



OH, HOW SWEET IT IS!

For your birthday, we pulled together a collection of the best desserts we've ever tasted! Treat yourself, you deserve it!



BIG BIRTHDAY COOKIE

INGREDIENTS

- 1 roll (16.5 oz) Pillsbury® refrigerated chocolate chip cookies
- decorating icing in tubes
- candy sprinkles

- 1 Heat oven to 350°F. In ungreased 12-inch pizza pan, break up cookie dough. With floured fingers, press dough evenly in bottom of pan.
- 2 Bake 15 to 20 minutes or until golden brown. Cool completely, about 30 minutes. Decorate as desired with decorating icing and candy sprinkles. Cut into wedges or squares.

TIP *Bring a smile to the guest of honor by adding your personal touch to this birthday treat.*

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FROZEN CHOCOLATE GRANOLA CREAM CAKE



INGREDIENTS

- 2 cups whipping cream
- 1/4 cup sugar
- 1 teaspoon vanilla
- 1 box (6 oz) Nature Valley® dark chocolate granola thins, unwrapped
- 1 cup Cocoa Puffs® cereal

- 1 Line 8x4-inch loaf pan with foil. In large bowl, beat cream, sugar and vanilla with electric mixer on high speed until stiff peaks form.
- 2 Spread 3/4 cup of the whipped cream evenly in bottom of pan. Place 3 granola thins, chocolate side up, on top of cream. Top with 3/4 cup whipped cream. Sprinkle 1/2 cup of the cereal evenly over top. Spread 3/4 cup of the whipped cream over cereal.
- 3 Repeat layering with 3 granola thins and 3/4 cup whipped cream. Top with remaining 1/2 cup cereal, 3/4 cup whipped cream and 3 granola thins. Cover loosely with plastic wrap. Freeze until firm, at least 4 hours or up to 2 days.

- 4 To serve, let cake stand at room temperature 5 minutes. Remove plastic wrap. Place serving platter upside down over pan; turn platter and pan over. Remove pan and foil. Break remaining granola thin into pieces; sprinkle over top. With sharp knife, cut crosswise into 1-inch-thick slices.

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FROZEN COOKIE-WICHES



INGREDIENTS

- 1 roll (16.5 oz) Pillsbury® refrigerated chocolate chip cookies
- 2 cups frozen whipped topping, thawed
- $\frac{2}{3}$ cup miniature marshmallows
- $\frac{1}{2}$ cup peanut butter chips

1 Heat oven to 350°F. On ungreased cookie sheet, drop dough by rounded teaspoonfuls 2 inches apart. Bake 10 to 14 minutes or until golden brown. Cool 1 minute; remove from cookie sheet to cooling rack. Cool completely.

2 In medium bowl, mix whipped topping, marshmallows and chips. Spread mixture about 1/2 inch thick on bottom side of 1 cookie. Place another cookie bottom side down on filling, pressing down lightly. Repeat with remaining cookies and filling. Place on large cookie sheet. Freeze until firm, about 4 hours. Wrap individually in foil or plastic wrap. Store in freezer.

TIP Substitute your favorite cookie dough flavor for the chocolate chip cookies.

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CHOCOLATE & BERRIES YOGURT DESSERT

INGREDIENTS

- 1 roll (16.5 oz) Pillsbury® refrigerated chocolate chip cookies
- ¼ cup cocoa
- 1½ cups fresh raspberries
- 4 containers (4 oz each) Yoplait® Whips!® raspberry mist yogurt
- 1 cup whipping cream, whipped
- 2 tablespoons hot fudge topping
- 1 cup fresh blueberries



- 1 Heat oven to 350°F. In large bowl, stir or knead cookie dough and cocoa until well blended.
- 2 On greased cookie sheet, drop dough by tablespoonfuls to make 6 cookies. Bake 8 to 12 minutes or until set. Cool 2 minutes; remove from cookie sheet to cooling rack.
- 3 Meanwhile, press remaining dough in bottom of 9-inch springform pan. Bake 12 to 15 minutes or until set. Cool completely, about 30 minutes.

