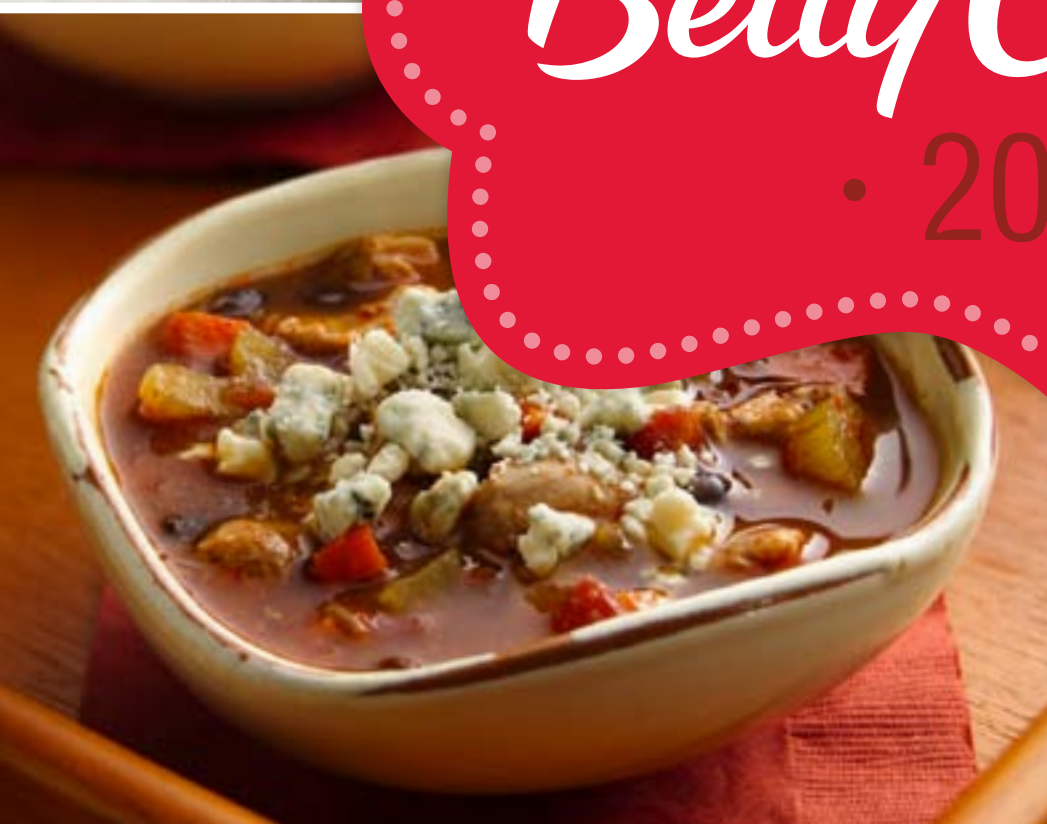




BEST OF
Betty Crocker[®]
• 2011 •



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Spring

RECIPES



Bacon

& HASH BROWN EGG BAKE



PREP TIME: 30 minutes **TOTAL TIME:** 9 hours 40 minutes **MAKES:** 12 servings

- 1** In 12-inch skillet, cook bacon until crisp. Using slotted spoon, remove from pan to small bowl. Cover and refrigerate. Drain drippings, reserving 1 tablespoon in pan. Add onion, bell pepper and mushrooms; cook 4 minutes over medium heat, stirring occasionally. Stir in mustard, salt and pepper. In large bowl, beat milk and eggs with wire whisk.
- 2** Spray 13x9-inch (3-quart) baking dish with cooking spray. Spread half of hash browns in baking dish. Spread onion mixture evenly on top. Sprinkle with 1 cup of the cheese. Spread remaining hash browns over top. Pour egg mixture on top. Cover; refrigerate 8 hours or overnight.
- 3** Heat oven to 325°F. Uncover; bake 50 to 60 minutes or until thermometer inserted in center reads 160°F. Sprinkle with remaining 1 cup cheese and the bacon. Bake 3 to 5 minutes longer or until knife inserted in center comes out clean, top is puffed and cheese is melted. Let stand 5 minutes.



BEST BREAKFAST-BRUNCH

- 1 lb bacon, cut into 1-inch pieces
- 1 medium onion, chopped (½ cup)
- 1 medium red bell pepper, chopped (¾ cup)
- 1 package (8 oz) sliced fresh mushrooms
- 2 tablespoons Dijon mustard
- ½ teaspoon salt
- ½ teaspoon pepper
- ¾ cup milk
- 12 eggs
- 1 package (2 lb) frozen hash browns, thawed
- 2 cups shredded Cheddar cheese (16 oz)





Red Velvet

CUPCAKES WITH CREAM CHEESE FROSTING & FILLING



PREP TIME: 50 minutes **TOTAL TIME:** 1 hour 25 minutes **MAKES:** 24 servings

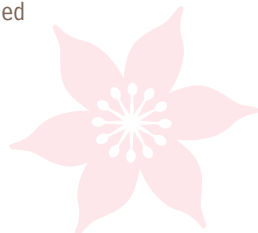
- 1** Heat oven to 350°F. Place paper baking cup in each of 24 regular-size muffin cups.
- 2** Mix cake batter as directed on box, using water, oil, eggs and food color. Fill muffin cups 2/3 full. Bake cupcakes as directed on box. Cool 10 minutes; remove from pan to cooling rack. Cool completely, about 30 minutes.
- 3** In large bowl, beat cream cheese, 1/3 cup butter and 3 teaspoons vanilla with electric mixer on high speed until fluffy. Gradually add powdered sugar, beating until smooth. Beat in 1 tablespoon of the milk. Add additional milk, 1 teaspoon at a time, until frosting is piping consistency.
- 4** Fit round tip (opening about 1/8 to 1/4 inch in diameter) in decorating bag. Spoon about 1 1/4 cups frosting into bag. Insert tip in center of 1 cupcake, about halfway down. Gently squeeze decorating bag, pulling upwards until cupcake swells slightly and filling comes to the top. Repeat with remaining cupcakes.
- 5** Fit round tip (opening about 1/2 inch in diameter) into decorating bag. Spoon remaining frosting into bag; generously pipe frosting in circular motion on top of each cupcake, leaving 1/4-inch border around edge. Store in refrigerator.

