BEST OF SPRING 2012

LEMON CHAMPAGNE CELEBRATION CUPCAKES, PG. 9
HASH BROWN
POTATO & EGG BAKE

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

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.

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.

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.

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

1 1/2 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)
1/4 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
1/4 teaspoon pepper
1/2 cup cornflake crumbs or panko bread crumbs
2 tablespoons butter or margarine, melted

WINNER: BREAKFAST & BRUNCH
**ASPARAGUS, HAM AND EGG BAKE**

**RUNNER UP:** BREAKFAST & BRUNCH

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

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.

**Ingredients:**
- 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

**Nutritional Information:**

- serves 12
- calories per serving: 200
- protein per serving: 20 g
- fat per serving: 12 g
- carbohydrates per serving: 18 g
RED VELVET WHOOPIE PIES

PREP TIME: 50 minutes
TOTAL TIME: 1 hour 15 minutes
MAKES: 9 servings

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

1 Heat oven to 350°F. Line cookie sheets with cooking parchment paper or lightly spray with cooking spray.

2 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.

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 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.

RUNNER UP: WHOOPIE PIES

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 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. Spray 9x13-inch pan with cooking spray.

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.

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.

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 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 3/4 cup)
1/4 cup chopped peanuts
1 cup semisweet chocolate chips (6 oz)

RUNNER UP: FAVORITE COUPLE
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
½ 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
DOUBLE-MEAT DUDEWICH

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

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
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
**STRAWBERRIES & CREAM DESSERT SQUARES**

**CRUST**
1 pouch (1 lb 1.5 oz) Betty Crocker® sugar cookie mix
½ cup butter or margarine, softened
1 egg

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

**FILLING**
4 cups sliced fresh strawberries
½ cup sugar
2 tablespoons cornstarch
¼ cup water
10-12 drops red food color, if desired

1 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.

2 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.

3 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.

**RUNNER UP: SPRING DESSERT**

**PREP TIME:** 30 minutes
**TOTAL TIME:** 2 hours 30 minutes
**MAKES:** 20 servings
Betty Crocker®
BEST OF SUMMER 2012
GRILLED SMOKY CHEDDAR POTATOES PACKS

PREP TIME: 1 hour 10 min  TOTAL TIME: 1 hour 10 min  MAKES: 4 servings

1 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.

2 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.

WINNER: BEST GRILLED

4 medium potatoes, cut into 1-inch chunks  
1/2 teaspoon salt  
2 tablespoons butter or margarine  
1 cup shredded Cheddar cheese (4 ounces)  
2 tablespoons Betty Crocker® Bac-Os® bacon flavor chips  
2 medium green onions, sliced (2 tablespoons)
Heat coals or gas grill for direct heat.

Cover and grill chicken, skin sides up, 4 to 6 inches from medium heat 15 minutes. Turn chicken; brush with sauce.

Cover and grill 20 to 40 minutes longer, turning occasionally and brushing 2 or 3 times with sauce, until juice of chicken is no longer pink when centers of thickest pieces are cut.

Heat remaining sauce to boiling; boil 1 minute. Serve sauce with chicken.

**GRILLED BEST BARBECUED CHICKEN**

**PREP TIME:** 10 minutes  
**TOTAL TIME:** 1 hour 10 minutes  
**MAKES:** 6 servings

1 ¼ cups barbecue sauce  
3- to 3 ½ pound cut-up broiler-fryer chicken

**RUNNER UP:** BEST GRILLED

1. Heat coals or gas grill for direct heat.
2. Cover and grill chicken, skin sides up, 4 to 6 inches from medium heat 15 minutes. Turn chicken; brush with sauce.
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.

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

WINNER: BEST GUILTY PLEASURE

BEST OF SUMMER
WARM TOASTED MARSHMALLOW S’MORES BARS

1 pouch (1 lb 1.5 oz) Betty Crocker® sugar cookie mix
1 cup graham cracker crumbs
1 cup butter or margarine, melted

3 cups milk chocolate chips (18 oz)
4 1/2 cups miniature marshmallows

PREP TIME: 20 minutes  TOTAL TIME: 55 minutes  MAKES: 24 bars

1 Heat oven to 375°F. In large bowl, stir together cookie mix and crumbs. Stir in melted butter until soft dough forms. Press into ungreased 13x9-inch pan.

2 Bake 18 to 20 minutes or until set. Immediately sprinkle chocolate chips over crust. Let stand 3 to 5 minutes or until chocolate begins to melt. Spread chocolate evenly over crust.

