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Lemon Poppy Seed Bread
Hawaiian Monkey Bread
Bacon-Wrapped Breakfast Bundt
Chicken Enchilada Casserole
Strawberry Gelatin Mold
And more!



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101 THINGS TO DO WITH A BUNDT® PAN

HARTIN



101 Things[®] To Do With A Bundt[®] Pan

BY
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HARTIN



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EVERYTHING BAGEL LOAF

1 can (16.3 ounces) **refrigerated biscuits**
(not the flaky kind)
4 tablespoons **butter**, melted
1 teaspoon **granulated onion**
1 teaspoon **granulated garlic**
1 teaspoon **sesame seeds**
1 teaspoon **poppy seeds**
1/2 teaspoon **sea salt**
cream cheese spread, optional

Preheat oven to 350 degrees. Prepare a 12-cup Bundt pan with nonstick baking spray.

Cut the biscuits into quarters and place in a medium bowl. Add the butter, onion, garlic, sesame and poppy seeds, and salt; toss to coat. Layer coated pieces into prepared pan and bake for 20–25 minutes.

Remove from oven, and let cool for 10 minutes before inverting onto a serving platter. Serve with cream cheese, if desired. Makes 10–12 servings.

BANANA BREAD WITH PEANUT BUTTER GLAZE

8 tablespoons **butter**, softened
6 **overripe bananas**, mashed
1 1/3 cups **sugar**
2 2/3 cups **flour**
4 **eggs**, room temperature
1 1/2 teaspoons **salt**
1 teaspoon **baking soda**
1/2 teaspoon **baking powder**
1/4 cup **peanut butter**
1 1/4 cups **powdered sugar**
3 teaspoons plus more **milk**
crushed peanuts, optional

Preheat oven to 350 degrees. Prepare a 12-cup Bundt pan with nonstick baking spray.

In a large bowl, thoroughly combine together the butter, bananas, sugar, flour, eggs, salt, baking soda, and baking powder. Spread batter evenly into the prepared pan and bake for 60 minutes, checking for doneness after 45 minutes. After the tester comes out clean, allow bread to cool on rack for 10 minutes before inverting onto a serving platter; let cool for 15 more minutes.

In a medium bowl, mix together the peanut butter, powdered sugar, and 3 teaspoons milk until smooth. If a thinner, pourable consistency is preferred, add 3 more teaspoons milk. Spread or drizzle glaze over top of bread. Sprinkle with peanuts, if desired. Makes 10–12 servings.

CHICKEN SALAD BUNDT

2 cans (11 ounces each) **refrigerated French or Italian bread dough**
1/2 cup plus 1 tablespoon **mayonnaise**, divided
3 tablespoons **Dijon mustard**, divided
1/2 teaspoon plus a pinch **salt**
1/2 teaspoon plus a pinch **pepper**
3 cups **shredded rotisserie or leftover roasted chicken**
1/2 cup **finely diced celery**
1/2 cup **chopped pecans**
lettuce, tomato slices, red onion, or other favorite toppings

Preheat oven to 350 degrees. Prepare a 12-cup Bundt pan with nonstick cooking spray.

Place the rolled dough loaves into the bottom of the pan to form a ring, gently pinching the ends together. Bake for 30–35 minutes, or until golden brown. Remove to wire rack and allow to cool 15 minutes then carefully invert onto rack to completely cool.

Slice the bread ring in half horizontally to make 2 layers. Spread 1 tablespoon mayonnaise over the cut side of 1 of the bread halves and 1 tablespoon mustard over the other. Sprinkle each half with a pinch of salt and pepper.

In a large bowl, combine remaining mayonnaise, mustard, salt, and pepper. Stir in chicken, celery, and pecans until mixed well. Spread the chicken salad evenly over the bottom bread ring. Layer toppings of choice over the chicken salad. Add the top bread ring, slice, and serve. Makes 10–12 servings.

MEATBALL-STUFFED BREAD

2 cans (11 ounces each) **refrigerated French bread dough**
4 tablespoons **butter**
1/2 teaspoon **garlic powder**
24 **small frozen Italian meatballs**, thawed and warmed
3/4 cup **marinara sauce**, warmed
6 slices **provolone cheese**, halved

Preheat oven to 350 degrees. Prepare a 12-cup fluted tube pan with nonstick cooking spray. Line an 13 x 18-inch baking sheet with parchment paper.

Place the rolled dough loaves into the bottom of the pan to form a ring, gently pinching the ends together. Bake for 30–35 minutes, or until golden brown. Remove to wire rack and allow to cool 15 minutes then carefully invert onto rack to completely cool. Do not turn oven off.

