



BEST OF  
*Betty Crocker*<sup>®</sup>  
• 2010 •



# CONTENTS

## Spring

Cheesecake Pancakes .....	3
Parmesan-Dijon Chicken .....	4
Pink Champagne Cupcakes .....	5
Luscious Lemon Cheesecake .....	6
Surprise Cupcake Cones .....	7

## Fall

Apple-Pecan Crisp .....	15
Buffalo Chicken and Potatoes .....	16
Slow Cooker Spicy Chicken Nachos .....	17
Spinach and Beef Enchiladas .....	18
Slow Cooker Lasagna .....	19

## Summer

Club Pasta Salad .....	9
Grilled Buffalo Chicken Sticks .....	10
Key Lime Pie Poke Cake .....	11
Oven-Fried Picnic Chicken .....	12
Fudgy Turtle Tart .....	13

## Holiday

Sausage-Cheese Balls .....	21
Chex® Muddy Buddies® .....	22
Crunchy Onion Potato Bake .....	23
Chocolate-Marshmallow Pillows .....	24
Baked Spinach Artichoke Dip .....	25



The background of the page features a close-up photograph of three pink champagne cupcakes. The cupcakes are decorated with pink frosting, pink sprinkles, and small white edible pearls. They are arranged on a light pink plate. The background is softly blurred, showing hints of a white tablecloth and a wooden surface. Overlaid on the image are several stylized pink flowers with white centers. The word "Spring" is written in a large, green, cursive font across the upper right portion of the image.

# Spring

RECIPES



Best Breakfast

# Cheesecake Pancakes

## PANCAKES

- 1 package (8 oz) cream cheese
- 2 cups Original Bisquick® mix
- ½ cup graham cracker crumbs
- ¼ cup sugar
- 1 cup milk
- 2 eggs

## STRAWBERRY SYRUP

- 1 cup sliced fresh strawberries
- ½ cup strawberry syrup for pancakes

**PREP TIME:** 30 minutes

**TOTAL TIME:** 8 hrs 30 min

**MAKES:** 5 servings

- 1 Slice cream cheese lengthwise into four pieces. Place on ungreased cookie sheet; cover and freeze 8 hours or overnight.
- 2 Brush griddle or skillet with vegetable oil, or spray with cooking spray; heat griddle to 375°F or heat skillet over medium heat.
- 3 Cut cream cheese into bite-size pieces; set aside. In large bowl, stir Bisquick mix, graham cracker crumbs, sugar, milk and eggs with whisk or fork until blended. Stir in cream cheese.

- 4 For each pancake, pour slightly less than 1/3 cup batter onto hot griddle. Cook until edges are dry. Turn; cook other sides until golden brown.
- 5 In small bowl, mix strawberries and syrup; top pancakes with strawberry mixture.



# Parmesan Dijon Chicken

**PREP TIME:** 10 minutes    **TOTAL TIME:** 40 minutes    **MAKES:** 6 servings

- 1** Heat oven to 375°F. Mix butter and mustard in shallow dish until well mixed. Mix bread crumbs and cheese in large plastic bag.
- 2** Dip one piece of chicken at a time into butter mixture, coating all sides. Then place in bag of bread crumbs, seal bag and shake to coat with crumb mixture. Place chicken in single layer in ungreased rectangular pan, 13x9x2 inches.
- 3** Bake uncovered 20 to 30 minutes, turning once, until juice of chicken is no longer pink when centers of thickest pieces are cut.



- ¼ cup butter or margarine, melted
- 2 tablespoons Dijon mustard
- ¾ cup Progresso® dry bread crumbs (any flavor)
- ¼ cup grated Parmesan cheese
- 6 boneless skinless chicken breast halves (1¾ pounds)
- 
- 
-



# Pink Champagne Cupcakes

**PREP TIME:** 25 minutes    **TOTAL TIME:** 1 hr 15 min    **MAKES:** 24 cupcakes

- 1 Heat oven to 350°F (325°F for dark or nonstick pan). Place paper baking cup in each of 24 regular-size muffin cups.
- 2 In large bowl, combine dry cake mix and champagne. Add oil, eggs and food color. Beat with electric mixer on medium speed for 2 minutes. Divide batter evenly among muffin cups.
- 3 Bake 17 to 22 minutes or until toothpick inserted in center comes out clean. Cool 10 minutes; remove from pan to cooling rack. Cool completely, about 30 minutes.
- 4 In medium bowl, beat frosting ingredients with electric mixer on medium speed until smooth. Frost cupcakes. Sprinkle with pink sugar and pearls.

