

Base & Bloom

GARDEN PARTY MINI LOAVES

One bon BASE batter. Endless possibilities.

A **bon** COOK Cookbook Guide



BY CINDY JUNCAJ

Welcome to Base & Bloom

Spring and summer invite us to bake with more ease, beauty, and creativity.

That is the spirit behind Base & Bloom. This guide was created to make baking feel simpler and smarter by starting with one strong foundation: a reliable bon BASE batter.

Instead of making six separate recipes, you'll begin with one base and transform it into six distinct loaf cakes, each with its own flavor, finish, and personality.

Create once. Customize endlessly.

That is what makes this guide different.

Inside, you'll discover the **Garden Party Mini Loaves collection**, one **bon BASE** batter baked into six elegant loaf cakes in one pan. Along the way, you'll also see how ingredients, tools, and simple finishes work together to make baking feel easier, more intuitive, and more rewarding.

I hope this guide inspires you to try the **bon BASE** method, make it your own, and enjoy how beautiful baking can begin with one smart start.

By **Cindy Juncaj**



Why bon BASE Works?

A bon BASE is more than a starting recipe. It is a foundation designed to adapt.

This batter was built to hold fruit, herbs, cocoa, jam, nuts, and floral notes while still baking evenly and beautifully in silicone. Instead of rewriting the recipe for every variation, the bon BASE gives you one reliable structure that can support six very different loaf cakes.

Why Greek Yogurt + Labne?

The bon BASE batter uses a 50/50 blend of Greek yogurt and labne to create a loaf that's both tender and strong. Greek yogurt helps build structure and support add-ins, while labne adds richness and a silky crumb. Together, they create a base that adapts easily, bakes evenly, and stays moist longer.

Greek Yogurt	Labne	Together
Builds structure	Adds richness	One base
Adds protein	Softens crumb	Six flavors
Supports fruit & cocoa	Extends freshness	Even baking & better texture

“One builds the cake. The other finishes it.”

A bonBASE designed to adapt.



bon BASE Batter



Active Time: 30 min.



Total Time: 1 hour & 20 mins.



Serves: 6 loaves



bon BASE Batter

A reliable base batter designed to divide easily, adapt beautifully, and bake six distinct loaf cakes in one pan. This is the foundation of the Base & Bloom method.

Ingredients

- 3 $\frac{2}{3}$ cups all-purpose flour
- $\frac{3}{4}$ tsp baking powder
- $\frac{1}{3}$ tsp baking soda
- $\frac{3}{4}$ tsp fine sea salt
- 3 $\frac{1}{4}$ cups granulated sugar
- 1 $\frac{1}{4}$ cups unsalted butter, softened
- 7 large eggs, room temperature
- 1 $\frac{1}{4}$ tsp vanilla extract
- Zest of 1 lemon

Dairy

- $\frac{1}{2}$ cup + 2 Tbsp full-fat Greek yogurt
- $\frac{1}{2}$ cup + 2 Tbsp labne
OR
- 1 $\frac{1}{4}$ cups sour cream

Directions

1. Preheat the oven to 325°F. Place the FORTEEZ 6-Loaf Tray on a Medium Perforated Baking Sheet.
2. In a medium bowl, whisk together the flour, baking powder, baking soda, and salt.
3. In a large mixing bowl, cream the butter and sugar until pale and fluffy.
4. Add the eggs one at a time, mixing well after each addition.
5. Mix in the vanilla and lemon zest.
6. Blend in the Greek yogurt and labne until smooth.
7. Add the dry ingredients and mix just until combined. Do not overmix.
8. Divide the batter evenly into six bowls, about 1 $\frac{1}{4}$ cups per bowl, before adding any flavors.
9. Add each loaf's flavor ingredients separately, then transfer to the tray and bake for 45-55 minutes.

bon BASE Rules

- Always divide the batter before flavoring
- Plan for about 1 $\frac{1}{2}$ cups batter per bowl
- Bake all six loaf cakes together
- Use one strong base instead of rewriting the recipe for every variation

Nutritional Benefits

- Eggs provide structure and protein for a rich, reliable batter.
- Greek yogurt and labne help create a tender, moist crumb with balanced richness.

Shop bon COOK Products here:



6-Loaf Tray



Medium French Perforated Baking Sheet



Mini Whisk



Cake Server Knife

bonTIPS

- Always divide the batter before adding flavors so each loaf starts with the same strong base.
- Mix just until combined once the flour is added to keep the crumb light and tender.

