

BEST OF
Betty Crocker[®]
• 2011 •

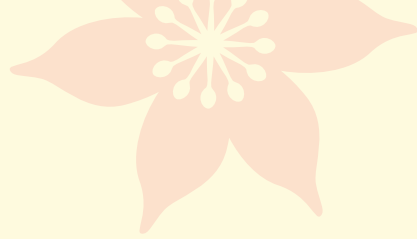


Spring



Bacon

& HASH BROWN EGG BAKE



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

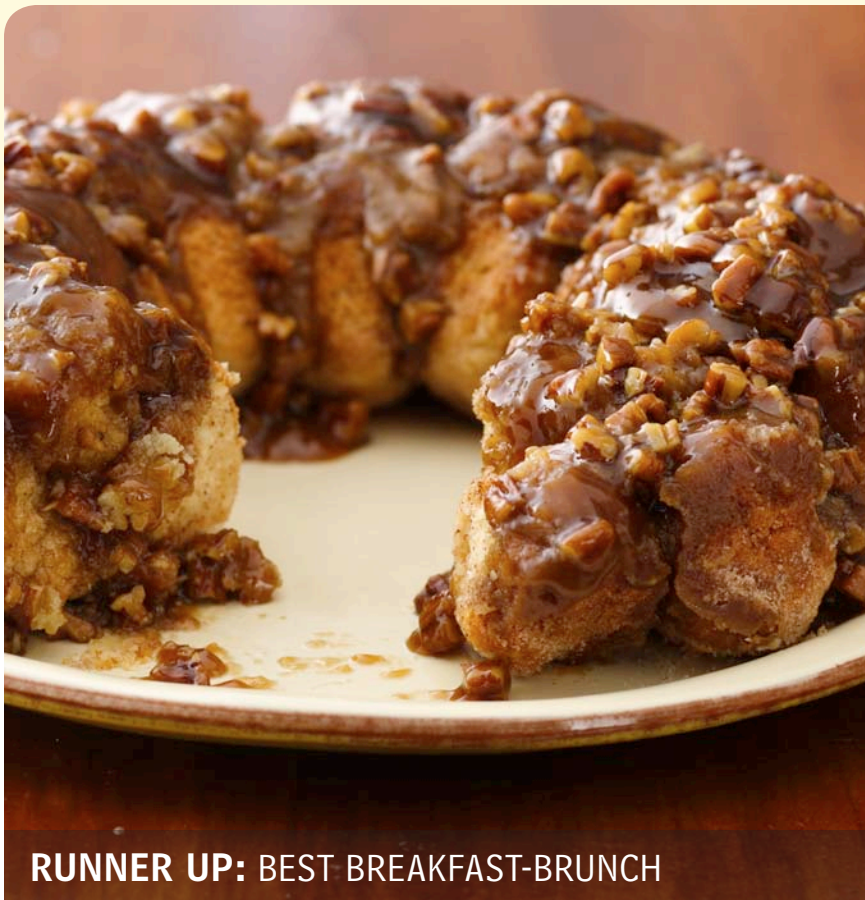
- 1** In 12-inch skillet, cook bacon until crisp. Using slotted spoon, remove from pan to small bowl. Cover and refrigerate. Drain drippings, reserving 1 tablespoon in pan. Add onion, bell pepper and mushrooms; cook 4 minutes over medium heat, stirring occasionally. Stir in mustard, salt and pepper. 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.



WINNER: 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)