Slice the bread ring in half horizontally to make 2 layers. Pinch or tear bread from cut sides of top and bottom halves, leaving about a 3/4-inch shell; discard or save bread pieces for another use, such as fresh breadcrumbs. Place bread rings cut side up on the baking sheet.

Place the butter and garlic powder in a small microwave-safe bowl and microwave for 30 seconds, or until melted. Brush hollowed out sides of each ring with garlic butter.

Combine warmed meatballs and sauce together in a bowl. Arrange cheese slice halves inside the top bread ring and spread meatball mixture inside the bottom bread ring. Bake for 8–12 minutes, or until cheese is melted and rings are hot. Carefully top the meatball ring with the cheese ring. Slice to serve. Makes 8 servings.

MACARONI AND CHEESE WITH GARLIC BREADCRUMBS

1 cup	garlic breadcrumbs , divided
1/2 cup	grated Parmesan cheese
2 tablespoons	butter
1/4 cup	flour
2 cups	whole milk
3	eggs , beaten
1/2 teaspoon	dry mustard
1/2 teaspoon	garlic powder
1/2 teaspoon	onion powder
20 ounces	sharp cheddar cheese , grated
1 pound	macaroni , cooked al dente

Preheat oven to 400 degrees. Generously prepare a 12-cup Bundt pan with nonstick cooking spray.

Mix together 1/4 cup breadcrumbs and Parmesan cheese. Pour crumbs into the prepared pan and shake until all sides are coated with the mixture.

Place the butter in a saucepan over medium heat. Once the butter starts melting, whisk in the flour. Then whisk quickly while pouring in the milk to break up the flour clumps. Whisk quickly again to incorporate the eggs into the milk mixture without scrambling them. Whisk in the mustard, garlic powder, and onion powder. Add the cheddar cheese and stir until melted into the mixture. Add the pasta, stirring until combined. Add the remaining breadcrumbs and stir to thoroughly coat the pasta.

Spoon into the prepared pan and bake for 30–40 minutes, until crisp around the edges and bubbly. Cool for 15 minutes in the pan. Run a long, thin spatula around the edges and down the sides. Invert onto a serving platter. Serve warm or at room temperature. Makes 10 servings.

SCALLOPED POTATO OVO

1 package (14 ounces)	refrigerated pie crusts
1 tablespoon	finely chopped fresh rosemary or thyme
1/4 teaspoon	pepper
1/4 teaspoon	ground cinnamon
8 ounces	Gruyere cheese , grated, divided
1 1/2 pounds	Yukon gold potatoes
1 1/2 pounds	sweet potatoes
	salt , to taste
2/3 cup	heavy cream
1 clove	garlic , minced

Preheat oven to 450 degrees. Prepare a 12-cup Bundt pan with nonstick cooking spray.

Unroll pie crusts on a lightly floured surface. Sprinkle rosemary, pepper, cinnamon, and 1/2 cup cheese over 1 pie crust; top with remaining crust. With a small, round cookie cutter (or knife) cut a 4-inch hole in the center. Place the crusts into the prepared pan, pressing the crust down and onto the sides. Chill in the refrigerator while you peel and thinly slice the potatoes.

Layer one-third each of Yukon gold potatoes, sweet potatoes, and salt in prepared crust. Sprinkle with 1/4 cup cheese. Repeat layers twice, pressing layers down slightly to fit.

Warm the cream and garlic in a 1-cup microwave-safe measuring cup for 30 seconds; pour over potato layers in pan. Sprinkle with remaining cheese. Cover pan with aluminum foil. Place on a baking sheet.

Bake for 1 hour. Remove foil and bake for 20 minutes, or until potatoes are soft and crust is browned. Allow to rest for 10–15 minutes. Carefully invert onto a serving plate. Makes 8–10 servings.

CACIO E PEPE SPAGHETTI BUNOT

2 tablespoons	butter , melted
1/2 cup plus 1 tablespoon	grated Pecorino Romano cheese , divided
1 pound	dry spaghetti
2 cups	grated mozzarella cheese
3/4 cup	grated Parmigiano-Reggiano cheese
1 1/2 cups	whole milk
3	eggs , beaten
3 tablespoons	butter , melted
2 teaspoons	salt
3 teaspoons	pepper

Preheat oven to 425 degrees. Prepare a 12-cup Bundt pan by brushing with the melted butter and then sprinkling with 1 tablespoon of the Pecorino Romano cheese.