SIX GARDEN PARTY MINI LOAVES

 Lemon Thyme Blueberry Blossom

 Honey Lavender Garden

 Orange Rosemary Carrot Patch

 Strawberry Basil Picnic

 Pistachio Rose Garden

 Chocolate Raspberry Violet Loaf Cake

BUILD YOUR OWN GARDEN PARTY



Lemon Thyme Blueberry Blossom



Active Time: 45 min.



Total Time: 1 hour & 5 mins.



Serves: 6



Lemon Thyme Blueberry Blossom

Bright and fresh, this mini loaf blends lemon, blueberries, and a hint of herb flavor for a soft, spring-inspired bake. It's a light, flavorful treat that feels perfect for brunch, tea, or a garden-style dessert.

Ingredients

- One portion of base batter (about 1 1/4 cup)
- 1 tsp lemon zest
- 1 tsp lemon juice
- 1 tsp Lemon Olive Oil
- 1 teaspoon French Pantry Rosemary Basil Thyme Olive Oil
- 2/3 cup blueberries (tossed lightly in flour)

Lemon Herb Glaze

- 1/2 cup powdered sugar
- 1-2 tsp lemon juice
- 1/2 tsp Lemon Olive Oil

Directions

1. Preheat oven and place the FORTEEZ 6-Loaf Tray on a Perforated Baking Sheet.
2. Pour one portion of the base batter into a bowl (about 1 cup).
3. Mix in lemon zest, lemon juice, and French Pantry Rosemary Basil Thyme Olive Oil.
4. Fold in floured blueberries gently.
5. Fill one cavity and bake until a toothpick comes out clean. Cool before glazing.

Flavor Note

- Bright, fresh, herb-balanced. Tastes like a sunny summer morning.

Nutritional Benefits

- Blueberries add natural antioxidants and fiber, giving the loaf a fruit-based boost of flavor and color.

bonTIPS

- Toss blueberries in flour so they don't sink.
- Fold gently to keep the crumb light and the berries intact.

Shop bon COOK Products here:



6 Loaf Tray



Medium French Perforated Baking Sheet



Mini Whisk



Cake Server Knife

Honey Lavender Garden



Active Time: 10 min.



Total Time: 40-45 mins



Serves: 6



Honey Lavender Garden

Soft, floral, and lightly sweet, this loaf cake blends honey, lavender, and lemon zest for a delicate bake that feels elegant but still simple to make. Finished with a light honey glaze, it's perfect for brunch, tea, or a garden-inspired dessert.

Ingredients

- One portion of base batter (about 1 1/4 cup)
- 1 Tbsp honey
- 1/8 tsp lightly crushed culinary lavender
- 1/2 tsp Classic EVOO

Honey Glaze

- 2 Tbsp powdered sugar
- 1 tsp warm water
- 1/2 tsp honey
- 1/2 tsp Classic EVOO

Directions

1. Preheat oven and place the FORTEEZ 6-Loaf Tray on a Perforated Baking Sheet.
2. Pour one portion of bonBASE batter into a bowl (about 1 cup).
3. Stir in honey, crushed lavender, and lemon zest.
4. Fill one cavity and bake until a toothpick comes out clean. Cool.
5. Mix glaze and drizzle lightly. Garnish with a few lavender buds.

Flavor Note

- Soft, floral, elegant — perfect for brunch or tea.

Nutritional Benefits

- Provides some protein and calcium from the bonBASE batter ingredients such as eggs and yogurt/labne.

bonTIPS

- Crush lavender lightly to release aroma without making it “soapy.”
- Keep garnish minimal. Lavender goes a long way.

Shop bon COOK Products here:



[6 Loaf Tray](#)



[Medium French Perforated Baking Sheet](#)



[Mini Whisk](#)



[Cake Server Knife](#)

Orange Rosemary Carrot Patch



Active Time: 10 mins



Total Time: 45 mins.



Serves: 6



Orange Rosemary Carrot Patch

Warm and citrusy, this mini loaf brings together orange, carrot, and rosemary for a cozy bake with a fresh garden twist. It's a soft, flavorful treat that works beautifully for brunch, tea, or a simple seasonal dessert.

Ingredients

- One portion of base batter (about 1 ¼ cup)
- 2 Tbsp finely grated carrot (blotted dry)
- 1 tsp orange zest
- ½ tsp FP Rosemary · Basil · Thyme or ¼ tsp Herbes de Provence

Orange Citrus Glaze

- ½ cup powdered sugar
- 1-2 tsp orange juice
- Pinch orange zest

Directions

1. Preheat oven and place the FORTEEZ 6-Loaf Tray on a Perforated Baking Sheet.
2. Pour one portion of bonBASE batter into a bowl (about 1 cup).
3. Mix in grated carrot, orange zest, rosemary, and orange juice.
4. Fill one cavity and bake until a toothpick comes out clean. Cool.
5. Whisk glaze and drizzle. Garnish with rosemary or orange zest.

