

Delicious Cracker Barrel Copycat Recipes!

French Toast

There is nothing ordinary about this amazing French toast recipe. This copycat will make you feel like you are in the restaurant on a weekend morning.

Serves 2-4 | Prep. time 5 minutes | Cooking time 4–6 minutes

Ingredients

- 8 slices Texas toast or sourdough bread
- 4 eggs
- 1 cup milk
- 2 tablespoons sugar
- 4 teaspoons vanilla extract
- 2 pinches salt
- Butter and syrup for serving

Directions

1. Whisk the eggs, milk, sugar, vanilla, and salt together in a large bowl.
2. Heat a griddle or skillet over medium heat. Spray with nonstick cooking spray.
3. Dip each slice of bread in egg mixture, letting it soak for 25–30 seconds on each side.
4. Transfer the slices to the griddle or skillet and cook for 2–3 minutes on each side, or until golden brown.
5. Serve with butter and syrup.

Corn Muffins

Cracker Barrel's corn muffins are just as good as their famous biscuits. This copycat recipe is right on the money for amazing corn muffins.

Serves 12 | Prep. time minutes | Cooking time 18 minutes

Ingredients

- $\frac{3}{4}$ cup yellow cornmeal
- $1\frac{1}{4}$ cups self-rising flour
- $\frac{1}{2}$ cup sugar
- 2 large eggs
- 2 tablespoons honey
- $\frac{3}{4}$ cup buttermilk
- $\frac{1}{2}$ cup unsalted butter, melted and cooled

Directions

1. Preheat the oven to 350°F.
2. Line a muffin pan with muffin liners or grease thoroughly.
3. Combine the cornmeal, flour and sugar in a mixing bowl.
4. Beat the eggs in a medium bowl. Add the honey and buttermilk and whisk until well combined.
5. Slowly add the buttermilk to the cornmeal mixture, stirring as you add. There will be some lumps, but don't over-mix.
6. Transfer the batter to muffin pan and fill holes to the $\frac{3}{4}$, and bake for 18–20 minutes or until set.
7. Remove from oven and allow to cool slightly before serving.

Breaded Fried Okra

There are some vegetables that just scream “I am Southern,” and deep-fried okra is definitely one of them. This copycat recipe makes it easy to make at home.

Serves 4 | Prep. time 15 minutes | Cooking time 10 minutes

Ingredients

- 1 pound fresh okra, rinsed and dried
- 1 cup self-rising cornmeal
- ½ cup self-rising flour
- 1 teaspoon salt
- 1 cup vegetable oil (for frying)
- Salt and pepper to taste

Directions

1. Heat the oil in a large skillet or deep fryer.
2. Cut the okra into ½-inch pieces.
3. Combine the cornmeal, flour and salt in a large bowl.
4. Drop the okra pieces into the bowl and toss to coat. Allow to rest for a few minutes while the oil heats up.
5. Using a slotted spoon, transfer the okra from the bowl into the hot oil. Cook for about 10 minutes or until the okra has turned a nice golden color.
6. Remove from oil and place on a paper towel lined plate to drain. Season to taste with salt and pepper.

Cornflake Crusted Chicken

The cornflakes in Cracker Barrel’s cornflake crusted chicken give it that super crunch factor. With this copycat recipe you can get that same crunch on your chicken at home.

Serves 4 | Prep. time 10 minutes | Cooking time 30 minutes

Ingredients

- 4 boneless skinless chicken breasts, cut into large strips
- 3 cups cornflakes
- 2 tablespoons melted butter
- 1 large egg, beaten
- 1 teaspoon water
- Salt
- Pepper
- Chicken poultry seasoning

Directions

1. Preheat the oven to 400°F.
2. Lay out the chicken breasts and season both sides with salt, pepper and poultry seasoning.
3. In a shallow dish, combine the water and egg.
4. In a separate shallow dish, crush the cornflakes and season with some more poultry seasoning.
5. Dip each breast in the egg mixture, then roll it in the cornflakes.
6. Place the chicken on a baking sheet and pat more cornflakes on top.
7. Bake for about 30–35 minutes or until the chicken is done.