CUPCAKES

- 1 box Betty Crocker® SuperMoist® devil's food cake mix
Water, vegetable oil and eggs called for on cake mix package
- 1 bottle (1 oz) red food color (about 2 tablespoons)

FILLING AND FROSTING

- 12 oz cream cheese (from two 8-oz packages), softened
- 1/3 cup butter or margarine, softened
- 3 teaspoons vanilla
- 9 cups powdered sugar
- 1-3 tablespoons milk





BEST KID APPROVED RECIPE

Barn Cake

WITH BARN ANIMAL CUPCAKES

CAKE, CUPCAKES AND FROSTING

- 1 box Betty Crocker® SuperMoist® yellow or devil's food cake mix
- Water, vegetable oil and eggs called for on cake mix box
- 2 containers (1 lb each) Betty Crocker® Rich & Creamy vanilla frosting

Red liquid food color

Red gel or paste food color

BARN DECORATIONS

- Tray or foil-covered cardboard (about 20x15 inches)
- 5 thin pretzel sticks
- 6 graham cracker squares
- 1½ cups shredded coconut
- Yellow liquid food color
- Green liquid food color

CHICK DECORATIONS

- Reserved yellow coconut (from barn)
- 8 brown miniature candy-coated chocolate baking bits
- 4 small orange gumdrops

SHEEP DECORATIONS

- 4 red miniature candy-coated chocolate baking bits
- 8 brown miniature candy-coated chocolate baking bits
- 4 small white gumdrops, cut in half vertically
- 64 miniature marshmallows, cut in half crosswise

PIG DECORATIONS

- 8 red miniature candy-coated chocolate baking bits
- 8 brown miniature candy-coated chocolate baking bits
- 1 roll Betty Crocker® Fruit Roll-Ups® strawberry chewy fruit snack (from 5-oz box)

PREP TIME: 1 hour 35 minutes

TOTAL TIME: 4 hours 45 minutes

MAKES: 20 servings

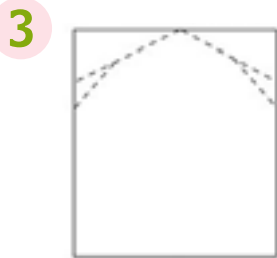
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BARN CAKE WITH BARN ANIMAL CUPCAKES RECIPE

1 Heat oven to 350°F (325°F for dark or nonstick pans). Grease bottom and sides of 9-inch square pan with shortening or cooking spray. Place paper baking cup in each of 12 regular-size muffin cups. Make cake mix as directed on box, using water, oil and eggs. Pour 2 1/4 cups batter into square pan; divide remaining batter among muffin cups. Bake cupcakes 17 to 22 minutes, square pan 22 to 27 minutes, or until toothpick inserted in centers comes out clean. Cool in pans 10 minutes; remove from pans to cooling racks. Cool completely at room temperature, about 1 hour. Refrigerate or freeze square cake 1 hour until firm.

2 In small bowl, tint 1 cup of the frosting with red liquid food color to make pink frosting. In medium bowl, tint 1 1/2 cups of the frosting with red gel or paste food color to make desired color of red frosting for barn; set aside. Reserve remaining white frosting. Decorate square cake to make barn; decorate cupcakes to make 4 chicks, 4 sheep and 4 pigs.



cut cake on the lines shown above

BARN: Trim 1 side of square cake to form roof of barn; place cake near top of tray with roof at top of tray. To “crumb-coat” cake, spread thin layer of red frosting over entire cake to seal in crumbs. Refrigerate or freeze cake 30 to 60 minutes. Frost sides and top of cake with remaining red frosting. Make vertical lines on top of cake to look like boards (use spatula or toothpick).

Window: Break 2 pretzel sticks in half; place near top of cake in square shape.

Shutters: Place 1-inch-square piece of graham cracker on each side of window.

Sides and top of doorway: Place 3 pretzel sticks near bottom of cake.

Doors: Place 2 1/2x1-inch graham cracker rectangle on each side of doorway.

Roof: Arrange eight 2 1/2 x1-inch graham cracker rectangles on top edge of cake, overlapping to form barn roof shape.

Hay: Place 1/2 cup of the coconut in resealable food-storage plastic bag. Add 2 drops yellow liquid food color; seal bag and shake to mix. Place small amount of yellow coconut at bottom of window and doorway (reserve remaining yellow coconut to decorate chick cupcakes).

Grass: Place remaining 1 cup coconut in resealable food-storage plastic bag. Add 2 drops green liquid food color; seal bag and shake to mix. Scatter green coconut on bottom half of tray. Decorate cupcakes and arrange on coconut grass.

4 CHICKS: Frost 4 cupcakes with white frosting. Top with reserved yellow coconut. For eyes, add brown baking bits. Cut orange gumdrops to resemble beaks; place on cupcakes.

5 SHEEP: Frost 4 cupcakes with white frosting. For muzzle, spread 1/2 teaspoon pink frosting in small circle on each cupcake; add red baking bit for nose. For eyes, add brown baking bits. For ears, add white gumdrop halves, cut sides down. Place marshmallow halves on face for wool.

6 PIGS: Frost 4 cupcakes with pink frosting. For snout, spread additional 1 teaspoon pink frosting in small circle on each cupcake; add red baking bits for nostrils. For eyes, add brown baking bits. For ears, cut 8 small triangles from fruit snack; place on cupcakes.





BEST MIDNIGHT SNACK

DOUBLE

Banana Bread

BREAD

- $\frac{3}{4}$ cup sugar
- $\frac{1}{4}$ cup canola or vegetable oil
- $\frac{3}{4}$ cup buttermilk
- 2 teaspoons vanilla
- 1 egg
- 1 cup mashed very ripe bananas (2 medium)
- 2 cups Gold Medal® all-purpose flour
- 1 teaspoon baking soda
- $\frac{1}{4}$ teaspoon salt
- $\frac{3}{4}$ cup dried banana chips, chopped
- 2 cups Oatmeal Crisp® Almond cereal, slightly crushed

TOPPING

- $\frac{1}{2}$ cup Oatmeal Crisp® Almond cereal, crushed
- 2 teaspoons sugar
- 2 teaspoons canola or vegetable oil
- Reserved 2 tablespoons banana chips

PREP TIME: 15 minutes

TOTAL TIME: 3 hours 25 minutes

MAKES: 16 servings

1 Heat oven to 350°F. Spray bottom only of 9x5-inch loaf pan with cooking spray. In large bowl, beat $\frac{3}{4}$ cup sugar and $\frac{1}{4}$ cup oil with electric mixer on low speed until well mixed. Beat in buttermilk, vanilla and egg just until blended; beat in bananas.