Nutritional Benefits

- Carrots add beta-carotene, which the body converts to vitamin A and supports eye health.
- Orange zest adds citrus flavor and a small boost of vitamin C, helping brighten the loaf without heavier additions.

bonTIPS

- Finely grate carrot so it blends into the crumb.
- Rosemary is strong. Keep it to the measured amount.

Flavor Note

- Comforting, citrus-bright, and beautifully balanced.

Shop bon COOK Products here:



6 Loaf Tray



Medium French Perforated Baking Sheet



Mini Whisk



Cake Server Knife

Strawberry Basil Picnic



Active Time: 10 mins



Total Time: 45 mins.



Serves: 6



Strawberry Basil Picnic

Fresh and playful, this mini loaf combines sweet strawberries and basil for a bright bake with a garden-inspired feel. It's a light, flavorful treat that works well for brunch, picnics, or a simple spring dessert.

Ingredients

- One portion of base batter (about 1 1/4 cup)
- 2 Tbsp chopped strawberries
- 2-3 basil leaves, chiffonade
- 1 tsp Basil Olive Oil
- 1/2-1 tsp Strawberry Balsamic

Strawberry Balsamic Glaze

- 1/2 cup powdered sugar
- 1/2-1 tsp Strawberry Balsamic
- 1 tsp mashed strawberry or juice
- Optional: 1/2 tsp Basil Olive Oil

Directions

1. Preheat oven and place the FORTEEZ 6-Loaf Tray on a Perforated Baking Sheet.
2. Pour one portion of bonBASE batter into a bowl (about 1 cup).
3. Pat strawberries dry, then fold in strawberries and basil. Stir in French Pantry Basil Oil.
4. Fill one cavity. Swirl jam gently if using. Bake until a toothpick comes out clean.
5. Cool completely before garnishing.

Flavor Note

- Playful, glossy, summery – picnic-perfect.

Nutritional Benefits

- Strawberries provide vitamin C and antioxidants, adding fresh fruit flavor with some nutritional value.

bonTIPS

- Dry strawberries first to keep the loaf from getting soggy.
- Add jam as a light swirl. Don't overmix.

Shop bon COOK Products here:



6 Loaf Tray



Medium French Perforated Baking Sheet



Mini Whisk



FRENCH PANTRY Sweet Basil Oil



Cake Server Knife

Pistachio Rose Garden



Active Time: 10 mins



Total Time: 45 mins.



Serves: 6



Pistachio Rose Garden

Delicate and elegant, this mini loaf blends pistachios and rosewater for a soft bake with a lightly floral finish. It's a beautiful treat for brunch, tea, or a garden-inspired dessert.

Ingredients

- One portion of base batter (about 1 ¼ cup)
- 2 Tbsp finely ground pistachios
- ⅛ tsp rosewater
- ½ tsp Classic EVOO

Rose Pistachio Glaze

- ½ cup powdered sugar
- 1-2 tsp milk or water
- 2-3 drops rosewater
- Optional garnish: pistachios, rose petals

Directions

1. Preheat oven and place the FORTEEZ 6-Loaf Tray on a Perforated Baking Sheet.
2. Pour one portion of bonBASE batter into a bowl (about 1 cup).
3. Stir in ground pistachios and rosewater.
4. Fill one cavity and bake until a toothpick comes out clean. Cool.
5. Glaze lightly and garnish with pistachios and rose petals.

Flavor Note

- Nutty, floral, quietly luxurious.

Nutritional Benefits

- Pistachios provide healthy fats and a small amount of protein, which add richness and a bit more staying power to the loaf.

bonTIPS

- Measure rosewater carefully. It can overpower fast.
- Keep glaze light so the nut flavor still shines

Shop bon COOK Products here:



6 Loaf Tray



Medium French Perforated Baking Sheet



Mini Whisk



Cake Server Knife

Chocolate Raspberry Violet Loaf Cake



Active Time: 15 mins



Total Time: 50 mins.



Serves: 6



Chocolate Raspberry Violet Loaf Cake

Rich and fruity, this loaf cake combines cocoa, raspberry violet jam, and balsamic for a bake that feels bold, elegant, and a little unexpected. It's a beautiful choice for dessert, gifting, or a more dramatic finish to a garden-inspired spread.

