

Hello, I'm Adem

I'm Adem, the creator behind **The Food Journal** and the founder of:

recipesservice.net, **ademrecipes.com**, and **cookwithadem.com** and the proud owner of the **Adem Recipes App**.

For years, my mission has been simple:

 **make cooking easy, inspiring, and accessible for everyone.**

Today, our food community has grown into something incredible:

-  **4,000+ carefully crafted recipes**
-  **10+ million followers and users across social media platforms**
-  A fast-growing mobile app loved by home cooks worldwide

Every recipe you'll find here is created, tested, and selected with care

from quick everyday meals to comfort food, desserts, family favorites, and seasonal recipes.

About This Collection

This guide brings together **Top 20 Must-Try Recipes for 2025**, hand-picked from our most loved and most cooked dishes.

Whether you're a beginner or a passionate home cook, these recipes are designed to:

- save you time
- boost your confidence in the kitchen
- and help you enjoy cooking every single day

Want More?

This PDF is just the beginning.

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-  **4,000+ recipes** (and growing)
-  Daily new recipe updates
-  Organized categories & favorites

-  Step-by-step instructions
-  A smooth, ad-free cooking experience

 **Download the app and cook smarter, faster, and better.**

 **Thank You**

Thank you for being part of this journey and for trusting **The Food Journal**.

I'm excited to cook with you — today and for many meals to come.

Happy cooking,

Adem 

The Food Journal

Easy Recipes

Top 20 Must-Try Recipes for 2025

December 29, 2025

Note: All recipes in this collection are taken from the **Adem Recipes App**.

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Adam

**Ultra Thick Bakery
Style Chocolate Chip
Cookies – Crispy
Edges, Gooey Centers,
and Loaded with
Chocolate!**



5 from 8 votes

If you're looking for the ultimate chocolate chip cookie experience, it's time to skip the flat, basic kind and dive straight into a batch of Ultra Thick Bakery Style Chocolate Chip Cookies. These are the cookies of your dreams: thick, chewy, golden brown, and stuffed with pools of melty chocolate chips. Inspired by those big, chunky cookies you find behind the glass at high-end bakeries, this recipe brings the chewy center, crisp edges, and extra height that makes every bite feel indulgent. And the best part? You can make them right at home with a handful of pantry staples and a little chilling magic. Whether you're baking for a celebration or just because you deserve a treat (spoiler: you do), these cookies are bold, beautiful, and 100% bakery-worthy.

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Prep Time
15 mins

bake & Chill Time
1 hr 10 mins

Total Time
1 hr 25 mins

Servings: 14 large cookies



Ingredients



Equipment



Method



Notes

Ingredients

 **Fresh Products:**



2 large eggs

 **Pantry Items and Spices:**

2½ cups all-purpose flour

1 teaspoon baking soda

½ teaspoon salt or sea salt

1 cup granulated sugar

½ cup packed light brown sugar

1 teaspoon vanilla extract

 **Mix-ins:**

3 cups chocolate chips use a mix of semisweet and dark for a bakery effect

 **Dairy:**

14 tablespoons unsalted butter melted and slightly cooled

Optional for topping: Extra chocolate chips and flaky sea salt for that bakery-style finish.

Equipment

You'll only need basic tools to whip up this thick, chewy perfection:



Large mixing bowl

Medium bowl

Hand or stand mixer (optional but helpful)

Baking sheets

Parchment paper or silicone baking mats

Cookie scoop or ice cream scoop

Spatula

Method

Step 1: Mix the Dry Ingredients

1. In a medium bowl, whisk together flour, baking soda, and salt. Set aside.

Step 2: Prepare the Wet Ingredients

1. In a large bowl, beat together melted butter, granulated sugar, and brown sugar until smooth and creamy. Add in eggs, one at a time, mixing well after each. Stir in vanilla extract.

Step 3: Combine and Fold

1. Slowly add the dry ingredients into the wet mixture. Mix until a thick dough forms — don't overmix.
2. Gently fold in chocolate chips, saving a few to press on top of the dough balls later.

Step 4: Chill the Dough

1. Cover the bowl and refrigerate for at least 1 hour, or preferably overnight. This helps intensify the flavor and prevent spreading.
2. Chilling = thicker cookies with rich, caramelized flavor. Don't skip it!

Step 5: Preheat and Prep

1. Preheat the oven to 375°F (190°C). Line baking sheets with parchment paper or silicone baking mats.

Step 6: Scoop and Shape

1. Use a large cookie scoop (about 3 tablespoons) to form dough balls. Stack them slightly taller than wide — this helps achieve that thick bakery look.
2. Place them a few inches apart on the baking sheet. Press a few extra chocolate chips into the tops of each dough ball.

Step 7: Bake

1. Bake for 10–13 minutes, or until the edges are golden brown and the centers are still slightly soft.
2. The key is to underbake just a little — they'll finish setting on the tray!

Step 8: Cool and Set

1. Let cookies cool on the baking sheet for 5–10 minutes, then transfer to a wire rack to cool fully.
2. Sprinkle with flaky sea salt while warm for that final bakery-style touch.

Notes

 **Storage & Reheating Storage:** Keep cooled cookies in an airtight container at room temperature for 4–5 days.

For maximum freshness, store with a slice of bread to maintain softness.

Freezing: Freeze baked cookies for up to 2 months. Thaw at room temperature.

Freeze unbaked dough balls for future baking — no need to thaw; just add 1–2 minutes to bake time.

Reheating: Microwave for 10–15 seconds for gooey centers.

Warm in the oven at 300°F for 5–7 minutes to refresh.

 **Variations** Want to customize your thick cookies? Try these ideas:

Double Chocolate: Add ¼ cup cocoa powder to the dry mix for rich chocolate dough.

Nutty Chocolate Chip: Fold in ½ cup chopped pecans, walnuts, or hazelnuts.

Stuffed Cookies: Press a square of chocolate or a spoonful of Nutella into the center of each dough ball before baking.

Salted Caramel: Add caramel chunks and top with sea salt.

Espresso Boost: Add 1 teaspoon espresso powder to enhance the chocolate flavor.

White Chocolate Macadamia: Swap semisweet chips for white chocolate and add macadamia nuts.

 **10 FAQs** 1. Why are my cookies spreading too much? Likely due to warm dough. Always chill the dough to keep cookies thick and tall.

2. Can I use browned butter? Absolutely! Browned butter adds a deeper, nutty flavor — just be sure to let it cool before using.
3. What's the best chocolate for bakery-style cookies? Use a mix of chocolate chips and chopped chocolate bars. This gives a gooey, varied melt.
4. Why are my cookies dry? Overbaking or too much flour. Spoon and level your flour, and pull cookies when the centers still look slightly underdone.
5. Do I need to use both types of sugar? Yes — brown sugar adds moisture and chewiness, while white sugar helps crisp the edges.
6. Can I skip the sea salt on top? Sure, but it elevates the flavor and gives that gourmet finish. Highly recommended!
7. How big should I make the cookies? About 3 tablespoons of dough per cookie. Bakery-style cookies are generously sized!
8. What if I don't have parchment paper? You can use a silicone baking mat. Avoid greasing the pan — it can cause excess spreading.
9. Can I refrigerate dough longer than one night? Yes, up to 3 days is fine! The flavor gets even better with time.
10. How do I make these gluten-free? Use a 1:1 gluten-free flour blend and check your other ingredients for gluten content.

🏁 **Conclusion** These Ultra Thick Bakery Style Chocolate Chip Cookies are the real deal — massive, gooey, golden, and outrageously delicious. With a perfect blend of crisp edges and soft centers, they deliver all the magic of a bakery cookie with none of the wait in line.

Whether you're gifting them, sharing with friends, or stashing them all for yourself (no judgment), one thing is guaranteed: they won't last long.

So preheat your oven, grab that butter and chocolate, and bake your way to cookie heaven.

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Adam

Easy Chewy Snickerdoodles: Bake Memories Today!



5 from 1 vote

Some cookies are just cookies, but Snickerdoodles are something special — nostalgic, chewy, and cinnamon-kissed. If you grew up baking with a loved one or spent afternoons sneaking cookies from the cooling rack, chances are a Snickerdoodle was involved. With their trademark cracked tops and sweet-spicy sugar coating, these cookies have a vintage charm and timeless flavor everyone loves. This easy chewy Snickerdoodle recipe delivers soft, buttery centers, a crisp edge, and that classic cinnamon sugar sparkle. With simple ingredients and no chilling required, they're perfect for spontaneous baking sessions, holiday trays, and family baking memories in the making. Craving more classic comfort cookies? You'll also love our Soft

Oatmeal Raisin Cookies — wholesome, chewy, and packed with heartwarming flavor.

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Prep Time

15 mins

bake time

10 mins

Total Time

25 mins

Servings: 28 cookies



Ingredients



Equipment



Method



Notes

Ingredients

Fresh Products:

2 large eggs

Pantry Items and Spices:

2³/₄ cups all-purpose flour

1 tsp baking soda

1 tsp cream of tartar

½ cup packed brown sugar

1 cup granulated sugar divided: ³/₄ for dough, ¹/₄ for rolling

2 tsp ground cinnamon

1 tsp pure vanilla extract

Dairy:

1 cup unsalted butter softened

Equipment

To whip up your best-ever batch of chewy snickerdoodles, you'll need: ✓

Mixing bowls (large and medium)

Electric mixer or whisk

Measuring cups and spoons

Rubber spatula

Baking sheets

Parchment paper or silicone baking mat

Cookie scoop or tablespoon

Cooling rack

Method

Step 1: Preheat & Prep

1. Preheat oven to 350°F (175°C).
2. Line baking sheets with parchment paper or silicone mats.
3. In a small bowl, combine ¼ cup sugar and 2 tsp cinnamon for rolling. Set aside.

Step 2: Cream the Butter and Sugars

1. In a large bowl, beat butter, ¾ cup sugar, and ½ cup brown sugar until light and fluffy (about 3–4 minutes).
2. Add the eggs, one at a time, followed by the vanilla extract. Mix until smooth.

Step 3: Mix the Dry Ingredients

1. In a medium bowl, whisk together flour, baking soda, cream of tartar, and salt.
2. Gradually add dry ingredients to the wet, mixing on low until just combined.
3. Note: The dough will be soft but thick. Don't overmix!

Step 4: Scoop & Roll

1. Use a cookie scoop or tablespoon to form dough balls (~1.5 tbsp each).
2. Roll each ball in the cinnamon sugar mixture until fully coated.
3. Place on baking sheets about 2 inches apart.

Step 5: Bake & Cool

1. Bake for 9–11 minutes, until edges are set but centers are still soft.
2. Let cookies cool on the pan for 2–3 minutes, then transfer to a wire rack to cool completely.

Notes

Storage & Reheating

Storage:

Store in an airtight container at room temp for up to 1 week.

Reheating:

For a fresh-baked feel, microwave for 8–10 seconds to soften.

Freezing (Unbaked):

Freeze dough balls (rolled in cinnamon sugar) for up to 2 months. Bake from frozen, adding 2 extra minutes.

Freezing (Baked):

Freeze baked cookies for up to 3 months. Thaw at room temperature or warm slightly to enjoy.

Variations

Chai Spice: Swap cinnamon sugar for a mix of chai spices — cinnamon, ginger, cardamom, and clove.

Stuffed Snickerdoodles: Fill with cream cheese, Nutella, or cookie butter before baking.

Brown Butter Base: Brown the butter for a nutty twist (cool before using).

Maple Glaze: Drizzle with a simple glaze made of powdered sugar and maple syrup.

Snickerdoodle Sandwiches: Layer with vanilla frosting or ice cream for a decadent sandwich cookie.

Love spiced cookies? Our Cinnamon Crumble Cookies deliver even more warm and cozy flavor in every bite!

? 10 FAQs

What makes snickerdoodles different from sugar cookies? Cream of tartar gives snickerdoodles their signature tang and chewy texture.

Can I skip cream of tartar? It's essential for the authentic flavor and chew. You can sub 2 tsp lemon juice + ½ tsp baking soda, but results may vary.

Can I make these ahead of time? Yes — refrigerate dough up to 2 days or freeze dough balls for longer storage.

How do I keep snickerdoodles soft? Don't overbake! Pull them from the oven when the centers look slightly underdone.

Why are my snickerdoodles puffy? You may have added too much flour. Be sure to spoon and level flour when measuring.

Can I use margarine instead of butter? Butter gives the best flavor and structure. Margarine may cause spreading.

Are these cookies kid-friendly? Absolutely! Kids love the sugar coating and soft texture.

Can I double the recipe? Yes, just use separate bowls for best mixing, and bake in batches.

Do these work well for gifting? Perfectly! Package in cute tins or jars — they stay soft for days.

Can I add mix-ins? Sure! Try white chocolate chips, chopped nuts, or toffee bits for texture and flavor.

🏁 Conclusion

There's just something special about snickerdoodles — they're the cookie of comfort, tradition, and pure cinnamon bliss. This recipe brings all the charm of the original but with extra chew, richer flavor, and foolproof instructions. Whether you're baking for a crowd or for yourself, these cookies are guaranteed to spark smiles and sweet memories.

