# BEST OF 2012

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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 (¼ 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 ¼ cups milk
- 1 container (8 oz) sour cream
- 1 teaspoon salt
- 1 teaspoon ground mustard
- ¼ teaspoon pepper
- ½ cup cornflake crumbs or panko bread 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.

**COOKIES**
- 1 box Betty Crocker® SuperMoist® devil’s food cake mix
- 1/2 cup water
- 1/2 cup vegetable oil
- 3 eggs
- 2 tablespoons red food color
- 1 box (4-serving size) chocolate instant pudding and pie filling mix

**FILLING**
- 1 cup butter or margarine, softened
- 2 cups marshmallow creme
- 1 1/2 cups powdered sugar
- 1 teaspoon vanilla

**TOPPING**
- 1/2 cup fresh blueberries
- 1/2 cup fresh raspberries

**PREP TIME:** 50 minutes  
**TOTAL TIME:** 1 hour 15 minutes  
**MAKES:** 9 servings
SALTED CARAMEL TURTLE TRIANGLES

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

**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

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.
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.

**KANSAS CITY BBQ NACHOS**

6 cups triangle-shaped corn tortilla chips (8 oz)  
2 cups shredded Cheddar cheese (8 oz)  
1 can (16 oz) spicy chili beans, undrained  
1 container (18 oz) refrigerated seasoned shredded pork in original BBQ sauce  
1/4 cup Old El Paso® pickled jalapeño slices, drained, chopped (from 12-oz jar)  
1 cup tangy vinaigrette-style deli coleslaw, drained  
2 medium green onions, sliced (2 tablespoons)

**PREP TIME:** 15 minutes  
**TOTAL TIME:** 30 minutes  
**MAKES:** 8 servings
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
BEST OF SUMMER 2012
Heat coals or gas grill for direct heat. Place potatoes on 30x18-inch piece of heavy-duty foil. Sprinkle with salt. Dot with butter. Sprinkle with cheese and bacon chips.

Wrap foil securely around potatoes; pierce top of foil once or twice with fork to vent steam. Cover and grill foil packet, seam side up, 4 to 6 inches from medium heat 45 to 60 minutes or until potatoes are tender. Sprinkle with onions.
**BROWNIE COOKIE PIE**

PREP TIME: 10 minutes  
TOTAL TIME: 2 hours 20 minutes  
MAKES: 10 to 12 servings

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

2. Make brownie mix batter as directed on box, using oil, water and eggs. Spread in bottom of pan. Bake 30 minutes. Cool 10 minutes.

3. Meanwhile, make cookie mix dough as directed on pouch, using butter and egg.

4. Drop cookie dough in chunks on top of partially baked brownie layer. With back of spoon or your hands, gently press cookie dough together to form an even layer.

5. Return to oven; bake 20 minutes. Cover pan with sheet of foil; bake 10 minutes longer or until cookie layer is set. Cool at least 1 hour before cutting into wedges. Drizzle caramel topping over individual servings.

**INGREDIENTS**

- 1 box (1 lb 2.3 oz) Betty Crocker® fudge brownie mix  
  Vegetable oil, water and eggs called for on brownie mix box
- 1 pouch (1 lb 1.5 oz) Betty Crocker® chocolate chip cookie mix  
  Butter and egg called for on cookie mix pouch
- Caramel topping or sauce
STRAWBERRY-ORANGE SMOOTHIES

PREP TIME: 10 minutes
TOTAL TIME: 10 minutes
MAKES: 3 servings (1 cup each)

- 2 cups Yoplait® Fat Free plain or Yoplait® 99% Fat Free creamy vanilla yogurt
- 1 bag (10 oz) Cascadian Farm® frozen organic strawberries
- 2 tablespoons orange juice
- 1 tablespoon honey

1. In blender, place ingredients. Cover; blend on medium speed until smooth. Add more honey to taste if desired.

2. Pour into 3 glasses. Serve immediately.
Heat oven to 350°F. Spray bottom of 15x10x1-inch pan with cooking spray. In large bowl, stir brownie mix, water, oil and eggs until well blended. Stir in 1/2 cup pecans; spread in pan.

