



Bake Smarter, Bake Better

# *Baking Made Easy*

## **10 Delicious Recipes + Pro Tips**

**From Cookies to Bread:  
10 Easy Recipes to Get You Started!**



■ ***Non-Stick***   ■ ***Reusable***   ■ ***Effortless Baking***

Designed for Bredominant Silicone Baking Mat



# Your Ultimate Baking Companion: Thick & Versatile Silicone Baking Mat

Welcome to a world of effortless baking! Our Premium Thick Silicone Baking Mat is designed to revolutionize your kitchen experience. Crafted with 7mm food-grade silicone, this mat is not just a tool—it's your partner in creating perfect pastries, crispy pizzas, and flawlessly risen breads.

## Why Choose Our Mat?

### 7MM Thicker & Durable:

Unlike flimsy mats, our reinforced design withstands extreme temperatures (-40°F to 480°F) and resists cuts or tears, ensuring years of reliable use.

### Non-Slip & Precision Measurement:

Embedded measurement grids help you roll dough evenly, while the anti-slip base keeps the mat steady even during vigorous mixing.

### Eco-Friendly & Easy Clean:

Reusable and dishwasher-safe, it replaces disposable parchment paper—saving money and the planet.

### Recipe-Ready:

Paired with this curated recipe book, unleash creativity from cookies to macarons, all with foolproof results!



Before we dive into today's recipe, here's a quick tip for you! If you've purchased our product, head over to [www.bredominant.com](http://www.bredominant.com) to activate your warranty and enjoy an extra year of free coverage! The link is in the description—it only takes 30 seconds, and you'll have peace of mind for your baking adventures!

✉ [support@bredominant.com](mailto:support@bredominant.com)



# Classic Chocolate Chip Cookies Recipe

## Ingredients:



1 cup (2 sticks) unsalted butter, softened



1 cup granulated sugar



1 cup packed brown sugar



2 large eggs



2 tsp vanilla extract



3 cups all-purpose flour



1 tsp baking soda



1/2 tsp baking powder



1 tsp salt



2 cups semisweet chocolate chips



## Instructions:

1

Preheat oven to 375°F (190°C).

2

In a large bowl, cream together butter, granulated sugar, and brown sugar until smooth.

3

Beat in eggs one at a time, then stir in vanilla.

4

Combine flour, baking soda, baking powder, and salt in a separate bowl. Gradually add to the butter mixture.

5

Stir in chocolate chips.

6

Drop rounded tablespoons of dough onto ungreased baking sheets.

7

Bake for 8-10 minutes or until golden brown. Cool on wire racks.

## Tips:

- Use room temperature butter for easier mixing.
- Avoid overmixing the dough to prevent tough cookies.
- Chill the dough for 30 minutes before baking for thicker cookies.

Easy chocolate  
chip cookies  
recipe step-by-step  
Tutorial





# Fluffy Pancakes Recipe

## Ingredients:

1 1/2 cups all-purpose flour

3 1/2 tsp baking powder

1 tsp salt

1 tbsp granulated sugar

1 1/4 cups milk

1 egg

3 tbsp melted butter

## Instructions

1

In a large bowl, sift together flour, baking powder, salt, and sugar.

2

Make a well in the center and pour in milk, egg, and melted butter. Mix until smooth.

3

Heat a lightly oiled griddle or frying pan over medium-high heat.

4

Pour about 1/4 cup batter onto the griddle for each pancake.

5

Cook until bubbles form and edges are dry, then flip and cook the other side until golden brown.

## Tips:

- Ensure the griddle is evenly heated for consistent cooking.
- Flip the pancakes when bubbles form on the surface for fluffier results.
- Avoid overmixing the batter to keep the pancakes light.

How to make perfect fluffy pancakes

Tutorial



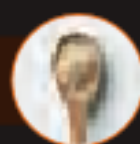


# Homemade Pizza Dough Recipe



## Ingredients:

2 1/4 tsp active dry yeast



1 1/2 cups warm water



3 1/2 cups all-purpose flour



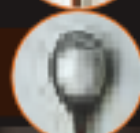
2 tbsp olive oil



2 tsp salt



1 tsp sugar



## Instructions:

1

Dissolve yeast in warm water and let sit for 5 minutes until frothy.

2

In a large bowl, combine flour, salt, and sugar. Add yeast mixture and olive oil. Mix until dough forms.

3

Knead dough on a floured surface for about 7-10 minutes until smooth and elastic.

4

Place dough in a greased bowl, cover, and let rise for 1-2 hours until doubled in size.

5

Preheat oven to 475°F (245°C). Roll out dough and add toppings.

6

Bake for 12-15 minutes or until crust is golden.

## Tips:

- Use warm (not hot) water to activate the yeast.
- Let the dough rise in a warm place for better fermentation.
- Dust the dough with flour when rolling to prevent sticking.

Homemade pizza dough  
tutorial from scratch

Tutorial





# Perfect Sugar Cookies Recipe

## Ingredients:

2 3/4 cups all-purpose flour

1 tsp baking soda

1/2 tsp baking powder

1 cup unsalted butter, softened

1 1/2 cups granulated sugar

1 egg

1 tsp vanilla extract

## Instructions:

1

Preheat oven to 375°F (190°C).

2

In a bowl, whisk together flour, baking soda, and baking powder.

3

In another bowl, cream together butter and sugar until smooth. Beat in egg and vanilla.

4

Gradually blend in dry ingredients.

5

Roll dough into balls and place on ungreased baking sheets.

