HASH BROWN
POTATO & EGG BAKE

PREP TIME: 20 minutes  TOTAL TIME: 1 hour 20 minutes  MAKES: 12 servings

1. Heat oven to 350°F. Spray 13x9-inch (3-quart) glass baking dish with cooking spray.

2. In 10-inch skillet, cook bacon and onion over medium-high heat about 10 minutes, stirring occasionally, until bacon is crisp and onion is tender; drain on paper towels.

3. In large bowl, toss bacon mixture, potatoes and cheeses. Spoon into baking dish. In same bowl, beat eggs, milk, sour cream, salt, mustard and pepper with fork or wire whisk until well blended. Pour over potato mixture.

4. Bake uncovered 35 minutes. In small bowl, toss cornflake crumbs and butter. Sprinkle over casserole. Bake 10 to 15 minutes longer or until knife inserted in center comes out clean.

WINNER: BREAKFAST & BRUNCH

- ½ lb bacon, chopped
- 1 medium onion, chopped (1/2 cup)
- 1 bag (30 oz) frozen country-style shredded hash brown potatoes, thawed, patted dry
- 2 cups shredded Cheddar cheese (8 oz)
- ⅛ cup grated Parmesan cheese
- 9 large eggs
- 1 1/4 cups milk
- 1 container (8 oz) sour cream
- 1 teaspoon salt
- 1 teaspoon ground mustard
- ⅛ teaspoon pepper
- ½ cup cornflake crumbs or panko bread crumbs
- 2 tablespoons butter or margarine, melted
Spray 13x9-inch (3-quart) glass baking dish with cooking spray. In large bowl, toss ham, asparagus, potatoes, onion and cheeses. Spoon into baking dish.

In same bowl, beat eggs, milk, sour cream, lemon-pepper seasoning salt and mustard with fork or wire whisk until well mixed. Pour egg mixture over potato mixture. (Baking dish will be very full.) Cover; refrigerate 8 hours or overnight.

Heat oven to 325°F. Uncover baking dish; bake 35 minutes. Meanwhile, in small bowl, toss cornflake crumbs and butter.

Sprinkle cornflake mixture over partially baked casserole. Bake uncovered 30 to 35 minutes longer or until knife inserted in center comes out clean and thermometer inserted in center reads 160°F. Remove from oven; let stand 15 minutes before serving.

**ASPARAGUS, HAM AND EGG BAKE**

**RUNNER UP: BREAKFAST & BRUNCH**

1. Spray 13x9-inch (3-quart) glass baking dish with cooking spray. In large bowl, toss ham, asparagus, potatoes, onion and cheeses. Spoon into baking dish.

2. In same bowl, beat eggs, milk, sour cream, lemon-pepper seasoning salt and mustard with fork or wire whisk until well mixed. Pour egg mixture over potato mixture. (Baking dish will be very full.) Cover; refrigerate 8 hours or overnight.

3. Heat oven to 325°F. Uncover baking dish; bake 35 minutes. Meanwhile, in small bowl, toss cornflake crumbs and butter.

4. Sprinkle cornflake mixture over partially baked casserole. Bake uncovered 30 to 35 minutes longer or until knife inserted in center comes out clean and thermometer inserted in center reads 160°F. Remove from oven; let stand 15 minutes before serving.

**PREP TIME: 15 minutes**  **TOTAL TIME: 9 hours 35 minutes**  **MAKES: 12 servings**

1 1/2 cups chopped cooked ham (1/2 lb)
1 lb fresh asparagus spears, cut into 1-inch pieces
1 bag (30 oz) frozen shredded hash brown potatoes, thawed
1 medium onion, chopped (1/2 cup)
2 cups shredded Cheddar cheese (8 oz)
1/4 cup grated Parmesan cheese

12 eggs
1 1/4 cups milk
1 container (8 oz) sour cream
2 teaspoons lemon-pepper seasoning salt
2 teaspoons ground mustard
1 cup cornflake crumbs
2 tablespoons butter or margarine, melted
Heat oven to 350°F. Line cookie sheets with cooking parchment paper or lightly spray with cooking spray.