## CUPCAKES

- 1 box Betty Crocker® SuperMoist® white cake mix
- 1 ¼ cups champagne
- ⅓ cup vegetable oil
- 3 egg whites
- 4 to 5 drops red food coloring

## FROSTING

- ½ cup butter or margarine, softened
- 4 cups powdered sugar
- ¼ cup champagne
- 1 teaspoon vanilla
- 4 to 5 drops red food coloring

## GARNISH

- Pink decorator sugar crystals
- Edible pink pearls



# Luscious Lemon Cheesecake

**PREP TIME:** 15 minutes    **TOTAL TIME:** 6 hrs 50 min    **MAKES:** 16 servings

- 1** Heat oven to 300°F. Spray bottom and side of 10-inch springform pan with baking spray with flour. Wrap foil around outside of pan to catch drips. Reserve 1/4 cup of the cake mix; set aside. In large bowl, beat remaining cake mix, oil, 1 egg and lemon peel with electric mixer on low speed until crumbly. Press in bottom and 1 1/2 inches up side of pan.
- 2** In same large bowl, beat reserved cake mix, the cream cheese, sugar, pudding and sour cream on medium speed until smooth and creamy. Beat in eggs, one at a time, until mixed. Pour over crust.
- 3** Bake 1 hour 20 minutes to 1 hour 35 minutes or until edges are set but center of cheesecake jiggles slightly when moved. Turn oven off; open oven door at least 4 inches. Leave cheesecake in oven 30 minutes longer.
- 4** Remove cheesecake from oven; place on cooling rack. Without releasing side of pan, run knife around edge of pan to loosen cheesecake. Cool in pan on cooling rack 30 minutes. Cover loosely; refrigerate 4 hours or overnight. Remove side of pan before serving. Pipe or spoon whipped topping around outside edge of cheesecake. Store in refrigerator.



## CRUST

- 1 box Betty Crocker® SuperMoist® yellow cake mix
- 1/3 cup vegetable oil
- 1 egg
- 1 teaspoon grated lemon peel

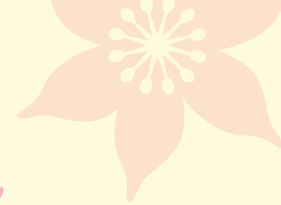
## FILLING

- 2 packages (8 oz each) cream cheese, softened
- 3/4 cup sugar
- 3 containers (3.5 oz each) lemon pudding from 4-pack container
- 1/2 cup sour cream
- 3 eggs
- 2 cups frozen (thawed) whipped topping



Best Kid Approved

# Surprise Cupcake Cones



1 box Betty Crocker® SuperMoist® yellow cake mix

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

1 cup candy-coated chocolate candies

18 flat-bottom ice cream cones

3 containers (12 oz each) Betty Crocker® Whipped strawberry frosting

¼ cup Betty Crocker® candy decors

**PREP TIME:** 40 minutes

**TOTAL TIME:** 1 hr 25 min

**MAKES:** 18 cupcake cones

**1** Heat oven to 350°F (or 325°F for dark or nonstick pans). Place paper baking cup in each of 18 regular-size muffin cups; place mini paper baking cup in each of 18 mini muffin cups. Make cake mix as directed on box, using water, oil and eggs. Spoon evenly into regular and mini muffin cups.

**2** Bake mini cupcakes 11 to 13 minutes, regular cupcakes 17 to 22 minutes, or until toothpick inserted in center comes out clean. Remove from pans to cooling racks. Cool completely, about 30 minutes.

**3** If ice cream cone holder is unavailable, make a holder for the cones by tightly covering the tops of 2 empty square or rectangular pans (at least 2 to 2 1/2 inches deep) with heavy-

duty foil. With sharp knife, cut 18 “stars” in foil, 3 inches apart, by making slits about 1 inch long.

**4** Place about 2 teaspoons candies in each ice cream cone. Remove paper cups from cupcakes. For each cone, frost top of 1 regular cupcake with frosting; turn upside down onto a cone. Frost bottom (now the top) of cupcake. Place mini cupcake upside down on frosted regular cupcake; frost side of regular cupcake and entire mini cupcakes completely (it's easiest to frost from the cone toward the top). Sprinkle with candy decors. Push cone through foil opening in cone holder; the foil will keep it upright.





The background of the cover is a photograph of a meal. In the foreground, a white plate holds three golden-brown, breaded chicken cutlets. A silver fork and knife are placed on the plate. In the background, a wooden bowl contains a fruit salad with strawberries, orange slices, and green grapes. A glass pitcher filled with a light-colored beverage is also visible. The word "Summer" is written in a large, orange, cursive font across the center. The word "RECIPES" is in a yellow, dotted, scalloped box on the right. There are several stylized sunburst or starburst graphics in a light tan color scattered across the image.