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Adam

Creamy Herb Chicken & Basmati Rice – A Comforting, Flavor-Packed One- Pan Meal



5 from 4 votes

If you're craving a creamy, herby, and utterly delicious meal that's both easy to make and restaurant-worthy, then this Creamy Herb Chicken & Basmati Rice is for you! 🍗🌿🍚

Tender, juicy chicken is seared to perfection, then simmered in a rich, creamy herb sauce that infuses every bite with incredible flavor. The fluffy, aromatic basmati rice soaks up all that goodness, making this a one-pan dish

that's both comforting and satisfying. The best part? Minimal prep, easy cleanup, and ready in under an hour—perfect for busy weeknights or a cozy weekend dinner! Let's dive into this creamy, dreamy meal.

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Prep Time
10 mins

Cook Time
35 mins

Total Time
45 mins

Servings: 4 people



Ingredients



Method



Notes

Ingredients

For the Chicken: ∨

2 tablespoons olive oil

1 pound boneless skinless chicken breasts (or thighs)

1 teaspoon garlic powder

1 teaspoon onion powder

1 teaspoon Italian seasoning

½ teaspoon paprika

½ teaspoon salt

¼ teaspoon black pepper

For the Herb Cream Sauce:

2 tablespoons butter

3 cloves garlic minced

1 small onion finely diced

1 cup heavy cream or half & half for a lighter option

½ cup chicken broth

½ teaspoon dried thyme

½ teaspoon dried rosemary

½ teaspoon dried oregano

½ cup Parmesan cheese grated

For the Basmati Rice:

1 cup basmati rice rinsed

2 cups chicken broth

½ teaspoon salt

¼ teaspoon black pepper

For Garnishing:

2 tablespoons fresh parsley chopped

1 teaspoon lemon zest optional, for brightness

Method

Step 1: Season and Sear the Chicken

1. Pat the chicken breasts dry with a paper towel and season both sides with garlic powder, onion powder, Italian seasoning, paprika, salt, and black pepper.
2. Heat olive oil in a large skillet over medium-high heat.
3. Sear the chicken for 4-5 minutes per side until golden brown (it doesn't have to be fully cooked yet). Remove from the pan and set aside.

Step 2: Sauté the Aromatics

1. In the same pan, melt butter and add the onion. Cook until softened (about 3 minutes).

2. Stir in the garlic and cook for another 30 seconds until fragrant.

Step 3: Cook the Basmati Rice

1. Add rinsed basmati rice to the skillet and stir for 1 minute to toast slightly.
2. Pour in chicken broth, salt, and pepper. Stir to combine.

Step 4: Make the Creamy Herb Sauce

1. Pour in the heavy cream and stir well.
2. Add thyme, rosemary, oregano, and Parmesan cheese. Stir until the cheese is melted into the sauce.

Step 5: Simmer & Cook Everything Together

1. Nestle the seared chicken back into the pan, making sure it's partially submerged in the sauce and rice.
2. Cover with a lid and reduce heat to low. Let simmer for 20 minutes, or until the rice is fully cooked and the chicken reaches an internal temp of 165°F (75°C).

Step 6: Serve & Garnish

1. Remove from heat and let the dish rest for 5 minutes.
2. Sprinkle with fresh parsley and lemon zest for a bright, fresh finish.
3. Serve warm and enjoy the creamy, herby deliciousness!

Notes

Variations & Substitutions

1. Make It Dairy-Free

Use coconut milk instead of heavy cream.

Swap nutritional yeast for Parmesan cheese.

2. Add More Veggies

Stir in spinach, mushrooms, or bell peppers for extra nutrition.

3. Swap the Protein

Try shrimp, salmon, or tofu instead of chicken.

4. Make It Spicy

Add red pepper flakes or a dash of hot sauce for extra heat.

🏆 How to Store & Reheat Creamy Herb Chicken & Basmati Rice

Storage:

Refrigerator: Store in an airtight container for up to 4 days.

Freezer: Freeze in portions for up to 3 months.

Reheating:

Microwave: Heat in 30-second intervals, stirring in between.

Stovetop: Warm over low heat with a splash of broth to keep it creamy.

❓ Top 10 FAQs About Creamy Herb Chicken & Basmati Rice

1. Can I use brown rice instead of basmati?

Yes, but increase the broth and cooking time, as brown rice takes longer to cook.

2. What's the best way to prevent the rice from sticking?

Make sure to rinse the rice before cooking to remove excess starch.

3. Can I use fresh herbs instead of dried?

Absolutely! Use three times the amount of fresh herbs for the best flavor.

4. How do I make the sauce thicker?

Let it simmer uncovered for a few extra minutes or add a cornstarch slurry (1 teaspoon cornstarch + 1 tablespoon water).

5. Can I meal prep this recipe?

Yes! Store in containers for an easy grab-and-go meal.

6. What's the best way to add more flavor?

Use bone broth instead of regular chicken broth for a richer taste.

7. Can I make this in an Instant Pot?

Yes! Sauté the chicken first, then pressure cook on high for 8 minutes with all ingredients combined.

8. What cheese works best for this dish?

Parmesan, Asiago, or Gruyère are all great options!

9. Can I use pre-cooked chicken?

Yes! Just add it in during the last 5 minutes of cooking to warm through.

10. How do I keep the rice from getting mushy?

Use the correct rice-to-liquid ratio and avoid over-stirring while cooking.

🍲 Final Thoughts on Creamy Herb Chicken & Basmati Rice

This Creamy Herb Chicken & Basmati Rice is a one-pan wonder—rich, flavorful, and comforting while still being simple to make. Whether you're cooking for family, meal prepping, or just want a cozy, homemade dinner, this dish is sure to impress.

Try it out and let me know—did it become a new favorite? If you love easy one-pan meals, check out this collection of creamy chicken recipes for more inspiration! 🍲🔥

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Adam

Shrimp Scampi Pasta Bake – Cheesy, Garlicky, and Oh- So-Easy!

If you're craving something comforting, creamy, and packed with garlic butter goodness, this Shrimp Scampi Pasta Bake is about to be your new obsession! Tender shrimp are tossed with pasta in a rich, garlicky white wine sauce, layered with cheese, and baked until bubbly and golden. It's the perfect dinner for busy weeknights, cozy weekends, or anytime you want a dish that feels a little fancy — with minimal effort!

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Prep Time
15 mins

Cook Time
25 mins

Total Time
40 mins

Servings: 6 servings



Ingredients



Equipment



Method



Notes

Ingredients

Seafood & Pasta:



1 lb large shrimp peeled and deveined

12 oz pasta linguine, penne, or spaghetti

Sauce Base:

4 tbsp butter

4 cloves garlic minced

½ cup dry white wine or chicken broth

½ cup chicken broth

1 tbsp lemon juice

1 tsp lemon zest

Dairy & Cheese:

1 cup shredded mozzarella cheese

½ cup grated Parmesan cheese

½ cup heavy cream

Seasonings & Garnish:

½ tsp red pepper flakes optional

Salt and pepper to taste

Fresh parsley chopped

Equipment

Large pot (for pasta)



Large skillet

9×13-inch baking dish

Mixing bowls

Spatula or tongs

Method

Cook the Pasta:

1. Boil pasta in salted water according to package instructions until al dente. Drain and set aside.

Sauté Shrimp:

1. In a large skillet, melt 2 tablespoons of butter over medium-high heat. Add shrimp, season with salt and pepper, and cook for 1–2 minutes per side until just pink. Remove shrimp and set aside.

Make the Sauce:

1. In the same skillet, add remaining 2 tablespoons butter and minced garlic. Sauté for 30 seconds until fragrant. Pour in white wine and chicken broth, scraping up any bits from the pan. Add lemon juice, zest, red pepper flakes, and heavy cream. Simmer for 2–3 minutes until slightly thickened.

Assemble the Bake:

1. Toss cooked pasta and shrimp into the sauce. Stir in half of the mozzarella and Parmesan. Transfer to a greased baking dish. Top with the remaining cheese.

Bake:

1. Bake at 400°F (200°C) for 15–20 minutes until cheese is melted and bubbly. Broil for 1–2 minutes if you want a golden top.

Garnish & Serve:

1. Sprinkle with fresh parsley and serve hot with lemon wedges if desired.

Notes

 **Variations Swap the Protein:** Substitute shrimp with scallops, lobster, or cooked chicken.

Add Veggies: Stir in sautéed spinach, cherry tomatoes, or asparagus before baking.

Extra Creamy: Add a bit more heavy cream if you love a richer sauce.

 **Storage Tips Fridge:** Store leftovers in an airtight container for up to 3 days.

Reheat: Warm gently in the oven or microwave. Add a splash of cream or broth to keep it saucy.

Freeze: Freeze without baking for up to 2 months. Bake from frozen, adding extra bake time.

 **Frequently Asked Questions Can I use frozen shrimp?** Absolutely — just thaw and pat dry before cooking.

What's the best pasta for shrimp scampi bake? Short pastas like penne, rigatoni, or medium shells work great because they hold the sauce better.

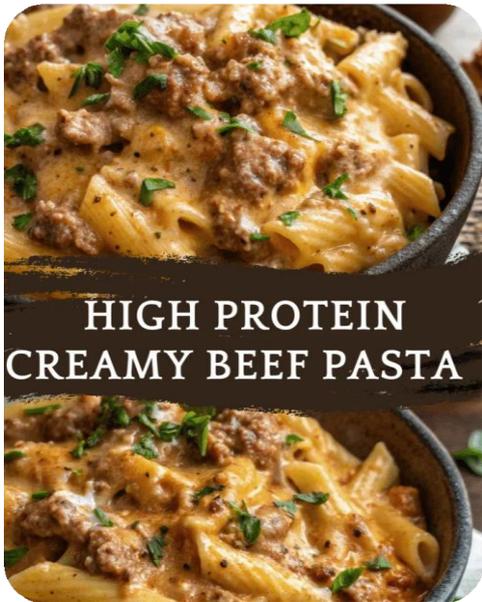
Can I skip the wine? Yes! Replace it with extra chicken broth and a squeeze more lemon juice.

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Adam

High Protein Creamy Beef Pasta Recipe for Quick Weeknight Dinners

Busy evenings call for recipes that are quick, comforting, and filling without the fuss. Enter this High Protein Creamy Beef Pasta — a rich and satisfying weeknight dinner that brings together the heartiness of lean ground beef, the tang of tomatoes, and the creaminess of Greek yogurt for a perfectly balanced pasta dish. Whether you're feeding a hungry family, meal prepping for the week, or just want to make something cozy and comforting without sacrificing nutrition, this recipe has your back. It's high in protein thanks to lean beef and Greek yogurt, low in added fat, and full of flavor from Italian herbs, garlic, and a final sprinkle of parmesan cheese. Best part? It's a one-pot meal ready in under 30 minutes. Let's dig in!

[Print Recipe](#)

[Pin Recipe](#)

Prep Time
10 mins

Cook Time
20 mins

Total Time
30 mins

Servings: 4 servings



Ingredients



Equipment



Method



Notes

Ingredients

Meats:

1 lb lean ground beef

Fruits and Vegetables:

1 medium onion diced

2 cloves garlic minced

1 can tomatoes with juices 14.5 oz

1 handful fresh basil or parsley for garnish



Canned Goods:

1 cup low-sodium beef broth



Pasta and Grains:

8 oz penne pasta or other short pasta like rigatoni or fusilli



Pantry Items and Spices:

1 tbsp Italian seasoning

Salt and pepper to taste



Oils and Vinegars:

1 tbsp olive oil



Dairy:

½ cup plain Greek yogurt

¼ cup grated parmesan cheese

Equipment

You'll need just a few kitchen staples: ▼

Large skillet or sauté pan with lid

Medium saucepan (for boiling pasta)

Wooden spoon or spatula

Cutting board

Chef's knife

Measuring cups and spoons

Grater – for fresh Parmesan

Method

Step 1: Cook the Pasta

1. Bring a large pot of salted water to a boil.
2. Cook penne according to package instructions until al dente.
3. Reserve $\frac{1}{2}$ cup pasta water, then drain and set aside.

Step 2: Brown the Beef

1. In a large skillet, heat 1 tbsp olive oil over medium heat.
2. Add the onion and cook for 2–3 minutes until translucent.
3. Stir in the garlic and cook for 30 seconds until fragrant.
4. Add the ground beef and break it up with a spoon.
5. Cook until browned and fully cooked, about 6–7 minutes.
6. Drain excess fat if necessary.

Step 3: Simmer the Sauce

1. Stir in the Italian seasoning, salt, and pepper.
2. Add the canned tomatoes (with juices) and beef broth.
3. Bring to a simmer and cook uncovered for 5–7 minutes, allowing the flavors to develop and the sauce to slightly reduce.

Step 4: Add the Creamy Element

1. Turn off the heat and stir in the Greek yogurt.
2. Mix until smooth and creamy.
3. If sauce is too thick, add a splash of reserved pasta water to loosen.

Step 5: Combine with Pasta

1. Add the cooked pasta to the skillet and toss to coat.
2. Stir in grated parmesan cheese.
3. Heat on low for 1–2 minutes until everything is warm and creamy.

Step 6: Garnish & Serve

1. Plate the pasta into bowls.
2. Garnish with chopped fresh basil or parsley.
3. Serve with extra parmesan if desired.

Notes

Storage & Reheating

Refrigerator:

Store in an airtight container for up to 4 days.