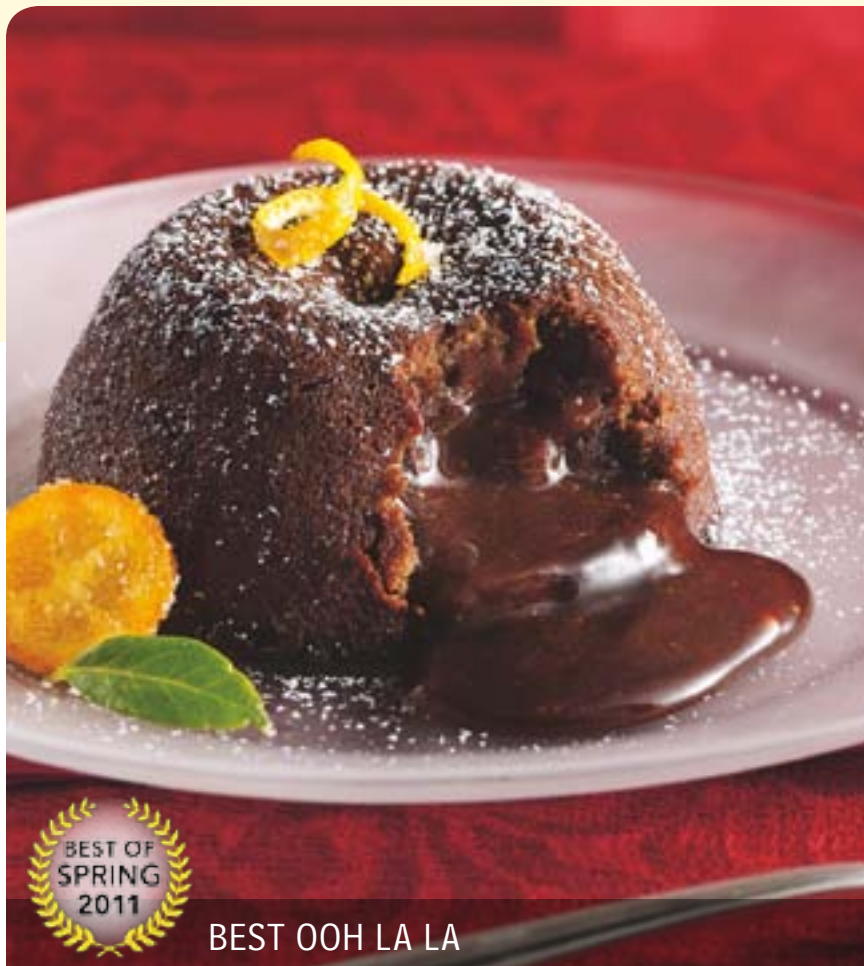
2 With spoon, stir in flour, baking soda and salt just until blended. Set aside 2 tablespoons chopped banana chips for topping. Stir remaining banana chips and 2 cups cereal into flour mixture. Spoon into pan; spread evenly. In small

bowl, mix topping ingredients until crumbly. Sprinkle over batter in pan; pat lightly onto batter.

3 Bake 1 hour to 1 hour 10 minutes or until toothpick inserted in center comes out clean. Cool 10 minutes. Remove from pan to cooling rack. Cool completely, about 2 hours, before slicing.

Molten

CHOCOLATE CAKES



PREP TIME: 20 minutes

TOTAL TIME: 20 minutes

MAKES: 6 servings

- 1** Heat oven to 450°F. Grease bottoms and sides of six (6-oz) custard cups with shortening; dust with cocoa. In 2-quart saucepan, melt chocolate and butter over low heat, stirring frequently. Cool slightly.
- 2** In large bowl, beat whole eggs and egg yolks with wire whisk or eggbeater until well blended. Beat in 1 1/2 cups powdered sugar. Beat in melted chocolate mixture and flour. Divide batter evenly among custard cups. Place cups on cookie sheet with sides.
- 3** Bake 12 to 14 minutes or until sides are set and centers are still soft (tops will be puffed and cracked). Let stand 3 minutes. Run small knife or metal spatula along sides of cakes to loosen. Immediately place heatproof serving plate upside down over each cup; turn plate and cup over. Remove cup. Sprinkle with additional powdered sugar. Garnish with kumquats. Serve warm.

Unsweetened baking cocoa

6 oz semisweet baking chocolate, chopped

1/2 cup plus 2 tablespoons butter or margarine

3 whole eggs

3 egg yolks

1 1/2 cups powdered sugar

1/2 cup Gold Medal® all-purpose flour*

Additional powdered sugar, if desired

Sugared kumquats, if desired

*Do not use self-rising flour.