# Summer

RECIPES



# Club Pasta Salad



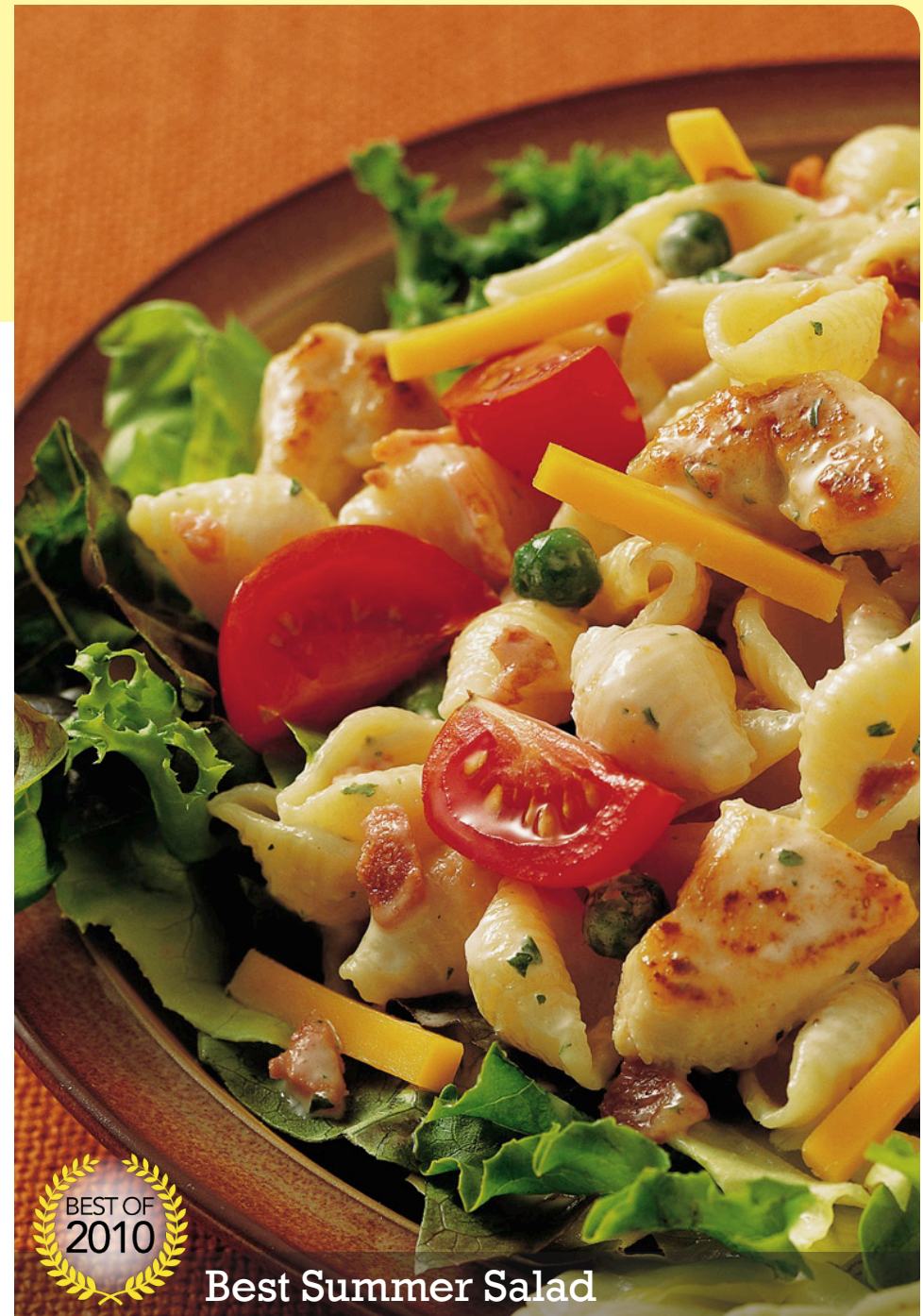
- 1 package Betty Crocker® Suddenly Salad® ranch & bacon pasta salad mix
- ½ cup mayonnaise
- 1 ½ cups cut-up cooked turkey or chicken
- ½ cup cherry tomato, cut into fourths
- ½ cup julienne strips Cheddar cheese
- 4 cups bite-size pieces lettuce

**PREP TIME:** 10 minutes

**TOTAL TIME:** 25 minutes

**MAKES:** 4 servings

- 1 Empty Pasta mix into 3-quart saucepan 2/3 full of boiling water. Gently boil uncovered 12 minutes, stirring occasionally, until tender.
- 2 Drain pasta. Rinse with cold water. Shake to drain well.
- 3 Stir Seasoning mix and mayonnaise in large bowl. Stir in pasta and remaining ingredients except lettuce. Serve on lettuce. Refrigerate leftovers (if desired, moisten with a few teaspoons milk before serving).



Best Summer Salad





Best on the Grill

- 2 tablespoons butter or margarine, melted
- ¼ cup original cayenne pepper sauce or red pepper sauce
- 1 tablespoon honey
- ½ teaspoon celery seed
- ½ teaspoon salt
- 1 package (1 lb) chicken breast tenders (not breaded)
- ½ cup blue cheese dressing