Freezer:

Freeze individual portions in freezer-safe containers for up to 2 months.

Reheating:

Microwave in 60-second intervals, stirring between each, or reheat in a skillet with a splash of water or broth until warmed through.

Variations

Spinach Boost: Stir in a handful of fresh spinach during the final 2 minutes for extra fiber and greens.

Spicy Kick: Add crushed red pepper flakes or a dash of hot sauce to the beef while browning.

Veggie Add-Ins: Toss in mushrooms, bell peppers, or zucchini to stretch the dish further.

Gluten-Free: Use gluten-free pasta or chickpea pasta for an extra protein punch.

Dairy-Free Option: Use a dairy-free yogurt and nutritional yeast instead of parmesan.

? 10 FAQs

Can I use ground turkey instead of beef? Absolutely! It's leaner and works just as well.

Will regular yogurt work instead of Greek yogurt? It can, but Greek yogurt gives a thicker, creamier texture and higher protein.

What type of pasta is best? Short pasta like penne, rigatoni, or fusilli holds the sauce well.

Can I add cheese on top? Of course! Mozzarella, provolone, or even sharp cheddar melts beautifully.

Is this spicy? No — it's kid-friendly, but feel free to spice it up with chili flakes or cayenne.

Can I meal prep this? Yes! It holds up well in the fridge and reheats without drying out.

Is this high protein? Yes — the combo of lean beef, Greek yogurt, and pasta offers a balanced macro profile.

Can I make this vegetarian? Use lentils or plant-based meat and vegetable broth.

What does the yogurt replace? It replaces heavy cream or sour cream, making the sauce lighter and more nutritious.

Can I skip the parmesan? You can — but it adds a savory, umami boost. Nutritional yeast is a great alternative.

🏁 Conclusion

This High Protein Creamy Beef Pasta is the ultimate comfort food made smarter. It's creamy without being heavy, hearty without being greasy, and loaded with flavor thanks to herbs, garlic, and tomatoes. Whether you're feeding the whole family or meal-prepping for the week, this easy recipe brings satisfaction in every bite — fast.

And the best part? It only takes 30 minutes and one skillet. That's weeknight magic.

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Adam

Old-Fashioned Homemade Banana Pudding – Southern Comfort at Its Sweetest

There are few desserts as nostalgic, comforting, and downright delicious as a bowl of Old-Fashioned Homemade Banana Pudding. Layered with vanilla wafers, sweet ripe bananas, and a luscious homemade vanilla custard, this Southern classic has graced generations of dinner tables — from Sunday suppers to holiday potlucks. This recipe ditches the box mixes and shortcuts in favor of the creamy, cooked-from-scratch custard that

makes it truly unforgettable. The result is an irresistibly smooth and velvety pudding that soaks into the vanilla wafers and slices of banana, creating a perfectly soft, sweet spoonful every time. Whether served warm, chilled, or topped with fluffy meringue or whipped cream, this homemade banana pudding is a timeless dessert that never goes out of style. Let's make it the way Grandma used to — rich, authentic, and full of love.

[Print Recipe](#)

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Prep Time

15 mins

Cook Time

15 mins

chill time

4 hrs

Total Time

4 hrs 30 mins

Servings: 8 servings



Ingredients



Equipment



Method



Notes

Ingredients

Fruits and Vegetables:

4 ripe bananas sliced into ¼-inch rounds

Dairy:

2½ cups whole milk

3 large eggs separated

¾ cup granulated sugar

2 tbsp unsalted butter

½ tsp vanilla extract

Pantry Items and Spices:

3 tbsp all-purpose flour

⅛ tsp salt

Breads and Pastries:

1 box vanilla wafers about 45–50 wafers

Optional: Whipped cream or meringue for topping

Equipment

To make traditional banana pudding from scratch, you'll need: ∨

Medium saucepan

Whisk

Mixing bowls

Measuring cups and spoons

Rubber spatula

8×8 or 9×9-inch baking dish or trifle bowl

Knife and cutting board

Electric mixer (optional, for whipped topping or meringue)

Method

Step 1: Prepare the Custard

1. In a medium saucepan (off heat), whisk together:
2. 3 tbsp all-purpose flour
3. ¾ cup granulated sugar
4. ⅛ tsp salt

5. Gradually whisk in 2½ cups milk until smooth. Place over medium heat and cook, stirring constantly, until the mixture begins to thicken and bubble, about 5–7 minutes.

Step 2: Temper the Eggs

1. In a small bowl, beat 3 egg yolks. Slowly add a few spoonfuls of the hot custard into the yolks while whisking constantly to temper them.
2. Pour the egg yolk mixture back into the saucepan and return to heat. Cook 2–3 more minutes, stirring continuously, until the custard thickens enough to coat the back of a spoon.
3. Remove from heat and stir in:
4. 2 tbsp unsalted butter
5. ½ tsp vanilla extract
6. Set aside to cool slightly.

Step 3: Layer the Pudding

1. In your dish, begin layering:
2. Vanilla wafers
3. Sliced bananas
4. Warm custard
5. Repeat until all ingredients are used, finishing with custard on top.
6. Pro Tip: Make 2–3 layers for an even distribution of textures and flavors.

Step 4: (Optional) Top with Meringue or Whipped Cream

1. If using meringue, beat reserved egg whites until foamy. Gradually add 2 tbsp sugar and beat to stiff peaks. Spread over pudding and broil 1–2 minutes until golden.
2. If using whipped cream, whip 1 cup heavy cream with 1 tbsp sugar until fluffy. Spread or dollop on chilled pudding before serving.

Step 5: Chill or Serve Warm

1. For traditional Southern style, serve slightly warm. For classic pudding texture, cover and refrigerate for at least 4 hours, or overnight, before serving.

Notes

 **Storage & Reheating Storage:** Cover with plastic wrap and refrigerate for up to 4 days.

Freezing: Not recommended, as bananas can become mushy and custard may separate.

Reheating: To enjoy warm, reheat individual servings in the microwave for 15–20 seconds.

Best served fresh or after one night in the fridge when the wafers have softened perfectly.

 **Variations** Want to customize your banana pudding? Try these fun twists:

Banana Cream Pie: Pour into a graham cracker crust and chill for a sliceable dessert.

Coconut Banana Pudding: Add ¼ cup shredded coconut to the custard and top with toasted coconut flakes.

Chocolate Twist: Layer with chocolate ganache or use chocolate wafers.

Peanut Butter Banana: Add a drizzle of peanut butter between layers.

Bourbon Banana Pudding: Add a splash of bourbon to the custard for a grown-up version.

Gluten-Free Version: Use certified gluten-free vanilla wafers and flour.

Dairy-Free Option: Use oat milk or almond milk and plant-based butter.

 **10 FAQs** 1. Can I use instant pudding instead of homemade? You can, but homemade custard gives a richer, more authentic flavor.

2. What's the best type of banana to use? Just-ripe bananas (yellow with no brown spots) offer the best texture.

3. How long does banana pudding last in the fridge? Up to 4 days, though it's best within the first 2 days.

4. Can I make this ahead of time? Yes! In fact, it's better when made a day ahead — the wafers soften beautifully.

5. Why temper the eggs? Tempering prevents scrambled eggs by gently introducing heat to the yolks.

6. Can I skip the meringue topping? Yes! It's completely optional. Many people use whipped cream instead.
7. Are there store-bought wafers I can use? Yes — Nilla Wafers or similar vanilla cookies work best.
8. Can I make this with other fruits? Sure! Try layering with sliced strawberries or pineapple for a tropical twist.
9. How do I avoid mushy bananas? Use just-ripe bananas and assemble no more than a day before serving.
10. What if I don't have whole milk? You can use 2% milk, but avoid skim — you want the fat for a rich custard.

🏁 **Conclusion** This Old-Fashioned Homemade Banana Pudding is more than dessert — it's tradition. It's the kind of dish that transports you to childhood potlucks, Sunday lunches, and grandma's kitchen. With layers of vanilla, banana, and silky custard, every spoonful is comforting, nostalgic, and simply irresistible.

Made from scratch with real ingredients and love, this pudding is perfect for holidays, gatherings, or a simple weekend treat. It's a time-honored classic that deserves a spot in every home cook's recipe box.

Note: All recipes in this collection are taken from the **Adem Recipes App**.

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Adam

Matilda's Chocolate Cake Recipe (1996): A Rich and Fudgy Tribute to the Iconic Scene

If you've ever watched *Matilda* (1996), chances are you've never forgotten that epic chocolate cake scene—when Bruce Bogtrotter is forced to devour a colossal, gooey, ultra-rich slice under the watchful eye of Miss Trunchbull. Now, you can bake your own *Matilda*-inspired chocolate cake that lives up to the legendary moment: deep, dark, fudgy, and unapologetically indulgent. 🍰 This recipe captures all the drama and decadence of the original, but in a totally doable, crowd-friendly format that makes it perfect for birthdays, movie nights, or when your sweet tooth demands something cinematic.

[Print Recipe](#)

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Prep Time

20 mins

Cook Time

35 mins

Assembly Time

15 mins

Total Time

1 hr 10 mins

Servings: 12 servings



Ingredients



Method



Notes

Ingredients



For the Cake:



1 $\frac{3}{4}$ cups all-purpose flour

$\frac{3}{4}$ cup unsweetened Dutch-process cocoa powder

2 cups granulated sugar

2 tsp baking soda

1 tsp baking powder

1 tsp salt

2 eggs large

1 cup buttermilk

$\frac{1}{2}$ cup vegetable oil

2 tsp vanilla extract

1 cup hot water or strong brewed coffee



For the Fudge Frosting:

1 cup unsalted butter

1 cup heavy cream

1 $\frac{1}{4}$ cups unsweetened cocoa powder

4 cups powdered sugar

2 tsp vanilla extract

$\frac{1}{2}$ tsp salt

Method

Step 1: Make the Cake

1. Preheat oven to 350°F (175°C). Grease and line two 9-inch round cake pans.
2. In a large bowl, whisk together flour, cocoa powder, sugar, baking soda, baking powder, and salt.
3. Add eggs, buttermilk, oil, and vanilla. Mix until well combined.
4. Slowly add hot water or coffee, mixing until the batter is smooth. It will be thin—this is normal.
5. Divide batter evenly between pans and bake for 30–35 minutes, or until a toothpick comes out with moist crumbs.
6. Let cakes cool in pans for 10 minutes, then transfer to wire racks.

Step 2: Make the Frosting

1. In a saucepan over medium heat, melt butter and stir in heavy cream and cocoa powder until smooth.
2. Remove from heat. Using a mixer, beat in powdered sugar, vanilla, and salt until thick and glossy.
3. Chill frosting for 15–20 minutes to firm slightly before spreading.

Step 3: Assemble the Cake

1. Place one cake layer on a plate. Spread a generous amount of frosting on top.
2. Add the second layer and frost the top and sides generously.
3. Smooth the finish or go rustic—this cake looks good messy too.

Optional: Add a thick drizzle of ganache or chocolate chips for full Bruce Bogtrotter drama.

Notes

 Variations Vegan Version: Use plant-based milk, vegan butter, and flax eggs.

Double Trouble: Turn this into a triple layer with extra frosting!

Matilda Mini Cakes: Bake in ramekins for single-serve mini versions.

Ganache Topping: Pour warm chocolate ganache over the top before serving.

Whipped Cream Finish: Add a swirl of whipped cream for a lighter topping.

 Storage & Reheating Room Temp: Store covered for up to 2 days.

Fridge: Keeps up to 5 days—bring to room temp before serving for the best texture.

Freezer: Freeze whole or sliced (wrapped in plastic and foil) for up to 2 months.

Reheating: Microwave slices for 10–15 seconds for that just-baked softness.

 10 FAQs Can I use regular cocoa powder instead of Dutch-process? Yes, but Dutch-process gives a deeper, richer color and flavor.

What's the best substitute for buttermilk? Mix 1 cup milk with 1 tbsp lemon juice or vinegar. Let sit for 5 mins.

Is this the exact cake from the movie? Not officially, but it's the closest you'll get to that moist, fudgy masterpiece.

Can I turn this into cupcakes? Yes! Bake for 18–22 minutes at the same temperature.

How do I make the frosting thicker? Chill it briefly or add more powdered sugar for a stiffer texture.

Can I add espresso powder? Yes— $\frac{1}{2}$ tsp enhances the chocolate flavor without making it taste like coffee.

What kind of chocolate chips work best? Semi-sweet or dark chips add richness—fold into the batter or frosting.

Can I frost while warm? Wait until fully cooled or the frosting will melt and slide.

Does this cake travel well? Yes—freeze it slightly before transport or secure with toothpicks.

Can I make it a day ahead? Absolutely. It actually tastes even better on Day 2!

