

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

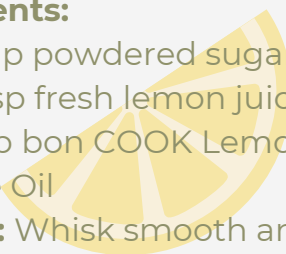
For: Lemon Thyme Blueberry Blossom

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

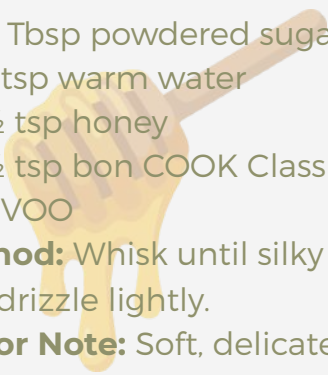
For: Honey Lavender Garden

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

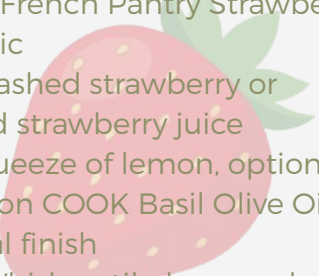
For: Strawberry Basil Picnic

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?

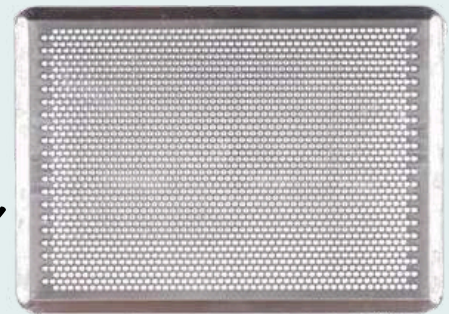


6-Loaf Tray

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.

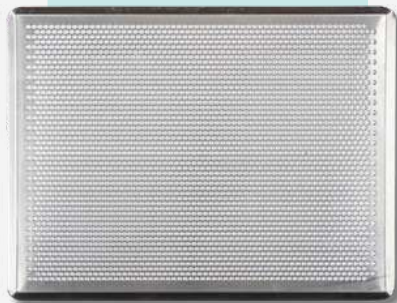
BUNDLES

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



Earn 5% back in loyalty credit



Birthday Bonus



Weekly Promos

Raspberry
Balsamic



Raspberry
Violet Jam



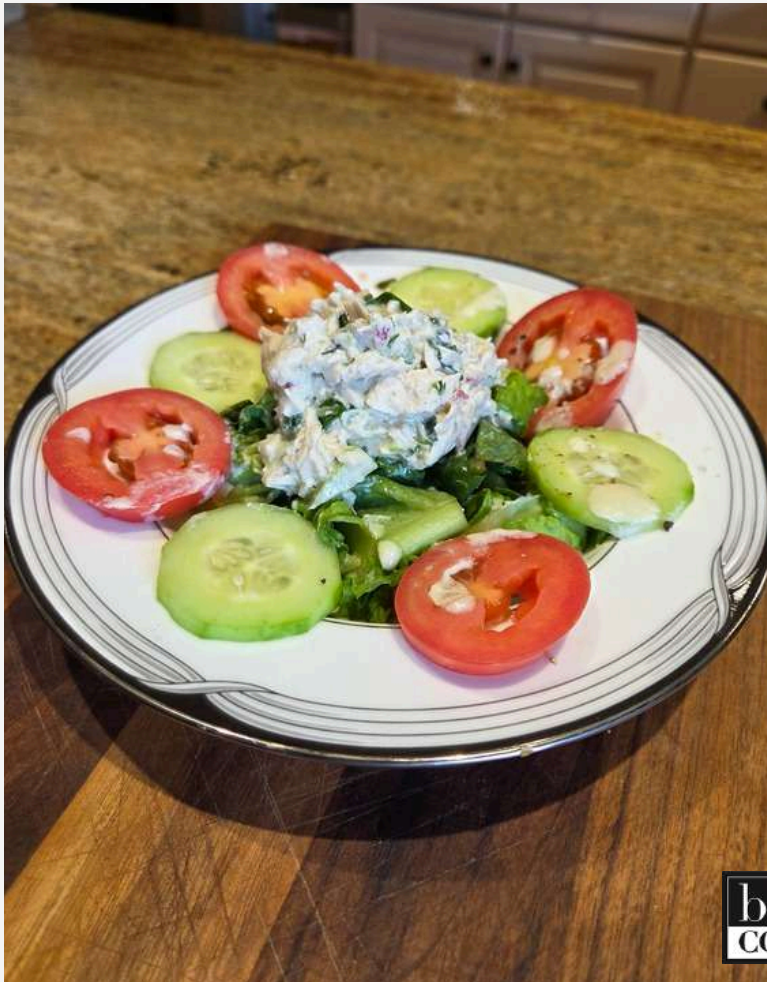
ROASTING: ONE ROASTED CHICKEN, MULTIPLE MEALS

Roasted Chicken

Chicken Stock

Chicken Salad

Chicken Tortellini Soup



Roasted Chicken



Active Time: 20 mins



Total Time: 1 hour & 35 mins.