In large bowl, beat cookie ingredients with electric mixer on low speed until moistened; beat 1 minute longer on high speed. Drop batter by 1/4 cupfuls 2 inches apart onto cookie sheets.

Bake 13 to 16 minutes or until set (do not overbake). Cool 2 minutes; remove from cookie sheets to cooling racks. Cool completely, about 15 minutes.

In large bowl, beat filling ingredients with electric mixer on high speed until light and fluffy. For each sandwich cookie pie, spread about 1/4 cup filling on bottom of 1 cooled cookie. Top with blueberries, raspberries and second cookie, bottom side down. Store covered in refrigerator.
KEY LIME WHOOPIE PIES

**COOKIES**

1 box Betty Crocker® SuperMoist® yellow cake mix
1/2 cup water
1/2 cup vegetable oil
3 eggs
1 cup graham cracker crumbs

**FILLING**

1 can (14 oz) sweetened condensed milk
6 tablespoons bottled lime juice
1 container (8 oz) frozen whipped topping, thawed
1 container (6 oz) Yoplait® Light Fat Free Key lime pie yogurt
1 teaspoon green food color

**PREP TIME:** 30 minutes  
**TOTAL TIME:** 1 hour 15 minutes  
**MAKES:** 18 servings

1. Heat oven to 350°F. Lightly spray cookie sheets with cooking spray.
2. In large bowl, beat all cookie ingredients with electric mixer on low speed until moistened. Beat 1 minute on high speed. Using 1-inch scoop or tablespoon, drop dough 2 inches apart onto cookie sheets.
3. Bake 13 to 16 minutes or until set (do not overbake). Cool 2 minutes; remove from cookie sheets to cooling racks. Cool completely, about 15 minutes.
4. In large bowl, beat condensed milk and lime juice with electric mixer on high speed until thick. Fold in whipped topping, yogurt and food color.
5. For each whoopie pie, spread desired amount of filling on bottom of 1 cookie. Top with second cookie, bottom side down; gently press together. Store covered in refrigerator.
SALTED CARAMEL TURTLE TRIANGLES

PREP TIME: 20 minutes
TOTAL TIME: 1 hour 30 minutes
MAKES: 48 bars

1. Heat oven to 350°F. Spray 9x13-inch pan with cooking spray.

2. In medium bowl, stir together cookie mix, butter, water and egg until soft dough forms. Press dough evenly into prepared pan, sprinkle with 1/3 cup pecans. Bake 11 to 15 minutes or until set in center and edges just begin to pull from sides of pan. Set aside to cool.

3. Meanwhile, in medium saucepan over medium-low heat, melt butter, caramels and cream, stirring frequently until mixture is smooth. Remove from heat. Stir in vanilla and 1/8 teaspoon salt.

4. Spread caramel evenly over cookie base and sprinkle with remaining pecans. Cool completely. Sprinkle top of caramel with additional salt right before serving. To serve, cut into 4 rows by 6 rows and cut each square diagonally into triangles. Store in refrigerator; bring to room temperature before serving.

COOKIE BASE
1 pouch (1 lb 1.5 oz) Betty Crocker® double chocolate chunk cookie mix
1/4 cup butter or margarine, melted
2 tablespoons water
1 egg
2/3 cup pecans, coarsely chopped

CARAMEL TOPPING
4 tablespoons butter
1 bag (14 oz) caramels, approximately 50 caramels
1/4 cup heavy cream
1/2 teaspoon vanilla
1/8 teaspoon coarse kosher salt, plus additional 1/2 teaspoon for top of bars
Heat oven to 350°F. Lightly spray 9- or 8-inch square pan with cooking spray.

In large bowl, stir together cookie mix, oil, syrup and egg until soft dough forms. Reserve 1/4 cup bacon for garnish. Stir remaining bacon and peanuts into dough. Press evenly in pan.

Bake 20 to 25 minutes or until golden brown. Remove from oven; sprinkle with chocolate chips. Return to oven; bake 1 minute. Immediately spread chocolate over bars. Sprinkle reserved 1/4 cup bacon over chocolate. Cool completely, about 1 hour or until chocolate is set.

For bars, cut into 4 rows by 4 rows. Store tightly covered in refrigerator.