Bring a large pot of salted water to a boil and cook spaghetti until al dente. Drain well.

Place spaghetti in a large bowl and toss with the remaining Pecorino Romano, mozzarella, and Parmigiano-Reggiano cheeses. Add the milk, eggs, butter, salt, and, pepper and toss to combine. Pour into the prepared pan. The pepper makes this dish—so the more the better.

Bake until cheese is melted and bubbling, 35–40 minutes. Set on a wire rack to cool for 15 minutes before inverting onto a serving platter. Makes 6–8 servings.

CHICKEN ENCHILADA CASSEROLE

1 tablespoon	vegetable oil
1 cup	diced onions
2 cloves	garlic , minced
1 teaspoon	taco seasoning
1 1/2 cups	shredded rotisserie chicken
2 cups	grated Mexican cheese blend , divided
2 boxes (8.5 ounces each)	cornbread mix
2/3 cup	milk
3	eggs
1/2 cup	prepared enchilada sauce , warmed
	sliced scallions , for garnish
	jalapenos , optional
	sour cream , optional

Preheat oven to 400 degrees. Prepare a 12-cup Bundt pan with nonstick cooking spray.

In a large frying pan, heat oil over medium. Saute onions until softened, about 5 minutes. Stir in the garlic, cooking for 1 minute. Stir in taco seasoning, allowing to bloom for about 30 seconds. Add the chicken, stirring to mix well. Remove from heat. Stir in 1 1/2 cups of cheese.

In a large bowl, prepare the cornbread batter by whisking together the 2 mixes with the milk and eggs. Pour half of the batter into the prepared pan. Spoon the meat mixture into the middle of the pan on top of the cornbread batter. Cover the meat filling with the remaining batter, making sure the filling is completely covered.

Bake for 30–35 minutes, until the cornbread is browned on top and a toothpick inserted into the cornbread comes out free of crumbs.

Cool for 5 minutes before inverting onto a serving plate. Pour the enchilada sauce over the top, sprinkle with the remaining cheese, and garnish with the scallions before slicing. Serve with jalapenos and sour cream, if desired. Makes 8–10 servings.

APPLE DUMPLING CAKE

- 1/2 cup **butter**, melted
- 3 **eggs**, slightly beaten, room temperature
- 1/2 cup **sugar**
- 1/2 cup **firmly packed brown sugar**
- 1/2 cup **milk**
- 1/2 cup **water**
- 1/2 cup **plain Greek yogurt**
- 3 cups **flour**
- 1 teaspoon **salt**
- 1 tablespoon **apple pie spice**
- 1 teaspoon **ground cinnamon**, plus
more for dusting
- 1 teaspoon **baking soda**
- 3 cups **diced apples**
- 1 cup **chopped pecans**
- ice cream**, optional

Preheat oven to 350 degrees. Prepare a 12-cup Bundt pan with nonstick baking spray.

In a large bowl, mix the butter, eggs, and sugars until combined. In another bowl, mix the milk, water, and yogurt together; stir into the butter mixture. Sift together the flour, salt, apple pie spice, cinnamon, and baking soda; stir into the wet ingredients. Fold in the apples and pecans.

Pour the batter into the prepared pan and bake for 1 hour, or until a toothpick inserted into the center comes out clean. Allow to rest for 10 minutes then carefully invert onto a serving plate. Serve with cinnamon-dusted ice cream, if desired. Makes 10–12 servings.

STRAWBERRY SWIRL CREAM CHEESE POUND CAKE

- 1 1/2 cups **butter**, room temperature
- 8 ounces **cream cheese**, room temperature
- 3 cups **sugar**
- 6 **eggs**, room temperature
- 3 cups **flour**
- 1 teaspoon **salt**
- 1 tablespoon **vanilla**
- 1 cup **good-quality strawberry jam**,
room temperature

Preheat oven to 325 degrees. Prepare a 12-cup Bundt or tube pan with nonstick baking spray.

In a large bowl, cream together butter, cream cheese, and sugar until light and fluffy. Add eggs, 1 at a time, beating after each addition. Add flour, salt, and vanilla. Mix until just combined, but do not overmix. Pour into prepared pan. Drop spoonfuls of jam over the top, and with a skewer, swirl the jam throughout the batter.

Bake for about 90 minutes, until golden brown and skewer inserted into the center of the cake comes out clean. Check after 1 hour for doneness. Cool in pan 10 minutes before inverting onto a wire rack; cool for 15 minutes. Makes 10–12 servings.

VARIATION: Substitute a different fruit jam for a swirl of your choice.