Starting with the short side, toward the back, roll the dough tightly toward to you to form a log. Almost like cinnamon rolls. Seal the seam shut by pinching the dough.
14. Place the log into a buttered loaf pan. Cover loosely with plastic wrap and place a damp towel over the bread. Let rise in a warm place for about 1-2 hours, or until doubled in size. Again a warmed, turned off oven, works great for me.
15. Once doubled in size, place an egg in a bowl. Add a splash of milk and whisk together.
16. Brush the egg mixture, completely and thoroughly over the top of the proofed (risen) loaf.
17. Bake in a 350 degree F oven for 40 minutes or until golden brown and cooked completely inside. Do not place it on the high rack as it could brown the top way too fast before it has a chance to finish cooking.

Copycat Stouffer's Chicken and Rice Bake

By: judith Hines, AllFreeCopycatRecipes.com
[Original Recipe](#)

There is nothing better than a casserole when you are pressed for time but still want to deliver a nutritious and delicious meal to your family. With this Stouffer's Grandma's Chicken and Rice Bake Copycat recipe you can quickly make a delectable casserole that will please the pickiest of eaters and satisfy the largest of appetites. With only a few simple ingredients you can have a warm dinner on the table for your family. Try this hearty casserole recipe tonight for a meal that is sure to please your entire family.



Ingredients

- 1 ½ pounds boneless, skinless chicken breasts
- 3 cups instant whole grain brown rice (see Note)
- 2 ½ cups water or broth
- 1 tablespoon olive oil, divided
- ½ cup chopped onion
- 2 carrots, finely diced
- 1 cup frozen peas
- 18-ounce can cream of mushroom soup
- 10.5-ounce can cream of chicken soup
- 10.5-ounce can cheddar cheese soup
- 2 cups milk
- 8 ounces shredded cheddar or three-cheese blend
- salt and pepper
- 1 ½ cups Panko-style bread crumbs
- 2 tablespoons butter, melted
- ½ tablespoon paprika

Instructions

1. Preheat oven to 350 degrees F. Spray baking dishes or disposable pans with cooking

spray.

2. In a 3-quart saucepan, place the chicken and cover with water. Lightly season with salt and bring to a boil, then lower heat to a simmer and cook for 20 minutes or until chicken is just barely cooked (it will finish in the oven). Remove chicken and dice or shred with two forks – you should have about 4 cups.
3. Strain the liquid and measure it. Add additional water, if necessary, to make 2 ½ cups. Place back into the same pot and bring to a boil. Add the rice, lower the heat, and cover. Cook for 5 minutes, then turn off heat and allow to steam in the covered pan an additional 5 minutes while assembling the remaining ingredients.
4. In a large non-stick skillet over medium high heat, place half the olive oil and the chicken pieces. Stir and cook just until chicken begins to brown on the edges. Remove the chicken and set aside and in the same skillet, place the remaining oil and the onion and carrots. Continue to cook and stir about 4 minutes until carrots begin to soften and onion becomes translucent. Add peas and remove from the heat.
5. In a large bowl, combine the three soups, the milk, and the cheese. Gently stir in the chicken, the rice, and the vegetables. Add salt and pepper to taste, and spoon into prepared casseroles.
6. Stir the bread crumbs, melted butter and paprika together and sprinkle evenly over the casseroles.
7. To bake immediately: Bake for 40-45 minutes.
8. To breeze: Let mixture cool completely in the pans. Wrap entire pan with plastic wrap and then wrap with foil. Label and freeze. When ready to bake, thaw in the refrigerator overnight and then bring to room temperature before unwrapping and baking as above.

Notes:

You can use two large 9x11-inch foil roasting pans or three 8 x8-inch pans.

If you wish to use cooked chicken from a purchased rotisserie chicken, you can skip the first step. Simply shred 4 cups of meat from the cooked chicken, discarding skin and bones. In that case, you will need a total of 2 ½ cups water for making the rice instead of using some of the flavorful broth resulting from cooking the chicken, or use 2 ½ cups canned broth.

We used a converted rice, Instant Whole Grain Brown Rice; if you choose to use a different type of rice, simply follow package directions to make 4 cups cooked rice of any kind.

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