Bake 15 to 17 minutes or until center is set. DO NOT OVERBAKE. Cool completely on wire rack, about 45 minutes.

Spoon ice cream evenly over brownies; smooth with back of spoon or rubber spatula. Freeze uncovered until firm, about 3 hours.

To serve, drizzle hot fudge topping over dessert with fork using quick strokes. Sprinkle with 1/2 cup pecans. Let stand at room temperature about 5 minutes before cutting. Serve topped with whipped topping.

BROWNIES
1 box (1 lb 2.3 oz) Betty Crocker® fudge brownie mix
Water, vegetable oil and eggs called for on brownie mix box
1/2 cup chopped pecans

FILLING
2 quarts (8 cups) dulce de leche ice cream, slightly softened
1/2 cup hot fudge topping, heated until warm
1/2 cup chopped pecans
1 cup frozen (thawed) whipped topping, if desired

PREP TIME: 20 minutes
TOTAL TIME: 4 hours 30 minutes
MAKES: 20 servings
**CREAMY LIME DRESSING**

1. package (8 oz) cream cheese, softened
2. cup frozen limeade concentrate, thawed
3. cup powdered sugar
4. cup whipping cream, whipped

**FRUIT**

1. cups cut-up cantaloupe
2. quart strawberries, quartered
3. ripe medium mangoes, seed removed, peeled and cut up
4. cups blueberries
5. cups cut-up honeydew melon
6. Mint leaves, if desired

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**LAYERED SUMMER FRUITS WITH CREAMY LIME DRESSING**

**PREP TIME:** 40 min  
**TOTAL TIME:** 40 min  
**MAKES:** About 24 servings (1/2 cup each)

1. In medium bowl, beat cream cheese, limeade concentrate and powdered sugar with electric mixer on medium-high speed about 3 minutes or until smooth. Fold in whipped cream. Set aside.

2. In 3-quart trifle bowl, layer cantaloupe and strawberries. Spread half the cream cheese mixture over the strawberries. Layer mangoes, blueberries and honeydew over cream cheese mixture. Spread remaining cream cheese mixture on top. Garnish with mint leaves.

3. Serve immediately, or cover and refrigerate up to 2 hours before serving.
BEST OF FALL 2012
Heat oven to 375°F. Grease bottom and sides of 8-inch square pan with shortening.

Spread apples in pan. In medium bowl, stir remaining ingredients except cream until well mixed; sprinkle over apples.

Bake about 30 minutes or until topping is golden brown and apples are tender when pierced with a fork. Serve warm with cream.

Ingredients:
- 4 medium tart cooking apples, sliced (4 cups)
- ¾ cup packed brown sugar
- ½ cup Gold Medal® all-purpose flour
- ½ cup quick-cooking or old-fashioned oats
- ½ cup butter or margarine, softened
- ¼ teaspoon ground cinnamon
- ¼ teaspoon ground nutmeg
- Cream or ice cream, if desired
**CREAM BITES**

**BOSTON CREAM BITES**

| WINNER: BEST MINI BITES |

| 1 box Betty Crocker® SuperMoist® French vanilla cake mix |
| 1 cup water |
| 1/3 cup butter, softened |
| 3 eggs |
| 1 cup prepared vanilla pudding |
| 1 cup semisweet chocolate chips (6 oz) |
| 3/4 cup whipping cream |

**PREP TIME:** 15 minutes  
**TOTAL TIME:** 40 minutes  
**MAKES:** 48 minis

1. Heat oven to 350°F. Generously grease 48 mini muffin cups with shortening or cooking spray; lightly flour cups.

2. In large bowl, stir together cake mix, water, butter and eggs until smooth. Spoon batter evenly into muffin cups.

3. Bake 8 to 10 minutes or just until cupcakes spring back when touched lightly in center. Cool completely, at least 15 minutes. Remove from muffin cups to cooling rack.

4. Using sharp knife, cut top off of each cupcake. Spoon rounded 1/4 teaspoon pudding onto center of bottom half of each cupcake. Cover with top halves of cupcakes.