# Grilled

## Buffalo Chicken Sticks

**PREP TIME:** 30 minutes

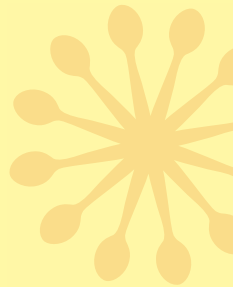
**TOTAL TIME:** 1 hr

**MAKES:** 10 servings

- 1 In medium bowl, mix butter, pepper sauce, honey, celery seed and salt. Remove 2 tablespoons sauce mixture; set aside. Add chicken to remaining sauce mixture; stir to coat. Cover and refrigerate at least 30 minutes but no longer than 2 hours.
- 2 Meanwhile, soak ten 10- to 12-inch wooden skewers in water 30 minutes.
- 3 Brush grill rack with vegetable oil. Heat coals or gas grill for direct heat. Remove chicken from marinade; discard marinade. Thread each chicken tender on a skewer.
- 4 Cover and grill chicken over medium heat 8 to 10 minutes, turning once and brushing frequently with reserved sauce mixture, until no longer pink in center. Discard any remaining sauce mixture. Serve chicken with blue cheese dressing.

# Key Lime

## Pie Poke Cake



**PREP TIME:** 20 minutes    **TOTAL TIME:** 1 hr 55 min    **MAKES:** 15 servings

- 1 Heat oven to 350°F for shiny metal or glass pan (or 325°F for dark or nonstick pan). Spray bottom only of 13x9-inch pan with baking spray with flour.
- 2 In large bowl, beat cake ingredients with electric mixer on low speed 30 seconds. Beat on medium speed 2 minutes, scraping bowl occasionally. Pour into pan.
- 3 Bake 26 to 30 minutes or until toothpick inserted in center comes out clean. Cool 5 minutes. With handle of wooden spoon (1/4 to 1/2 inch in diameter), poke holes almost to bottom of cake every 1/2 inch, wiping spoon handle occasionally to reduce sticking.
- 4 In medium bowl, stir together filling ingredients (mixture will thicken). Pour over cake; spread evenly over surface, working back and forth to fill holes. (Some filling should remain on top of cake.) Refrigerate 1 hour.
- 5 Spread frosting over cake; sprinkle with lime peel. Garnish with strawberries, lime slices and lemon leaves. Store loosely covered in refrigerator.



Best Poke Cake

### CAKE

- 1 box Betty Crocker® SuperMoist® white cake mix
- 1 ¼ cup cups water
- 1 tablespoon vegetable oil
- 4 eggs

### KEY LIME FILLING

- 1 can (14 oz) sweetened condensed milk (not evaporated)
- ¾ cup whipping cream
- ½ cup Key lime juice or regular lime juice
- 1 teaspoon grated lime peel
- 4 drops yellow food color
- 1 drop green food color

### FROSTING

- 1 container (12 oz) Betty Crocker® Whipped vanilla frosting
- 2 teaspoons grated lime peel

### GARNISH (if desired)

- Fresh strawberries
- Key lime slices
- Lemon leaves



# Oven-Fried Picnic Chicken

**PREP TIME:** 10 minutes

**TOTAL TIME:** 1 hr

**MAKES:** 8 servings

- 1 Heat oven to 400°F. Spray cookie sheet with cooking spray.
- 2 Pour buttermilk into shallow glass or plastic bowl. Add chicken; turn to coat. Let stand 5 minutes.
- 3 Meanwhile, in 2-quart resealable food-storage plastic bag, crush cereal with rolling pin. Add Bisquick mix and dressing mix (dry) to cereal in bag. Remove chicken from buttermilk; discard buttermilk. Add chicken to cereal mixture. Seal bag; shake to coat.
- 4 Place chicken on cookie sheet. Spray with cooking spray. Bake 45 to 50 minutes or until juice of chicken is clear when center of thickest part is cut (170°F).