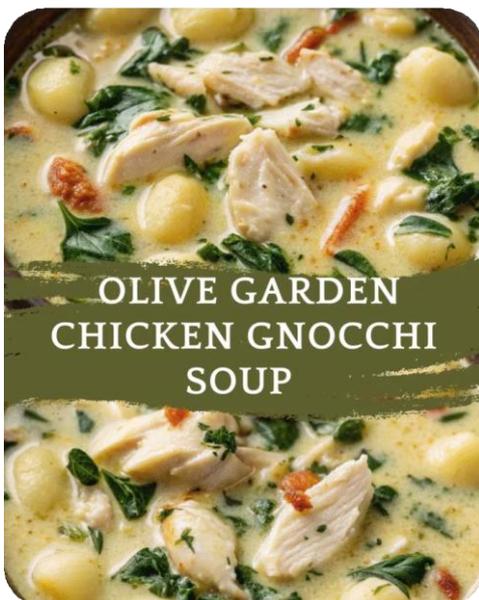
 Conclusion Whether you're baking this for a Matilda movie night or just craving an over-the-top chocolate fix, this Bruce Bogtrotter-level cake is everything you want in a dessert—rich, fudgy, moist, and unapologetically indulgent.

Layered with deep cocoa flavor and smothered in silky frosting, this cake captures the nostalgic magic of one of the most iconic scenes in film history. Serve it big, serve it proud—just don't let Miss Trunchbull catch you sneaking seconds.  

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Adam

Olive Garden Chicken Gnocchi Soup (Better Than the Restaurant!)



5 from 1 vote

If you've ever dined at Olive Garden, you've probably fallen in love with their famous Chicken Gnocchi Soup. Creamy, comforting, and filled with tender chicken, pillowy gnocchi, and fresh spinach, this soup is the definition of cozy. The best part? You don't need to leave the house to enjoy it—you can make this restaurant-style favorite right in your own kitchen! This version is hearty, flavorful, and even better than the original because you can control the ingredients and make it just the way you like. It's perfect for chilly nights, family

dinners, or whenever you crave a big bowl of comfort food.

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Prep Time

10 mins

Cook Time

25 mins

Total Time

35 mins

Servings: 6 servings



Ingredients



Equipment



Method



Notes

Ingredients

2 cups cooked chicken shredded or diced



1 package gnocchi about 16 oz, fresh or shelf-stable

6 cups chicken broth

1 cup heavy cream

1 tbsp olive oil

1 medium onion diced

2 medium carrots peeled and diced

2 celery stalks diced

2 cloves garlic minced

2 cups fresh spinach

1 tsp dried basil

1 tsp dried thyme

Salt and black pepper to taste

Equipment

Large soup pot or Dutch oven 

Wooden spoon or spatula

Cutting board and sharp knife

Measuring cups and spoons

Ladle – for serving

Method

Step 1: Sauté the vegetables

1. In a large soup pot, heat olive oil over medium heat.
2. Add diced onion, carrots, and celery. Cook for 5 minutes until softened.
3. Stir in garlic and cook for 1 minute until fragrant.

Step 2: Add broth and seasonings

1. Pour in chicken broth.
2. Stir in dried basil, thyme, salt, and black pepper.
3. Bring to a gentle boil.

Step 3: Add chicken and gnocchi

1. Stir in shredded chicken and gnocchi.
2. Reduce heat and simmer for 10 minutes, until gnocchi is tender.

Step 4: Add cream and spinach

1. Stir in heavy cream.
2. Add fresh spinach and let it wilt into the soup, about 2 minutes.

Step 5: Taste and adjust

1. Taste the soup and adjust salt and pepper if needed.

Step 6: Serve

1. Ladle hot soup into bowls and serve with warm breadsticks or crusty bread.

Notes

Storage & Reheating

Refrigerator: Store in an airtight container for up to 3 days.

Freezer: Not ideal (gnocchi can become mushy), but you can freeze without the gnocchi and add it fresh when reheating.

Reheating: Warm gently on the stovetop over medium heat. Add a splash of broth or cream if the soup thickens too much.

Variations

Lightened-up version – Use half-and-half instead of heavy cream.

Herb swap – Try rosemary or Italian seasoning in place of basil and thyme.

Extra hearty – Add mushrooms, peas, or zucchini.

Spicy twist – Stir in red pepper flakes or a dash of hot sauce.

Dairy-free option – Use coconut milk instead of heavy cream.

10 FAQs

Can I use rotisserie chicken? Yes! It's a great time-saver.

Do I need to pre-cook the gnocchi? No, it cooks directly in the soup.

Can I use frozen spinach? Yes, just thaw and drain before adding.

Is this soup gluten-free? Only if you use gluten-free gnocchi.

Can I use milk instead of cream? Yes, but the soup will be thinner. A cornstarch slurry can help thicken it.

Can I make this in a slow cooker? Yes—add all ingredients except cream, gnocchi, and spinach. Cook on low for 6 hours, stir in cream, gnocchi, and spinach in the last 30 minutes.

Can I make this vegetarian? Yes, replace chicken with mushrooms and use vegetable broth.

How do I keep gnocchi from getting mushy? Don't overcook it—remove the soup from heat once the gnocchi floats and is tender.

Can I double the recipe? Absolutely—it's great for crowds.

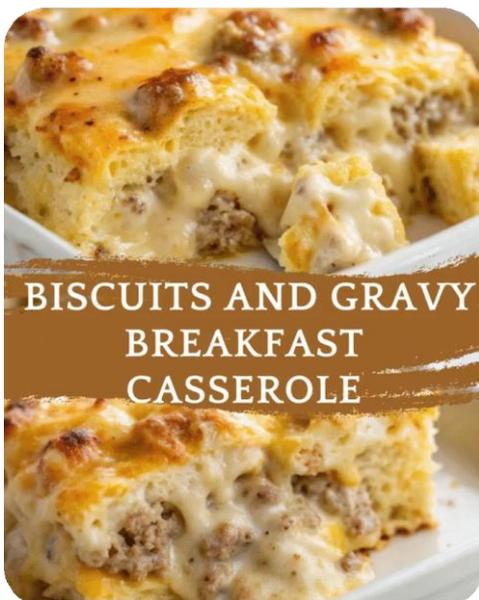
What goes well with this soup? Breadsticks, garlic bread, or a crisp salad.

🚩 **Conclusion** This Olive Garden Chicken Gnocchi Soup is creamy, hearty, and full of comforting flavors. With tender chicken, fluffy gnocchi, and fresh spinach in a rich broth, it's a family favorite that's even better than the restaurant version. Quick, simple, and cozy—this recipe is a must-try for soup lovers!

Note: All recipes in this collection are taken from the **Adem Recipes App**.

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Adam

Biscuits and Gravy Breakfast Casserole – Easy & Hearty Brunch Classic Everyone Loves!

There's nothing quite like waking up to the smell of biscuits, sausage, eggs, and melty cheddar cheese coming together in a single

bubbling pan of comfort. This Biscuits and Gravy Breakfast Casserole is everything you love about a Southern-style breakfast — warm, creamy, cheesy, and full of hearty flavor — baked into one ridiculously easy dish. Perfect for weekend brunch, holiday mornings, or potlucks, this make-ahead-friendly breakfast casserole feeds a crowd without the fuss. No flipping eggs or frying individual sausage patties here — just layer, bake, and enjoy. The refrigerated biscuit dough makes it a total time-saver, and the country gravy ties everything together into creamy, dreamy perfection. Whether you're serving up a cozy family brunch or fueling the crowd before a big day, this casserole has everything you need in one bite.

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Prep Time
10 mins

Cook Time
35 mins

Total Time
45 mins

Servings: 8 servings



Ingredients



Equipment



Method



Notes

Ingredients

Meats:

1 lb breakfast sausage ground (pork or turkey)

Fruits and Vegetables:

½ medium onion finely chopped

1 tsp dried oregano

 **Fresh Products:**

5 large eggs

 **Condiments:**

1½ cups prepared country gravy store-bought or homemade

 **Pantry Items and Spices:**

10 oz refrigerated biscuit dough cut into pieces (about 1 standard can)

 **Dairy:**

2 tbsp butter

1½ cups shredded cheddar cheese

½ cup whole milk

Optional: Use pepper jack or a cheese blend for extra flavor!

Equipment

Before you get started, gather these kitchen basics: 

9×13-inch baking dish

Large skillet

Mixing bowls

Whisk

Measuring cups and spoons

Spatula

Oven mitts

Method

Step 1: Preheat Oven

1. Preheat your oven to 375°F (190°C). Grease a 9×13-inch baking dish with butter or nonstick spray.

Step 2: Cook the Sausage Mixture

1. In a large skillet over medium heat:
2. Add 1 lb breakfast sausage and ½ chopped onion. Cook until browned and crumbly (about 6–8 minutes).
3. Stir in 1 tsp oregano for a herbaceous boost.
4. Drain any excess grease and set aside.

Step 3: Prepare the Biscuits

1. Cut 10 oz refrigerated biscuit dough into quarters (bite-sized pieces).
2. Spread the pieces evenly across the bottom of the greased baking dish.

Step 4: Whisk the Eggs

1. In a medium mixing bowl, whisk together:
2. 5 eggs
3. ½ cup whole milk
4. Season lightly with salt and pepper, if desired.

Step 5: Layer the Casserole

1. Layer as follows:
2. Biscuit pieces on the bottom
3. Sausage and onion mixture evenly over biscuits
4. Pour egg mixture across the top
5. Drizzle 1½ cups country gravy over everything
6. Sprinkle 1½ cups cheddar cheese on top
7. Optional: Add extra gravy or cheese on top for a gooier, cheesier finish.

Step 6: Bake

1. Bake uncovered at 375°F for 30–35 minutes, or until the biscuits are cooked through and the cheese is melted and golden.

2. To check doneness, insert a knife into the center — it should come out clean with no raw egg.

Step 7: Rest & Serve

1. Let the casserole rest for 5 minutes before slicing. This helps everything firm up and makes it easier to serve.
2. Serve with hot sauce, more gravy, or a side of fresh fruit for a balanced brunch plate.

Notes

 **Storage & Reheating Storage:** Refrigerate leftovers in an airtight container for up to 4 days

Freezing: Freeze individual slices wrapped tightly or store the entire cooled casserole in a freezer-safe container for up to 2 months

Reheating: Microwave: 60–90 seconds per slice

Oven: 350°F for 10–15 minutes

Air Fryer: 350°F for 5 minutes (crispy top guaranteed)

Add extra cheese or gravy before reheating for even more flavor.

 **Variations** Make it your own with these creative twists:

Spicy Southwest: Add chopped green chiles, cumin, and pepper jack cheese

Veggie Version: Use plant-based sausage and add sautéed spinach or mushrooms

Sweet & Savory: Mix in a little maple syrup with the sausage for a sweet twist

Cheesy Explosion: Use a cheddar-mozzarella blend or top with a cheese sauce

Holiday Special: Add turkey sausage and cranberries for a Thanksgiving brunch vibe

Tex-Mex: Swap sausage for chorizo and top with salsa and avocado slices

 **10 FAQs** 1. Can I use homemade gravy instead of store-bought? Yes! A simple butter, flour, milk, and sausage drippings gravy works perfectly.

2. Can I prep this ahead of time? Absolutely. Assemble the night before, cover tightly, and refrigerate. Bake fresh in the morning.

3. How do I know the biscuits are fully cooked? Check the center with a knife or toothpick. It should come out clean without raw dough or egg.
4. What sausage works best? Mild or spicy breakfast sausage, turkey sausage, or even Italian sausage all work well.
5. Can I make this gluten-free? Yes — use gluten-free biscuit dough and gluten-free gravy.
6. Can I double the recipe? Yes, use a larger baking dish or two 9×13 pans and increase baking time slightly.
7. What kind of cheese is best? Cheddar is classic, but try mozzarella, Colby jack, or even gouda for a twist.
8. Can I use egg whites instead of whole eggs? Yes, use about 10 egg whites or a liquid egg substitute for a lighter option.
9. Is this freezer-friendly? Definitely! Freeze slices for quick breakfasts or brunches. Reheat as needed.
10. Can I make it vegetarian? Yes, just use vegetarian sausage or omit the meat and load up on veggies like mushrooms, spinach, and peppers.

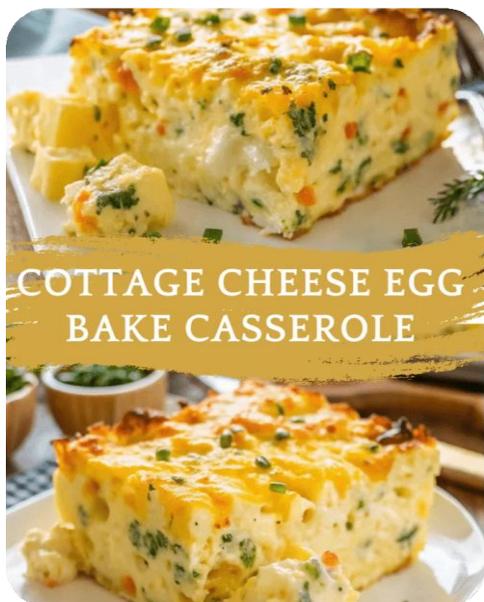
🏠 **Conclusion** This Biscuits and Gravy Breakfast Casserole is more than just a breakfast — it's a celebration of comfort, flavor, and ease. With layers of flaky biscuits, seasoned sausage, fluffy eggs, and melty cheese all tied together with creamy gravy, it's no wonder this dish is a brunch favorite across kitchens everywhere.

Whether you're serving a crowd or prepping your week ahead, this dish delivers all the cozy vibes of a Southern diner with just a few simple steps. Try it once, and it'll become your new brunch tradition.

Note: All recipes in this collection are taken from the **Adem Recipes App**.