Ingredients

- One portion of base batter (about 1 ¼ cup)
- 2 Tbsp cocoa powder
- 2 Tbsp milk or almond milk
- 1½ Tbsp Raspberry Violet Jam
- ½ tsp Raspberry Balsamic
- 2 Tbsp chocolate chips

Chocolate Raspberry Balsamic Glaze

- ½ cup powdered sugar
- 1 Tbsp cocoa powder
- 1-2 Tbsp milk
- ½ tsp Raspberry Balsamic
- Optional: ½ tsp Raspberry Violet Jam

Directions

1. Preheat oven and place the FORTEEZ 6-Loaf Tray on a Perforated Baking Sheet.
2. Pour one portion of bonBASE batter into a bowl (approx. 1½ cups).
3. Whisk cocoa with milk, then stir into batter. Add FRENCH PANTRY EVOO.
4. Fold in FRENCH PANTRY Raspberry Violet Jam and FRENCH PANTRY Raspberry Balsamic (and chips if using).
5. Fill one cavity and bake until a toothpick comes out clean. Cool fully before serving.

Flavor Note

- Rich, dramatic, and unforgettable – the finale loaf.

Nutritional Benefits

- Cocoa provides natural antioxidant compounds, adding deep chocolate flavor with a little nutritional value.

bonTIPS

- Mix cocoa with milk first to avoid dry streaks.
- Swirl jam in gently to keep a marbled look.

Shop bon COOK Products here:



6 Loaf Tray



Medium French Perforated Baking Sheet



Mini Whisk



FRENCH PANTRY EVOO



FRENCH PANTRY Raspberry Violet Jam



FRENCH PANTRY Raspberry Balsamic

SIX GARDEN PARTY MINI LOAVES

One bon BASE. Six beautiful variations.

ORANGE ROSEMARY CARROT PATCH

Carrot, orange zest, rosemary
Orange Citrus Glaze
Comforting, citrus-bright

PISTACHIO ROSE GARDEN

Ground pistachios, rosewater
Rose Pistachio Glaze
Nutty, floral, quietly luxurious

LEMON THYME BLUEBERRY BLOSSOM

Blueberries, lemon, herb oil
Lemon Herb Glaze
Bright, fresh, herb-balanced



HONEY LAVENDER GARDEN

Honey, lavender, EVOO
Honey Glaze
Soft, floral, elegant

CHOCOLATE RASPBERRY VIOLET LOAF CAKE

Cocoa, raspberry violet jam, balsamic
Chocolate Raspberry Balsamic Glaze
Rich, dramatic, unforgettable

STRAWBERRY BASIL PICNIC

Strawberries, basil, basil oil
Strawberry Balsamic Glaze
Playful, glossy, summery

Glaze & Finish Collection

Six simple finishes that elevate every loaf.

Lemon Herb Glaze

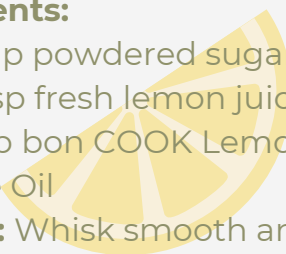
For: Lemon Thyme Blueberry Blossom

Ingredients:

- ½ cup powdered sugar
- 1-2 tsp fresh lemon juice
- ½ tsp bon COOK Lemon Olive Oil

Method: Whisk smooth and drizzle lightly.

Flavor Note: Bright, fresh, citrus-herb finish.



Honey Glaze

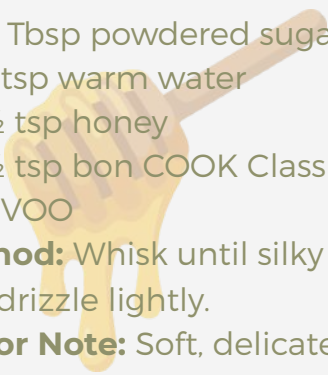
For: Honey Lavender Garden

Ingredients:

- 2 Tbsp powdered sugar
- 1 tsp warm water
- ½ tsp honey
- ½ tsp bon COOK Classic EVOO

Method: Whisk until silky and drizzle lightly.

Flavor Note: Soft, delicate, and lightly floral.



Orange Citrus Glaze

For: Orange Rosemary Carrot Patch

Ingredients:

- ½ cup powdered sugar
- 1-2 tsp fresh orange juice
- Pinch orange zest

Method: Whisk smooth and spoon over loaf.

Flavor Note: Warm citrus brightness with gentle sweetness.



