BEST OF Betty Crocker® 2010
Spring

RECIPES

Pink Champagne Cupcakes, see pg. 5
Slice cream cheese lengthwise into four pieces. Place on ungreased cookie sheet; cover and freeze 8 hours or overnight.

Brush griddle or skillet with vegetable oil, or spray with cooking spray; heat griddle to 375°F or heat skillet over medium heat.

Cut cream cheese into bite-size pieces; set aside. In large bowl, stir Bisquick mix, graham cracker crumbs, sugar, milk and eggs with whisk or fork until blended. Stir in cream cheese.

For each pancake, pour slightly less than 1/3 cup batter onto hot griddle. Cook until edges are dry. Turn; cook other sides until golden brown.

In small bowl, mix strawberries and syrup; top pancakes with strawberry mixture.

**PANCAKES**
- 1 package (8 oz) cream cheese
- 2 cups Original Bisquick® mix
- 1/4 cup graham cracker crumbs
- 1/4 cup sugar
- 1 cup milk
- 2 eggs

**STRAWBERRY SYRUP**
- 1 cup sliced fresh strawberries
- 1/4 cup strawberry syrup for pancakes

**PREP TIME:** 30 minutes  
**TOTAL TIME:** 8 hrs 30 min  
**MAKES:** 5 servings

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**Best Breakfast**

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Heat oven to 375°F. Mix butter and mustard in shallow dish until well mixed. Mix bread crumbs and cheese in large plastic bag.

Dip one piece of chicken at a time into butter mixture, coating all sides. Then place in bag of bread crumbs, seal bag and shake to coat with crumb mixture. Place chicken in single layer in ungreased rectangular pan, 13x9x2 inches.

Bake uncovered 20 to 30 minutes, turning once, until juice of chicken is no longer pink when centers of thickest pieces are cut.

1/4 cup butter or margarine, melted
2 tablespoons Dijon mustard
3/4 cup Progresso® dry bread crumbs (any flavor)
1/4 cup grated Parmesan cheese
6 boneless skinless chicken breast halves (1 1/4 pounds)
Pink Champagne Cupcakes

**PREP TIME:** 25 minutes  **TOTAL TIME:** 1 hr 15 min  **MAKES:** 24 cupcakes

1. Heat oven to 350°F (325°F for dark or nonstick pan). Place paper baking cup in each of 24 regular-size muffin cups.

2. In large bowl, combine dry cake mix and champagne. Add oil, eggs and food color. Beat with electric mixer on medium speed for 2 minutes. Divide batter evenly among muffin cups.

3. Bake 17 to 22 minutes or until toothpick inserted in center comes out clean. Cool 10 minutes; remove from pan to cooling rack. Cool completely, about 30 minutes.

4. In medium bowl, beat frosting ingredients with electric mixer on medium speed until smooth. Frost cupcakes. Sprinkle with pink sugar and pearls.

**CUPCAKES**
- 1 box Betty Crocker® SuperMoist® white cake mix
- 1 ¼ cups champagne
- ¾ cup vegetable oil
- 3 egg whites
- 4 to 5 drops red food coloring

**GARNISH**
- Pink decorator sugar crystals
- Edible pink pearls

**FROSTING**
- ½ cup butter or margarine, softened
- 4 cups powdered sugar
- ¼ cup champagne
- 1 teaspoon vanilla
- 4 to 5 drops red food coloring

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Heat oven to 300°F. Spray bottom and side of 10-inch springform pan with baking spray with flour. Wrap foil around outside of pan to catch drips. Reserve 1/4 cup of the cake mix; set aside. In large bowl, beat remaining cake mix, oil, 1 egg and lemon peel with electric mixer on low speed until crumbly. Press in bottom and 1 1/2 inches up side of pan.

In same large bowl, beat reserved cake mix, the cream cheese, sugar, pudding and sour cream on medium speed until smooth and creamy. Beat in eggs, one at a time, until mixed. Pour over crust.

Bake 1 hour 20 minutes to 1 hour 35 minutes or until edges are set but center of cheesecake jiggles slightly when moved. Turn oven off; open oven door at least 4 inches. Leave cheesecake in oven 30 minutes longer.

Remove cheesecake from oven; place on cooling rack. Without releasing side of pan, run knife around edge of pan to loosen cheesecake. Cool in pan on cooling rack 30 minutes. Cover loosely; refrigerate 4 hours or overnight. Remove side of pan before serving. Pipe or spoon whipped topping around outside edge of cheesecake. Store in refrigerator.

**CRUST**
- 1 box Betty Crocker® SuperMoist® yellow cake mix
- ¼ cup vegetable oil
- 1 egg
- 1 teaspoon grated lemon peel

**FILLING**
- 2 packages (8 oz each) cream cheese, softened
- ¾ cup sugar
- 3 containers (3.5 oz each) lemon pudding from 4-pack container
- ¼ cup sour cream
- 3 eggs
- 2 cups frozen (thawed) whipped topping
Heat oven to 350°F (or 325°F for dark or nonstick pans). Place paper baking cup in each of 18 regular-size muffin cups; place mini paper baking cup in each of 18 mini muffin cups. Make cake mix as directed on box, using water, oil and eggs. Spoon evenly into regular and mini muffin cups. Bake mini cupcakes 11 to 13 minutes, regular cupcakes 17 to 22 minutes, or until toothpick inserted in center comes out clean. Remove from pans to cooling racks. Cool completely, about 30 minutes.