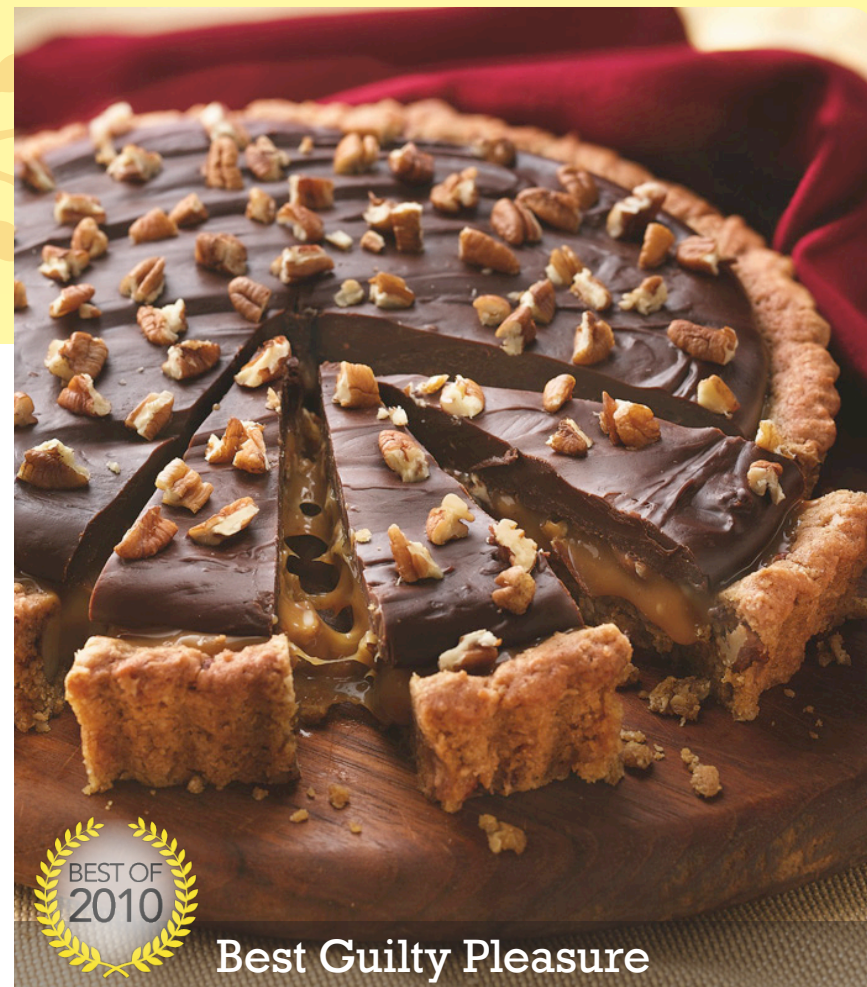
Best Picnic Favorite

$\frac{2}{3}$  cup buttermilk  
8 boneless skinless chicken breasts (2 1/2 lb)  
1 cup corn flakes cereal  
1 cup Original Bisquick® mix or Gold Medal® all-purpose flour  
2 packages (1 oz each) ranch dressing mix (dry)  
Cooking spray

# Fudgy Turtle Tart

**PREP TIME:** 25 minutes    **TOTAL TIME:** 3 hrs 15 min    **MAKES:** 16 servings

- 1 Heat oven to 350°F. In large bowl, stir cookie mix, butter, water and egg until soft dough forms. Stir in 1 cup pecans. Press dough in bottom and up sides of ungreased 9-inch tart pan with removable bottom.
- 2 Bake 19 to 21 minutes or until light golden brown. Cool 10 minutes.
- 3 Meanwhile, in medium microwavable bowl, microwave caramels and 1/3 cup cream on High 2 to 4 minutes, stirring twice, until caramels are melted. Stir in 3/4 cup pecans. Spread over cooled crust. Refrigerate 15 minutes.
- 4 In another medium microwavable bowl, microwave chocolate chips and 1/3 cup cream on High 1 to 2 minutes, stirring every 30 seconds, until chocolate is smooth. Pour over filling. Sprinkle with 1/4 cup pecans. Refrigerate 2 hours or until set. To serve, let stand at room temperature 10 minutes before cutting. Store covered in refrigerator.



## COOKIE BASE

- 1 pouch (1 lb 1.5 oz) Betty Crocker® oatmeal cookie mix
- ½ cup butter or margarine, softened
- 1 tablespoon water
- 1 egg
- 1 cup chopped pecans

## FILLING

- 40 caramels, unwrapped
- ⅓ cup whipping cream
- ¾ cup chopped pecans

## TOPPING

- 1 bag (11.5 oz) milk chocolate chips (2 cups)
- ⅓ cup whipping cream
- ¼ cup chopped pecans





# Fall

RECIPES



# Apple-Pecan Crisp

- $\frac{2}{3}$  cup maple-flavored syrup
- $\frac{1}{4}$  cup Gold Medal® all-purpose flour
- 1 teaspoon ground cinnamon
- 8 large baking apples (about 5  $\frac{1}{2}$  lb), peeled, cut into  $\frac{1}{2}$ -inch slices (about 12 cups)
- $\frac{1}{2}$  cup cold butter or margarine, cut into pieces
- 1 pouch (1 lb 1.5 oz) Betty Crocker® oatmeal cookie mix
- $\frac{3}{4}$  cup chopped pecans

**PREP TIME:** 25 minutes

**TOTAL TIME:** 1 hr 20 min

**MAKES:** 12 servings



Best of Fall Baking

- 1** Heat oven to 375°F.
- 2** In large bowl, stir together syrup, flour and cinnamon until blended. Add apples; toss until evenly coated. Spread in ungreased 13x9-inch (3-quart) glass baking dish.
- 3** In same bowl, with pastry blender (or pulling 2 table knives in opposite directions), cut butter into cookie mix until mixture

looks like coarse crumbs. Stir in pecans. Crumble mixture over apples in baking dish.

- 4** Bake 30 minutes. Very loosely cover with foil; bake 10 to 15 minutes longer or until apples are tender.





