

Pillsbury

# 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!



## MILE-HIGH PEANUT BUTTER *brownie pie*

### *ingredients*

- 1 Pillsbury® refrigerated pie crust, softened as directed on box
- 1 box (15.5 oz) Pillsbury® Chocolate Chunk Brownie Mix
- ¼ cup Reese's® peanut butter chips
- ⅓ cup Crisco® Pure Vegetable Oil
- 3 tablespoons water
- 1 LAND O LAKES® Egg
- 1 package (8 oz) cream cheese, softened
- ½ cup Jif® Creamy Peanut Butter
- 1 cup powdered sugar
- 1 container (8 oz) frozen whipped topping, thawed
- 2 tablespoons Fisher® Party Peanuts, chopped
- 2 tablespoons Hershey's® mini chips semi-sweet chocolate

- 1 Heat oven to 350°F. Unroll pie crust; place in ungreased 9-inch glass pie plate as directed on box for One-Crust Filled Pie; flute edge.
- 2 In medium bowl, stir brownie mix, peanut butter chips, oil, water and egg 50 strokes with spoon. Pour batter into crust-lined pie plate.
- 3 Bake 30 to 40 minutes, covering edge of crust with strips of foil after 15 to 20 minutes, until crust is golden brown and center of brownie is set. Cool slightly, about 20 minutes. Refrigerate 1 hour or until completely cooled.
- 4 In medium bowl, beat cream cheese, peanut butter and powdered sugar with electric mixer on medium speed until smooth. Fold in whipped topping. Spread mixture over brownie. Sprinkle with peanuts and chocolate chips. Refrigerate 30 minutes before serving. Store covered in refrigerator.

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# BERRIES & CREAM

## *dessert triangles*

### *ingredients*

- 2 rolls (16.5 oz) Pillsbury® refrigerated sugar cookie dough
- 1 cup white vanilla baking chips (6 oz)
- 1 package (8 oz) cream cheese, softened
- ½ cup sugar
- 2 tablespoons cornstarch
- ⅓ cup water
- 1½ cups sliced fresh strawberries
- 2 cups fresh blueberries



- 1** Heat oven to 350°F. Spray bottom of 15x10x1-inch pan with cooking spray. Press cookie dough in bottom of pan. Bake 15 to 20 minutes or until light golden brown. Cool completely, about 30 minutes.
- 2** In small microwaveable 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 2-quart saucepan, mix sugar, cornstarch and water. Cook over medium

heat, stirring constantly, until mixture boils and thickens. Cool 10 minutes.

- 4** In medium bowl, gently stir strawberries and ¼ cup cornstarch mixture together until well mixed. In another bowl, gently stir remaining ¼ cup cornstarch mixture and blueberries together until well mixed. Spoon strawberry mixture lengthwise over half of cream cheese mixture and blueberries over remaining half of cream cheese mixture. Refrigerate 30 minutes.
- 5** Cut bars in half lengthwise; cut each half into eight 3½-inch triangles. Store in refrigerator.

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# MINI ICE CREAM *cookie cups*



## *ingredients*

- 1 package (16 oz) Pillsbury® Ready to Bake!™ refrigerated sugar cookies (24 cookies)
- 4 teaspoons sugar
- ⅓ cup Fisher® Chef's Naturals® Chopped Walnuts, finely chopped
- ½ cup Hershey's® semi-sweet chocolate baking chips
- ¼ cup Smucker's® Seedless Red Raspberry Jam
- 1½ cups vanilla bean ice cream, softened
- 24 fresh raspberries

- 1 Heat oven to 350°F. Spray 24 mini muffin cups with Crisco® Original No-Stick Cooking Spray. Place 1 cookie dough round in each muffin cup. Bake 15 to 20 minutes or until golden brown.
- 2 Place 2 teaspoons of the sugar in small bowl. Dip end of wooden spoon handle in sugar; carefully press into center of each cookie to make 1-inch-wide indentation. Cool completely in pan, about 20 minutes.
- 3 Meanwhile, in small bowl, mix walnuts and remaining 2 teaspoons sugar; set aside. In small microwavable bowl, microwave chocolate chips uncovered on High 30 to 60 seconds, stirring after 30 seconds, until smooth.

- 4 Run knife around edges of cups to loosen; gently remove from pan. Dip rim of each cup into melted chocolate, then into walnut mixture. Place walnut side up on cookie sheet with sides.
- 5 In another small microwavable bowl, microwave jam uncovered on High about 15 seconds until melted. Spoon ½ teaspoon jam into each cup. Freeze cups about 5 minutes or until chocolate is set.
- 6 Spoon ice cream into cups, using small cookie scoop or measuring tablespoon. Top each cup with fresh raspberry; serve immediately.

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CHAI \*

# *brownie cupcakes*



## *ingredients*

- 10 tea bags spiced chai-flavored black tea
- 1 cup boiling water
- 1 box (19.5 oz) Pillsbury® Chocolate Fudge Brownie Mix
- $\frac{3}{4}$  cup Crisco® Pure Canola Oil
- 3 LAND O LAKES® Eggs
- $\frac{3}{4}$  cup frozen (thawed) extra-creamy whipped topping
- $\frac{3}{4}$  cup marshmallow creme
- $\frac{1}{8}$  teaspoon McCormick® Ground Cinnamon

- 1 Heat oven to 350°F. Place paper baking cup in each of 12 regular-size muffin cups.
- 2 In 2-cup glass measuring cup, steep tea bags in boiling water 5 minutes. Using back of spoon, press tea bags against side of cup to make  $\frac{3}{4}$  cup tea. Discard tea bags. If necessary, add enough water so tea measures  $\frac{3}{4}$  cup.
- 3 In large bowl, stir brownie mix, oil, eggs and tea with wooden spoon until well blended. Divide batter evenly among cups (cups will be almost full).
- 4 Bake 25 to 30 minutes or until toothpick inserted comes out almost clean. Remove from pan to cooling rack. Cool about 45 minutes.
- 5 Meanwhile, in medium bowl, beat whipped topping and marshmallow creme on medium speed about 3 minutes or until fluffy. Refrigerate while cupcakes cool. Generously frost cupcakes with topping mixture; sprinkle with cinnamon.

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## S'MORE *sandwich cookies*



### *ingredients*

- 1 package (16 oz) Pillsbury® Ready to Bake!™ refrigerated chocolate chip cookies (24 cookies)
- 2 cups powdered sugar
- 1 (7-oz.) jar (1½ cups) marshmallow creme

- 1 Bake cookies as directed on package. Cool completely, about 10 minutes.
- 2 Meanwhile, in medium bowl, combine ½ cup of the powdered sugar and the marshmallow creme; mix until well blended.
- 3 On surface sprinkled with powdered sugar, knead in remaining 1½ cups powdered sugar. Shape mixture into two 12-inch ropes. Cut ropes into 2-inch pieces. Place 1 piece between 2 cookies; gently press together. Repeat with remaining cookies and marshmallow pieces.

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## 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.

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