RUNNER UP: BEST BREAKFAST-BRUNCH

Monkey BREAD



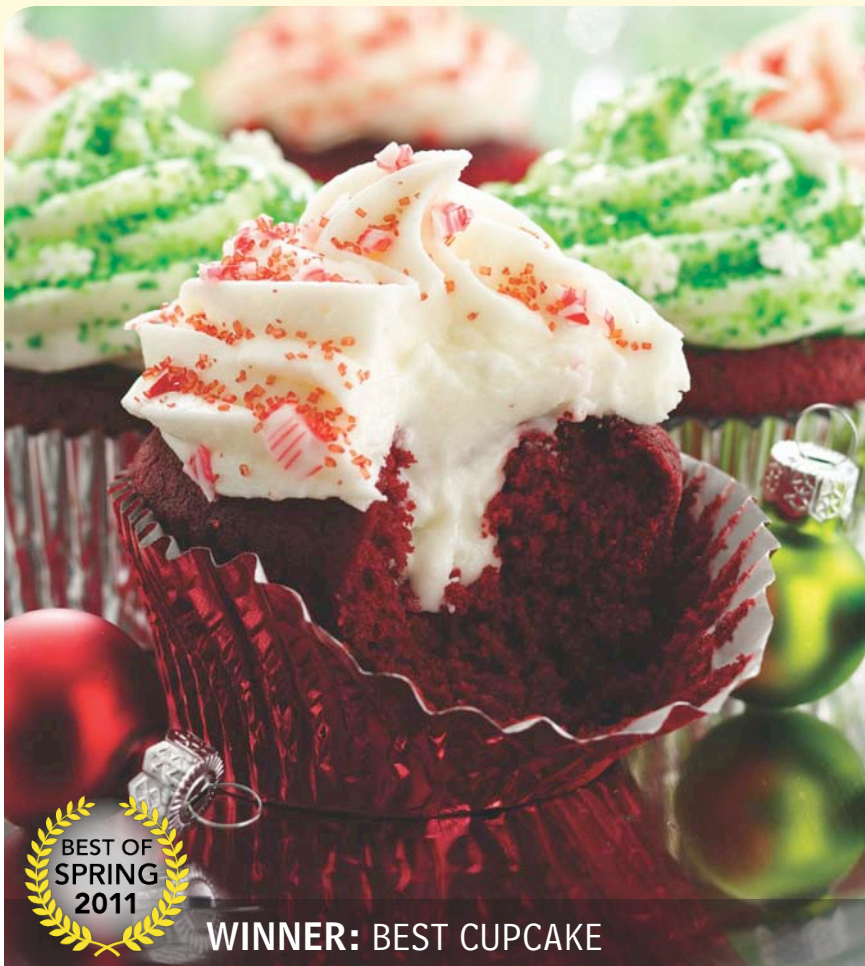
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| $\frac{3}{4}$ cup butter (do not use margarine) | 3 tablespoons butter, softened (do not use margarine) |
| 1 cup packed brown sugar | 1 teaspoon vanilla |
| 2 tablespoons whipping cream | 1 egg |
| $\frac{1}{2}$ cup coarsely chopped pecans | $\frac{1}{4}$ cup sugar |
| $3\frac{1}{2}$ cups Original Bisquick® mix | $\frac{1}{2}$ teaspoon cinnamon |
| $\frac{1}{2}$ cup milk | |
| 2 tablespoons granulated sugar | |

PREP TIME: 20 minutes

TOTAL TIME: 40 minutes

MAKES: 12 servings

- 1 Heat oven to 350°F. Spray 12-cup fluted tube cake pan with cooking spray.
- 2 In 2-quart saucepan, melt $\frac{3}{4}$ cup butter. Add brown sugar and cream; heat to boiling over medium heat, stirring constantly. Boil 2 minutes; remove from heat. Pour into pan; sprinkle with pecans.
- 3 In large bowl, stir Bisquick mix, milk, granulated sugar, 3 tablespoons butter, the vanilla and egg until soft dough forms. Shape dough into 1-inch balls.
- 4 In small bowl, mix granulated sugar and cinnamon. Roll each ball in sugar mixture; place randomly in pan. Sprinkle with any remaining sugar mixture.
- 5 Bake 22 to 28 minutes or until golden brown. Cool in pan 10 minutes. Place heatproof serving plate upside down over pan; turn plate and pan over. Remove pan. Serve warm.