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Adam

Cottage Cheese Egg Bake Casserole – Hearty, Cheesy & Meal-Prep Friendly

A protein-rich breakfast casserole loaded with cottage cheese, cheddar, and veggies—a satisfying, no-fuss dish perfect for any time of day. 🎉 Introduction If you're on the hunt for a wholesome breakfast or meal-prep solution that doesn't skimp on flavor, this Cottage Cheese Egg Bake Casserole will win your kitchen over. Made with just a handful of simple ingredients—eggs, cheddar, cottage cheese, and your choice of vegetables—it's cozy, customizable, and ridiculously easy to throw together. 🔍🧀 Perfect for weekday breakfasts, brunch buffets, or light dinners, this protein-packed dish bakes up fluffy and golden with a creamy texture and melty-cheese top. Let's get cracking!

[Print Recipe](#)

[Pin Recipe](#)

Prep Time
10 mins

Cook Time
35 mins

Total Time
45 mins

Servings: 6 servings



Ingredients



Equipment



Method



Notes

Ingredients

Produce ▼

1 cup chopped vegetables spinach, bell peppers, onions, or mushrooms work great

Refrigerated

8 large eggs

½ cup milk

Baking & Spices

½ tsp salt

¼ tsp black pepper

Dairy

1 cup shredded cheddar cheese

1 cup cottage cheese full-fat or low-fat

Equipment

9×9-inch baking dish ▼

Mixing bowl

Whisk or fork

Measuring cups and spoons

Oven mitts

Spatula

Method

Step 1: Preheat Oven & Prep Pan

1. Preheat oven to 375°F (190°C).
2. Grease a 9×9-inch baking dish with butter or nonstick spray.

Step 2: Whisk the Egg Base

1. In a large bowl, whisk together eggs, milk, salt, and pepper until well combined.

Step 3: Mix in Cheeses & Veggies

1. Stir in cottage cheese, shredded cheddar, and chopped vegetables.
2. Mix until everything is evenly distributed.

Step 4: Bake

1. Pour the egg mixture into the prepared baking dish.
2. Bake for 30–35 minutes, or until the center is set and the top is golden.
3. Let cool for 5 minutes before slicing and serving.

Notes

 **Variations Add Meat:** Mix in cooked chicken sausage, ground turkey, or bacon (if not vegetarian)

Low-Carb: Swap milk for unsweetened almond milk

Spicy Kick: Add diced jalapeños or hot sauce

Cheese Swap: Use Swiss, mozzarella, or pepper jack instead of cheddar

Herbs & Aromatics: Add garlic powder, green onions, or fresh parsley

 **Storage & Reheating Refrigerator:** Store in an airtight container for up to 5 days

Freezer: Freeze slices individually for up to 2 months

Reheat: Microwave for 1 minute or warm in oven at 325°F for 8–10 minutes

? 10 FAQs Can I use frozen veggies? Yes, just thaw and drain before adding.

Do I need to cook veggies first? Not necessary for soft vegetables like spinach or mushrooms, but pre-cook firmer ones like broccoli.

Can I use egg whites only? Yes—substitute 2 egg whites per whole egg.

Is cottage cheese overpowering? Not at all—it blends in for a creamy texture and subtle flavor.

Can I double the recipe? Absolutely—use a 9×13-inch pan and bake 5–10 minutes longer.

Is this keto-friendly? It can be with low-carb veggies and no milk or with almond milk.

Can I prep it the night before? Yes—assemble, cover, and refrigerate overnight. Bake fresh in the morning.

What if I don't like cheddar? Swap in your favorite melty cheese.

Can I serve it cold? Sure! It's great for lunchboxes or on-the-go meals.

Will it puff up in the oven? Slightly, then settle as it cools. Don't worry—it's normal!

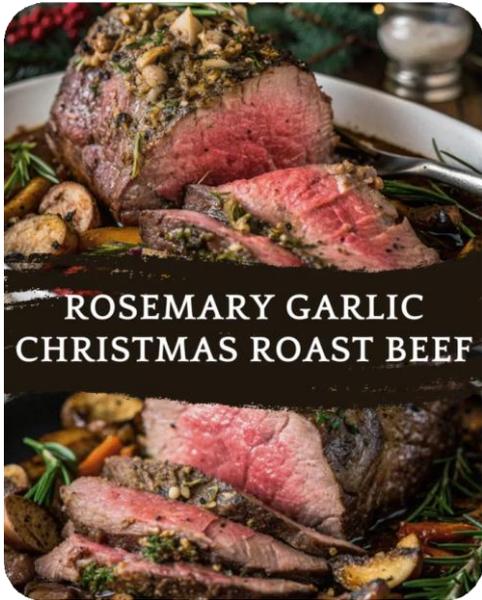
🏁 Conclusion This Cottage Cheese Egg Bake Casserole is a dreamy, creamy solution for a nutritious start to your day—or a light dinner with zero hassle. With gooey cheddar, fluffy eggs, and all your favorite veggies, it's comfort food that actually fuels you. Slice it up, store it away, and enjoy it all week long! 🧀🔍🌿

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Adam

Rosemary Garlic Christmas Roast Beef Dinner

This Rosemary Garlic Christmas Roast Beef Dinner is a timeless, elegant, and flavorful holiday centerpiece. The aromatic blend of fresh rosemary, garlic, olive oil, salt, and black pepper creates a beautifully seasoned crust, while the inside stays tender, juicy, and full of rich beef flavor. This roast beef is incredibly simple to prepare, yet tastes like a gourmet Christmas feast. It pairs perfectly with mashed potatoes, roasted vegetables, Yorkshire pudding, gravy, or any of your favorite holiday sides. It's the ideal choice for Christmas Day, Christmas Eve, or any festive winter gathering.

[Print Recipe](#)

[Pin Recipe](#)

Prep Time
10 mins

Cook Time
1 hr 30 mins

Total Time
1 hr 40 mins

Servings: 8 servings



Ingredients



Equipment



Method



Notes

Ingredients

Beef



3 –4 lb beef roast top sirloin, rib roast, or rump roast

Seasoning

4 –5 garlic cloves minced

2 tbsp fresh rosemary chopped

1 tbsp olive oil

1 tsp salt

1 tsp black pepper

1 tsp onion powder optional

Optional Add-Ons

1 onion quartered

2 –3 carrots chopped

2 potatoes cubed

Roast alongside beef for a full meal.

Equipment

Roasting pan or baking dish



Meat thermometer

Knife & cutting board

Small bowl

Whisk or spoon

Aluminum foil

Oven

Method

Step 1: Preheat your oven to 450°F (230°C).

Step 2: Pat the beef roast dry and place it into a roasting pan.

Step 3: In a small bowl, mix rosemary, garlic, olive oil, salt, and black pepper to form a paste.

Step 4: Rub the garlic-rosemary paste all over the beef, coating it evenly.

Step 5: Add optional vegetables around the roast if desired.

Step 6: Roast at 450°F for 15 minutes to create a seared crust.

Step 7: Reduce heat to 350°F (175°C) and continue roasting:

1. Medium-rare: 1 hour (internal temp 135°F)
2. Medium: 1 hr 15 min (internal temp 145°F)
3. Well-done: 1 hr 30 min

Step 8: Remove roast from oven, tent with foil, and rest for 10–15 minutes.

Step 9: Slice against the grain and serve warm.

Notes

 Storage & Reheating Refrigerator 3–

4 days in an airtight container.

Freezer

Up to 2 months (slice before freezing).

Reheating

Oven: 300°F for 10–12 minutes

Skillet: Low heat 2–3 minutes

Microwave: 45 seconds (don't overheat)

🔑 Variations ★ Rosemary Garlic Butter Roast

Add 2 tbsp softened butter to the garlic paste.

★ Spicy Roast Beef

Add chili flakes or smoked paprika.

★ Herb-Crusted Roast

Add thyme, oregano, and parsley.

★ Honey Garlic Roast Beef

Add 1 tbsp honey to the paste for caramelization.

★ Veggie Roast Version

Add potatoes, onions, and carrots around beef.

★ Lemon Herb Roast

Add lemon zest for brightness.

? 10 FAQs 1. What is the best cut for roast beef?

Rib roast, top sirloin, rump roast, or eye round.

2. Can I use dried rosemary?

Yes — use 1 tsp dried rosemary.

3. Do I need to sear the meat first?

The high-heat start at 450°F acts as a natural sear.

4. Do I need to cover the roast?

No — leave uncovered for best crust.

5. Can I cook this in a slow cooker?

Yes — 6–8 hours on LOW.

6. Is it halal?

Yes — use halal-certified beef.

7. Can I make gravy with the drippings?

Yes — whisk 1 tbsp flour into the drippings.

8. Can I prep it ahead?

Season roast and refrigerate for 12–24 hours.

9. Should I trim the fat?

Leave a thin layer for more flavor.

10. Why is resting important?

It helps juices redistribute for tenderness.

🏁 Conclusion

This Rosemary Garlic Christmas Roast Beef is the perfect holiday centerpiece — simple, aromatic, juicy, and full of classic Christmas flavor. With its savory garlic crust, fragrant rosemary, and beautifully tender meat, this recipe brings elegance and warmth to any holiday gathering.

Serve it with your favorite holiday sides for an unforgettable Christmas dinner your family will love.

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Adam

Oreo Dirt Cake

Recipe: A Decadent No-Bake Dessert Everyone Will Love

If you're craving a dessert that's rich, creamy, fun to assemble, and guaranteed to be the star of any table, this Oreo Dirt Cake is the one. With layers of crushed Oreos, a fluffy cream cheese-pudding mix, and whipped topping, it's a no-bake dream come true. ❤️ This retro favorite is loved by kids and adults alike—thanks to its crunchy-meets-silky texture and that signature cookies-and-cream flavor. Serve it in a trifle dish, individual cups, or even a flowerpot with gummy worms for a whimsical twist!

[Print Recipe](#)

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Prep Time
20 mins

Chill Time
4 mins

Total Time
4 hrs 20 mins

Servings: 14 servings



Ingredients



Method



Notes

Ingredients

Base Layers

1 package 14.3 oz Oreo cookies (original), crushed

8 oz cream cheese softened

½ cup unsalted butter softened

1 cup powdered sugar

Pudding Layer

2 packages 3.4 oz each instant vanilla pudding mix

3 cups cold milk

12 oz Cool Whip or whipped topping

1 tsp vanilla extract optional

 **Optional Garnishes: gummy worms, extra Oreo crumbs, chocolate chips, whipped cream**

Method

Step 1: Crush the Oreos

1. Place cookies in a food processor and pulse into fine crumbs.
2. Reserve about ½ cup for topping; set the rest aside.

Step 2: Make the Cream Cheese Layer

1. In a large bowl, beat cream cheese, butter, and powdered sugar until smooth and fluffy.

Step 3: Prepare Pudding

1. In a separate bowl, whisk pudding mix with cold milk until thickened (about 2 minutes).
2. Fold in Cool Whip and vanilla extract, mixing until light and creamy.

Step 4: Combine Layers

1. Fold the pudding mixture into the cream cheese mixture until well combined and smooth.

Step 5: Assemble the Cake

1. In a 9×13-inch pan or trifle dish, start with a layer of Oreo crumbs.
2. Alternate layers of cream filling and crushed cookies until used up.
3. Finish with a thick layer of Oreo crumbs on top.

Step 6: Chill & Serve

1. Cover and refrigerate for 4 hours minimum, or overnight for best flavor and texture.
2. Add gummy worms or decorations just before serving.

Notes

 **Variations Chocolate Version:** Use chocolate pudding instead of vanilla for extra richness.

Halloween Twist: Add Halloween Oreos and creepy candy decorations.

Berry Dirt Cake: Add a layer of fresh berries between cream and cookie layers.

Individual Cups: Perfect for parties—layer in small mason jars or plastic cups.

Nutty Crunch: Sprinkle chopped peanuts or almonds between layers for added texture.

 **Storage & Reheating Refrigerator:** Store covered for up to 5 days.

Freezer: Not ideal for freezing once assembled—it affects the texture.

Make Ahead: Can be made 1–2 days in advance. Just wait to add gummy worms until serving.

 **10 FAQs Can I use Double Stuf Oreos?** Yes, though they make the crumbs a bit moister.

Can I use homemade whipped cream instead of Cool Whip? Absolutely! Use about 4½ cups of homemade whipped cream.

Do I need to scrape out the Oreo filling? Nope—use the whole cookie for the best flavor and texture.

Can I use chocolate pudding? Yes, it makes a more chocolatey version that's just as delicious.

Is this safe to leave out at room temp? No—keep it chilled due to the dairy ingredients.

Can I add cream cheese flavoring or extract? Optional, but vanilla or almond extract pairs well.

Will it hold its shape for slicing? It's soft and scoopable—not firm like a cake, but it sets beautifully.

Can I make this gluten-free? Yes—use gluten-free sandwich cookies and check pudding brand ingredients.

What dish should I use? A 9×13-inch dish or a trifle bowl both work great. Clear dishes show the layers!

Can kids help make this? Definitely! Crushing cookies and layering the cake is super kid-friendly.

🏁 **Conclusion** This Oreo Dirt Cake is everything a no-bake dessert should be—easy, indulgent, nostalgic, and impossible to resist. Whether you're making it for a party, a potluck, or just because you want to relive your childhood, this creamy, crunchy treat is always a hit.