5. In small microwavable bowl, microwave chocolate chips and whipping cream uncovered on High 30 to 60 seconds or until chips are melted and mixture can be stirred smooth. Spoon chocolate mixture on top of each cupcake. Let stand until chocolate is set before serving. Store in refrigerator.
SLOW COOKER
ITALIAN BEEF STEW

PREP TIME: 15 minutes
TOTAL TIME: 12 hours 30 minutes
MAKES: 6 servings

1 pound beef stew meat
1 teaspoon beef base
3 large carrots, cut into 1-inch pieces (2 cups)
2 medium stalks celery, cut into 1-inch pieces (1 1/2 cups)
2 cloves garlic, finely chopped
1 medium onion, coarsely chopped (1 1/2 cups)
1/4 teaspoon pepper

1 can (19 ounces) Progresso® cannellini (white kidney) beans, rinsed and drained
1 can (28 ounces) crushed tomatoes in puree, undrained
1 jar (12 ounces) beef gravy
2 teaspoons Italian seasoning
1 teaspoon sugar
2 cups Green Giant® frozen cut green beans (from 1-pound bag)

1. Place beef, beef base, carrots, celery, garlic, onion, pepper, kidney beans, tomatoes and gravy in order listed in 3 1/2- to 4-quart slow cooker.

2. Cover and cook on low heat setting 10 to 12 hours.

3. Stir in Italian seasoning, sugar and frozen green beans. Increase heat setting to high. Cover and cook 15 minutes or until green beans are tender.
WINNER: BEST 30-MINUTE CHICKEN DINNER

SKILLET CHICKEN DIVAN

PREP TIME: 35 minutes
TOTAL TIME: 35 minutes
MAKES: 4 servings

1 tablespoon butter or margarine
4 boneless skinless chicken breasts (about 1 lb)
Water called for on brown rice package for 1 cup uncooked rice
2 tablespoons Dijon mustard
1/4 teaspoon salt
1/6 teaspoon pepper
1 cup uncooked quick-cooking brown rice
3 cups Green Giant® Valley Fresh Steamers™ frozen broccoli florets, thawed
1/2 cup shredded Cheddar or American cheese (2 oz)

1. Melt butter in 10-inch nonstick skillet over medium-high heat. Add chicken; cook 1 to 2 minutes on each side or until browned.
2. Remove chicken from skillet. Add water, mustard, salt and pepper to skillet; stirring with wire whisk until blended. Heat to boiling. Stir in rice; return to boiling. Place chicken pieces and broccoli over rice. Reduce heat to low; cover and simmer about 10 minutes or until most of liquid is absorbed and juice of chicken is clear when center of thickest part is cut (170°F).
3. Sprinkle with cheese; cover and let stand 5 minutes.
CHEESY CHICKEN ENCHILADAS

PREP TIME: 25 minutes  TOTAL TIME: 55 minutes  MAKES: 5 servings

1. Heat oven to 350°F. In medium bowl, stir together soup and enchilada sauce. Spread 1 cup soup mixture in ungreased 11x7-inch baking dish.

2. In large bowl, mix 1 cup soup mixture with chicken and 1 cup of the cheese; reserve remaining soup mixture. On microwavable plate, stack tortillas and cover with paper towel; heat on High 1 minute to soften. Place 1/4 cup chicken mixture along middle of each tortilla. Roll up and place seam sides down in baking dish with sauce.

3. Pour remaining soup mixture over enchiladas. Sprinkle with remaining 1 cup cheese. Sprinkle green onions on top. Bake about 30 minutes or until cheese is melted and sauce is bubbly around edges.

WINNER: BEST MEXICAN

1 can (18.5 oz) Progresso® Traditional Chicken and Cheese Enchilada Soup
1 can (10 oz) Old El Paso® hot or mild enchilada sauce
2 cups shredded cooked chicken
2 cups shredded Monterey Jack cheese (8 oz)
10 corn tortillas (6 inches)
2 medium green onions, thinly sliced
COOKIE DOUGH COCOA

PREP TIME: 5 minutes       TOTAL TIME: 15 minutes       MAKES: 4 servings

1. In 3-quart saucepan or large pot, whisk together butter, brown sugar, and ice cream over medium-high heat until melted. Add the water; cook and stir mixture until steaming.