Mushroom Braised Pot Roast

This recipe is a copycat of the specialty menu item served at Cracker Barrel. It is flavorful and juicy and will have your mouth watering as it cooks in the slow cooker.

Serves 6 | Prep. time 10 minutes | Cooking time 6 hours

Ingredients

- 4 pounds chuck roast
- 2 tablespoons vegetable oil
- ½ teaspoon salt
- ¼ teaspoon pepper
- 1 cup chopped onion
- 2 cups beef broth
- 2 tablespoons Gravy Master
- 2 tablespoons butter
- 1 pound cremini or white button mushrooms, sliced
- ⅓ cup heavy cream (optional)

Directions

1. Generously season the chuck roast with salt and pepper.
2. Heat the vegetable oil in a large skillet, then sear the chuck roast on all sides.
3. Add the onion, beef broth and Gravy Master to the slow cooker. Transfer the seared roast from the skillet.
4. Cook on low for approximately 6 hours.
5. When the roast is almost done, melt the butter in a small skillet and sauté the mushrooms until soft, then add to the roast.
6. Move roast to a cutting board and let rest.
7. Add heavy cream to the mushroom sauce if desired. Stir and continue cooking for 5 minutes.
8. Slice and serve with sauce.

Campfire S'mores

These s'mores taste just like you are camping in the great outdoors. This copycat recipe from Cracker Barrel satisfies when you get a craving for chocolate marshmallow goodness.

Serves 9 | Prep. time 15 minutes | Cooking time 40 minutes

Ingredients

Graham Cracker Crust

2 cups graham cracker crumbs

¼ cup sugar

½ cup butter

½ teaspoon cinnamon

1 small package brownie mix (enough for an 8×8-inch pan), or use the brownie ingredients listed below.

Brownie Mix

½ cup flour

⅓ cup cocoa

¼ teaspoon baking powder

¼ teaspoon salt

½ cup butter

1 cup sugar

1 teaspoon vanilla

2 large eggs

S'mores Topping

9 large marshmallows

5 Hershey candy bars

4½ cups vanilla ice cream

½ cup chocolate sauce

Directions

1. Preheat the oven to 350°F.
2. Mix together the graham cracker crumbs, sugar, cinnamon and melted butter in a medium bowl. Stir until the crumbs and sugar have combined with the butter.
3. Line an 8×8-inch baking dish with parchment paper. Make sure to use enough so that you'll be able to lift the baked brownies out of the dish easily. Press the graham cracker mixture into the bottom of the lined pan.
4. Place pan in the oven to prebake the crust a bit while you are making the brownie mixture. First, sift (or mix) together the flour, cocoa, baking powder and salt in a large bowl.
5. Melt the butter over medium heat in a large saucepan, then stir in the sugar and vanilla. Whisk in the eggs one at a time. Then whisk in the dry ingredients, followed by the nuts. Mix until smooth. Take the crust out of the oven, pour the mixture into it, and bake for 23–25 minutes. When brownies are done, remove from oven and let cool in the pan.
6. After the brownies have cooled completely, lift them out of the pan using the edges of the parchment paper. Be careful not to crack or break the brownies. Cut into individual slices.
7. When you are ready to serve, place a marshmallow on top of each brownie and broil in the oven until the marshmallow starts to brown. You can also microwave for a couple of seconds, but you won't get the browning that you would in the broiler.
8. Remove from the oven and top each brownie with half of a Hershey bar. Serve with ice cream and a drizzle of chocolate sauce.

***These recipes and more are found in Lina Chang’s *Copycat Recipes: Making Cracker Barrel’s Most Popular Dishes at Home*. To get your copy, click on the cover below or click [here](#).

