

Panera Bread Copycat Recipes!

Spinach Artichoke Soufflés

Make your morning truly amazing with Panera's iconic cheese souffle. Packed with healthy and satisfying ingredients, it is an all-in-one breakfast treat.

Makes 4 large soufflés | Prep. time 20 minutes | Cooking time 44-46 minutes

Ingredients

- 1 (17-ounce) pack sheet puff pastry
- 3 large eggs
- 2 tablespoons sour cream or Greek yogurt
- ¼ cup Pecorino Romano or Parmesan cheese, finely grated
- ¼ teaspoon salt
- ¼ teaspoon garlic powder
- ½ teaspoon baking powder
- ¼ cup frozen chopped spinach, thawed
- 1–2 dashes hot sauce (optional)
- 2 artichoke hearts, chopped
- ¼ cup Asiago cheese, grated
- 1 tablespoon red bell pepper, finely chopped

Variations

Spinach and Bacon

Remove red bell pepper. Replace artichoke hearts with ¼ cup cooked and chopped bacon.

Ham and Swiss

Remove red bell pepper. Replace artichoke hearts and spinach with ½ cup sliced and chopped deli ham, and replace Asiago cheese with Swiss cheese.

Four Cheese

Replace artichoke hearts and spinach with ½ cup shredded cheddar cheese; use a combination of Parmesan and Pecorino Romano cheese.

Directions

1. Preheat the oven to 400°F (200°C).
2. Cut the pastry into 4 equal pieces. Line 4 4-inch tart pans with the pastry squares, allowing the corners to drape over the pan edges.
3. You can also use muffin tins; in that case, grease well, cut the pastry into 9 square pieces and press each piece into a tin.
4. Whisk the eggs in a mixing bowl. Add the baking powder, Pecorino cheese, sour cream, salt, garlic powder, and hot sauce; mix well.
5. Add the artichoke hearts, spinach, and bell pepper.
6. Fill the pans or muffin tins equally with the prepared mixture.
7. Sprinkle 1 tablespoon of Asiago cheese on top of each pan. Gently fold the corner points of the pastry over the filling. If using muffin tins, sprinkle Asiago cheese evenly on top.
8. Bake for 24-26 minutes until the eggs are puffy and the pastry is browned.
9. Serve warm.

Creamy Chicken Wild Rice Soup

This creamy wild rice soup is a true delight for people who love to have chicken-based dinners. This soup is versatile, thick, and satisfying at the same time.

Serves 6 | Prep. time 10 minutes | Cooking time 70–80 minutes

Ingredients

2 celery stalks, chopped
2 small carrots, chopped
2 tablespoons butter
½ small onion or 1 large shallot, chopped
Salt and pepper to taste
2 quarts chicken broth
2 cloves garlic, minced
½ teaspoon dried thyme
¾ cup wild/brown rice blend
2 chicken breasts, halved
1½ cups heavy cream
¼ cup all-purpose flour
¼ cup milk
Salt and pepper to taste

Directions

1. Melt the butter over medium heat in a large stockpot or deep saucepan.
2. Add the onion, carrots, celery, salt, and pepper and stir cook for 8–10 minutes until softened and tender.
3. Add the garlic and thyme; stir-cook for 1 more minute.
4. Add the chicken broth and bring to a boil.
5. Add the chicken breasts and cook for 8–10 minutes until no longer pink. Remove the chicken breasts and set aside.
6. Add the rice and reduce heat to low and simmer for about 40–46 minutes until rice is tender, stirring occasionally.
7. While the soup is cooking and the chicken has cooled, shred the chicken breasts and set aside.
8. Add the milk and flour to a mixing bowl. Mix well until smooth and lump-free. Mix into the soup mixture with the heavy cream. Stir to combine. Add the shredded chicken. Simmer for 10 more minutes.
9. Taste and adjust seasoning with salt and pepper, if needed. Serve warm.

Roasted Turkey Apple Cheddar Sandwich

If you love Panera sandwiches, you will dig this special offering from Panera Bread. A fine combination of sweet apples, roasted turkey, and sharp cheddar cheese brings out the best from this classic sandwich.

Serves 4 | Prep. time 6–10 minutes | Cooking time 0 minutes

Ingredients

8 slices cranberry walnut bread
¼ pound sharp white cheddar cheese, sliced
8–10 ounces roasted turkey breast, thickly sliced
½ red onion, thinly sliced

Apple slaw

2 tablespoons plain Greek yogurt
2 teaspoons lemon juice
1 teaspoon apple cider vinegar
2 teaspoons honey
½ cup slaw mix, like broccoli or cabbage
1 tablespoon dried cranberries
1 tablespoon chopped pecans
1 Gala apple, peeled, and thinly sliced

Honey Mustard

3 tablespoons Dijon mustard
1 tablespoon honey

Directions

1. Combine the mustard and honey in a bowl and mix well.
2. Spread the mustard mixture over the bread slices.
3. Combine the Greek yogurt, lemon juice, vinegar, and honey in a bowl. Mix well. Add the remaining ingredient and stir to coat.
4. Layer 4 slices of the bread with turkey, apple slaw, cheese, onion, and lettuce.
5. Top with the remaining slices to form 4 sandwiches.
6. Slice and serve fresh.

Bear Claws

A Panera copycat collection would be incomplete without their all-time favorite bear claws. These are sweet and superb pastries to have any time you crave.

Serves 18 | Prep. time 10 minutes | Cooking time 14–16 minutes

Ingredients

4-6 cups all-purpose flour (divided)
1½ cups cold butter, cut into ½-inch pieces
1 (¼ ounce) package active dry yeast
¼ cup sugar
¼ teaspoon salt
1¼ cups half-and-half cream
1 egg white
2 eggs
½ cup almond paste, cubed
¾ cup confectioners' sugar
1 tablespoon water
Sliced almonds
Coarse sugar

Directions

1. Add the butter and 3 cups of the flour to a mixing bowl. Mix well. Refrigerate.
2. Add the remaining flour and yeast to another mixing bowl. Mix well.
3. Add the cream, sugar, and salt to a medium saucepan or skillet and stir-cook over medium heat until warm.
4. Add the yeast mixture and 1 egg; whisk to mix well. Remove from heat.
5. Add the flour mixture and mix well.
6. Place the dough on a floured surface and knead to form a smooth dough. Roll into a 21×12 rectangle.
7. Fold into thirds to create a shorter 12×7 rectangle.
8. Make a quarter turn and roll again to create another 21×12 rectangle. Repeat.
9. Cover and refrigerate for at least 4 hours or overnight until firm.
10. Beat the eggs in a mixing bowl until foamy. Mix well.
11. Add the almond paste and confectioners' sugar; beat until smooth.
12. Divide the dough into halves. Roll each into a 12-inch square. Slice each into 4-inch-wide strips.

13. Add 2 tablespoons of filling over each strip. Fold the edges together and seal the ends and edges. Slice into 3 pieces.
14. Grease a baking sheet; place all the pieces thereon with the folded edge facing away. Cut each piece four times within the 12 inches of the folded edge. Separate them slightly.
15. Repeat with the remaining filling and dough. Cover and allow to rise for 1 hour.
16. Beat the remaining egg and water and brush it over each claw. Sprinkle sugar and almonds on top.
17. Preheat the oven to 375°F (190°C).
18. Bake for 14-16 minutes until golden brown.
19. Serve warm.

All the recipes are from Lina Chang's cookbook [Copycat Recipes Making Panera Bread's Most Popular Recipes at Home](#)