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

Mimi

KEY LIME CUPCAKES

CUPCAKES

- 48 regular-size paper baking cups
- 1 box Betty Crocker® SuperMoist® yellow cake mix

Water, vegetable oil and eggs called for on cake mix box

FROSTING

- 1 container Betty Crocker® Whipped fluffy white frosting
- 1 tablespoon Key lime or regular lime juice
- ½ teaspoon grated Key lime or regular lime peel

TOPPING

- 1 box (4-serving size) vanilla instant pudding and pie filling mix
- 1½ cups whipping cream
- ¼ cup Key lime or regular lime juice
- 4 drops green food color
- ½ cup powdered sugar

PREP TIME: 40 minutes

TOTAL TIME: 1 hour 50 minutes

MAKES: 48 servings



RUNNER UP: BEST CUPCAKE

- 1 In large bowl, beat pudding mix and whipping cream with wire whisk 2 minutes. Let stand 3 minutes. Beat in ¼ cup Key lime juice and the food color; stir in powdered sugar until smooth. Cover and refrigerate.
- 2 Heat oven to 375°F (350°F for dark or nonstick pans). Place paper baking cup in each of 24 regular-size muffin cups. Make cake batter as directed on box. Spoon about 1 rounded tablespoonful batter into each muffin cup, using about half of the batter. (Muffin cups will be about 1/3 full.) Refrigerate remaining batter. Bake 12 to 16 minutes or until toothpick inserted in center comes out clean. Remove from pan to cooling rack. Repeat with remaining baking cups and batter. Cool cupcakes completely, about 15 minutes.

- 3 Remove paper baking cups from cupcakes. Swirl about 2 teaspoons topping on top of each cupcake.
- 4 Stir frosting in container 20 times. Gently stir in 1 tablespoon Key lime juice and the lime peel. Spoon frosting into 1-quart resealable food-storage plastic bag. Cut 1/2-inch opening from bottom corner of bag. Squeeze 1 rounded teaspoonful frosting from bag onto topping. Garnish with fresh lime wedge, if desired. Store in refrigerator.



WINNER: 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

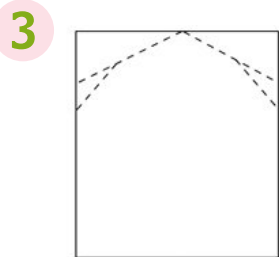
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BARN CAKE WITH BARN ANIMAL CUPCAKES RECIPE

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.



Piggy PANCAKES

PREP TIME: 25 minutes

TOTAL TIME: 25 minutes

MAKES: 10 servings

- 1** Heat griddle or skillet over medium-high heat or to 375°F. In medium bowl, stir Bisquick mix, milk and eggs until blended.
- 2** Lightly oil griddle. For each pig face, pour slightly less than 1/4 cup batter onto hot oiled griddle. Pour scant tablespoonful batter onto griddle for snout and another scant tablespoonful for ears.
- 3** Cook pancakes until edges are dry. Turn; cook until golden.
- 4** To serve, place large pancakes on individual serving plates. Place 1 small pancake in center of each face for snout; poke 2 holes for nostrils with end of handle of wooden spoon. Cut second small pancake in half for ears; place at top of face. Use blueberries for eyes.



RUNNER UP: BEST KID APPROVED RECIPE

- 2 cups Original Bisquick® mix
- 1 cup milk
- 2 eggs
- Fresh blueberries, chocolate chips or raisins
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WINNER: 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.

Extraordinary

CHOCOLATE CHIP COOKIES

- 1½ cups butter or margarine, softened
- 1¼ cups granulated sugar
- 1¼ cups packed brown sugar
- 1 tablespoon vanilla
- 2 eggs
- 4 cups Gold Medal® all-purpose flour
- 2 teaspoons baking soda
- ½ teaspoon salt
- 1 bag (24 oz) semisweet chocolate chips (4 cups)

PREP TIME: 1 hr 25 min
TOTAL TIME: 1 hr 40 min
MAKES: 72 servings

- 1 Heat oven to 350°F. In large bowl, beat butter, sugars, vanilla and eggs with electric mixer on medium speed or with spoon until light and fluffy. Stir in flour, baking soda and salt (dough will be stiff). Stir in chocolate chips.
- 2 On ungreased cookie sheet, drop dough by tablespoonfuls or #40 cookie/ice cream scoop 2 inches apart. Flatten slightly.
- 3 Bake 11 to 13 minutes or until light brown (centers will be soft). Cool 1 to 2 minutes; remove from cookie sheet to cooling rack.