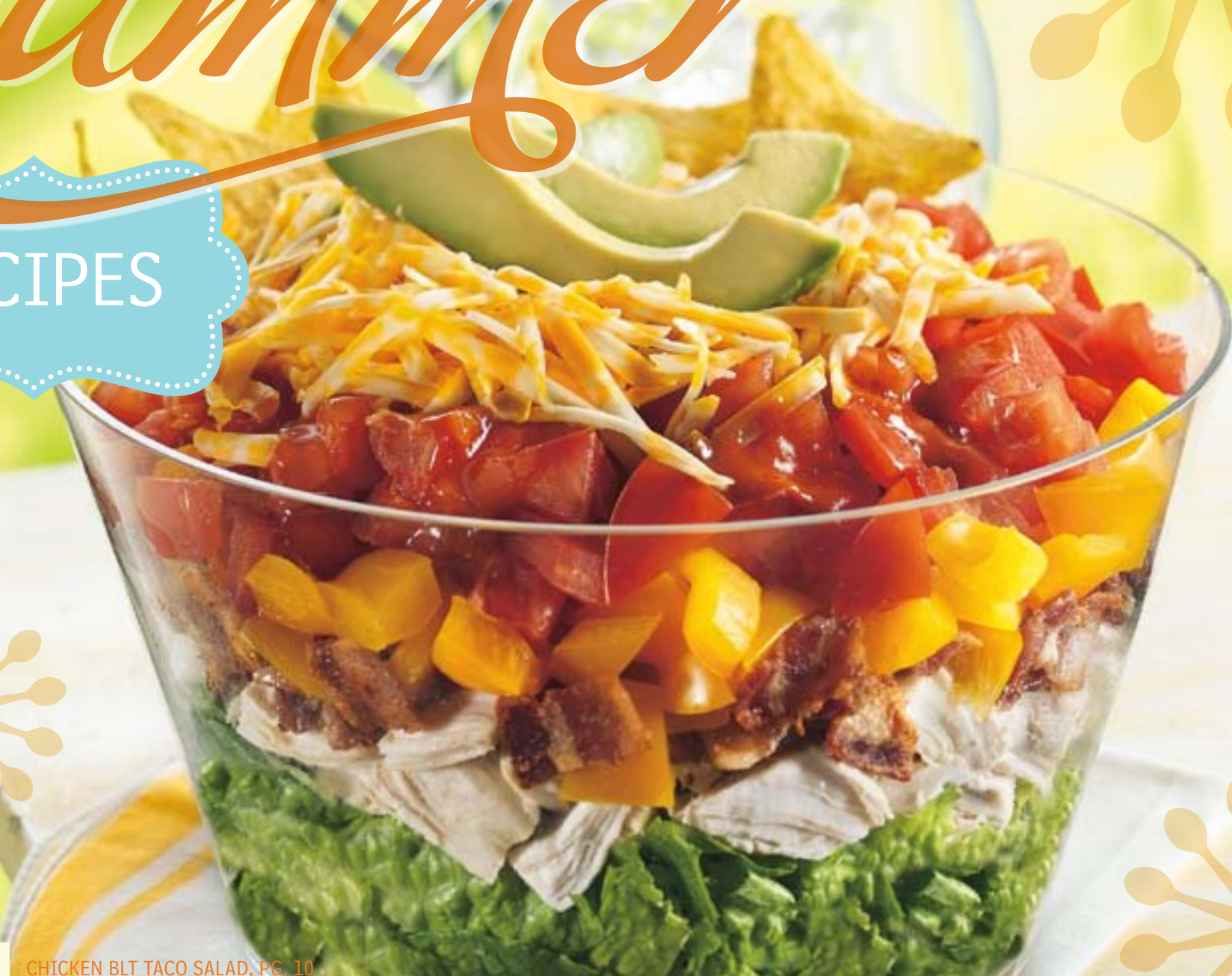


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Summer

RECIPES

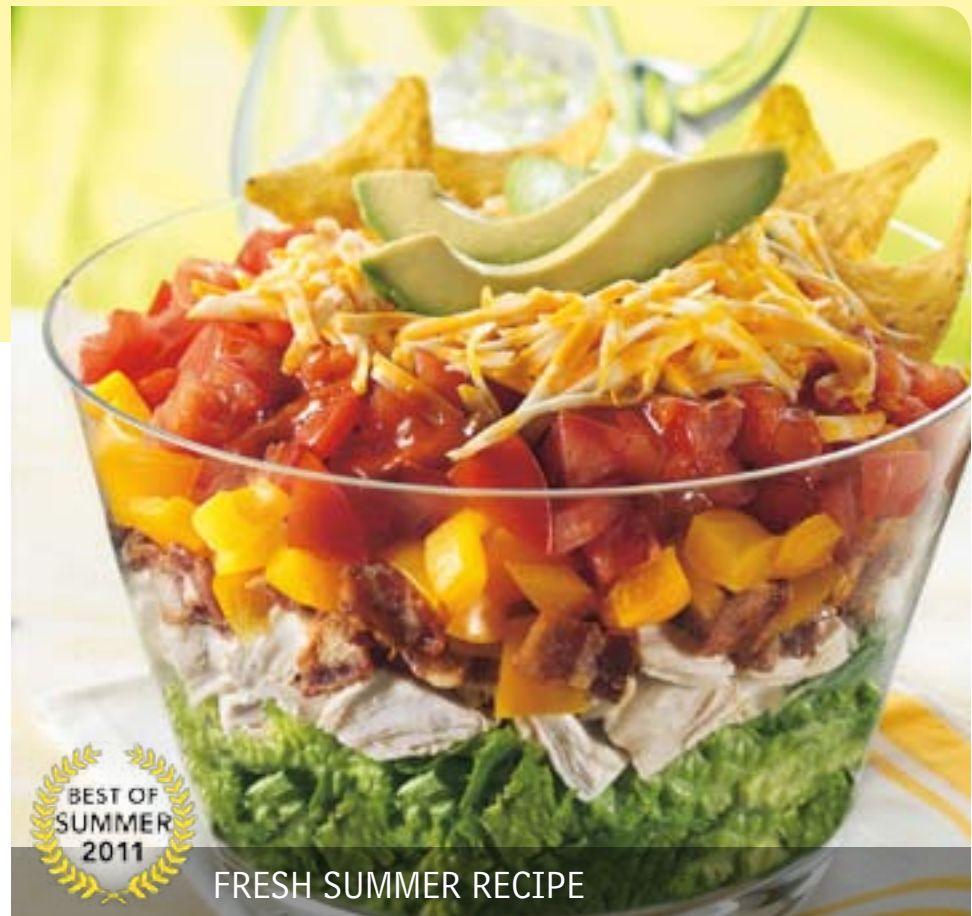


Chicken

BLT TACO SALAD

PREP TIME: 30 minutes **TOTAL TIME:** 1 hour **MAKES:** 8 servings

- 1** In medium bowl, mix dressing ingredients until well blended.
- 2** In 12-inch nonstick skillet, cook bacon over medium heat until crisp. Drain on paper towel; reserve 1 tablespoon drippings in skillet. Add chicken to skillet; cook and stir over medium heat 4 to 6 minutes or until browned and no longer pink in center. Cool slightly. Refrigerate 30 minutes or until chilled.
- 3** In deep 3-quart salad bowl, layer lettuce, chicken, bacon, bell pepper and tomatoes. Top with dressing. Serve immediately or refrigerate up to 24 hours.
- 4** Just before serving, top with cheese, avocado, sour cream and tortilla chips.



