

The Recipes That Feel Like Home



Mother's Day Edition

BY HUNGRY FOR HALLMARK



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A Little Note From My Kitchen

Some of my favorite memories are in the kitchen... not just the recipes, but the moments shared around them with my family.

Every spilled milk and broken egg, right down to the ice cream sandwiches I made with my family using white bread and chocolate ice cream!

This collection is a little piece of the warmth I've learned to feel in the kitchen. Just like a Hallmark movie too—simple, comforting, and made with love.

Whether you're celebrating someone special or just slowing down,
I hope these recipes bring a little warmth to your table.

With Love,
Adua

Table of Contents

Cozy Mornings

Angie's Bake Sale Banana Bread

Frannie's Famous Biscuits

Baked Veggie Frittata

Light & Lovely

Crockpot Island Chicken

Coronation Chicken Salad

Sweet Moments

Nutty Banana Cream Pie

Lemon Drop Pie

Orange Dreamsicle Cake

Peanut Butter & Jelly Cookie Cups

Royal Tea Cookie Cups



Cozy Mornings



*Comfort begins in the little
moments.*



Angie's Bake Sale Banana Bread



Inspired by [Hearts Around the Table: Jenna's First Love](#)

Ingredients:

- 1 stick unsalted butter (melted and browned)
- 3 ripe bananas
- 1 teaspoon salt
- 1 teaspoon vanilla
- 3 eggs
- 2 cups flour
- 1 cup brown sugar
- 2 teaspoons baking powder
- 1/4 cup peanut butter
- 1 cup mix of chocolate chips and peanut butter

Directions:

Start by melting the stick of butter, stirring continuously until it starts to brown. Remove from the heat and pour into a separate heat-safe bowl immediately to prevent burning. Let it sit and cool while preparing the other ingredients.

In another bowl, mash bananas. Add eggs, vanilla, and cooled browned butter. Stir well, then add flour, brown sugar, baking powder, and salt.

Once everything is combined, stir in the mixture of chocolate chips and peanut butter chips.

Pour half the batter into a greased loaf pan. Swirl peanut butter in the center with a toothpick. Then add the remaining batter.

Add more of the chocolate chips and peanut butter chips on top before baking.

Bake at 350 degrees for about 40-45 minutes. Enjoy!



“Frannies” Famous Biscuits



Inspired by The Chicken Sisters

Ingredients:

- 2 cups flour
- 1/2 teaspoon cream of tartar
- 4 teaspoons baking powder
- 2 tablespoons sugar
- 1/2 teaspoon cinnamon
- 1 stick cold, salted butter
- 1 egg
- 2/3 cup buttermilk

Directions:

In a large bowl, mix together flour, baking powder, cream of tartar, and sugar. Cut the cold butter into cubes and, using a fork or pastry blender, combine it into the flour mixture until it creates crumbles.

In a smaller bowl, whisk together the egg and buttermilk. Then slowly add to the flour mixture. Mix until well combined. It will be sticky. Sprinkle a bit of flour as you knead the dough.

Roll out the dough and fold it four or five times to create layers. Then roll out again. Using a biscuit cutter, cut out the biscuits and place them on a nonstick baking sheet or silicone baking mat. Bake at 425 degrees for about 12 minutes.

Any leftover dough needs to be refrigerated and only taken out when you are ready to bake. If the butter stays cold, you will get much fluffier biscuits!

I'd slather some cinnamon-honey butter on these for extra yumminess!



Baked Veggie Frittata



Inspired by [Falling In Love With Niagara](#)

Ingredients:

- 8 eggs
- 1/2 cup milk
- 1/2 cup ricotta
- 1 teaspoon oregano
- 1/2 teaspoon garlic powder
- salt and pepper to taste
- 5 slices Canadian bacon
- 1/2 cup sun dried tomatoes
- A mix of mushrooms, asparagus and red onion
- 1 cup of shredded Italian 6 cheese blend

Directions:

Preheat oven to 375 degrees

Start by adding some butter to a hot skillet and saute your veggies until soft. Add the chopped Canadian bacon for an extra 5 minutes. Set aside.

In a large bowl, whisk together the eggs, milk, ricotta and all the spices. Next, add cooled veggies/Canadian bacon, and sun-dried tomatoes.