Serves: 4-6



Roasted Chicken

Simple, flavorful, and practical, this roasted chicken is the foundation of the May 26 class. Seasoned with French Pantry Chicken Herb Rub, EVOO, butter, and aromatics, it becomes both a comforting main dish and the starting point for stock, soup, and chicken salad.

Ingredients

- 1 whole chicken, giblets removed
- 2 Tbsp French Pantry Chicken Herb Rub
- 2 Tbsp French Pantry Extra-Virgin Olive Oil
- ½ cup butter
- 2 stalks celery
- 1-2 carrots
- 1 medium onion
- Salt and pepper, to taste

Flavor Note

- Savory, herb-forward, juicy, and comforting. A reliable roast that works as both dinner and a meal-prep starter.

Nutritional Benefits

- Chicken provides lean protein, while the celery, carrots, and onion add simple aromatics and light vegetable-based flavor.

bonTIPS

- Rest the chicken before slicing so the juices settle back into the meat.
- Save the bones, pan flavor, and leftover chicken for stock, soup, and chicken salad.
- A larger chicken gives you more leftovers to stretch into additional meals.

Directions

1. Preheat oven to 425°F.
2. Place the chicken in the Rectangular Tray.
3. Add 3 tablespoons of butter inside the cavity.
4. Loosen the breast skin and rub remaining butter between the skin and breast meat.
5. Cut celery, carrots, and onion into large chunks and place inside the chicken cavity.
6. Rub chicken with EVOO, then season generously with salt, pepper, and French Pantry Chicken Herb Blend & Rub.
7. Roast uncovered at 425°F for 20 minutes.
8. Reduce oven to 350°F and continue roasting for about 1 hour and 15 minutes, or until fully cooked.
9. Check the thickest part of the thigh with a thermometer. It should reach 165°F.
10. Remove from oven, cover with foil, and rest for about 30 minutes before serving.

Shop bon COOK Products here:



Rectangular
Tray.



Medium French
Perforated Baking
Sheet



Chicken Herb
Blend & Rub



FRENCH
PANTRY EVOO

Chicken Stock



Active Time: 15 mins



Total Time: 2 hours & 15 mins.



Serves: 8



Chicken Stock

Rich, useful, and full of roasted flavor, this chicken stock turns leftover bones and aromatics into a practical kitchen staple. It is the bridge between the roasted chicken and the meals that follow, giving soup and future dishes a deeper homemade base.

Ingredients

- Leftover roasted chicken bones and skin, meat removed
- 2 celery ribs with leaves, cut into chunks
- 2 medium carrots, cut into chunks
- 2 medium onions, cut into chunks
- 2 bay leaves
- 1 tsp French Pantry Chicken Herb Blend
- French Pantry pepper of choice, to taste
- 8 cups cold water
- 2 Tbsp Better Than Bouillon or 6 chicken bouillon cubes

Flavor Note

- Savory, rich, and gently herbaceous. A flavorful base that makes soups, grains, sauces, and leftovers taste more complete.

Nutritional Benefits

- Homemade stock helps capture flavor from chicken bones and vegetables, creating a useful base without needing extra heavy ingredients.

Directions

1. Place chicken bones, vegetables, spices, and water into a large soup pot or Instant Pot.
2. If using an Instant Pot, cook on high pressure for 30–45 minutes.
3. If using a stock pot, slowly bring to a boil over medium heat.
4. Skim off any foam that rises to the surface.
5. Reduce heat, cover, and simmer on low for at least 2 hours or longer.
6. Remove from heat and allow to cool.
7. Strain stock through a fine sieve, discarding vegetables and seasonings.
8. Season with bouillon paste or cubes, to taste.
9. Store in the refrigerator for 3–4 days, or freeze for up to 3 months.

bonTIPS

- Freeze extra stock in smaller portions so it is easy to use later.
- Use roasted chicken bones for deeper flavor.

Shop bon COOK Products here:



[Eco-Chop](#)



[Pep Rally](#)



[Chicken Herb Blend & Rub](#)

Chicken Salad



Active Time: 20 mins



Total Time: 30 mins.



Serves: 6-8



Chicken Salad

Fresh, flexible, and easy to make ahead, this chicken salad gives leftover roasted chicken a bright second life. With chopped chicken, walnuts, celery, cherries, herbs, yogurt, mayonnaise, and a simple dressing, it works beautifully for lunch, light dinner, or meal prep.