Strawberry Balsamic Glaze

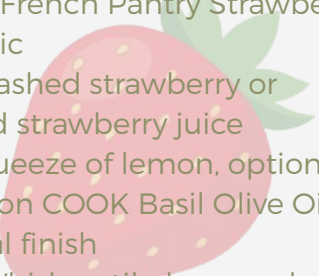
For: Strawberry Basil Picnic

Ingredients:

- ½ cup powdered sugar
- ½-1 tsp French Pantry Strawberry Balsamic
- 1 tsp mashed strawberry or strained strawberry juice
- Tiny squeeze of lemon, optional
- ½ tsp bon COOK Basil Olive Oil, optional finish

Method: Whisk until glossy and drizzle generously.

Flavor Note: Sweet, tangy, and vibrant.



Rose Pistachio Glaze

For: Pistachio Rose Garden

Ingredients:

- ½ cup powdered sugar
- 1-2 tsp milk or water
- 2-3 drops rosewater
- Optional: tiny drop pink food color

Optional Garnish:

- Crushed pistachios
- Edible rose petals

Method: Whisk gently and drizzle in a thin ribbon.

Flavor Note: Elegant, floral, and lightly nutty.



Chocolate Raspberry Balsamic Glaze

For: Chocolate Raspberry Violet Loaf Cake

Ingredients:

- ½ cup powdered sugar
- 1 Tbsp unsweetened cocoa powder
- 1-2 Tbsp milk or almond milk
- ½ tsp French Pantry Raspberry Balsamic
- Optional: ½ tsp Raspberry Violet Jam

Method: Whisk smooth and drizzle while glossy.

Flavor Note: Rich chocolate with a fruity finish.



Tools Used and Why They Matter?

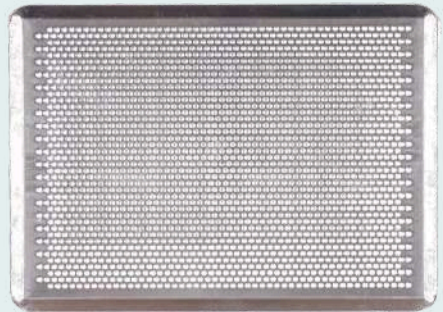


6-Loaf Tray

Bakes all six mini loaf flavors at once with even portions and easy release.

Medium Perforated Baking Sheet

Supports the silicone tray and improves airflow for more even baking.



Mini Whisk

Perfect for mixing small-batch glazes until smooth and glossy.



Mini Grater

Adds fresh zest, grated carrot, chocolate, and finishing touches with ease.

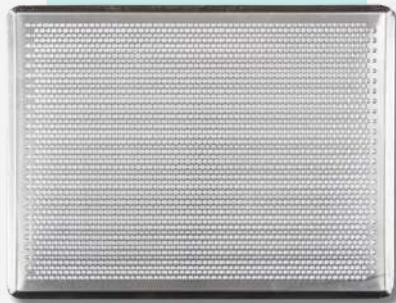
BUNDLES

Garden Party Mini Loaf Baking Set



Six-Loaf
Tray

Medium
Perforated
Baking Sheet



Mini
Whisk



Mini
Grater



Lemon Olive Oil



Basil Olive Oil



Classic EVOO



Rosemary
Basil
Thyme



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Birthday Bonus



Weekly Promos

Raspberry
Balsamic



Raspberry
Violet Jam





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Recipes inspire—the right tools
make them work.



How to Shop with Us?



Cooking is more fun when you have the right tools in hand. We've made it simple for you to shop our bonCOOK favorites right from this cookbook.

Here's how it works:

1. See it in the recipe

Throughout this book, you'll notice photos of the tools we used.

2. Click the product

Each product photo is linked directly to our website so you can shop with ease.

3. Use your one-time code

Enter the code at checkout to receive **25% off** an entire single order - in the months of May and June

*Code valid for one-time use per customer through **6/30/2026**.*

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Where to begin?

We recommend starting with the **Taste the Trend - Meal Prep Collection**. It includes the key tools used throughout this guide, including the 6-Loaf Tray, so you can follow the Base & Bloom method and bake your mini loaves with confidence. [Click here to see the collection](#)

Bake once. Customize Freely.
Share Your Favorite Bloom.



THANK YOU!

Thank you for spending time with the Base & Bloom Garden Party Mini Loaves guide.

This cookbook was created to make baking feel simpler, smarter, and more beautiful.

With one reliable bon BASE batter, you can create six mini loaf cakes, explore seasonal flavors, and finish each one with a simple glaze that feels special without being complicated.

I hope this guide gives you confidence to bake once, customize freely, and share something beautiful with the people around your table.

Try the method, make it your own, and let each new season inspire your next bloom.

Cindy

@theboncook

