

NELLIEBELLIE

quick breads **& DIPS**

*8 of our most-loved dips
and quick breads.*

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About Janel

Hey there! I'm Janel (aka NellieBellie—a childhood nickname.) I'm a middle-aged mom of 2 teens with a back pocket full of great recipes, creative ideas, resources, and crazy life experiences. I'm using them all to tell anyone who will pay attention about the power sitting at the table with a home-cooked meal has to create memories, relationships, and solve world peace.

I'm totally serious right now. This world needs a good piece of chocolate cake.

I totally try to get myself dressed and to my office each day like a

proper #girlboss. But a couple of times a week I'll be curled up on the couch with my laptop, *Say Yes to the Dress* on, and a cup of coffee (one of many!) sitting on the coffee table. Yes, the same coffee table that I tell my family not to use because it's on the beautiful white rug. So hypocritical!

The oldest of ten kids, I'm incredibly bossy. But am usually always right (no really, it's true! I know when to pick a fight and that, my friend, is the key to seeming super smart). The rule in my home is that the oldest never has to give up their seat. Which means, I always have a comfy spot to sit while my kids (younger than my siblings. Well, my oldest is older than my youngest sibling.) often are on the floor.



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Tips for quick bread making supah success!

Do not over-mix. That is key!

Over-mixing will cause holes where the air bubbles escaped and will make the bread tough and texture-wise, not a good thing.

For a basic quick bread use the following ratio:

2 parts flour: 2 parts liquid : 1 part egg : 1 part butter or oil

Toss your berries with a bit of flour.

Tossing them in flour keeps them from sinking to the bottom of the pan during baking.

Create a foil "tent" over bread that is cooking too quickly. This will keep your bread from browning the top too quickly while the bread continues to bake.

Try to be precise with your measurements.

Too much sugar gets cracky edges (is that a thing?) vs. too much liquid will get underdone batter, etc...

Preheat the oven. Quick breads rise in the oven. Starting in a cold oven may mean the bread doesn't have enough time to rise.

Get the batter in the oven asap.

The baking powder and soda start to work as soon as they are wet so...get that dough into the oven right away!

But guys, the best way to make yummy breads is to JUST DO IT. Practice makes perfect. So get in the kitchen and get baking!

Tips for dip making supah success!

*Almost all dips
benefit from
hanging out in
the fridge for a
couple hours
before serving to
meld the flavors.
Patience pays!*

Cream Cheese Dip Formula:

A block of cream cheese : thinned out with a bit of liquid until you can stir it : beat in some seasoning : add 1 cup melt able grated cheese : add mix-ins : bake until bubbly

Sour Cream Dip Formula:

3 parts Sour Cream : 1 part mayo or yogurt : seasoning : mix-ins

Bean Dip Formula:

Can of beans (blended) : creamy ingredient : seasoning : acid : sweetness : fresh herb

Taste as you go!

You can freeze hummus! Use a freezer safe container and add just a little bit of olive oil over the top of the hummus to help it stay moist. Hummus can be frozen for up to 4 months. When you are ready to eat it, simply move it from the freezer to the refrigerator and allow it to thaw. Once it is defrosted simply give it a little stir and eat!

Dairy-based dips don't store well.

Dairy-based dip should be kept refrigerated at all times. Homemade dip that is kept in the refrigerator stays good for about 3-4 days. Unfortunately, dairy-based dips do not freeze well. So your best bet is to make it in small enough batches that you can consume before it goes bad. If it begins to smell odd, taste off or mold, you should get rid of it right away.

Mason Jar Banana Bread

PREP TIME

15 mins

COOK TIME

40 minutes

SERVINGS

8-10 slices

Ingredients

2/3 cup browned butter (cooled slightly)
2 2/3 cups white sugar
4 eggs
2 cups mashed bananas (or four large bananas)
3 1/3 cups bread flour
1/2 teaspoon baking powder

2 teaspoons baking soda
1 1/2 teaspoons salt
1 teaspoon ground cinnamon
1 teaspoon ground cloves

For the crumble:

3 tablespoons butter, softened
5 tablespoons flour
1/4 cup brown sugar

Instructions

1. Preheat oven to 325. Grease 8 - 8 oz mason jars.
2. Cream together the browned butter and sugar. Add the eggs and mashed bananas.
3. In a separate bowl, sift the bread flour, baking powder, baking soda, salt, cinnamon and cloves. Add this to the banana mixture.
4. For the crumble, simply mix the crumble ingredients together.
5. Fill the jars only 1/2 to 2/3 full. Be sure to wipe off any dough that gets on the rim.
6. Put the crumble on top, evenly dividing between all the jars, bake for 35-40 minutes or until a knife inserted into the batter comes out clean.