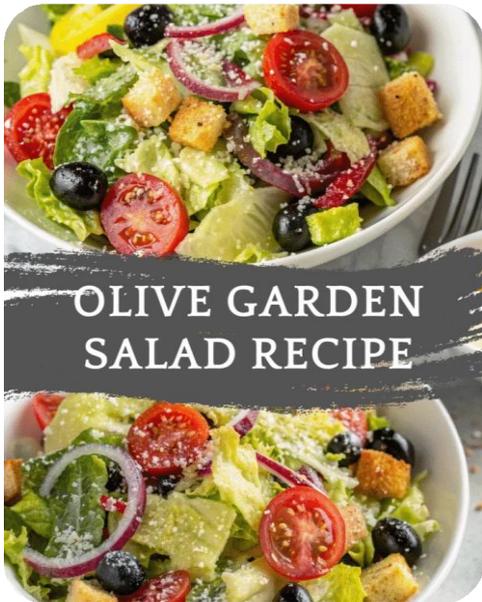
Serve it chilled, pile it high, and don't be surprised when it disappears in minutes. 🍪 🌟

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Adam

Olive Garden Salad Recipe – A Zesty Copycat Classic You’ll Crave

If you’ve ever been to Olive Garden, you probably know their salad isn’t just any side dish — it’s legendary. Crisp lettuce, tangy dressing, pepperoncini, red onion, juicy tomatoes, black olives, and crunchy croutons all come together in a flavor-packed bowl that’s light, refreshing, and addictively zesty. This homemade Olive Garden Salad recipe captures the exact restaurant taste — with fresh ingredients, that iconic Italian dressing, and all your favorite toppings. It’s quick to prep, budget-friendly, and totally crowd-pleasing. Serve it with pasta, grilled chicken, or as a weekday lunch you’ll actually look forward to!

[Print Recipe](#)

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Prep Time
10 mins

Total Time
10 mins

Servings: 6 servings



Ingredients

Salad Base



1 head romaine lettuce chopped

1/2 small red onion thinly sliced

1/2 cup grape or cherry tomatoes halved

1/4 cup black olives sliced or whole

6 –8 pepperoncini whole or sliced

1/2 cup seasoned croutons

1/4 cup shredded Parmesan cheese

Copycat Olive Garden Italian Dressing

1/2 cup mayonnaise

1/3 cup white vinegar

1/4 cup water

2 tbsp vegetable oil or olive oil

1 tbsp lemon juice

1 tbsp grated Parmesan cheese

1/2 tsp garlic powder

1/2 tsp onion powder

1/2 tsp Italian seasoning

1/2 tsp sugar

1/4 tsp salt

Dash of black pepper

 **Optional Add-ins: Add grilled chicken, crispy bacon bits, or roasted chickpeas to turn this side into a satisfying main dish.**

Equipment

You'll need just a few kitchen staples: ∨

Large salad bowl

Cutting board and knife

Small mixing bowl or mason jar (for dressing)

Whisk or fork

Salad tongs or serving spoons

 Tip: Chill your bowl and dressing ahead of time for the crispest salad experience.

Method

Step 1: Prepare the Dressing

1. In a small bowl or mason jar, whisk together mayonnaise, vinegar, water, oil, lemon juice, Parmesan, garlic powder, onion powder, Italian seasoning, sugar, salt, and pepper.
2. Shake or whisk until smooth and creamy.
3. Chill for 30 minutes if time allows for best flavor.

Step 2: Chop the Vegetables

1. Wash and chop romaine lettuce.
2. Thinly slice the red onion and halve the grape tomatoes.
3. Drain and pat dry the olives and pepperoncini.

Step 3: Assemble the Salad

1. In a large bowl, layer in:
2. Romaine lettuce
3. Tomatoes
4. Red onion

5. Black olives
6. Pepperoncini
7. Croutons
8. Parmesan cheese

Step 4: Dress & Toss

1. Pour the dressing over the top and toss gently to coat everything evenly.

 **Serving Suggestion: Serve immediately to keep the croutons crunchy and the veggies crisp.**

Notes

Storage & Reheating

Salad Store undressed salad in an airtight container for up to 2 days.

Once dressed, it's best enjoyed immediately to prevent sogginess.

Dressing Store leftover dressing in a sealed jar in the fridge for up to 1 week.

Shake well before using.

 **Make-ahead tip:** Chop all salad components and store separately. Combine just before serving for max freshness.

Variations

Customize this iconic salad to your taste:

 **Cheese Swap** – Use shaved Pecorino Romano or a blend of mozzarella & provolone.

 **Protein Boost** – Add grilled chicken, hard-boiled eggs, or crispy bacon.

 **Bread Bowl** – Serve it in a toasted bread bowl for a rustic twist.

 **Healthy Additions** – Toss in avocado slices, chickpeas, or sunflower seeds.

 **BBQ Style** – Swap dressing for BBQ ranch and add corn and black beans.

 **Lettuce Blend** – Mix romaine with iceberg or spring greens for a softer base.

10 FAQs

1. Is this the real Olive Garden salad recipe? It's a spot-on copycat based on the same ingredients and flavor profile — taste tested to perfection!

2. Can I buy the dressing? Yes, Olive Garden brand dressing is sold in most grocery stores. But this homemade version tastes fresher and is super easy.
3. What's in the Olive Garden salad dressing? A creamy Italian-style base with mayo, vinegar, lemon juice, garlic, herbs, and Parmesan.
4. Are the pepperoncini spicy? They're mild with a slight tang. You can slice them or leave them whole.
5. Can I make this salad vegan? Yes! Use vegan mayo and skip the Parmesan or use a plant-based cheese.
6. What kind of olives should I use? Black canned olives or Kalamata both work well depending on your preference.
7. How long does the dressing last? Up to 1 week in the fridge in a sealed jar or container.
8. Can I use a different lettuce? Yes — iceberg, green leaf, or a crunchy romaine mix work well.
9. Is this salad gluten-free? Yes — just use gluten-free croutons or omit them.
10. What pairs well with Olive Garden salad? Lasagna, spaghetti, chicken parmesan, soups, and breadsticks!

🏁 Conclusion

This Olive Garden Salad Recipe is your shortcut to restaurant magic at home. It's crisp, zesty, fresh, and always a hit at the table. Whether you're recreating a full Italian dinner or just want a salad you actually crave, this copycat version delivers every time.

You'll love how easy it is to prep and how perfectly it pairs with everything — pasta, grilled meats, pizza, or soups. Once you try it homemade, you may never go back to takeout again.

Note: All recipes in this collection are taken from the **Adem Recipes App**.



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Adam

4th of July Fruit Pizza – A Star-Spangled Dessert for Independence Day

Nothing says summer celebration like a 4th of July Fruit Pizza! With a chewy sugar cookie crust, velvety cream cheese frosting, and a flag-shaped topping of blueberries, strawberries, and bananas, it's the perfect dessert to wow your guests and show off your patriotic pride. 🌟🍓🍇 This red, white, and blue treat is as fun to decorate as it is to eat. Serve it at your next cookout, picnic, or family gathering and watch it disappear in minutes!

[Print Recipe](#)

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Prep Time
15 mins

bake/Chill Time
45 mins

Total Time
1 hr

Servings: 15 servings



Ingredients



Method



Notes

Ingredients



For the Crust



1 package 16.5 oz refrigerated sugar cookie dough

Or use homemade sugar cookie dough



For the Cream Cheese Frosting

8 oz cream cheese softened

¼ cup unsalted butter softened

1 cup powdered sugar

1 tsp vanilla extract

Pinch of salt

 For the Flag Fruit Topping

½ cup fresh blueberries

1 cup fresh strawberries sliced

1 banana sliced into rounds

Optional: lemon juice to prevent banana browning

Method

Step 1: Bake the Cookie Crust

1. Preheat oven to 350°F (175°C).
2. Press sugar cookie dough evenly into a 9×13-inch baking pan (lined with parchment or greased).
3. Bake for 12–15 minutes or until lightly golden.
4. Let cool completely before decorating.

Step 2: Make the Frosting

1. In a bowl, beat together cream cheese and butter until smooth.
2. Add powdered sugar, vanilla extract, and a pinch of salt.
3. Beat until creamy and fluffy.

Step 3: Frost and Decorate

1. Once the cookie base has cooled, spread the cream cheese frosting evenly over the top.
2. Create a flag design:
3. Use blueberries in the upper left corner as the “stars.”
4. Arrange rows of sliced strawberries and banana rounds to form red and white “stripes.”
5. Lightly brush banana slices with lemon juice to prevent browning (optional).

Notes

 **Variations Star Shapes:** Use mini cookie cutters to cut stars from banana or apple slices

Alternative Fruits: Use raspberries or red grapes instead of strawberries

Glaze Option: Lightly brush fruit with warmed jelly for a glossy finish

Mini Pizzas: Bake cookie dough in rounds for individual-sized patriotic pizzas

Low Sugar: Use low-fat cream cheese and skip the powdered sugar for a lighter version

 **Storage & Make-Ahead Refrigerator:** Store covered for up to 3 days

Make-Ahead: Bake crust and prep frosting a day before—decorate day of serving

Best Served: Chilled or at room temp within a few hours of assembly

 **10 FAQs Can I use a different cookie base?** Yes—try a brownie or graham cracker crust.

Will bananas turn brown? Yes, but lemon juice helps slow browning.

Can I make it gluten-free? Use GF cookie dough and check all labels.

Can I use whipped topping instead of frosting? Yes, but it's best chilled and served same-day.

Can I use frozen fruit? Not recommended—they release too much moisture.

Can I cut this in shapes? Absolutely—cut into squares, stars, or use cookie cutters.

How do I keep the fruit from sliding off? Pat fruits dry before placing them on the frosting.

Can I use almond extract? Yes—for a slight twist, use ½ tsp almond and ½ tsp vanilla extract.

Can kids help with this? Definitely! Decorating is the best part.

Is this good for large crowds? Yes—it's easy to cut into small squares or bars.

🏁 Conclusion This 4th of July Fruit Pizza brings festive flair to your holiday table with its patriotic colors, fresh flavors, and creamy sweetness. It's easy to make, fun to decorate, and always a favorite among kids and adults alike. 🇺🇸 ✨

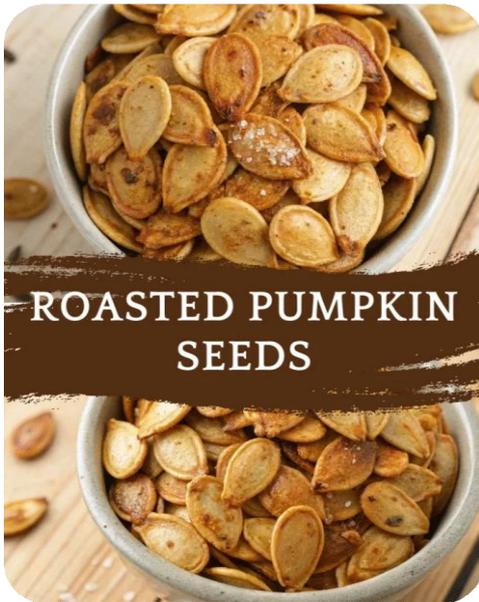
Serve it chilled, slice it up, and celebrate freedom with every delicious bite!

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Adam

5 Easy Steps to the Perfect Roasted Pumpkin Seeds

When pumpkin season rolls around, most people focus on pies, soups, and lattes—but don't forget about the seeds! Pumpkin seeds (also known as pepitas) are a true superfood: crunchy, flavorful, and packed with protein, fiber, and minerals like magnesium and zinc. Best of all, they can be transformed into a perfectly roasted snack in just a few simple steps. Whether you're carving pumpkins for Halloween or cooking with fresh pumpkin, don't toss those seeds! With the right method, you'll end up with crisp, golden, and addictive roasted pumpkin seeds that you can season any way you like—savory, spicy, or even sweet. Here, I'll show you how to make the perfect roasted pumpkin seeds in just 5 easy steps.

[Print Recipe](#)

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Prep Time
10 mins

bake time
25 mins

Total Time
35 mins

Servings: 6 snack-sized portions



Ingredients

1 ½ cups raw pumpkin seeds scooped from a fresh pumpkin



1 tbsp olive oil or avocado oil

1 tsp sea salt adjust to taste

Optional seasonings:

½ tsp paprika

½ tsp garlic powder

½ tsp cinnamon sugar for a sweet twist

Equipment

Large bowl



Colander (for rinsing seeds)

Clean kitchen towel or paper towels

Baking sheet

Parchment paper (optional)

Wooden spoon or spatula

Measuring spoons

Method

Step 1: Scoop & Clean

1. After cutting open your pumpkin, scoop out the seeds.

2. Place them in a colander and rinse under cold water, removing pulp and stringy bits.

Step 2: Dry Thoroughly

1. Spread the rinsed seeds on a towel and pat completely dry.
2. Moisture is the enemy of crispness—so don't skip this step!

Step 3: Season Well

1. Toss seeds in a bowl with olive oil, salt, and any extra spices you like.
2. Coat evenly so every seed is flavorful.

Step 4: Roast to Perfection

1. Preheat oven to 325°F (165°C).
2. Spread seeds in a single layer on a parchment-lined baking sheet.
3. Roast for 20–25 minutes, stirring halfway through, until golden brown.