Ingredients

Chicken Salad

- 4 cups cooked chicken, chopped
- $\frac{3}{4}$ cup walnuts, plus $\frac{1}{2}$ cup for topping
- 2 celery stalks, diced
- 2 cups pitted and halved fresh cherries or dried cherries
- 2 Tbsp French Pantry Roasted Garlic and Chive Herb Blend
- 2 Tbsp honey
- $\frac{3}{4}$ cup packed cilantro
- $\frac{1}{4}$ cup chopped green onions
- Zest of 1 lemon
- $\frac{1}{2}$ cup Greek yogurt
- $\frac{1}{2}$ cup mayonnaise
- Salt and pepper, to taste

Salad

- Lettuce of choice: spinach, romaine, butter lettuce, or leaf lettuce
- 1 seedless cucumber
- $\frac{1}{2}$ red onion
- 4 Roma tomatoes, chopped

Dressing

- $\frac{2}{3}$ cup EVOO
- $\frac{1}{3}$ cup French Pantry Traditional White Balsamic Vinegar
- 2 Tbsp French Pantry Herbs de Provence Mustard
- Juice of $\frac{1}{4}$ lemon
- 1 tsp honey

Directions

1. In a large mixing bowl, add chopped chicken and set aside.
2. Using the Eco-Chop, chop walnuts and add to the bowl.
3. Add celery, cherries, French Pantry Roasted Garlic and Chive Herb Blend, and honey.
4. Place cilantro into the Eco-Chop and pull until minced.
5. Add Greek yogurt, mayonnaise, green onion, lemon zest, salt, and pepper.
6. Mix well and refrigerate while assembling the salad.
7. Add lettuce of choice to a large mixing bowl.
8. Thinly slice cucumber, dice red onion, and chop tomatoes.
9. Toss salad ingredients gently.
10. Whisk together dressing ingredients with a Mini Whisk.
11. Place salad into serving bowls.
12. Drizzle with dressing or serve dressing on the side.
13. Scoop chicken salad over the greens and sprinkle with reserved walnuts.

Shop bon COOK Products here:



Eco-Chop



Pep Rally



Traditional White Balsamic Vinegar



Herbs de Provence Mustard



FRENCH PANTRY EVOO



Roasted Garlic and Chive Herb Blend



Le Petit Grater



Heat Resistant Spatula

Chicken Tortellini Soup



Active Time: 15 mins



Total Time: 30 mins.



Serves: 6



Chicken Tortellini Soup

Warm, comforting, and easy to pull together, this chicken tortellini soup turns roasted chicken and homemade stock into a satisfying follow-up meal. With vegetables, herbs, tortellini, and parmesan, it makes leftovers feel fresh and intentional.

Ingredients

- Leftover roasted chicken or store-bought rotisserie chicken
- 8 cups chicken stock, homemade or store-bought
- 1 package frozen tortellini or noodle of choice
- 2 celery ribs with leaves, cut into chunks
- 2 medium carrots, peeled and cut into ¼-inch rounds
- 1 medium onion, chopped
- 1 Tbsp French Pantry Chicken Herb Blend or Bouquet Garni
- ½ Tbsp tarragon, optional
- 1 Tbsp butter or French Pantry EVOO
- French Pantry pepper of choice, to taste
- Parmesan cheese, for serving

Directions

1. Place vegetables in a large stock pot with butter or EVOO over medium-high heat.
2. Sauté until onions are translucent.
3. Add chicken broth and seasonings.
4. Slowly bring to a boil over medium heat.
5. Cook until carrots can be pierced with a fork, but do not overcook.
6. Shred or chop chicken meat and add to the pot.
7. Reduce heat to a simmer.
8. Add desired amount of tortellini.
9. Cook until tortellini float to the top. Do not boil.
10. Let cool for a few minutes.
11. Serve with grated parmesan cheese.

bonTIPS

- Add tortellini near the end so it stays tender.
- The Eco-Chop helps quickly prep onion, celery, and herbs.

Flavor Note

- Cozy, savory, and satisfying. The tortellini makes the soup feel hearty while the herbs and stock keep it flavorful.

Nutritional Benefits

- Chicken adds protein, vegetables add color and texture, and the broth base makes this a lighter comfort meal.

Shop bon COOK Products here:



Eco-Chop



Le Petit Grater



Chicken Herb Blend & Rub



FRENCH PANTRY EVOO



Pep Rally



TASTE THE TREND TUESDAY

VIRTUAL COOKING CLASS SERIES

BASE & BLOOM CLASS SCHEDULES

Choose your class(es) or join them all!

MAY 12 - BASE BAKING

- One Pan - 6 Varieties
Join us to see what's baking!

MAY 26 - ROASTING

- One Roasted Chicken
Multiple meals!

REGISTER NOW

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**.*

4. Start cooking

Your order will be shipped directly to your door.

**ONE-TIME
DISCOUNT**

**25%
OFF**

VALID UNTIL JUNE 30, 2026

BLOOM25

USE CODE

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