Spray a square baking dish with non stick spray and pour entire mixture in. Sprinkle the Italian cheese blend all over top. Bake at 375 degrees for one hour. Enjoy!



Light & Lovely



—♡—
Fresh flavors for brighter days.



Crockpot Island Chicken



Inspired by The Motherhood

Ingredients:

- 4 skinless chicken breasts
- Salt and Pepper
- 1 can (13.5 oz) coconut milk
- 1 can (20 oz) pineapple chunks, with juice
- 1 teaspoon garlic powder
- 1 cup Basmati rice
- 1 small bunch scallions
- 1/2 cup cashew halves

Directions:

Cut the chicken into cubes and place in crockpot. Add salt and pepper.

Dump in the can of coconut milk and pineapples with juice.

Add garlic powder

Pour in the Basmati rice.

Chop up scallions and add those in. Stir everything together.

Cover and simmer on low for 5 hours or more.

Just before serving, add cashews and enjoy!



Coronation Chicken Salad



Inspired by Queen Elizabeth II Coronation

Ingredients:

- Rotisserie chicken
- 2 shallots
- 2 1/2 teaspoons cumin
- 4 tablespoons apricot jam
- 1/2 cup mayonnaise
- 1/2 teaspoon mustard powder
- Squeeze of lemon juice
- Red grapes
- Chopped almonds
- Chopped walnuts

Directions:

Chop and sauté shallots in olive oil; add mustard powder and cumin. Sauté until translucent. Add apricot jam until it melts in. Take off the heat.

Slice the grapes in half and add them, along with the chopped almonds and walnuts.

Add lemon juice and mayonnaise. Stir until all is combined.

Refrigerate for at least two hours before serving.



Sweet Moments



*Every dessert tells a little
love story.*



Nutty Banana Cream Pie



Inspired by A Hannah Swensen Mystery: Pie To Die For

Ingredients:

- 2 rows of “Nutter Butter” Cookies (keep extra to make crumbs for topping)
- 3 tablespoons melted butter
- 1 box instant banana pudding
- 1 box instant French vanilla pudding
- 16 oz carton heavy whipping cream
- 3 teaspoons sugar
- 1/4 teaspoon vanilla extract

Directions:

Start by using a food processor to turn your cookies into crumbs. If you don’t have a food processor, you can put cookies in a large ziplock bag and pound them into crumbs. Melt butter and mix into the crumbs. Press around the sides and bottom of pie dish. Bake at 350 for about 15 minutes until it gets a deep golden color.

Make both boxes of pudding with 4 cups cold milk. Place in fridge.

In standing mixer, pour entire carton of heavy whipping cream with sugar and vanilla. Start whisking on low, and gradually move on to high until stiff peaks form. Place in fridge.

Once the crust is baked and cooled, you can fill with pudding filling. Follow with whipped cream on top. You can also pipe a pretty whipped cream edge along the outer rim. Slice a banana and place slices all round the perimeter of pie.

Crush a few extra Nutter Butter cookies and sprinkle the crumbs around the outer edge. Refrigerate for at least three hours before serving. Enjoy!

Lemon Drop Pie



Inspired by The Magic Of Lemon Drops

Ingredients:

-Frozen pie crust dough

For filling:

-1 1/4 cup sugar

-1/3 cup cornstarch

-2 tablespoons flour

-1 1/2 cups water

-5 egg yolks

-1/4 cups European butter

-1/4 cups juice from 2-3 Meyer lemons

-About 5 leaves of fresh lemon balm
(chopped)

For Meringue topping:

-3 egg whites

-1/4 teaspoon cream of tarter

-1/2 teaspoon vanilla

-1/4 cup sugar

-Lemon drop candies and lemon zest
for garnish

Directions:

In a pie dish, take your thawed out pie dough and place in dish, crimping the edges. Bake at 350 degrees for 20 minutes. Let it cool.

In a small pot, whisk together sugar, cornstarch, flour, salt, and water. Stirring gently and every minute over low/medium heat. Once it comes to a boil, stir continuously for a minute and then remove from the heat.

In a separate bowl, whisk your egg yolks, then very slowly add a very small amount (around 1/4 cup) of the hot mixture into the eggs. Whisk briskly! Then slowly add THAT mixture into the pot with the rest of the hot sugar mixture and stir continuously over low/medium heat until it has thickened. Remove from heat, and add butter and lemon juice until fully incorporated.