Step 5: Cool & Enjoy

1. Remove from oven and let seeds cool on the tray.
2. They'll crisp up as they cool—perfect for snacking, salads, or soups!

Notes

Storage & Reheating

Room Temperature: Store cooled seeds in an airtight jar for 1 week.

Refrigerator: Lasts 2 weeks.

Freezer: Store up to 2 months in a freezer bag.

Reheating: Re-crisp in a 300°F oven for 5 minutes.

Variations

Spicy Kick: Add cayenne pepper or chili powder.

Herby Seeds: Toss with rosemary, thyme, or oregano.

Sweet Treat: Use honey or maple syrup with cinnamon.

Cheesy Flavor: Sprinkle Parmesan before the final 5 minutes of roasting.

Salt & Vinegar: Boil seeds in vinegar for 10 minutes before roasting.

? 10 FAQs

1. Do I need to peel pumpkin seeds? No, the outer shells roast beautifully and are edible.
2. Can I use store-bought raw seeds? Yes, but fresh pumpkin seeds are more flavorful.
3. Why are my seeds chewy, not crunchy? They probably weren't dried enough before roasting.
4. Can I roast seeds from any pumpkin? Yes, though smaller pumpkins often have more tender seeds.
5. What's the best oven temperature? 325°F ensures they cook evenly without burning.
6. Do I need to soak seeds first? Optional—soaking can make them more digestible, but it's not required.
7. Can I make them oil-free? Yes, but oil helps seasonings stick and makes them crisper.
8. How do I prevent burning? Stir halfway and keep an eye on them in the final minutes.
9. Can I add flavors after roasting? Yes, toss warm seeds with seasonings for a lighter coating.
10. Are roasted pumpkin seeds healthy? Absolutely—they're full of protein, fiber, and essential minerals.

🏁 Conclusion

With just 5 easy steps, you can turn ordinary pumpkin seeds into a golden, crunchy snack that's both nutritious and delicious. Whether you keep them classic with just salt or experiment with bold flavors, roasted pumpkin seeds are a versatile treat you'll want to make again and again.

The next time you carve a pumpkin or cook with fresh pumpkin, don't throw away the seeds—roast them into something amazing!

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Adam

Best Fluffy Pancakes Recipe – Light, Airy & Perfect Every Time!



5 from 1 vote

Say goodbye to flat, lifeless pancakes! This is the Best Fluffy Pancakes Recipe you'll ever need—soft, tall, golden, and melt-in-your-mouth delicious. Made with simple pantry ingredients, these pancakes turn out light, airy, and pillowy every single time. Perfect for weekend brunches, lazy mornings, or special occasions, these pancakes are a breeze to whip up and are guaranteed to impress. Whether you top them with maple syrup, fresh fruit, whipped cream, or all three, these pancakes will become your go-to breakfast recipe.

[Print Recipe](#)

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Prep Time
10 mins

Cook Time
15 mins

Total Time
25 mins

Servings: 8 pancakes



Ingredients



Method



Notes

Ingredients

Dry Ingredients: ∨

1 ½ cups all-purpose flour

3 ½ teaspoons baking powder

1 tablespoon sugar

½ teaspoon salt

Wet Ingredients:

1 ¼ cups milk whole milk preferred

1 egg

3 tablespoons unsalted butter melted

1 teaspoon vanilla extract

Optional Add-Ins:

½ cup blueberries chocolate chips, or banana slices

½ teaspoon cinnamon for a cozy twist

Method

Step 1: Mix the Dry Ingredients

1. In a large bowl, whisk together flour, baking powder, sugar, and salt.
2. Make a well in the center of the dry mix.

Step 2: Mix the Wet Ingredients

1. In a separate bowl, whisk together milk, egg, melted butter, and vanilla extract.
2. Pour the wet mixture into the dry ingredients.

Step 3: Combine – But Don't Overmix

1. Gently stir just until combined. A few lumps are okay!
2. Overmixing = dense pancakes.

Step 4: Let the Batter Rest

1. Let the batter sit for 5–10 minutes. This helps activate the baking powder for maximum fluffiness.

Step 5: Cook the Pancakes

1. Heat a nonstick skillet or griddle over medium heat. Lightly grease with butter or oil.
2. Pour $\frac{1}{4}$ cup of batter for each pancake. Cook until bubbles form on the surface and edges start to set (about 2–3 minutes).
3. Flip and cook another 1–2 minutes, until golden brown.

Step 6: Serve Hot

1. Stack and serve immediately with your favorite toppings!

Notes

Variations 1. Buttermilk Fluffy Pancakes Replace regular milk with buttermilk for extra tang and tenderness. 2. Protein Pancakes Add 1 scoop of protein powder and slightly increase milk to thin the batter. 3. Vegan Fluffy Pancakes Use plant milk, replace egg with flax egg (1 tbsp flaxseed + 3 tbsp water), and use coconut oil or vegan butter. 4. Gluten-Free Pancakes Substitute all-purpose flour with a 1:1 gluten-free baking mix. 5. Dessert Pancakes Add chocolate chips, caramel drizzle, or a layer of Nutella between pancakes for a decadent twist. Storage & Reheating Storage: Cool pancakes completely and store in an

airtight container in the fridge for up to 3 days. Freezing: Freeze pancakes between layers of parchment paper in a freezer-safe bag for up to 2 months. Reheating: Microwave for 20–30 seconds Toast on low for crisp edges Heat in a pan on low for a freshly made feel 10 Frequently Asked Questions 1. Why are my pancakes not fluffy? Overmixing the batter or not letting it rest can make pancakes flat. Use fresh baking powder and don't over-stir.

2. Can I use whole wheat flour? Yes, but use half whole wheat, half all-purpose for the best balance of texture and flavor.

3. What's the best skillet to use? A nonstick or cast-iron skillet works best for even heat and golden browning.

4. Can I make the batter ahead of time? It's best to cook immediately after mixing, but you can prep the dry and wet ingredients separately and combine just before cooking.

5. Can I make mini pancakes? Yes! Use a tablespoon of batter per mini pancake—kids love them!

6. How can I make my pancakes extra thick? Use less milk (about 1 cup) for a thicker batter that results in tall, fluffy pancakes.

7. Why are my pancakes doughy in the middle? They may be too thick or cooked on too high heat. Lower the heat and cook longer.

8. Can I add fruit to the batter? Yes! Gently fold in fresh or frozen blueberries, banana slices, or chopped strawberries.

9. What are the best toppings for fluffy pancakes? Maple syrup Whipped cream Fresh berries Nut butters Yogurt Honey 10. Can I cook pancakes in butter? Yes—but add a small amount of oil to prevent burning, as butter alone browns quickly.

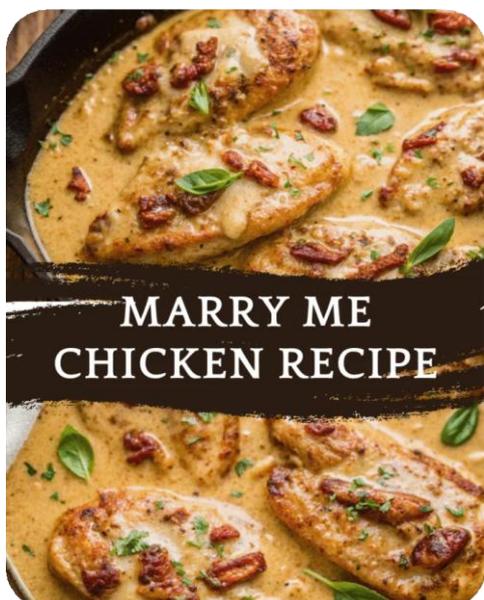
Conclusion This Best Fluffy Pancakes Recipe is a must-have in every home cook's kitchen. With its easy steps and foolproof technique, you'll enjoy tall, airy pancakes that soak up maple syrup and leave everyone wanting seconds (or thirds!).

Whether you're a weekend brunch warrior or a breakfast-for-dinner enthusiast, these pancakes are quick, customizable, and endlessly delicious. 🥞💛

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Adam

Marry Me Chicken Recipe That's Too Good Not to Try – Creamy, Romantic & Irresistible!



5 from 1 vote

If there's a dinner that speaks the language of love, it's this dreamy, creamy Marry Me Chicken. With tender, pan-seared chicken breasts nestled in a luxurious garlic-Parmesan cream sauce, infused with sun-dried tomatoes, chili flakes, and fresh basil — this dish doesn't just deliver flavor, it delivers emotion. Legend says it's so good it could provoke a proposal — hence the name. Whether you're making this to impress a date, pamper your partner, or just treat yourself like royalty, it's a recipe that

screams “special occasion” while being shockingly simple to prepare. From first bite to last, every forkful is a creamy, herby, spicy delight. Let’s jump into this irresistible, restaurant-worthy dinner that’s sure to win hearts (and seconds).

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Prep Time

10 mins

Cook Time

25 mins

Total Time

35 mins

Servings: 4 servings



Ingredients



Equipment



Method



Notes

Ingredients

Meats:

3 boneless skinless chicken breasts

Fruits and Vegetables:

3 cloves garlic finely minced

1 tbsp fresh basil chopped

1/3 cup sun-dried tomatoes oil-packed and drained

1 tsp chili flakes adjust for spice preference

1/4 tsp dried oregano

1/4 tsp dried thyme

Canned Goods:

1 cup chicken broth

 **Pantry Items and Spices:**

6 tbsp all-purpose flour for dredging

½ tsp salt

¼ tsp black pepper

 **Oils and Vinegars:**

2 tbsp olive oil use the oil from the sun-dried tomatoes for extra flavor if preferred

 **Dairy:**

2 tbsp unsalted butter

1 cup heavy cream

½ cup grated Parmesan cheese

Tip: Use high-quality Parmesan and real cream for a velvety restaurant-style sauce.

Equipment

To recreate this romantic classic, you'll need: ∨

Large skillet (preferably oven-safe)

Tongs or spatula

Cutting board and sharp knife

Measuring cups and spoons

Whisk

Small bowl (for dredging flour)

Method

Step 1: Prep the Chicken

1. Start by flattening your chicken breasts slightly so they cook evenly. Pat dry and season with salt and pepper.
2. Dredge each piece in flour, shaking off the excess. This step helps create a beautiful golden crust and thickens the sauce later.

Step 2: Sear the Chicken

1. In a large skillet, heat 2 tbsp olive oil and 2 tbsp butter over medium-high heat.
2. Sear chicken breasts 3–4 minutes per side, or until golden brown and almost cooked through. Remove and set aside on a plate.

Step 3: Build the Sauce

1. In the same skillet (do not wipe it clean), add:
 2. Minced garlic
 3. Chili flakes
 4. Sun-dried tomatoes
 5. Oregano & thyme
6. Sauté for 30 seconds, just until fragrant.
7. Deglaze the pan with 1 cup chicken broth, scraping up the browned bits for extra flavor.

Step 4: Add the Cream & Cheese

1. Reduce the heat to medium-low. Stir in:
 2. 1 cup heavy cream
 3. ½ cup grated Parmesan cheese
4. Whisk until smooth and creamy. Let simmer 2–3 minutes, stirring occasionally, until slightly thickened.

Step 5: Return Chicken to Pan

1. Nestle the seared chicken back into the sauce.
2. Spoon sauce over the top of each piece and simmer gently for 8–10 minutes, or until chicken is fully cooked (165°F internal temp).

Step 6: Garnish & Serve

1. Sprinkle chopped fresh basil over the dish. Serve immediately with extra sauce spooned on top.
2. Optional: Finish with more chili flakes or fresh cracked pepper for a spicy kick.

Notes

 **Storage & Reheating Storage:** Store cooled leftovers in an airtight container for up to 3–4 days in the refrigerator.

Reheating: Stovetop: Simmer on low with a splash of broth or cream until warmed through.

Microwave: Heat in 30-second bursts, stirring occasionally.

Do not boil the sauce — it may separate.

Best enjoyed fresh but still delicious the next day!

 **Variations** This recipe is beautifully adaptable:

Spicy Marry Me Chicken: Double the chili flakes or add a dash of cayenne

Cheese Swap: Try Asiago, Gruyère, or Pecorino instead of Parmesan

Protein Options: Use boneless thighs, pork chops, or even shrimp

Keto-Friendly: Skip the flour dredge and serve over cauliflower mash

Add Veggies: Wilt in fresh spinach or toss in mushrooms during the sauce step

Marry Me Chicken Pasta: Slice chicken after cooking and toss with penne or linguine

 **10 FAQs** 1. Why is it called “Marry Me Chicken”? It’s so flavorful and creamy, some say it could elicit a proposal! It’s the ultimate “impress someone” dinner.

2. Can I make this dish ahead of time? Yes! You can sear the chicken and prep the sauce a day ahead. Reheat gently on the stove when ready to serve.

3. What’s the best pan to use? A large nonstick or cast-iron skillet works great. If oven-safe, you can finish the dish under the broiler for extra golden top.

4. Can I make this with thighs instead of breasts? Absolutely. Boneless, skinless thighs stay extra juicy and flavorful — just adjust cooking time slightly.

5. What's the best side dish for this? Creamy mashed potatoes, garlic noodles, or a crusty baguette are perfect for soaking up that sauce.