DRESSING

- $\frac{1}{2}$ cup Old El Paso® Thick 'n Chunky Salsa
- $\frac{1}{2}$ cup French dressing

SALAD

- 8 slices bacon, cut into $\frac{1}{2}$ -inch pieces
- 4 boneless skinless chicken breasts, cut crosswise into $\frac{1}{2}$ -inch slices
- 6 cups torn romaine or iceberg lettuce

- 1 medium yellow bell pepper, coarsely chopped
- 2 large tomatoes, coarsely chopped
- 1 medium avocado, peeled, pitted and cut into thin wedges
- $1\frac{1}{2}$ cups shredded Colby-Monterey-Jack cheese blend
- $\frac{1}{4}$ cup sour cream, if desired
- 1 cup small triangular tortilla chips



GRILLED RECIPE

- 5-6 lb pork baby back ribs
- 1 teaspoon seasoned salt
- 1 teaspoon garlic pepper blend
- ½ teaspoon ground ginger
- 1 cup barbecue sauce
- 1 can (12 oz) cherry cola
- ¼ cup cherry preserves
- ½ teaspoon ground mustard
- 1-2 teaspoons buffalo wing hot sauce or other hot sauce

Grilled Ribs

WITH CHERRY COLA
BARBECUE SAUCE

PREP TIME: 30 minutes

TOTAL TIME: 2 hours

MAKES: 6 servings

- 1** Heat oven to 350°F. Cut ribs into serving-size sections. Rub ribs with seasoned salt, garlic pepper and ginger. Place ribs in 15x10x1-inch pan, overlapping slightly. Bake uncovered about 1 hour 30 minutes or until tender.
- 2** Meanwhile, in 2-quart saucepan, mix barbecue sauce, cola, preserves, mustard and buffalo wing sauce. Heat to boiling; reduce heat to medium-low. Simmer uncovered 30 to 40 minutes, stirring occasionally, until flavors are blended and sauce is slightly thickened.
- 3** Heat coals or gas grill for direct heat. Cover and grill ribs over medium heat 10 to 15 minutes, turning and brushing occasionally with barbecue sauce mixture to glaze.
- 4** Heat remaining barbecue sauce mixture to boiling; boil and stir 1 minute. Serve sauce with ribs.

Three-Berry

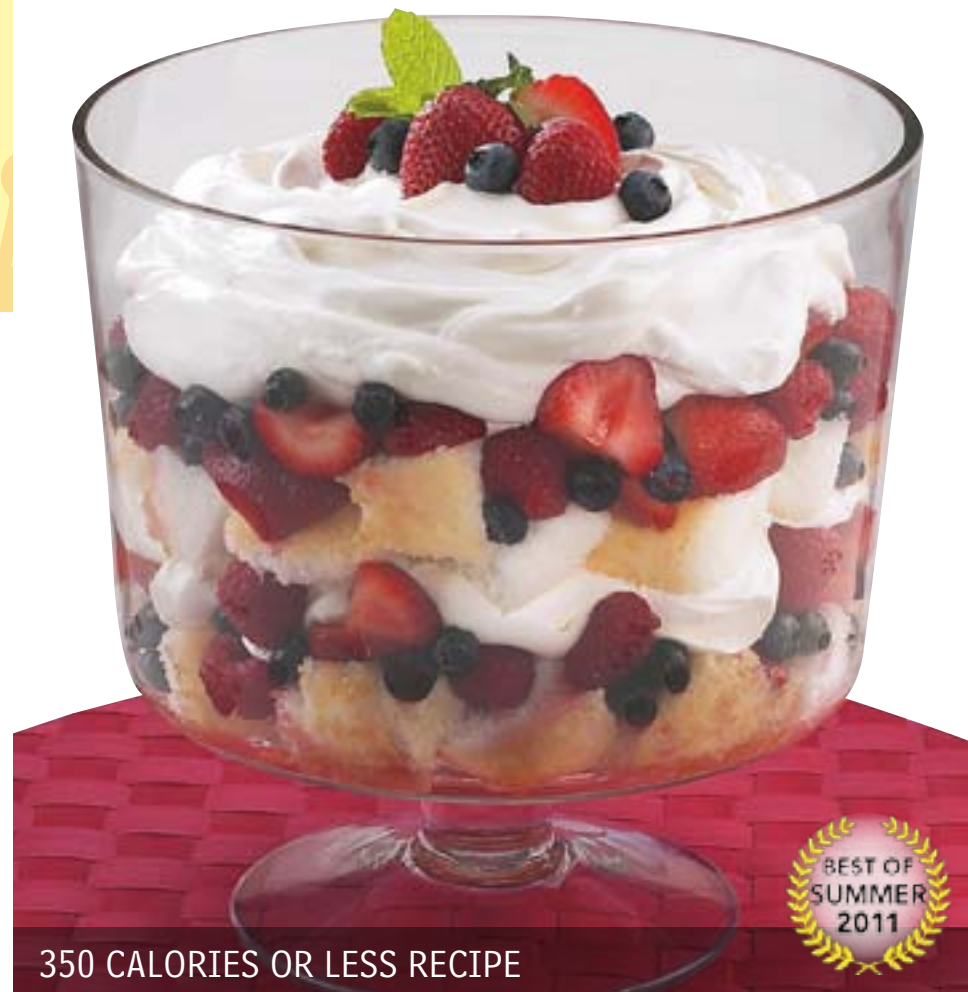
TRIFLE

PREP TIME: 15 minutes

TOTAL TIME: 2 hours 45 minutes

MAKES: 24 servings

- 1** Heat oven to 350°F (325°F for dark or nonstick pan). Make cake as directed on box for 13x9-inch pan. Run knife around sides of pan to loosen cake. Cool completely, about 1 hour.
- 2** While cake is cooling, in medium bowl, gently mix berries, granulated sugar and raspberry liqueur.
- 3** In chilled large bowl, beat whipping cream and powdered sugar with electric mixer on high speed until stiff peaks form.
- 4** Cut or tear cake into 1-inch pieces. In 3-quart glass trifle bowl, arrange half the pieces. Spoon half of the berry mixture over cake; top with half of the whipped cream. Repeat layers. Cover; refrigerate at least 1 hour before serving. Garnish with additional berries if desired. Store covered in refrigerator up to 12 hours.



