

# Delicious Panera Bread Copycat Recipes!

## Blueberry Scones

These heavenly soft scones will make your morning a true delight.

*Serves 4 | Prep. time 10–15 minutes | Cooking time 15 minutes*

### **Ingredients**

- ½ cup all-purpose flour
- ½ cup whole wheat flour
- 2 tablespoons brown sugar
- ¼ teaspoon salt
- 1½ teaspoons baking powder
- 3 tablespoons cold butter
- 1 large egg yolk
- ¼ cup + 2 tablespoons half-and-half cream
- ⅔ cup wild blueberries
- 1½ teaspoons vanilla extract
- Butter and jam for serving

### **Directions**

1. Add the flours, baking powder, brown sugar, and salt to a mixing bowl. Mix well.
2. Add the butter in batches and mix in with your fingers until you get coarse crumbs.
3. To another mixing bowl, add the cream, egg yolk and vanilla. Whisk to mix well.
4. Combine the mixtures and mix well. Mix in the blueberries.
5. Knead the dough on a lightly floured surface for 8–10 minutes until you get a smooth, elastic dough.
6. Flatten into a 5-inch circle and slice into 4 wedges.
7. Preheat the oven to 400°F (200°C). Place the wedges on an ungreased baking sheet.
8. Bake for 15–20 minutes or until golden brown.
9. Let cool for 10 minutes. Serve warm with butter and jam.

# Turkey Bravo Sandwich

What better way to enjoy sandwiches than this classic Turkey Bravo Sandwich from beloved Panera Bread? Make this famous sandwich at home in no time and with a few easy steps.

*Serves 1 | Prep. time 10 minutes*

## ***Ingredients***

### Sauce (make about 1 cup ½)

- ½ cup ketchup
- 1 cup mayonnaise
- ½ teaspoon dried mustard
- 2 tablespoons lemon juice
- 1 teaspoon Worcestershire sauce
- Hot sauce to taste

### Sandwich

- Tomato slices
- 2 slices bread of choice or focaccia, toasted or fresh as preferred
- 2 slices cooked maple-smoked bacon
- Lettuce leaves
- 1-2 slices smoked Gouda
- Thinly sliced turkey

## ***Directions***

1. Whisk all the sauce ingredients in a bowl until combined well. Use immediately or transfer to an airtight container for up to 10 days in the refrigerator.
2. To make a sandwich, spread 2 slices of bread with the prepared sauce.
3. Pile turkey slices, bacon, tomato, lettuce, and cheese on one of the bread slice.
4. Top with another bread slice to form a sandwich.
5. Serve fresh.

# Broccoli Cheese Soup

This signature Panera soup recipe takes less than half an hour to get ready, and it will mesmerize you with its vibrant flavors. It is one perfect idea for your next weeknight dinner.

*Serves 4 | Prep. time 10 minutes | Cooking time 20 minutes*

## **Ingredients**

- 2 ½–3 cups broccoli florets, chopped small
- 1 cup shredded carrots
- ¼ cup unsalted butter
- ½ cup diced onions (yellow or white)
- 1½ cups chicken broth
- 1 cup heavy whipping cream
- 1 cup low-fat milk
- ¼ cup all-purpose flour
- ½ teaspoon pepper
- 1½ teaspoon salt
- Pinch of crushed red pepper flakes
- 2 cups cheddar cheese, shredded

## **Directions**

1. Melt the butter over medium heat in a large stockpot or deep saucepan.
2. Add the onion, broccoli, and carrots and stir-cook for 4–6 minutes until softened.
3. Mix in the broth, milk, and cream. Add the flour, pepper, salt, and red pepper flakes; mix well.
4. Cook for 10–16 minutes until the soup thickens.
5. Mix in the cheese until the soup becomes smooth.
6. Serve warm in a sourdough if desired.

# Green Goddess Cobb Salad

One great thing about Panera's salads is that they don't feel like you are on a diet. Salads do not need to be dull, and this salad is full of delightful flavors with a healthy mix of nutritious ingredients.

*Serves 2 | Prep. time 10 minutes*

## **Ingredients**

### Pickled Onions

- 1 cup red onion
- ½ cup white vinegar
- 1 cup warm water
- 1 tablespoon sugar
- 1½ teaspoons salt

### Salad

- 6 ounces grilled chicken breast, sliced
- 6 ounces salad mix (arugula, kale, romaine lettuce, and radicchio)
- 3 tablespoons chopped avocado
- 2 tablespoons crisply cooked bacon
- ½ cup chopped tomatoes
- 2 tablespoons feta cheese
- 2 tablespoons pickled onions
- 1 hard-boiled egg, sliced

### Dressing

- 3 tablespoons chives, minced
- 1 cup mayonnaise
- 2 tablespoons tarragon leaves
- 1 cup flat-leaf parsley
- 2 tablespoons lemon juice
- 1 cup packed watercress, tough stems removed
- 1 tablespoon champagne vinegar
- ¼ teaspoon pepper
- ½ teaspoon salt

## **Directions**

1. Add the pickled onion ingredients to a mixing bowl. Mix well until sugar dissolves. Set aside for 30 minutes.
2. Add all the dressing ingredients to a blender or food processor and blend until creamy and smooth.
3. Arrange the salad mix in a salad bowl. Add the chicken breast slices. Top with the bacon, chopped tomatoes, chopped avocado, feta cheese, egg, and pickled onions.
4. Drizzle with dressing, toss and serve fresh.

# Chocolate Chip Cookies

Do you want a special chocolate chip cookie for dessert? Here is the recipe for Panera Bread's cookies.

*Serves 12 | Prep. time 14-16 minutes | Cooking time 14-16 minutes*

## **Ingredients**

- 2½ sticks unsalted butter
- 1¼ cup dark brown sugar
- ¼ cup granulated sugar
- 2 teaspoons vanilla extract
- 2 eggs
- 3½ cups all-purpose flour
- 1 tablespoon cornstarch
- 1 teaspoon baking soda
- 1 teaspoon salt
- 1 bag (12 ounces) mini semisweet chocolate chips

## **Preparation**

1. Cream the butter and sugars using a whisk or a hand mixer.
2. Whip in the vanilla extract and eggs and set the wet mixture aside.
3. In a different bowl, mix the flour, cornstarch, baking soda, and salt.
4. Pour the dry mixture into the wet mixture a little at a time, folding with a spatula. Add in the chocolate chips and continue folding.
5. Roll the cookie dough into balls and place them on a baking sheet. Place the baking sheet in the freezer for 15 minutes.
6. Preheat the oven to 350°F while waiting for the cookies to harden.
7. Transfer the cookies from the freezer to the oven immediately and bake for 14-16 minutes.

\*\*\*These recipes and more can be found in Lina Chang's Copycat Recipes: Making Panera's Bread Most Popular Recipes at Home. To get your copy, click on the cover or click [here](#).