- 4 In medium bowl, fold 1/2 cup of the raspberries into yogurt; spread evenly over crust. Crumble cookies; sprinkle over yogurt mixture. Carefully spread whipped cream over cookie crumbs. Freeze 4 to 5 hours or until firm. Remove sides of pan.
- 5 Drizzle 1 tablespoon fudge topping over dessert. Top with blueberries and remaining raspberries. Drizzle with remaining 1 tablespoon fudge topping. Store in freezer.

TIP If frozen overnight, remove from freezer; let stand 15 minutes before cutting.

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PINK CHAMPAGNE BUTTERCREAM COOKIE CUPS



INGREDIENTS

Cups

- 1 package (16 oz) Pillsbury® Ready to Bake!™ refrigerated sugar cookies

Champagne Buttercream

- 1 cup butter, softened
- 3 cups powdered sugar
- ¼ cup pink champagne
- 1 to 2 drops red food color

Decorations

- White candy sprinkles, if desired

- 1 Heat oven to 350°F. Spray 24 mini muffin cups with cooking spray.
- 2 Remove cookie dough rounds from tray. Place 1 cookie dough round in each muffin cup. Bake 12 to 15 minutes or until light golden brown.
- 3 Using end of wooden spoon, carefully press into center of each baked cookie to make 1-inch-wide indentation. Remove cookies from muffin cups onto cooling rack. Cool while making Champagne Buttercream.

- 4 In medium bowl, beat butter with electric mixer on high speed until soft peaks form. Gradually add powdered sugar while beating 1 to 2 minutes. Add champagne and enough food color to create pink champagne buttercream; beat 1 to 2 minutes until stiff peaks form.
- 5 Fill each cooled cookie cup with about 1 tablespoon champagne cream. Decorate tops with candy sprinkles.

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COOKIE-PEANUT- ICE CREAM PIZZA

INGREDIENTS

- 1 roll (16.5 oz) Pillsbury® refrigerated chocolate chip cookies
- 1 jar (16 oz) hot fudge topping
- ½ gallon (8 cups) vanilla ice cream
- 1 cup salted Spanish peanuts



- 1 Heat oven to 350°F. Spray 12-inch pizza pan with cooking spray. Break up cookie dough onto pan. Press dough in bottom and up side of pan to form crust. Bake 10 to 14 minutes or until light golden brown. Cool completely, about 30 minutes.
- 2 Stir hot fudge topping to soften. Spoon and spread about half of topping over cookie crust. Cover with scoops of ice cream, leaving 1/2 inch around edge.
- 3 Drizzle remaining topping over ice cream, heating topping if necessary. Sprinkle with peanuts. Freeze 30 minutes. Cut into wedges to serve.

TIP To make ahead: Top the baked crust with half of the hot fudge topping and the ice cream. Cover and freeze. To serve, let the pizza stand at room temperature 15 minutes. Then top with the remaining ice cream topping, the peanuts and whipped topping.

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ENGLISH TOFFEE CAPPUCCINO PIE



- 1 Heat oven to 350°F. Lightly grease bottom only of 9-inch glass pie plate with shortening. Press 3/4 of the cookie dough in bottom and up side of pie plate to make crust. Bake 15 to 17 minutes or until golden brown. Cool completely, about 1 hour.
- 2 Meanwhile, shape remaining cookie dough into 1/2-inch balls. Place on ungreased cookie sheet 2 inches apart. Bake 6 to 8 minutes or until golden brown. Cool 5 minutes. Remove from cookie sheet. Cool completely.