Pour into the cooled pie crust and let it sit while making the meringue.

To make the meringue, in an electric mixer, beat egg whites, cream of tarter and vanilla until it's frothy and starts to thicken up. With the mixer still on high, slowly add sugar a little bit at a time. You will see the meringue start to turn white, and thicken. Once you see stiff peaks form, its done!

Spread all over the top of cooled lemon filling and create small peaks with back of spoon.

Bake at 350 for 12-15 minutes until the top of the meringue has browned peaks.

Let cool and then place in fridge overnight. Garnish with lemon drop candies and lemon zest. Enjoy!ge. Refrigerate for at least three hours before serving. Enjoy!



Orange Dreamsicle Cake



Inspired by My Dreams Of You

Ingredients:

- One box yellow cake mix (plus eggs, water and oil according to box directions)
- 1 tablespoon orange extract
- 1 box orange jello
- 1/2 cup boiling water
- 1/2 cup cold water

FOR TOPPING:

- 1 box instant French vanilla pudding
- 1 1/2 cups cold milk
- 1 tub cool whip
- 1 teaspoon orange extract
- orange zest

Directions:

Make cake according to box directions and add one tablespoon orange extract. Spray a 9 X 13 baking dish with nonstick spray and pour batter in. Bake at 350 degrees for 23 minutes.

Next, boil 1/2 cup water and add jello mix. Then add 1/2 cup cold water. Stir until dissolved.

Once the cake is baked, use a fork to poke holes all over the top. Then pour liquid jello all over top. Let sit in the fridge for an hour.

While that cools, mix pudding with 1 1/2 cups cold milk and whisk until thick. Fold in cool whip and 1 teaspoon orange extract. Refrigerate until the hour is up for the cake to sit in the fridge. Spread topping evenly all over top and sprinkle orange zest on top. Refrigerate until ready to serve. Sweet dreams!



Peanut Butter & Jelly Cookie Cups (Fate Cookies)



Inspired by Providence Falls

Ingredients:

- Two rolls of sugar cookie dough (store-bought or homemade)
- 1 cup peanut butter
- 1/4 cup powdered sugar
- 1/4 teaspoon vanilla
- Strawberry preserves

Directions:

Spray a mini muffin tin with nonstick spray. Space out every other spot so that the cookie cups don't bake too close together, as they will spread a bit.

Break off a small piece of cookie dough and press into the cavity of the muffin tin. Create a small dip in the middle. Make sure the crater in the center isn't too thin or the peanut butter will be too heavy and it will split apart after its baked.

Place back in fridge while you put together the peanut butter mixture.

In a small bowl, whisk together peanut butter, powdered sugar and vanilla.

Take prepared cookie dough out of the fridge and spoon a dollop of peanut butter filling into the center.

Bake at 350 degrees for about 25 minutes. Once it has cooled a bit, add a dollop of strawberry preserves. Enjoy!



“Royal Tea” Cookie Cups



Inspired by A Royal Setting

Ingredients:

- 2 cups flour
- 4 teaspoons baking powder
- 3 tablespoons sugar
- 1 stick unsalted butter
(softened to room temp)
- 3/4 cup milk
- 1/2 teaspoon salt
- 3 tablespoons of loose
“Royal Tea”
- Cherry preserves

Directions:

Start by using an electric mixer to combine butter and sugar.

Then add milk, flour, baking powder, salt, and loose tea.

Once the dough has formed, use a mini muffin tin to fill each cup with dough.

Bake at 350 degrees for 20 minutes until puffed up.

Immediately after taking them out of the oven, use a heat safe kitchen tool like the end of a rolling pin or some type of dowel to dig a hole in each one. Make sure to do it while they are hot out of the oven!

While those cool, make a cup of the “Royal Tea” and put 2 to 3 tablespoons of tea into a cup of cherry preserves. Set in fridge to cool.

Once it has cooled enough, fill the reservoir of each cookie cup to the top with cherry filling. Enjoy with the remainder of your mug of tea!



From My Kitchen To Yours

Thank you for spending time in my kitchen and celebrating the little moments with me.

I hope these recipes brought comfort, sweetness, and a touch of Hallmark magic to your table.

May your home always be filled with warmth, laughter, and something delicious baking nearby.

*With Love,
Adua*