350 CALORIES OR LESS RECIPE

- 1 box Betty Crocker® SuperMoist® white cake mix
- Water, vegetable oil and egg whites called for on cake mix box
- 1 pint (2 cups) blueberries
- 1 pint (2 cups) raspberries
- 1 pint (2 cups) strawberries, halved
- 1/3 cup granulated sugar
- 1/4 cup raspberry-flavored liqueur or cranberry-raspberry juice
- 1 cup whipping cream
- 2 tablespoons powdered sugar

STRAWBERRIES
& CREAM

Dessert Squares

CRUST

- 1 pouch (1 lb 1.5 oz) Betty Crocker® sugar cookie mix
- 1/2 cup butter or margarine, softened
- 1 egg

TOPPING

- 4 cups sliced fresh strawberries
- 1/2 cup sugar
- 2 tablespoons cornstarch
- 1/3 cup water
- 10-12 drops red food color, if desired

FILLING

- 1 cup white vanilla baking chips (6 oz)
- 1 package (8 oz) cream cheese, softened

PREP TIME: 30 minutes

TOTAL TIME: 2 hours 30 minutes

MAKES: 20 servings



PICNIC RECIPE

- 1 Heat oven to 350°F. Spray bottom only of 15x10x1- or 13x9-inch pan with cooking spray. In large bowl, stir cookie mix, butter and egg until soft dough forms. Press evenly in bottom of pan. Bake 15 to 20 minutes or until light golden brown. Cool completely, about 30 minutes.
- 2 In small microwavable bowl, microwave baking chips uncovered on High 45 to 60 seconds or until chips are melted and can be stirred smooth. In medium bowl, beat cream cheese with electric mixer on medium speed until smooth. Stir in melted chips until blended. Spread mixture over crust. Refrigerate while making topping.

- 3 In small bowl, crush 1 cup of the strawberries. In 2-quart saucepan, mix sugar and cornstarch. Stir in crushed strawberries and 1/3 cup water. Cook over medium heat, stirring constantly, until mixture boils and thickens. Stir in food color. Cool 10 minutes. Gently stir in remaining 3 cups strawberries. Spoon topping over filling. Refrigerate 1 hour or until set; serve within 4 hours. Store covered in refrigerator.

Ice Cream

COOKIE CAKE



GUILTY PLEASURE RECIPE



PREP TIME: 35 minutes **TOTAL TIME:** 6 hours 10 minutes **MAKES:** 16 servings

- | | | | |
|-----|--|-----|---|
| 1 | pouch (1 lb 1.5 oz) Betty Crocker® double chocolate chunk cookie mix | 1/2 | cup hot fudge topping |
| 2/3 | cup chocolate-flavor malted milk powder | 1 | cup crushed chocolate-covered malted milk balls |
| 1/3 | cup vegetable oil | 4 | cups vanilla ice cream, softened |
| 2 | tablespoons water | 2 | cups chocolate ice cream, softened |
| 1 | egg | 1 | cup frozen whipped topping, thawed |

- 1 Heat oven to 350°F. Lightly spray 10-inch springform pan with cooking spray. Or line 9-inch square baking pan with foil, leaving about 2 inches of the foil overhanging sides of pan; lightly spray with cooking spray.
- 2 In large bowl, stir cookie mix, 1/3 cup of the malted milk powder, oil, water and egg until soft dough forms. Press 1/2 of dough into bottom of pan. Bake 12 to 13 minutes or until set. Cool completely, about 30 minutes.
- 3 Meanwhile, press remaining 1/2 of the dough into 10-inch circle on large ungreased cookie sheet. After removing cookie crust in springform or 9-inch pan from oven, bake dough on cookie sheet 12 to 13 minutes or until set. Cool 5 minutes; remove from cookie sheet to wire rack. Cool 15 minutes.

- 4 Spread hot fudge topping over crust in springform or 9-inch pan. In medium bowl, break apart large cookie until crumbly. Stir in crushed malted milk balls. Sprinkle 1/2 of the crumbled cookie mixture over hot fudge; press lightly.
- 5 In large bowl, combine both softened ice creams and remaining 1/3 cup malted milk powder until well blended. Spread ice cream mixture over crumbs in pan. Gently spread whipped topping over ice cream. Sprinkle with remaining crumb mixture. Cover with foil. Freeze at least 5 hours or until firm. To serve, remove sides of springform pan or lift dessert using foil out of 9-inch pan. Let stand 5 minutes. Use hot wet knife to cut into wedges or squares. Store covered in freezer.

Fall

RECIPES



Slow Cooker

BEEF STROGANOFF

PREP TIME: 15 minutes **TOTAL TIME:** 8 hours 15 minutes **MAKES:** 8 servings

- 1** In 3 1/2- to 4 1/2-quart slow cooker, mix beef, onion, soups, mushrooms and pepper.
- 2** Cover and cook on low heat setting 8 to 10 hours or until beef is very tender.
- 3** Stir cream cheese into beef mixture until melted. Stir sour cream into beef mixture. Serve over noodles.



SLOW COOKER

- 2 pounds beef stew meat
- 1 cup chopped onion
- 1 can (10³/₄ ounces) condensed cream of golden mushroom soup
- 1 can (10³/₄ ounces) condensed cream of onion soup
- 1 jar (6 ounces) Green Giant® sliced mushrooms, drained
- 1/4 teaspoon pepper
- 1 package (8 ounces) cream cheese, cubed
- 1 container (8 ounces) sour cream
- 6 cups hot cooked noodles or rice

BETTER-THAN-ALMOST-ANYTHING Cake



POKE CAKE

PREP TIME: 10 minutes **TOTAL TIME:** 3 hours 3 minutes **MAKES:** 15 servings

- 1** Heat oven to 350°F (325°F for dark or nonstick pan). Make and bake cake as directed on box for 13x9-inch pan. Cool 15 minutes.
- 2** Poke top of warm cake every 1/2 inch with handle end of wooden spoon. Drizzle condensed milk evenly over top of cake; let stand until milk has been absorbed into cake. Drizzle with caramel topping. Run knife around sides of pan to loosen cake. Cover and refrigerate about 2 hours or until chilled.
- 3** Spread whipped topping over top of cake. Sprinkle with toffee bits. Store covered in refrigerator.