INGREDIENTS

Crust

- 1 roll (16.5 oz) Pillsbury® refrigerated chocolate chip cookies

Filling

- 1 package (8 oz) cream cheese, softened
- 1/4 cup powdered sugar
- 3 tablespoons English toffee cappuccino instant hot drink mix
- 4 tablespoons chocolate-flavor syrup
- 1 container (8 oz) frozen whipped topping, thawed (3 cups)
- 1/2 cup toffee bits

- 2 In large bowl with electric mixer, beat cream cheese, powdered sugar, instant drink mix and 2 tablespoons of the chocolate syrup on medium speed until smooth. Fold in whipped topping and 6 tablespoons of the toffee bits. Spoon into cooled cookie crust. Top with baked cookies and remaining toffee bits. Drizzle with remaining 2 tablespoons chocolate syrup. Refrigerate at least 1 hour until chilled before serving. Cover and refrigerate any remaining pie.

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CHOCO-COCO-NUT MINI ICE CREAM PIES

INGREDIENTS

- 1 roll (16.5 oz) Pillsbury® refrigerated chocolate chip cookies
- $\frac{1}{3}$ cup hot fudge topping
- $\frac{1}{3}$ cup roasted chopped almonds
- 1 cup coconut ice cream



- 1 Heat oven to 350°F. Grease or spray each of 12 regular-size muffin cups. Remove cookie dough from pouch; cut dough into 12 slices. Firmly press 1 slice in bottom and up side of each muffin cup. Bake 9 to 11 minutes or until golden brown. Cool completely, about 1 hour.
- 2 Spoon 1 teaspoon hot fudge into each cup; top with 1 teaspoon chopped almonds. Divide ice cream evenly among cups. Freeze uncovered until firm, about 3 hours.

- 3 Let stand at room temperature 5 minutes before serving. Garnish with remaining hot fudge and almonds.

TIP *Make it your own with your favorite ice cream flavor!*

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RASPBERRY-KIWI FRUIT PIZZA



INGREDIENTS

- ½ cup orange marmalade
- 1 roll (16.5 oz) Pillsbury® refrigerated sugar cookies
- ½ cup miniature semisweet chocolate chips
- 1 container (8 oz) cheesecake-flavored cream cheese
- 2 kiwifruit, peeled, sliced
- 1 pint (2 cups) fresh raspberries

- 1 Heat oven to 350°F. Spray 12-inch pizza pan with cooking spray. In microwavable measuring cup, place marmalade. Microwave on High 30 to 60 seconds or until melted and hot. Strain marmalade, reserving both peel and glaze. Return glaze to measuring cup. Set aside.
- 2 Cut cookie dough into 1/4-inch-thick slices. With lightly floured fingers, press slices evenly in bottom of pan to form crust. Spread lightly with strained marmalade peel. Sprinkle with chocolate chips; press chips lightly into dough.
- 3 Bake 18 to 22 minutes or until deep golden brown. Cool completely, about 30 minutes.
- 4 Stir cream cheese until spreading consistency. Spread over crust. Arrange fruit on cream cheese layer. Microwave marmalade glaze on High 10 to 15 seconds or until heated. Brush or spoon glaze over fruit. Refrigerate until set, at least 1 hour. Store in refrigerator.

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STRAWBERRIES & CREAM SUGAR COOKIE SANDWICHES

INGREDIENTS

- 1 package Pillsbury® Ready to Bake!™ refrigerated sugar cookies
- 1 package (2 oz) Fisher® Chef's Naturals® Pecan Chips (1/2 cup)
- 1 container (8 oz.) mascarpone cheese
- 2 tablespoons powdered sugar
- 1/2 teaspoon McCormick® Pure Vanilla Extract
- 1/4 cup Smucker's® Strawberry Preserves
- 2 tablespoons Hershey's® milk chocolate baking chips
- 2 tablespoons Hershey's® premier white baking chips
- 6 small strawberries, cut in half