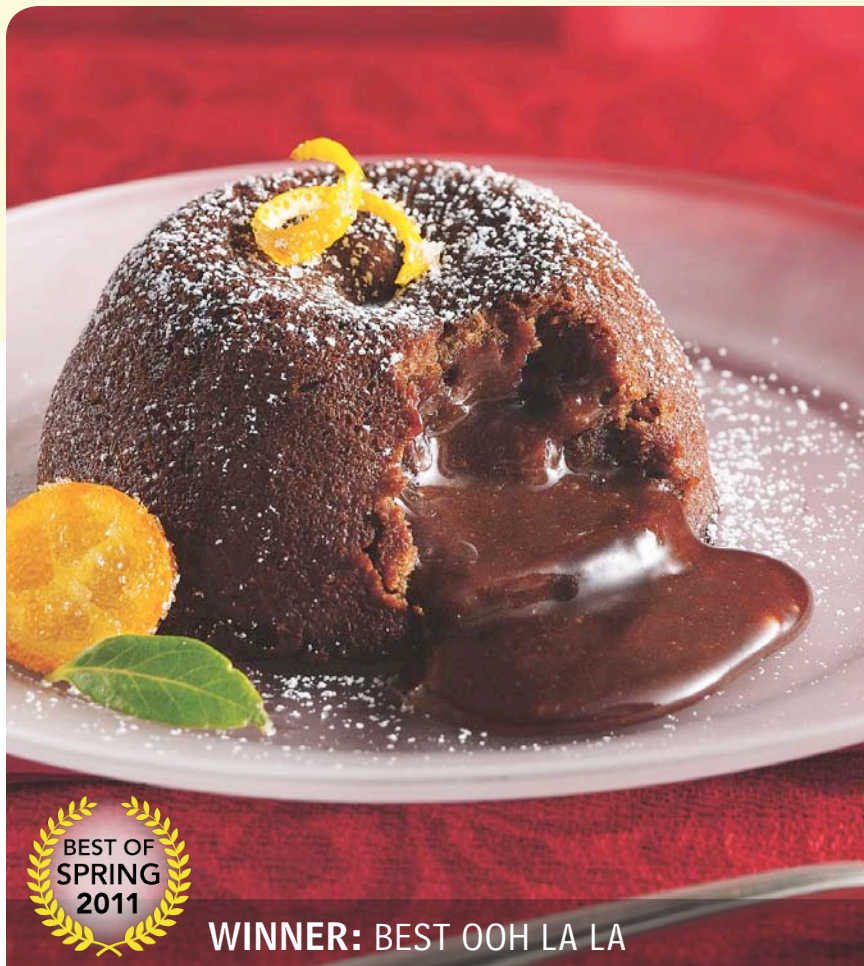


RUNNER UP: BEST MIDNIGHT SNACK



Molten

CHOCOLATE CAKES



WINNER: BEST OOH LA LA

Unsweetened baking cocoa
6 oz semisweet baking chocolate, chopped
½ cup plus 2 tablespoons butter or margarine
3 whole eggs
3 egg yolks
1½ cups powdered sugar
½ cup Gold Medal® all-purpose flour*
Additional powdered sugar, if desired
Sugared kumquats, if desired

*Do not use self-rising flour.

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.



Lemon

MOUSSE CAKE

- 1 box Betty Crocker® SuperMoist® lemon cake mix
- Water, vegetable oil and eggs called for on cake mix box
- $\frac{3}{4}$ cup lemon pie filling (from 15- to 16-oz can)
 - 1 container Betty Crocker® Whipped vanilla frosting

PREP TIME: 15 minutes
TOTAL TIME: 1 hour 3 minutes
MAKES: 16 servings

- 1 Heat oven to 350°F (325°F for dark or nonstick pans). Make and cool cake as directed on box for two 8-inch or 9-inch round pans.
- 2 In medium bowl, gently stir pie filling into frosting.
- 3 Place 1 cake layer, rounded side down, on serving plate. Spread with 1 cup of the lemon mixture to within 1/4 inch of edge. Top with second layer. Frost side and top of cake with remaining lemon mixture. Store loosely covered in refrigerator.



RUNNER UP: BEST OOH LA LA