6. Can I freeze Marry Me Chicken? You can, but cream sauces may separate when thawed. For best texture, enjoy fresh or refrigerate up to 4 days.

7. How do I thicken the sauce? Simmer longer uncovered or add a slurry of 1 tsp cornstarch + 1 tbsp water. Don't overdo it; the sauce should be velvety.

8. Can I add wine to the sauce? Yes! Replace $\frac{1}{4}$ cup of broth with white wine for extra depth.

9. Is this dish spicy? It has a mild kick from chili flakes. Adjust the amount based on your spice preference.

10. What can I do with leftovers? Slice leftover chicken and serve over pasta, rice, or in a wrap for a second-day meal that's just as tasty!

🏁 **Conclusion** This Marry Me Chicken is more than a meal — it's an experience. With tender, juicy chicken smothered in a creamy Parmesan sauce rich with sun-dried tomatoes, garlic, and fresh basil, it's a dish that tastes straight out of a fine-dining kitchen, but is simple enough for any night of the week.

Perfect for romantic dinners, special occasions, or simply celebrating your love of good food, this dish lives up to its name in every single bite. Make it once, and you'll be hooked for life.

Note: All recipes in this collection are taken from the **Adem Recipes App**.

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Adam

Cottage Cheese Egg Bake – Easy, Protein-Packed, and Perfect for Breakfast or Meal Prep



5 from 1 vote

If you're looking for an easy, high-protein, and veggie-loaded breakfast that's perfect for meal prep, this Cottage Cheese Egg Bake checks all the boxes. 🧀🥚🌿 With creamy cottage cheese, wholesome veggies, and six hearty eggs, this crustless breakfast casserole delivers a rich and savory flavor with a fluffy, custard-like texture. It's naturally low in carbs, gluten-free, and loaded with protein, making it an ideal option for busy mornings, brunch with friends, or even a light dinner with a side salad. Best of all, it's completely customizable — mix and match veggies, cheeses, or herbs based on what's in your fridge. Love this idea? Be sure to try this High Protein Egg Muffin Recipe or this Crustless Quiche with Spinach next!

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Prep Time
10 mins

Cook Time
40 mins

Total Time
50 mins

Servings: 8 people



Ingredients



Equipment



Method



Notes

Ingredients

Core Ingredients:



6 large eggs

2 cups cottage cheese small curd preferred for smoother texture

1 cup shredded cheese cheddar, mozzarella, or a blend

1 cup chopped spinach fresh or frozen, thawed and squeezed

½ cup diced bell pepper any color

½ cup chopped onion

Seasonings:

½ teaspoon garlic powder

½ teaspoon onion powder

½ teaspoon salt

¼ teaspoon black pepper

Optional Garnishes:

Fresh herbs like chives parsley, or dill

Sliced avocado or tomatoes for serving

Equipment

Large mixing bowl – for whisking the eggs and combining all ingredients



Whisk or fork – to beat the eggs smoothly

9×9 or 8×8-inch baking dish – for even baking

Nonstick spray or oil – to grease the dish

Spatula or wooden spoon – for mixing and serving

Cutting board + knife – for chopping veggies

Measuring cups and spoons

Method

Step 1: Prep the Oven and Dish

1. Preheat your oven to 375°F (190°C).
2. Lightly grease a 9×9-inch baking dish with cooking spray or olive oil.

Step 2: Whisk the Eggs

1. In a large bowl, crack the 6 eggs and whisk until fully combined.

Step 3: Add the Cottage Cheese and Cheese

1. Stir in the cottage cheese and shredded cheese.
2. Mix until creamy and well blended.

Step 4: Add Veggies and Seasonings

1. Fold in the spinach, bell peppers, and onion.
2. Add garlic powder, onion powder, salt, and pepper.
3. Mix everything until well distributed.

Step 5: Pour and Bake

1. Pour the mixture into your prepared baking dish.
2. Smooth the top with a spatula and bake for 35–40 minutes, or until the center is set and the edges are golden.

Step 6: Cool and Serve

1. Let the egg bake rest for 5–10 minutes before slicing.
2. Garnish with fresh herbs, avocado, or sliced tomato if desired.

Notes

Perfect for make-ahead breakfasts, brunch spreads, or a light lunch option.

 **Variations** This cottage cheese egg bake is super versatile. Try these flavor twists:

1. **Meat Lover's** Add crumbled cooked bacon, turkey sausage, or ham cubes.
2. **Mediterranean** Use feta cheese, sun-dried tomatoes, spinach, and olives.
3. **Southwest Style** Add black beans, green chiles, and Monterey Jack cheese.
4. **Mushroom & Swiss** Sauté mushrooms and onions, and use Swiss cheese for a café-style bake.
5. **Broccoli Cheddar** Replace spinach with steamed broccoli florets and use cheddar cheese.

 **Storage and Reheating** **Refrigerator:** Store cooled egg bake slices in an airtight container for up to 4 days.

Freezer: Freeze individual portions wrapped tightly or stored in containers for up to 2 months.

Thaw overnight in the refrigerator before reheating.

Reheating: Microwave on medium for 30–60 seconds until heated through.

Or reheat in a 350°F oven for 10–15 minutes.

Pro Tip: Add a sprinkle of fresh cheese before reheating for that melty magic.

 **10 Frequently Asked Questions (FAQs)** 1. Can I use egg whites only? Yes! Use about 12 egg whites to replace 6 whole eggs.

2. Is this recipe keto-friendly? Absolutely — it's low in carbs and high in protein and fat.

3. Can I use frozen spinach? Yes — just thaw and squeeze out any excess liquid before adding.

4. What's the best cheese to use? Cheddar, mozzarella, feta, or any melting cheese you like!

5. Can I prep this the night before? Yes! Assemble the egg mixture, cover, and refrigerate overnight. Bake fresh in the morning.

6. Can I add more vegetables? Definitely — try zucchini, mushrooms, or tomatoes.

7. Is this good for meal prep? Yes! Slice and store in the fridge or freezer — it's great for grab-and-go breakfasts.

8. Can I make this in muffin tins? Totally — pour into greased muffin tins and bake for 18–22 minutes.

9. How do I know when it's done? The center should be firm and no longer jiggle; a toothpick should come out clean.

10. Does cottage cheese make it watery? Not if you mix well — small curd cottage cheese works best, and the eggs set everything.

✅ **Conclusion** This Cottage Cheese Egg Bake is everything you want in a breakfast: hearty, healthy, cheesy, and totally satisfying. 🧀🍳💪

It's an easy, protein-packed meal you can prep in advance and enjoy all week long. With endless ways to customize, it fits into low-carb, keto, gluten-free, and even vegetarian diets — making it a must-have in your recipe rotation.

More breakfast favorites:

Veggie Egg Muffins

Sweet Potato Breakfast Hash

Savory Cottage Cheese Bowl

Try it once — and you'll make it every week!

Note: All recipes in this collection are taken from the **Adem Recipes App**.

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Adam

Quick & Easy Crusty Italian Bread Recipe | Homemade Bakery-Style Loaf in No Time



5 from 1 vote

There's nothing quite like a warm loaf of crusty Italian bread, fresh from the oven, with its golden exterior and soft, airy interior. Whether you're pairing it with pasta, soups, or simply enjoying it with a drizzle of olive oil, this Quick & Easy Crusty Italian Bread recipe is a must-have in your home baking collection. Made with simple pantry ingredients and minimal hands-on time, this recipe is designed to give you a bakery-quality loaf with that signature chewy texture and crisp, rustic crust — all without complicated steps or long wait times. If you're looking for a beginner-friendly, foolproof way to make Italian bread from scratch, this is it.

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Prep Time
15 mins

bake & Rise time
2 hrs

Total Time
2 hrs 15 mins

Servings: 1 loaf



Ingredients



Equipment



Method



Notes

Ingredients

Here's your simple ingredient list to make this crusty Italian bread at home: ∨

Culinary Aids & Spices:

1 packet active dry yeast about 2¼ teaspoons

3½ cups all-purpose flour

1½ teaspoons salt

1 teaspoon granulated sugar

Oils & Vinegars:

2 tablespoons olive oil

Liquids:

1¼ cups warm water around 110°F / 45°C

Equipment

You won't need a bread machine or fancy equipment for this recipe. ∨
Here's what you'll need:

Large mixing bowl

Measuring cups and spoons

Wooden spoon or dough whisk

Clean kitchen towel or plastic wrap

Baking sheet

Parchment paper (optional)

Sharp serrated knife (for scoring)

Cooling rack

Method

Step 1: Activate the Yeast

1. In a large mixing bowl, combine warm water, sugar, and active dry yeast.
2. Let it sit for 5-10 minutes until the mixture becomes frothy and bubbly, indicating the yeast is active.

Step 2: Mix the Dough

1. Add olive oil, salt, and flour to the bowl with the activated yeast.
2. Stir with a wooden spoon until a rough dough forms.
3. Transfer the dough to a lightly floured surface and knead for about 5-7 minutes until it becomes smooth and elastic. (You can also knead it right in the bowl if you prefer less mess.)

Step 3: First Rise

1. Lightly oil the inside of a clean bowl.
2. Place the dough inside and turn it once to coat with oil.
3. Cover the bowl with a clean towel or plastic wrap and let the dough rise in a warm place for 1 hour, or until it has doubled in size.

Step 4: Shape the Loaf

1. After the dough has risen, gently punch it down to release air bubbles.
2. Turn it out onto a lightly floured surface and shape it into a loaf or an oval rustic shape.
3. Transfer to a baking sheet lined with parchment paper.

Step 5: Second Rise & Preheat Oven

1. Cover the shaped loaf loosely with a towel and let it rise again for 20-30 minutes while you preheat your oven to 425°F (220°C).

Step 6: Score and Bake

1. Using a serrated knife, make a few shallow slashes across the top of the dough to allow for expansion.
2. Optional: Lightly mist the loaf with water for a crispier crust.
3. Bake for 25-30 minutes, or until the loaf is golden brown and sounds hollow when tapped on the bottom.

Step 7: Cool Before Slicing

1. Transfer the bread to a cooling rack and let it cool for at least 20 minutes before slicing to allow the crumb to set properly.

Notes

 **Storage & Reheating Room Temperature:** Store in a paper bag or bread box for up to 2 days.

Freezing: Slice the loaf, wrap slices individually in plastic wrap, and freeze in a freezer-safe bag for up to 2 months.

Reheating Instructions:

Oven: Warm slices at 350°F (175°C) for 5-7 minutes to restore crispiness.

Toaster: Toast slices for a fresh, crispy edge.

Air Fryer: Heat at 350°F (175°C) for 2-3 minutes per slice.

 **Variations** Here are some simple ways to add a twist to your Italian bread:

Herb-Infused Loaf: Add 1 teaspoon of dried Italian herbs or rosemary into the dough.

Garlic Crust: Brush the loaf with a mixture of minced garlic and olive oil just before baking.

Cheesy Italian Bread: Sprinkle Parmesan cheese on top of the dough before baking for a cheesy crust.

Whole Wheat Version: Substitute 1 cup of all-purpose flour with whole wheat flour for a heartier loaf.

Seeded Top: Sprinkle sesame seeds or poppy seeds on top after brushing with water or olive oil.

Rustic Baguettes: Divide the dough into two portions and shape into smaller baguettes for mini loaves.

Stuffed Italian Bread: Fold in roasted vegetables like bell peppers and olives for a stuffed loaf variation.

? 10 FAQs 1. Can I use instant yeast instead of active dry yeast? Yes. If using instant yeast, you can mix it directly with the dry ingredients. No need to proof in water.

2. Can I knead the dough in a stand mixer? Absolutely. Use the dough hook attachment and knead for about 5 minutes on medium speed.

3. Why is my dough not rising? Ensure your yeast is fresh and the water temperature is around 110°F (45°C). Water that's too hot or cold can prevent activation.

4. How do I get an extra crispy crust? Spray or brush the loaf with water before baking and add a shallow pan of water in the oven to create steam.

5. Can I use bread flour instead of all-purpose flour? Yes, bread flour will give a chewier texture with a slightly crispier crust.

6. Can I freeze the dough before baking? You can freeze the shaped dough before the second rise. Thaw and let it rise fully before baking.

7. How do I get large air pockets in my bread? Be gentle when shaping the dough after the first rise to retain some of the air bubbles.

8. Can I add other flavors to the dough? Yes! You can fold in minced roasted garlic, olives, sun-dried tomatoes, or fresh herbs.

9. How do I know when the bread is done baking? The loaf should be golden brown, sound hollow when tapped on the bottom, and reach an internal temperature of 200°F (93°C).

10. What dishes pair best with Italian bread? This bread pairs wonderfully with pasta dishes, soups, salads, or served with a dish of olive oil and balsamic vinegar for dipping.

🏠 Conclusion This Quick & Easy Crusty Italian Bread is a recipe every home baker should have in their repertoire. With a crisp golden crust, soft chewy interior, and a simple list of pantry ingredients, it's a foolproof way to bring bakery-quality bread to your own kitchen.

Whether you're serving it alongside a hearty meal, crafting sandwiches, or simply enjoying it with a drizzle of olive oil, this bread is guaranteed to impress. Best of all, it's quick enough for a weekday bake but delicious enough for special occasions.