6

Bake for 8-10 minutes. Let cool before decorating.

## Tips:

- Chill the dough if it's too soft to handle.
- Use cookie cutters dusted with flour for clean shapes.
- Watch the cookies closely to avoid overbaking.

Decorating sugar cookies for beginners  
Tutorial





# Artisan Bread Recipe

## Ingredients:



3 cups all-purpose flour



1 3/4 tsp salt



1/2 tsp active dry yeast



1 1/2 cups water



## Instructions

1

Mix flour, salt, and yeast in a large bowl. Add water and stir until a shaggy dough forms.

2

Cover with plastic wrap and let rest for 12-18 hours at room temperature.

3

Preheat oven to 450°F (230°C). Place a Dutch oven inside to heat.

4

Shape dough into a ball and place on parchment paper. Lower into the hot Dutch oven.

5

Cover and bake for 30 minutes. Remove lid and bake for another 15 minutes until golden.

## Tips:

- Long fermentation enhances flavor.
- A Dutch oven traps steam for a crispy crust.
- Cool the bread on a rack to prevent a soggy bottom.



No-knead artisan  
bread in Dutch oven

Tutorial





# Macarons Made Easy Recipe

## Ingredients:

1 3/4 cups powdered sugar

1 cup almond flour

3 large egg whites, room temperature

1/4 cup granulated sugar

Food coloring (optional)



## Instructions:

1

Sift powdered sugar and almond flour together.

2

Beat egg whites until foamy, then gradually add granulated sugar. Beat until stiff peaks form.

3

Fold dry ingredients into egg whites. Add food coloring if desired.

4

Pipe small rounds onto a baking sheet lined with parchment paper. Tap to release air bubbles.

5

Let sit for 30 minutes to form a skin. Preheat oven to 300°F (150°C).


6

Bake for 15-18 minutes. Cool before filling.

## Tips:

- Whip egg whites to stiff peaks for the best texture.
- Fold the batter until it flows like lava.
- Let the macarons form a skin before baking to prevent cracking.

Easy macarons  
recipe for beginners

Tutorial 





# Cinnamon Rolls Recipe

## Ingredients:



1 cup warm milk



2 1/4 tsp active dry yeast



1/2 cup granulated sugar



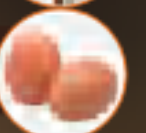
1/3 cup melted butter



1 tsp salt



2 eggs



4 cups all-purpose flour



1 cup brown sugar



2 1/2 tbsp cinnamon



1/3 cup softened butter



## Instructions

1

Dissolve yeast in warm milk. Add sugar, melted butter, salt, eggs, and flour. Mix into a dough.

2

Knead dough for 5-10 minutes. Let rise for 1 hour.

3

Roll dough into a rectangle. Spread softened butter, then sprinkle with brown sugar and cinnamon.

4

Roll tightly and cut into slices. Place in a baking dish.

5

Let rise for 30 minutes. Bake at 350°F (175°C) for 20-25 minutes.

## Tips:

- Cover the dough with a damp cloth while rising.
- Roll the dough tightly to keep the swirls intact.
- Add cream cheese frosting after baking for extra flavor.

Homemade cinnamon rolls  
with cream cheese frosting

Tutorial





# Healthy Granola Bars Recipe



## Ingredients:

2 cups rolled oats



1/2 cup honey



1/2 cup peanut butter



1/4 cup chopped nuts



1/4 cup dried fruit



1/4 cup chocolate chips (optional)



## Instructions:

1

Mix oats, nuts, dried fruit, and chocolate chips in a bowl.

2

Warm honey and peanut butter in a saucepan until smooth. Pour over dry ingredients.

3

Press mixture into a lined baking dish. Refrigerate for 2 hours.

4

Cut into bars and store in an airtight container.

## Tips:

- Customize with your favorite nuts, seeds, or dried fruits.
- Add more honey or peanut butter if the mixture is too dry.
- Use a sharp knife to cut clean bars.



No-bake healthy granola bars recipe

Tutorial





# Decadent Brownies Recipe

## Ingredients:



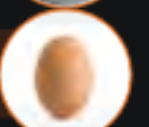
1 cup unsalted butter



2 cups granulated sugar



4 large eggs



1 tsp vanilla extract



1 cup all-purpose flour



3/4 cup cocoa powder



1/2 tsp salt



1/2 tsp baking powder



## Instructions

1

Preheat oven to 350°F (175°C). Grease a baking pan.

2

Melt butter and stir in sugar, eggs, and vanilla.

3

Mix in flour, cocoa powder, salt, and baking powder.

4

Pour batter into the pan and bake for 25-30 minutes.


5

Let cool before cutting.

## Tips:

- Avoid overmixing to keep the brownies fudgy.
- Add chocolate chunks for extra richness.
- Check for doneness with a toothpick—it should have a few crumbs.

Ultimate fudgy  
brownies recipe

Tutorial 





# Quick Flatbread Recipe

## Ingredients:

2 cups all-purpose flour



1 tsp salt



3/4 cup water



2 tbsp olive oil



## Instructions

1

Mix flour and salt in a bowl. Add water and olive oil. Knead until smooth.

2

Divide dough into small balls and roll into thin circles.

3

Heat a skillet over medium heat. Cook each flatbread for 1-2 minutes per side until golden.

## Tips:

- Prepare the dough ahead of time for quick cooking.
- Roll the dough as thin as possible for a crispier flatbread.
- Cook on medium heat to avoid burning.

5-minute flatbread  
recipe without yeast

Tutorial



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