3 Set oven control to broil. Sprinkle marshmallows over melted chocolate. Broil with top 5 to 6 inches from heat 20 to 30 seconds or until marshmallows are toasted. (Watch closely; marshmallows will brown quickly.) Cool 10 minutes. For bars, cut into 6 rows by 4 rows. Serve warm. Store any remaining bars tightly covered.
STRAWBERRY-ORANGE SMOOTHIES

WINNER: BEST SUMMER DRINK

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.
RED AND BLUE LEMONADE COCKTAIL

PREP TIME: 10 minutes  
TOTAL TIME: 4 hours 10 minutes  
MAKES: 12 servings

- 2 cans (12 oz each) frozen lemonade concentrate, thawed
- 12 cups sparkling water
- 2 medium lemons, cut into slices
- 1 pint (2 cups) blueberries
- 1 pint (2 cups) raspberries
- 1 lb strawberries, stemmed and halved
- 1 cup mint leaves
- 12 oz limoncello, if desired

1. Fill a bowl with water, add 1 sliced lemon. Freeze completely, about 4 hours.

2. In large pitcher or glass drink dispenser, add lemonade concentrate. Pour in sparkling water. Mix well.

3. Remove bowl from freezer. Dip bowl into warm water, and turn ice out. Put ice in pitcher of lemonade mixture. Add other sliced lemon, berries and mint leaves.

4. Pour into glasses, and add 1 oz limoncello to each.

RUNNER UP: BEST SUMMER DRINK
Heat oven to 350°F. Spray bottom of 15x10x1-inch pan with cooking spray.

1. In large bowl, stir brownie mix, water, oil and eggs until well blended. Stir in 1/2 cup pecans; spread in pan.

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

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

4. 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
MUDSLIDE PIE

PREP TIME: 20 minutes
TOTAL TIME: 6 hours 35 minutes
MAKES: 8 servings

Place 20 of the sandwich cookies in food processor. Cover; process, using quick on-and-off motions, until fine crumbs form. Add melted butter. Cover; process until combined. Press mixture in bottom and up side of ungreased 9-inch glass pie plate. Freeze 15 minutes.

In large bowl, mix ice cream and both liqueurs until combined. Spoon into crust. Cover with plastic wrap; freeze 6 hours or overnight.

Remove pie from freezer 5 to 10 minutes before serving. Meanwhile, crush remaining 6 sandwich cookies. Cut pie into 8 slices. Garnish each slice with dollop of whipped cream; drizzle with caramel topping and sprinkle with crushed cookies.

RUNNER UP: BEST FROSTY DESSERT

26 chocolate creme-filled sandwich cookies
1/4 cup butter, melted
6 cups coffee ice cream, slightly softened
2 tablespoons Irish cream liqueur

2 tablespoons coffee-flavored liqueur
1/2 cup whipping cream, whipped
1/4 cup caramel topping

26 chocolate creme-filled sandwich cookies
1/4 cup butter, melted
6 cups coffee ice cream, slightly softened
2 tablespoons Irish cream liqueur

2 tablespoons coffee-flavored liqueur
1/2 cup whipping cream, whipped
1/4 cup caramel topping
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.

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

FRUIT
3 cups cut-up cantaloupe
1 quart strawberries, quartered
2 ripe medium mangoes, seed removed, peeled and cut up
2 cups blueberries
2 cups cut-up honeydew melon
Mint leaves, if desired
CHICKEN FAJITA SALAD WRAPS

CHIPOTLE-LIME DRESSING
1 cup ranch dressing
1 tablespoon lime juice
1 tablespoon finely chopped chipotle chiles in adobo sauce (from 7-oz can)
1 teaspoon grated lime peel

WRAPS
3 cups chopped cold deli rotisserie chicken (from 2- to 2 1/2-lb chicken)
2 cups thinly sliced iceberg lettuce
1 cup Green Giant® frozen corn, cooked, cooled
1 small tomato, seeded, chopped (1/3 cup)
1 cup shredded Monterey Jack cheese (4 oz)
1 package (11 oz) Old El Paso® flour tortillas for burritos (8 tortillas; 8 inch)
Old El Paso® Thick 'n Chunky salsa, if desired
Sour cream, if desired

PREP TIME: 35 minutes    TOTAL TIME: 35 minutes    MAKES: 8 wraps

1 In small bowl, mix dressing ingredients; set aside. In large bowl, stir together chicken, lettuce, corn and tomato. Add dressing; toss to coat.

2 To assemble each wrap, spoon 1/8 of chicken mixture down center of each tortilla; sprinkle with cheese. Roll up. Serve immediately with salsa and sour cream.

RUNNER UP: BEST SUMMER FRESH
Heat oven to 375ºF. 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.