- 1 box Betty Crocker® SuperMoist® German chocolate cake mix
Water, vegetable oil and eggs called for on cake mix box
- 1 can (14 oz) sweetened condensed milk
- 1 jar (16 to 17 oz) caramel, butterscotch or fudge topping
- 1 container (8 oz) frozen whipped topping, thawed
- 1 bag (8 oz) toffee chips or bits

BUFFALO CHICKEN

Chili

PREP TIME: 15 minutes

TOTAL TIME: 8 hours 15 minutes

MAKES: 6 servings

- 1** Spray 5- to 6-quart slow cooker with cooking spray. In cooker, mix all ingredients except buffalo wing sauce and cheese.
- 2** Cover; cook on Low heat setting 8 to 10 hours.
- 3** Stir in buffalo wing sauce. Serve sprinkled with blue cheese.



SPICY BUFFALO

2¹/₂ lb boneless skinless chicken thighs, cut into 1-inch pieces

1 large onion, chopped (about 1 cup)

2 medium stalks celery, sliced (about 1 cup)

2 medium carrots, chopped (about 1 cup)

1 can (28 oz) Muir Glen® organic diced tomatoes, undrained

1 can (15 oz) Progresso® black beans, drained, rinsed

1 cup Progresso® chicken broth (from 32-oz carton)

2 teaspoons chili powder

¹/₂ teaspoon salt

¹/₄ cup buffalo wing sauce (from 12-oz jar)

Crumbled blue cheese, if desired

Apple Streusel

CHEESECAKE BARS

PREP TIME: 20 minutes

TOTAL TIME: 3 hours 40 minutes

MAKES: 24 bars

- 1** Heat oven to 350°F. Spray bottom and sides of 13x9-inch pan with cooking spray.
- 2** Place cookie mix in large bowl. With pastry blender or fork, cut in butter until mixture is crumbly and coarse. Reserve 1 1/2 cups crumb mixture; press remaining crumbs in bottom of pan. Bake 10 minutes.
- 3** Meanwhile, in large bowl, beat cream cheese, sugar, flour, vanilla and egg with electric mixer on medium speed until smooth.
- 4** Spread cream cheese mixture evenly over partially baked crust. In medium bowl, mix pie filling and cinnamon. Spoon evenly over cream cheese mixture. Sprinkle reserved crumbs over top. Sprinkle with walnuts.
- 5** Bake 35 to 40 minutes longer or until light golden brown. Cool about 30 minutes. Refrigerate to chill, about 2 hours. For bars, cut into 6 rows by 4 rows. Store covered in refrigerator.



FALL BAKING

- | | | | |
|-----|---|-----|-------------------------------|
| 1 | pouch (1 lb 1.5 oz) Betty Crocker® oatmeal cookie mix | 1 | teaspoon vanilla |
| | | 1 | egg |
| 1/2 | cup firm butter or margarine | 1 | can (21 oz) apple pie filling |
| 2 | packages (8 oz each) cream cheese, softened | 1/2 | teaspoon ground cinnamon |
| 1/2 | cup sugar | 1/4 | cup chopped walnuts |
| 2 | tablespoons Gold Medal® all-purpose flour | | |



Hearty

CHICKEN POT PIE

PREP TIME: 15 minutes

TOTAL TIME: 45 minutes

MAKES: 6 servings

- 1** Heat oven to 400°F. Mix vegetables, chicken and soup in ungreased 2-quart casserole.
- 2** Stir remaining ingredients in small bowl with fork until blended. Pour into casserole.
- 3** Bake 30 minutes or until golden brown.

- 1 package (16 ounces) frozen mixed vegetables, thawed
- 1 cup cut-up cooked chicken
- 1 can (10 3/4 ounces) condensed cream of chicken soup
- 1 cup Original Bisquick® mix
- 1/2 cup milk
- 1 egg



GO-TO DINNER



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Holiday

RECIPES



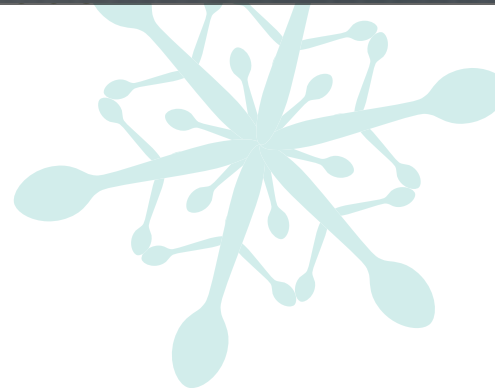
Luscious LAYER BARS



- 1 pouch (1 lb 1.5 oz) Betty Crocker® chocolate chip cookie mix
- ½ cup butter or margarine, softened
- 1 egg
- 1 cup butterscotch chips
- 1 cup milk chocolate chips or semisweet chocolate chips
- 1 cup flaked coconut
- 1 cup chopped walnuts
- 1 can (14 oz) sweetened condensed milk (not evaporated)