# Buffalo

## Chicken and Potatoes

- 1 ¼ lb boneless skinless chicken breasts, cut into 1-inch strips
- ⅓ cup buffalo wing sauce
- 6 cups frozen (thawed) southern-style hash brown potatoes
- 1 cup ranch or blue cheese dressing
- ½ cup shredded Cheddar cheese (2 oz)
- 1 can (10 oz) condensed cream of celery soup
- ½ cup corn flake crumbs
- 2 tablespoons butter or margarine, melted
- ¼ cup chopped green onions (3 to 4 medium)

**PREP TIME:** 10 minutes

**TOTAL TIME:** 1 hr 5 min

**MAKES:** 6 servings

- 1** Heat oven to 350°F. Spray 13x9-inch (3-quart) baking dish with cooking spray.
- 2** In medium bowl, stir together chicken strips and wing sauce.
- 3** In large bowl, stir together potatoes, dressing, cheese and soup. Spoon into baking dish. Place chicken strips in single layer over potato mixture.

- 4** In small bowl, stir together crumbs and butter. Sprinkle in baking dish.
- 5** Cover with foil. Bake 30 minutes; uncover and bake 20 to 25 minutes longer or until potatoes are tender and juice of chicken is no longer pink when centers of thickest pieces are cut. Sprinkle with green onions.

# Slow Cooker Spicy Chicken Nachos

- 1 loaf (16 oz) Mexican prepared cheese product with jalapeño peppers, cut into cubes
- ¾ cup Old El Paso® Thick 'n Chunky salsa
- 1 can (15 oz) Progresso® black beans, drained, rinsed
- 1 package (9 oz) frozen cooked chicken breast strips, thawed, cubed
- 1 container (8 oz) sour cream
- 1 medium red bell pepper, chopped (1 cup)
- 3 medium green onions, sliced (3 tablespoons)
- Large tortilla chips

**PREP TIME:** 15 minutes

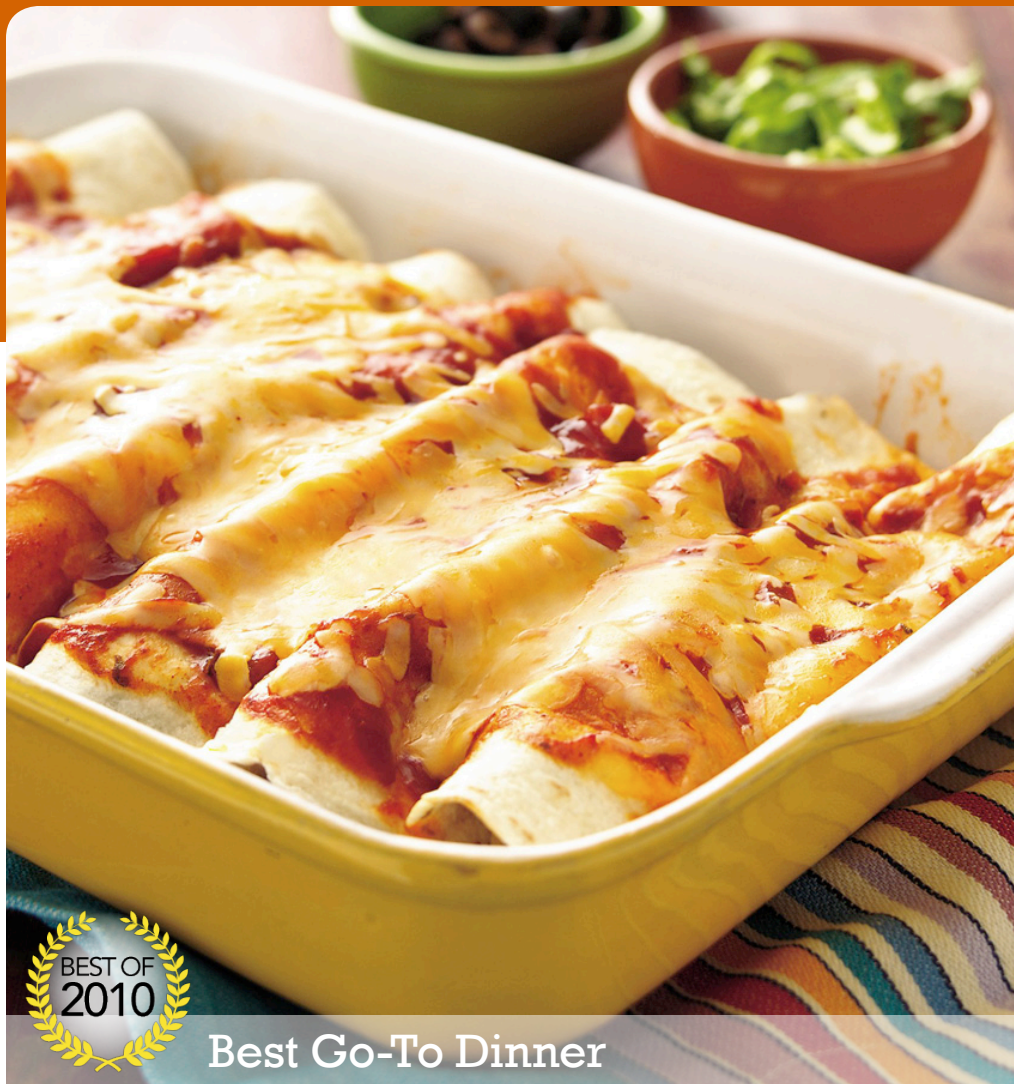
**TOTAL TIME:** 3 hrs

**MAKES:** 24 servings

- 1 Spray 3- to 4-quart slow cooker with cooking spray. In cooker, place cheese, salsa, beans and chicken.
- 2 Cover; cook on Low heat setting 2 hours, stirring once halfway through cooking.
- 3 Stir in sour cream, bell pepper and onions. Increase heat setting to High. Cover; cook about 45 minutes longer or until mixture is hot.
- 4 Serve with tortilla chips. Topping can be kept warm on Low heat setting up to 2 hours; stir occasionally.