**APPLE CRISP**

**PREP TIME:** 20 minutes  **TOTAL TIME:** 50 minutes  **MAKES:** 6 servings

1. Heat oven to 375ºF. Grease bottom and sides of 8-inch square pan with shortening.

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

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

**WINNER: BEST FALL BAKING**

- 4 medium tart cooking apples, sliced (4 cups)
- ¾ cup packed brown sugar
- 1/2 cup Gold Medal® all-purpose flour
- 1/2 cup quick-cooking or old-fashioned oats
- 1/3 cup butter or margarine, softened
- 1/4 teaspoon ground cinnamon
- 1/4 teaspoon ground nutmeg
- Cream or ice cream, if desired
Heat oven to 350°F. In large bowl, stir together cookie mix, crushed cookies and pecans. Cut in butter, using pastry blender or fork, until mixture is crumbly. Reserve 1 cup mixture for topping. Press remaining mixture in bottom of ungreased 13x9-inch pan. Bake 10 minutes. Cool 10 minutes.

Meanwhile, in large bowl, beat cream cheese and sugar with electric mixer on medium speed until smooth. Add remaining filling ingredients; beat until well blended. Pour over warm cookie base. Sprinkle with reserved topping.

Bake 35 to 40 minutes or until center is set. Cool 30 minutes. Refrigerate about 2 hours or until chilled.

Before serving, drizzle with chocolate and caramel toppings. For bars, cut into 6 rows by 4 rows. Store covered in refrigerator.
CREAM BITES

BOSTON

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

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

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

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.

Using sharp knife, cut top off of each cupcake. Spoon rounded \( \frac{1}{4} \) teaspoon pudding onto center of bottom half of each cupcake. Cover with top halves of cupcakes.

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.

PREP TIME: 15 minutes
TOTAL TIME: 40 minutes
MAKES: 48 minis
Heat oven to 375°F. Spray 12 regular-size muffin cups with cooking spray.

In medium bowl, stir all ingredients except whipped topping until blended. Pour 1/4 cup of mixture into each muffin cup.

Bake about 30 minutes or until muffin tops are golden brown and edges are starting to pull away from sides of pan. Cool 10 minutes. With thin knife, loosen sides of pies from pan; remove from pan and place top sides up on cooling rack. Cool 10 minutes longer, and serve with 1 generous tablespoonful whipped topping.
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.

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

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.
Place chicken in 3 1/2- to 4-quart slow cooker. Mix tomatoes, tomato sauce and chili seasoning; pour over chicken.

Cover and cook on low heat setting 7 to 9 hours or until juice of chicken is no longer pink when centers of thickest pieces are cut.

Stir to break up chicken. Stir in hominy. Cover and cook on low heat setting 15 minutes until heated through. Serve chili with sour cream and cilantro.

Note: This recipe was tested in slow cookers with heating elements in the side and bottom of the cooker, not in cookers that stand only on a heated base. For slow cookers with just a heated base, follow the manufacturer’s directions for layering ingredients and choosing a temperature.
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.
FRESH SPINACH & FETTUCCINE ALFREDO

PREP TIME: 20 minutes
TOTAL TIME: 25 minutes
MAKES: 5 servings

In 10-inch skillet, melt butter over medium-high heat. Cook chicken in butter about 3 minutes, stirring occasionally, until outside turns white.

Stir in milk, hot water, mushrooms and sauce mix (from Chicken Helper box). Heat to boiling, stirring occasionally. Stir in uncooked pasta (from Chicken Helper box). Reduce heat; cover and simmer about 10 minutes, stirring occasionally, until pasta is tender.

Stir in spinach. Cook over medium-high heat about 2 minutes, stirring frequently, until hot. Remove from heat; uncover and let stand 5 minutes (sauce will thicken as it stands). Sprinkle with cheese.
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.

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.

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.
SEVEN-LAYER BEAN DIP

PREP TIME: 20 minutes  TOTAL TIME: 20 minutes  MAKES: 16 servings

1. In medium bowl, mix refried beans and taco seasoning mix. Spread mixture on large platter.

2. In another medium bowl, mix cream cheese and chiles. Carefully spread over bean mixture.

3. Top with salsa, lettuce, cheese, olives and tomato. Refrigerate until serving time. Serve with tortilla chips.

In medium bowl, mix refried beans and taco seasoning mix. Spread mixture on large platter.

In another medium bowl, mix cream cheese and chiles. Carefully spread over bean mixture.

Top with salsa, lettuce, cheese, olives and tomato. Refrigerate until serving time. Serve with tortilla chips.

RUNNER UP: BEST MEXICAN