1 pouch Betty Crocker® peanut butter cookie mix
1/4 cup vegetable oil
2 tablespoons maple-flavored syrup
1 egg
10 slices bacon, crisply cooked, crumbled (about 1/4 cup)
1/4 cup chopped peanuts
1 cup semisweet chocolate chips (6 oz)
Heat oven to 400°F. Line 12-inch pizza pan or 15x10x1-inch pan with foil; spray with cooking spray. Spread half of chips evenly on pan. Sprinkle 1 cup of the cheese over chips.

In medium bowl, mix chili beans, pork and jalapeños. Drop half of mixture by small spoonfuls over chips. Repeat layers with chips, cheese and pork mixture.

Bake 12 to 15 minutes or until cheese is melted. Top with coleslaw and green onions. Serve immediately.
DOUBLE-MEAT DUDEWICH

1 boneless pork shoulder roast (about 2 1/2 lb), trimmed
2 cups barbecue sauce
1/2 cup lager beer, such as a Boston Lager
1 teaspoon seasoned salt
1 teaspoon garlic-pepper blend
1/2 teaspoon ground mustard
1 package (14 to 16 oz) beef smoked sausage rings, cut into 1/2-inch slices
1 package (14 oz) coleslaw mix
1/2 cup coleslaw dressing
Dill pickle slices
6 onion buns, split

1 Place pork in 3 1/2- to 4-quart slow cooker. In small bowl, mix 1 cup of the barbecue sauce, the beer, seasoned salt, garlic-pepper blend and ground mustard. Pour over roast. Cover; cook on High setting 4 to 5 hours or Low setting 8 to 10 hours until pork is very tender. Remove pork from slow cooker, and discard liquid.

2 When cool enough to handle, shred pork into bite-size pieces; discard any excess fat. In large bowl, stir together remaining 1 cup barbecue sauce and the shredded pork.

3 In 10-inch skillet over medium heat, cook sausage slices until heated through and crisp around edges.

4 In medium bowl, stir together coleslaw mix and dressing. To make sandwiches, pile pork mixture, smoked sausage, coleslaw and pickles on buns. Serve immediately.

RUNNER UP: DUDE FOOD

PREP TIME: 30 min
TOTAL TIME: 5 hr 45 min
MAKES: 6 sandwiches
Heat oven to 350°F (325°F for dark or nonstick pan). Line 15x10x1-inch pan with foil. Spray with cooking spray.

Make cake batter as directed on box, using cake mix, water, champagne, oil and eggs. Stir 2 teaspoons grated lemon peel into batter. Pour into pan.

Bake 17 to 23 minutes or until toothpick inserted in center comes out clean. Do not remove cake from pan. Cool completely, about 1 hour. Place pan of cake in freezer. Freeze until firm, about 1 hour.

In small bowl, mix lemon curd and sour cream until well blended. Set aside.

To assemble cupcakes, remove cake from freezer; using foil, lift cake from pan. Using 2 1/4-inch round biscuit cutter, cut 24 rounds from cake. Place 12 rounds top side down. Spread each with about 1 teaspoon lemon curd filling. Top with remaining cake rounds, top side up.

In medium bowl, mix powdered sugar, melted butter and lemon juice until well blended. Spoon about 1 tablespoon icing over each cake, allowing icing to run down sides of cake.

To serve, place each cake in decorative cupcake liner, and garnish with lemon peel curls, if desired.

**CUPCAKES**
- 1 box Betty Crocker® SuperMoist® yellow cake mix
- 1/2 cup water
- 1/2 cup dry champagne
- 1/2 cup vegetable oil
- 3 eggs
- 2 teaspoons grated lemon peel

**FILLING**
- 1/4 cup lemon curd (from 10-oz jar)
- 1 tablespoon sour cream

**ICING**
- 2 cups powdered sugar
- 2 tablespoons butter, melted
- 2 tablespoons fresh lemon juice

**PREP TIME:** 40 minutes **TOTAL TIME:** 2 hours 30 minutes **MAKES:** 12 servings
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.

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.

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.

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

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

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

RUNNER UP: SPRING DESSERT

PREP TIME: 30 minutes
TOTAL TIME: 2 hours 30 minutes
MAKES: 20 servings