Best Go-To Dinner

- |   |  |
|---|--|
| 1 lb lean (at least 80%) ground beef                        | 1/2 cup sour cream   |
| 1 medium onion, chopped (1/2 cup)                           | 2 cups shredded Colby-Monterey Jack cheese blend (8 oz)        |
| 1 box (9 oz) Green Giant® frozen spinach                    | 1 can (10 oz) Old El Paso® enchilada sauce                     |
| 1 can (4.5 oz) Old El Paso® chopped green chiles, undrained | 1 package (11.5 oz) Old El Paso® flour tortillas (8 tortillas) |
| 1/2 teaspoon ground cumin                                   | 1/2 cup Old El Paso® Thick 'n Chunky salsa                     |
| 1/2 teaspoon garlic-pepper blend                            |  |

# Spinach and Beef Enchiladas

**PREP TIME:** 25 minutes **TOTAL TIME:** 1 hr 10 min **MAKES:** 8 enchiladas

- 1 Heat oven to 350°F. Spray 13x9-inch (3-quart) glass baking dish with cooking spray. In 12-inch nonstick skillet, cook beef and onion over medium-high heat 5 to 7 minutes, stirring occasionally, until beef is brown.
- 2 Stir in spinach; cook, stirring frequently, until thawed. Stir in green chiles, cumin, garlic-pepper blend, sour cream and 1 cup of the cheese.
- 3 Spread about 1 teaspoon enchilada sauce on each tortilla. Top each with about 1/2 cup beef mixture. Roll up tortillas; place seam sides down in baking dish. In small bowl, mix remaining enchilada sauce and the salsa; spoon over enchiladas. Sprinkle with remaining 1 cup cheese.
- 4 Spray sheet of foil with cooking spray; cover baking dish with foil. Bake 40 to 45 minutes or until thoroughly heated.



Best Slow Cooker

# Slow Cooker *Lasagna*

- 1 pound bulk Italian sausage
- 1 medium onion, chopped ( $\frac{1}{2}$  cup)
- 3 cans (15 ounces each) Italian-style tomato sauce
- 2 teaspoons dried basil leaves
- $\frac{1}{2}$  teaspoon salt
- 2 cups shredded mozzarella cheese (8 ounces)
- 1 container (15 ounces) part-skim ricotta cheese
- 1 cup grated Parmesan cheese
- 15 uncooked lasagna noodles

**PREP TIME:** 25 minutes

**TOTAL TIME:** 6 hr 35 min

**MAKES:** 8 servings

- 1** Cook sausage and onion in 10-inch skillet over medium heat 6 to 8 minutes, stirring occasionally, until sausage is no longer pink; drain. Stir in tomato sauce, basil and salt.
- 2** Mix 1 cup of the mozzarella cheese and the ricotta and Parmesan cheeses. (Refrigerate remaining mozzarella cheese while lasagna cooks.)
- 3** Spoon one-fourth of the sausage mixture into 6-quart slow cooker; top with 5 noodles, broken into pieces to fit. Spread with half of the cheese mixture and one-fourth of the sausage mixture. Top with 5 noodles, remaining cheese mixture and

one-fourth of the sausage mixture. Top with remaining 5 noodles and remaining sausage mixture.

- 4** Cover and cook on Low heat setting 4 to 6 hours or until noodles are tender.
- 5** Sprinkle top of lasagna with remaining 1 cup mozzarella cheese. Cover and let stand about 10 minutes or until cheese is melted. Cut into pieces.



# Holiday

RECIPES



# Sausage-Cheese Balls

- 3 cups Original Bisquick® mix
- 1 pound bulk pork sausage
- 4 cups shredded Cheddar cheese (16 ounces)
- ½ cup grated Parmesan cheese
- ½ cup milk
- ½ teaspoon dried rosemary leaves, crushed
- 1 ½ teaspoons chopped fresh parsley or ½ teaspoon parsley flakes
- Barbecue sauce or chili sauce, if desired

**PREP TIME:** 20 minutes      **TOTAL TIME:** 45 minutes

**MAKES:** About 8 ½ dozen cheese balls

- 1 Heat oven to 350°F. Lightly grease bottom and sides of jelly roll pan, 15 1/2x10 1/2x2x1 inch.
- 2 Stir together all ingredients, using hands or spoon. Shape mixture into 1-inch balls. Place in pan.
- 3 Bake 20 to 25 minutes or until brown. Immediately remove from pan. Serve warm with sauce for dipping.