Parmesan & Ranch Pull-Apart Bread

PREP TIME

15 mins

COOK TIME

20 minutes

SERVINGS

8-10 servings

Ingredients

Ranch dressing
2 cups Parmesan Cheese
Refrigerator Biscuits (8 count)

Instructions

1. Grease a bundt pan (or a 9 by 9 inch pan).
2. Place a layer of biscuit dough pulled apart into about 1 inch pieces.
3. Top the layer of biscuit dough with ranch dressing. (this is an eyeball method. Don't saturate it but...be generous)
4. Top the dressing with a layer of Parmesan cheese.
5. Repeat until you are out of biscuit dough.
Optional: top with fresh herbs (we used parsley)
6. Bake according to the biscuit directions. (usually 425 for 15-20 minutes)

Cranberry Walnut Banana Bread

PREP TIME

15 mins

COOK TIME

1 hour

SERVINGS

8-10 slices

Ingredients

4 ripe bananas , mashed	1 teaspoon cinnamon
1/3 cup Greek Yogurt , plain	1/2 teaspoon nutmeg
1 cup sugar	1/4 teaspoon ground cloves
1 egg , beaten	1 1/2 cup of flour
1 teaspoon vanilla	1 cup fresh cranberries
1 tablespoon whiskey (yes, this is optional. but it's a great addition!)	3/4 cup chopped walnuts
1 teaspoon baking soda	
Pinch of salt	

Instructions

1. In mixing bowl, beat the bananas for a wee bit.
2. Add the yogurt and sugar and beat for about 3 minutes.
3. Add all remaining ingredients but the flour, cranberries, and walnuts. Beat until well combined.
4. Add the flour and beat just until well mixed.
5. Gently fold in the cranberries and walnuts just until combined.
6. Pour batter into a well greased 9 inch loaf pan.
7. Bake in a 350 degree oven for 1 hour.

Lemon & Lavender Bread

PREP TIME

20 mins

COOK TIME

50 hour

SERVINGS

6-8

Ingredients

2 cups all purpose flour
1 cup sugar
2 teaspoons baking powder
1/2 teaspoon salt
1 egg beaten lightly
1 cup milk or half & half
1/4 cup olive oil
juice and peel of 2 lemons finely grate
the lemon peel-about 2 tablespoons of
juice and 1 tablespoon peel

2 teaspoons dried lavender or 2
tablespoons fresh lavender, finely
chopped

For Glaze

2 tablespoons sugar
2 tablespoons lemon juice
1 tablespoon butter

Instructions

1. Preheat oven to 350degrees. Grease a loaf pan, set aside.
2. In a large bowl mix together the flour, sugar, baking powder, and salt.
3. In another bowl combine the egg, milk, oil, lemon peel, lemon juice, and lavender.
4. Dump the wet ingredients into the dry ingredients and stir just until the batter is moistened. (The batter will be lumpy)
5. Spoon batter into the greased loaf pan.
6. Bake for 50 minutes or until a toothpick inserted into the center comes clean and top of loaf is cracked.
7. Cool for 10 minutes before topping with glaze.

For glaze:

- 1.Melt butter with sugar and lemon juice in small saucepan until well combined.
 - 2.Poke holes in the top of the lemon loaves and slowly pour the glaze over the top.
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Crazy Easy Olive Dip

PREP TIME

5 mins

CHILL TIME

2 hours

SERVINGS

2 cups

Ingredients

1 8 oz package soft cream cheese
1/2 cup mayonnaise
9 oz (or so) green olives with pimentos,
chopped.
1 teaspoon Worcestershire sauce
(optional)
1 teaspoon lemon juice (optional)
salt & pepper to taste

Instructions

1. With a fork mix the cream cheese and mayo together.
2. Stir in olives and any other ingredients.
3. Chill for at least 1 hour.

Cucumber Dill Yogurt Dip

PREP TIME

10 mins

CHILL TIME

2 hours

SERVINGS

2 cups

Ingredients

1 cup finely chopped cucumber (let stand in a colander for about 15 minutes to get some of the liquid out)
1/2 cup sour cream
1/2 cup plain Greek yogurt
1 teaspoon salt
1/2 teaspoon pepper.
1/2 teaspoon garlic powder
1 bunch of fresh dill finely chopped. (about 1/2 cup)

Instructions

1. Stir together the sour cream and yogurt.
2. Add the cucumber and spices.
3. Gently stir in the dill.
4. Chill for at least 2 hours before serving.

Hot Walleye Dip

PREP TIME

20 mins

COOK TIME

25 minutes

SERVINGS

about 3 cups

Ingredients

3/4 pound walleye or similar firm white fish
1 small onion diced
2 tablespoons butter
4 oz softened cream cheese
2 tablespoons lemon juice
1 tablespoon paprika
1 cup shredded cheddar cheese
1 cup mayo
2 tablespoons hot sauce
1/4 cup chopped green onion
1/4 cup chopped fresh parsley
1/2 cup bread crumbs
1 cup Parmesan cheese

Instructions

1. Preheat the oven to 350 degrees.
2. In a skillet, melt the butter and add the chopped onion and walleye fillet.
3. Cook about 5 minutes or until the fillet is done.
4. Use a spatula to flake the fish and stir the onion and butter together. Set aside.
5. In large bowl mix the cream cheese with the mayo and cheddar cheese.
6. Add the hot sauce, chives, parsley, lemon juice, and paprika. Stir well.
7. Press the cream cheese mixture into a pie pan or baking dish.
8. Press the walleye flakes on to the top of the cream cheese being sure to add the cooked onions.
9. Top with the breadcrumbs, Parmesan cheese, and a sprinkle of paprika.
10. Bake at 350 degrees for 25 minutes or until hot and bubbling.

easy Homemade Hummus

PREP TIME

20 mins

COOK TIME

25 minutes

SERVINGS

about 3 cups

Ingredients

1 can chickpeas
1/4 cup tahini
1/4 cup water
3 tablespoons olive oil
3 tablespoons lemon juice
1 clove garlic
Salt

Instructions

1. Add all the ingredients, except the water, into your blender.
2. Blend until smooth, adding water as needed. Add salt to taste.
3. Store in an airtight container for up to 2 weeks