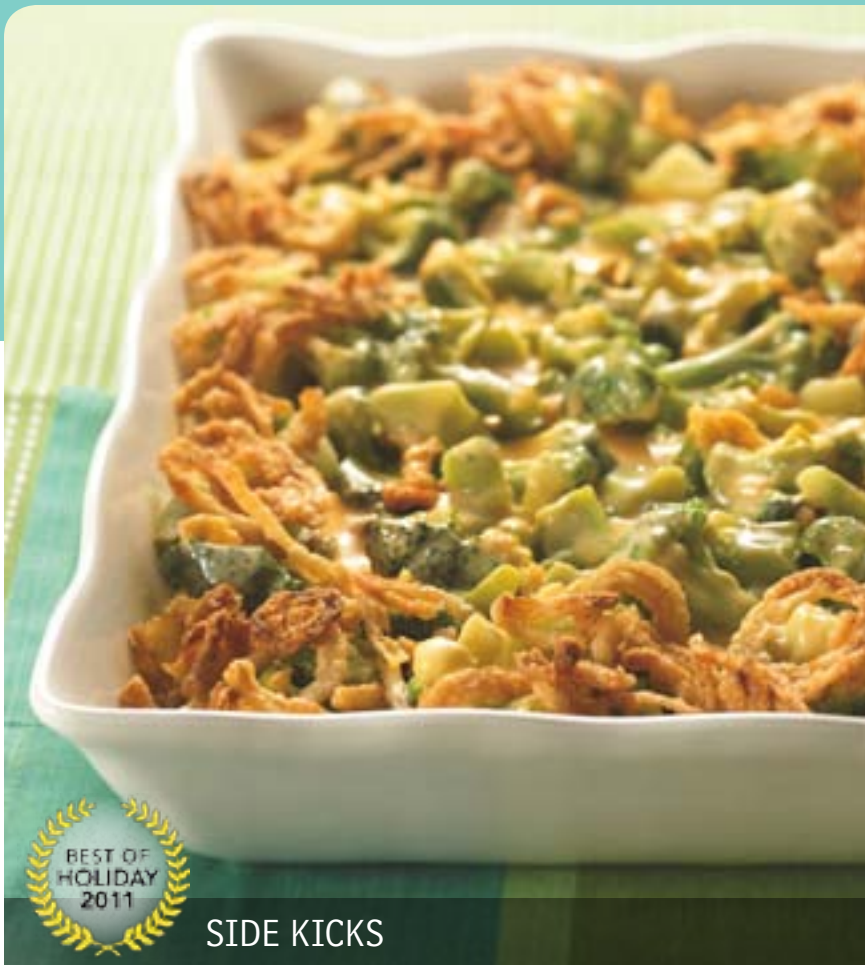
PREP TIME: 10 minutes **TOTAL TIME:** 3 hours **MAKES:** 36 bars

- 1 Heat oven to 350°F. Spray bottom of 13x9-inch pan with cooking spray.
- 2 In large bowl, stir cookie mix, butter and egg until soft dough forms. Press dough in bottom of pan using floured fingers.
- 3 Bake 15 minutes. Sprinkle with butterscotch chips, chocolate chips, coconut and walnuts. Drizzle evenly with condensed milk.
- 4 Bake 30 to 35 minutes or until light golden brown. Cool completely, about 2 hours. For bars, cut into 9 rows by 4 rows.



Company Broccoli

THREE-CHEESE BAKE



PREP TIME: 10 minutes **TOTAL TIME:** 1 hour **MAKES:** 14 servings

- 1 Heat oven to 350°F. Reserve 1 cup French-fried onions for topping.
- 2 In 5-quart Dutch oven, mix remaining onions, the broccoli, cream cheese, bell pepper and red pepper sauce. Cover; cook over medium-low heat about 20 minutes, stirring once halfway through cooking, until sauce chips are melted. Transfer to ungreased 2- to 3-quart casserole.
- 3 Bake uncovered 20 to 25 minutes or until vegetables are tender. Sprinkle reserved onions around outer edge of casserole; bake 5 minutes longer.

- 1 can (2.8 oz) French-fried onions
- 2 bags (24 oz each) Green Giant® frozen broccoli & three cheese sauce
- 1 package (3 oz) cream cheese, cut into cubes
- ¼ cup chopped red bell pepper, if desired
- ½ teaspoon red pepper sauce



Christmas

COCOA

- 1/2 cup sugar
- 1/4 cup unsweetened baking cocoa
- 1/3 cup water
- 1/2 teaspoon ground cinnamon
- 1/4 teaspoon ground nutmeg
- 4 cups milk
- 3/4 cup marshmallow creme

PREP TIME: 15 minutes

TOTAL TIME: 15 minutes

MAKES: 6 servings

1 In 2-quart saucepan, heat sugar, cocoa, water, cinnamon and nutmeg over low heat, stirring constantly, until mixture is smooth. Heat to boiling; reduce heat. Simmer 4 minutes, stirring constantly.

2 Stir in milk. Heat over low heat. Pour cocoa into 6 mugs. Top each with 2 tablespoons marshmallow creme.



HOLIDAY DRINKS



HOLIDAY COOKIES

- 1 pouch (1 lb 1.5 oz) Betty Crocker® sugar cookie mix
- 1/3 cup unsweetened cocoa
- 1/4 cup butter or margarine, softened
- 1/4 cup sour cream
- 1 tablespoon red food color
- 1 egg
- 3/4-1 cup Betty Crocker® Rich & Creamy cream cheese frosting
- 1/4 cup chopped nuts

Red Velvet

RICH AND CREAMY COOKIES

PREP TIME: 1 hr 10 min
TOTAL TIME: 1 hr 10 min
MAKES: 36 cookies

- 1 Heat oven to 375°F. In large bowl, stir cookie mix, cocoa, butter, sour cream, food color and egg until soft dough forms.
- 2 Roll dough into 1-inch balls; place 2 inches apart on ungreased cookie sheet.
- 3 Bake 8 to 9 minutes or until set. Cool 2 minutes; remove from cookie sheet to wire rack. Cool completely, about 15 minutes.
- 4 Frost cooled cookies with frosting. Sprinkle with nuts. Store tightly covered at room temperature.

SPINACH-CHEESE *Balls*



- 1 box (9 oz) frozen spinach, thawed, squeezed to drain
- 1 cup Original Bisquick® mix
- 2 cups shredded mozzarella cheese (8 oz)
- 1 egg
- 2 teaspoons Italian seasoning
- 1 teaspoon garlic salt
- 1 cup tomato pasta sauce, if desired

PREP TIME: 10 minutes

TOTAL TIME: 25 minutes

MAKES: 30 cheese balls

- 1** Heat oven to 400°F. Spray cookie sheet with cooking spray. In large bowl, mix all ingredients, except pasta sauce. Shape mixture into 1-inch balls; place on cookie sheet.
- 2** Bake 10 to 15 minutes or until golden brown. Immediately remove from pan. Serve with pasta sauce.