2. Serve in mugs, topped with whipped cream, mini chocolate chips, and Cookie Crisp® cereal.

COCOA
- 4 tablespoons butter
- ½ cup brown sugar
- 1 pint cookie dough ice cream
- 5 cups water

TOPPINGS
- Whipped cream
- Mini chocolate chips
- 1 cup Cookie Crisp® cereal
ROCKY ROAD FUDGE
(GLUTEN FREE)

PREP TIME: 15 minutes
TOTAL TIME: 3 hours 15 minutes
MAKES: 64 pieces

1. Line 8- or 9-inch square pan with foil so foil extends about 2 inches over sides of pan. Lightly spray foil with cooking spray.

2. In large microwavable bowl, microwave chocolate chips uncovered on High 1 minute. Stir until melted. If necessary, microwave 10 to 20 seconds longer or until chocolate can be stirred smooth.

3. Microwave frosting uncovered on High 20 seconds. Stir into melted chocolate chips. Add milk and vanilla; stir at least 20 strokes with spoon until smooth and creamy. Stir in marshmallows and walnuts. Spread in pan. Refrigerate about 3 hours or until firm.

4. Remove fudge from pan by lifting foil; remove foil. Cut 8 rows by 8 rows to make squares. Store tightly covered in refrigerator up to 2 weeks.

1 bag (12 oz) semisweet chocolate chips (2 cups)
1 container Betty Crocker® Rich & Creamy chocolate frosting
1½ tablespoons milk
1 teaspoon vanilla
1 cup miniature marshmallows
½ cup chopped walnuts
Heat oven to 350°F. Spray 13x9-inch (3-quart) glass baking dish or 3-quart casserole with cooking spray.

In 4-quart Dutch oven, melt 1/2 cup butter over medium heat. Add onion; cook 3 to 4 minutes, stirring frequently, until tender. Stir in flour, salt and pepper until well blended. Stir in milk. Cook 4 to 5 minutes, stirring constantly, until thickened. Gradually stir in eggs and cheese. Stir in corn and parsley. Pour into baking dish.

In small bowl, mix bread crumbs and 3 tablespoons melted butter; sprinkle over corn mixture.

Bake uncovered 55 to 65 minutes or until mixture is set and knife inserted in center comes out clean. Let stand 5 to 10 minutes before serving.
Heat oven to 375°F. In medium bowl, stir cookie mix, oil, water and egg until dough forms.

Shape dough into 36 (1-inch) balls; roll in sugar. Place 2 inches apart on ungreased cookie sheets.

Bake 8 to 10 minutes or until light golden brown. Immediately press 1 milk chocolate candy in center of each cookie. Remove from cookie sheets. Cool completely, about 20 minutes. Store cookies in tightly covered container.
HEALTHIFIED
SPINACH
DIP WITH ARTICHOKES

PREP TIME: 15 minutes  TOTAL TIME: 45 minutes  MAKES: 10 servings

1. Heat oven to 350°F. Spray 1-quart shallow glass baking dish or 9-inch glass pie plate with cooking spray.

2. Place spinach in 2-quart microwavable casserole; add 1/4 cup water. Cover; microwave on High 2 minutes. Drain well, pressing spinach with paper towels to remove excess liquid. Chop spinach.

3. In large bowl, beat cream cheese with spoon until smooth. Beat in mayonnaise, 3 tablespoons of the Parmesan cheese, the milk, garlic and basil until well blended. Stir in spinach and artichokes. Spread evenly in baking dish. Sprinkle with remaining tablespoon cheese.

4. Bake 20 to 25 minutes or until thoroughly heated. Serve with baguette slices or raw vegetables.

WINNER: BEST PARTY APPETIZER

- 4 cups lightly packed fresh baby spinach leaves (4 oz)
- 1 package (8 oz) 1/3-less-fat cream cheese (Neufchâtel), softened
- 1/4 cup reduced-fat mayonnaise
- 4 tablespoons shredded Parmesan cheese (1 oz)
- 1/4 cup fat-free (skim) milk
- 2 cloves garlic, finely chopped

- 1 teaspoon dried basil leaves
- 1 can (14 oz) artichoke hearts, drained, chopped

Baguette slices, if desired
Assorted raw vegetables, if desired