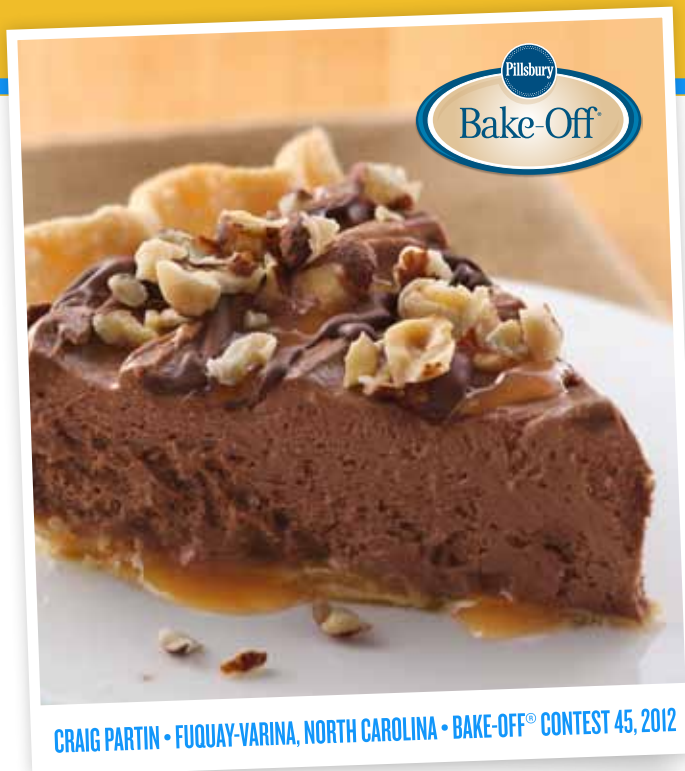


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- 1 Heat oven to 350°F. Shape cookies into balls; roll 12 of the cookies in pecans, pressing into dough. Place all of the cookies 2 inches apart on large ungreased cookie sheets.
- 2 Bake 11 to 15 minutes or until golden brown. Cool on cookie sheets 2 minutes; remove from cookie sheets to cooling racks. Cool completely, about 20 minutes.
- 3 Meanwhile, in small bowl, stir together mascarpone, powdered sugar and vanilla until blended. Spread 1 heaping tablespoonful mascarpone mixture on bottom of each plain cookie; top each with 1 teaspoon preserves. Top with pecan-coated cookies, bottom side down; press lightly.
- 4 In small resealable freezer plastic bag, place milk chocolate chips; seal bag. Microwave on High 20 to 30 seconds or until softened. Gently squeeze bag until chocolate is smooth; cut off tiny corner of bag. Repeat with another bag and white chips.
- 5 Squeeze bag to drizzle milk chocolate and white chocolate over top of cookie sandwiches. Top each sandwich with strawberry half. Store in refrigerator.

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HAZELNUT-FRENCH SILK TURTLE PIE



INGREDIENTS

- 1 Pillsbury® refrigerated pie crust, softened as directed on box
 - 1 package (8 oz) cream cheese, softened
 - 1 cup hazelnut spread with cocoa (from 13-oz jar)
 - 1 tablespoon packed brown sugar
 - 1 container (8 oz) frozen whipped topping, thawed
 - $\frac{1}{4}$ cup graham cracker crumbs
 - $\frac{1}{3}$ cup Hershey's® Caramel Syrup
 - 2 oz Hershey's® semi-sweet baking chocolate, chopped
 - 2 tablespoons Fisher® Chef's Naturals® Chopped Hazelnuts (filberts)
- 1 Heat oven to 450°F. Make pie crust as directed on box for One-Crust Baked Shell using 9-inch glass pie plate. Cool completely.
 - 2 Meanwhile, in large bowl, beat cream cheese, hazelnut spread and brown sugar with electric mixer on medium speed until smooth. Carefully fold in whipped topping and graham cracker crumbs until blended. Reserve 1 tablespoon of the caramel syrup; set aside. Pour remaining caramel syrup into cooled pie crust; spread evenly. Spoon and spread cream cheese mixture over caramel layer.
 - 3 Freeze 1 hour or until firm. Remove from freezer 15 minutes before serving.
 - 4 Meanwhile, in small microwavable bowl, microwave chocolate on High 30 to 60 seconds, stirring every 10 seconds, until smooth. Drizzle melted chocolate and reserved caramel syrup over top of pie; sprinkle with hazelnuts. Store covered in refrigerator.

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