

# Delicious Cracker Barrel Copycat Recipes!

## Buttermilk Pancakes

These light and fluffy pancakes will quickly become a Sunday morning favorite. Topped with your favorite fruits or with maple syrup, they are utterly delicious.

*Serves 6 | Prep. time 5 minutes | Cooking time 10 minutes*

### **Ingredients**

2 cups un-sifted flour  
2 teaspoons baking soda  
1 teaspoon salt  
3 tablespoons sugar  
2 eggs  
2 $\frac{1}{3}$  cups low-fat buttermilk  
Butter for cooking

### **Directions**

1. Preheat a griddle or large skillet to 350°F.
2. Place a stick of butter next to the skillet; you will butter it before preparing each pancake.
3. In a medium bowl, whisk together the eggs and buttermilk until they are well combined. Whisk in the flour, baking soda, sugar and salt. Whisk thoroughly until well combined.
4. Prepare the skillet by rubbing the butter in a circle in the center, then add about  $\frac{1}{2}$  cup of batter. Spread the batter until it forms an even circle.
5. When the pancake surface turns bubbly, flip and cook on the other side until you can't see wet spots on the sides.
6. Repeat with the remaining batter, making sure to butter the skillet before you start each pancake.
7. Serve with your favorite syrup or fruit.

# Macaroni and Cheese

Who doesn't like mac and cheese? There is one thing for certain, Cracker Barrel knows how to make it right. This copycat recipe will please even the staunchest mac and cheese critic.

*Serves 4–6 | Prep. time 5 minutes | Cooking time 25 minutes*

## **Ingredients**

2 tablespoons butter  
2 tablespoons flour  
1 teaspoon salt  
1 teaspoon dry mustard  
2½ cups milk  
½ pound (about 2 cups) cheddar (divided)  
½ pound (2 cups) elbow macaroni, cooked

## **Directions**

1. Preheat the oven to 375°F.
2. Melt the butter in a saucepan, then stir in the flour, salt and mustard.
3. Whisk in the milk and stir constantly until the sauce begins to thicken.
4. Stir in 1½ cups of the cheese. Continue to stir until melted, then remove from the heat.
5. Add the cooked elbow macaroni and the cheese sauce to a buttered casserole dish. Stir until the macaroni is covered with sauce. Top with the remaining cheese and bake for 25 minutes or until the top is browned and the cheese is bubbly.

# Sunday Chicken

Cracker Barrel honors Sundays by making this special chicken. This copycat recipe allows you to make this dish and make your Sundays special.

*Serves 4 | Prep. time 10 minutes | Cooking time 10 minutes*

## **Ingredients**

Oil for frying  
4 boneless, skinless chicken breasts  
1 cups all-purpose flour  
1 cup bread crumbs  
2 teaspoons salt  
2 teaspoons black pepper  
1 cup buttermilk  
½ cup water

## **Directions**

1. Add 3–4 inches of oil to a large pot or a deep fryer and preheat to 350°F.
2. Mix together the flour, breadcrumbs, salt and pepper in a shallow dish. To a separate shallow dish, add the buttermilk and water; stir.
3. Pound the chicken breasts to a consistent size. Dry them with a paper towel, then sprinkle with salt and pepper.
4. Dip the seasoned breasts in the flour mixture, then the buttermilk mixture, then back into the flour.
5. Add the breaded chicken to the hot oil and fry for about 8 minutes. Turn the chicken as necessary so that it cooks evenly on both sides.
6. Remove the chicken to either a wire rack or a plate lined with paper towels to drain.
7. Serve with mashed potatoes or whatever sides you love.

# Mushroom Braised Pot Roast

This recipe is a copycat of the specialty menu item served at Cracker Barrel. It is flavorful and juicy and will have your mouth watering as it cooks in the slow cooker.

*Serves 6 | Prep. time 10 minutes | Cooking time 6 hours*

## ***Ingredients***

4 pounds chuck roast  
2 tablespoons vegetable oil  
½ teaspoon salt  
¼ teaspoon pepper  
1 cup chopped onion  
2 cups beef broth  
2 tablespoons Gravy Master  
2 tablespoons butter  
1 pound cremini or white button mushrooms, sliced  
⅓ cup heavy cream (optional)

## ***Directions***

1. Generously season the chuck roast with salt and pepper.
2. Heat the vegetable oil in a large skillet, then sear the chuck roast on all sides.
3. Add the onion, beef broth and Gravy Master to the slow cooker. Transfer the seared roast from the skillet.
4. Cook on low for approximately 6 hours.
5. When the roast is almost done, melt the butter in a small skillet and sauté the mushrooms until soft, then add to the roast.
6. Move roast to a cutting board and let rest.
7. Add heavy cream to the mushroom sauce if desired. Stir and continue cooking for 5 minutes.
8. Slice and serve with sauce.

# Peach Cobbler

Peach cobbler is a true Southern favorite, and this recipe, which is a copycat of Cracker Barrel's, is amazing.

*Serves 4 | Prep. time 10 minutes | Cooking time 45 minutes*

## **Ingredients**

1¼ cups Bisquick  
1 cup milk  
½ cup melted butter  
¼ teaspoon nutmeg  
½ teaspoon cinnamon  
Vanilla ice cream, for serving

## Filling

1 (30-ounce) can peaches in syrup, drained  
¼ cup sugar

## Topping

½ cup brown sugar  
¼ cup almond slices  
½ teaspoon cinnamon  
1 tablespoon melted butter

## **Directions**

1. Preheat the oven to 375°F.
2. Grease the bottom and sides of an 8×8-inch pan.
3. Whisk together the Bisquick, milk, butter, nutmeg and cinnamon in a large mixing bowl. When thoroughly combined, pour into the greased baking pan.
4. Mix together the peaches and sugar in another mixing bowl. Put the filling on top of the batter in the pan. Bake for about 45 minutes.
5. In another bowl, mix together the brown sugar, almonds, cinnamon, and melted butter. After the cobbler has cooked for 45 minutes, cover evenly with the topping and bake for an additional 10 minutes.
6. Serve with a scoop of vanilla ice cream.

\*\*\*These recipes and more can be found in Lina Chang's *Copycat Recipes: Making Cracker Barrel's Most Popular Recipes at Home*. Click [here](#) or on the cover to get your copy now!