Chex<sup>®</sup>

# Muddy Buddies<sup>®</sup>



- 9 cups Corn Chex<sup>®</sup>, Rice Chex<sup>®</sup>, Wheat Chex<sup>®</sup> or Chocolate Chex<sup>®</sup> cereal (or combination)
- 1 cup semisweet chocolate chips
- $\frac{1}{2}$  cup peanut butter
- $\frac{1}{4}$  cup butter or margarine
- 1 teaspoon vanilla
- 1  $\frac{1}{2}$  cups powdered sugar

**PREP TIME:** 15 minutes

**TOTAL TIME:** 15 minutes

**MAKES:** 18 servings

- 1 Into large bowl, measure cereal; set aside.
- 2 In 1-quart microwavable bowl, microwave chocolate chips, peanut butter and butter uncovered on High 1 minute; stir. Microwave about 30 seconds longer or until mixture can be stirred smooth. Stir in vanilla. Pour mixture over cereal, stirring until evenly coated. Pour into 2-gallon resealable food-storage plastic bag.
- 3 Add powdered sugar. Seal bag; shake until well coated. Spread on waxed paper to cool. Store in airtight container in refrigerator.



Best Family Tradition

# Crunchy

## Onion Potato Bake

- 2 ½ cups milk
- 1 ½ cups water
- ¼ cup butter
- 1 box (7.2 oz) Betty Crocker® homestyle creamy butter or roasted garlic mashed potatoes
- 1 can (15.25 oz) Green Giant® whole kernel corn, drained
- 1 cup shredded Cheddar cheese (4 oz)
- 1 can (2.8 oz) French-fried onions

**PREP TIME:** 15 minutes

**TOTAL TIME:** 30 minutes

**MAKES:** 14 servings



- 1** Heat oven to 350°F. Spray 13x9-inch (3-quart) glass baking dish with cooking spray. In 3-quart saucepan, heat milk, water and margarine to boiling. Stir in contents of both pouches of potatoes (from potatoes box) just until moistened; let stand 1 minute. Stir with fork until smooth. Stir in corn.
- 2** Spoon half of potato mixture into dish. Sprinkle with 1/2 each of the cheese and onions. Top with remaining potatoes; sprinkle with remaining cheese and onions.
- 3** Bake 10 to 15 minutes or until cheese is melted and onions are golden.



# Chocolate-Marshmallow Pillows



## COOKIES

- 1 pouch (1 lb 1.5 oz) Betty Crocker® double chocolate chunk cookie mix
- ¼ cup vegetable oil
- 2 tablespoons water
- 1 egg
- ⅔ cup chopped pecans
- 12 large marshmallows, cut in half

## FROSTING

- 1 cup semisweet chocolate chips (6 oz)
- ⅓ cup whipping cream
- 1 teaspoon butter or margarine
- 1 teaspoon vanilla
- ½ cup powdered sugar

**PREP TIME:** 45 minutes    **TOTAL TIME:** 1 hr 5 min    **MAKES:** 2 dozen cookies

- 1 Heat oven to 350°F. In large bowl, stir cookie mix, oil, water, egg and pecans until soft dough forms.
- 2 On ungreased cookie sheets, drop dough by rounded tablespoonfuls 2 inches apart.
- 3 Bake 7 minutes. Remove from oven; immediately press marshmallow half lightly, cut side down, on top of cookie. Bake 1 to 2 minutes longer or just until marshmallows begin to soften. Cool 2 minutes; remove from cookie sheets to cooling racks. Cool completely, about 15 minutes.
- 4 Meanwhile, in 1-quart nonstick saucepan, melt chocolate chips over low heat, stirring until smooth. Remove from heat. Add whipping cream, butter and vanilla; blend well. Stir in powdered sugar until smooth.
- 5 Spread frosting over each cooled cookie, covering marshmallow. Let stand until frosting is set.

# Baked

## Spinach Artichoke Dip

- 1 cup mayonnaise or salad dressing
- 1 cup freshly grated Parmesan cheese
- 1 can (about 14 oz) artichoke hearts, drained and coarsely chopped
- 1 box (9 oz) Green Giant® frozen chopped spinach, thawed and squeezed to drain
- ½ cup chopped red bell pepper
- ¼ cup shredded Monterey Jack or mozzarella cheese (1 oz)

Toasted baguette slices or assorted crackers, if desired

**PREP TIME:** 10 minutes

**TOTAL TIME:** 30 minutes

**MAKES:** 24 servings

- 1 Heat oven to 350°F. Mix mayonnaise and Parmesan cheese. Stir in artichokes, spinach and bell pepper.
- 2 Spoon mixture into 1-quart casserole. Sprinkle with Monterey Jack cheese.
- 3 Cover and bake about 20 minutes or until cheese is melted. Serve warm with baguette slices.



Best Easy Appetizer