If ice cream cone holder is unavailable, make a holder for the cones by tightly covering the tops of 2 empty square or rectangular pans (at least 2 to 2 1/2 inches deep) with heavy-duty foil. With sharp knife, cut 18 “stars” in foil, 3 inches apart, by making slits about 1 inch long.

Place about 2 teaspoons candies in each ice cream cone. Remove paper cups from cupcakes. For each cone, frost top of 1 regular cupcake with frosting; turn upside down onto a cone. Frost bottom (now the top) of cupcake. Place mini cupcake upside down on frosted regular cupcake; frost side of regular cupcake and entire mini cupcakes completely (it’s easiest to frost from the cone toward the top). Sprinkle with candy decors. Push cone through foil opening in cone holder; the foil will keep it upright.

1 box Betty Crocker® SuperMoist® yellow cake mix
Water, vegetable oil and eggs called for on cake mix box
1 cup candy-coated chocolate candies
18 flat-bottom ice cream cones
3 containers (12 oz each) Betty Crocker® Whipped strawberry frosting
¼ cup Betty Crocker® candy decors

PREP TIME: 40 minutes
TOTAL TIME: 1 hr 25 min
MAKES: 18 cupcake cones
Summer Recipes

Oven-Fried Picnic Chicken, see pg. 12
Club Pasta Salad

PREP TIME: 10 minutes
TOTAL TIME: 25 minutes
MAKES: 4 servings

1 package Betty Crocker® Suddenly Salad® ranch & bacon pasta salad mix
½ cup mayonnaise
1 ½ cups cut-up cooked turkey or chicken
½ cup cherry tomato, cut into fourths
½ cup julienne strips Cheddar cheese
4 cups bite-size pieces lettuce

1. Empty Pasta mix into 3-quart saucepan 2/3 full of boiling water. Gently boil uncovered 12 minutes, stirring occasionally, until tender.

2. Drain pasta. Rinse with cold water. Shake to drain well.

Grilled Buffalo Chicken Sticks

PREP TIME: 30 minutes  TOTAL TIME: 1 hr  MAKES: 10 servings

In medium bowl, mix butter, pepper sauce, honey, celery seed and salt. Remove 2 tablespoons sauce mixture; set aside. Add chicken to remaining sauce mixture; stir to coat. Cover and refrigerate at least 30 minutes but no longer than 2 hours.

Meanwhile, soak ten 10- to 12-inch wooden skewers in water 30 minutes.

Brush grill rack with vegetable oil. Heat coals or gas grill for direct heat. Remove chicken from marinade; discard marinade. Thread each chicken tender on a skewer.

Cover and grill chicken over medium heat 8 to 10 minutes, turning once and brushing frequently with reserved sauce mixture, until no longer pink in center. Discard any remaining sauce mixture. Serve chicken with blue cheese dressing.

2 tablespoons butter or margarine, melted
¼ cup original cayenne pepper sauce or red pepper sauce
1 tablespoon honey
½ teaspoon celery seed
½ teaspoon salt
1 package (1 lb) chicken breast tenders (not breaded)
½ cup blue cheese dressing
Heat oven to 350°F for shiny metal or glass pan (or 325°F for dark or nonstick pan). Spray bottom only of 13x9-inch pan with baking spray with flour.

In large bowl, beat cake ingredients with electric mixer on low speed 30 seconds. Beat on medium speed 2 minutes, scraping bowl occasionally. Pour into pan.

Bake 26 to 30 minutes or until toothpick inserted in center comes out clean. Cool 5 minutes. With handle of wooden spoon (1/4 to 1/2 inch in diameter), poke holes almost to bottom of cake every 1/2 inch, wiping spoon handle occasionally to reduce sticking.

In medium bowl, stir together filling ingredients (mixture will thicken). Pour over cake; spread evenly over surface, working back and forth to fill holes. (Some filling should remain on top of cake.) Refrigerate 1 hour.

Spread frosting over cake; sprinkle with lime peel. Garnish with strawberries, lime slices and lemon leaves. Store loosely covered in refrigerator.
**Oven-Fried Picnic Chicken**

**Heat oven to 400°F. Spray cookie sheet with cooking spray.**

**Pour buttermilk into shallow glass or plastic bowl. Add chicken; turn to coat. Let stand 5 minutes.**

**Meanwhile, in 2-quart resealable food-storage plastic bag, crush cereal with rolling pin. Add Bisquick mix and dressing mix (dry) to cereal in bag. Remove chicken from buttermilk; discard buttermilk. Add chicken to cereal mixture. Seal bag; shake to coat.**

**Place chicken on cookie sheet. Spray with cooking spray. Bake 45 to 50 minutes or until juice of chicken is clear when center of thickest part is cut (170°F).**

**PREP TIME: 10 minutes  TOTAL TIME: 1 hr  MAKES: 8 servings**

1/2 cup buttermilk
8 boneless skinless chicken breasts (2 1/2 lb)
1 cup corn flakes cereal
1 cup Original Bisquick® mix or Gold Medal® all-purpose flour
2 packages (1 oz each) ranch dressing mix (dry)
Cooking spray
Heat oven to 350°F. In large bowl, stir cookie mix, butter, water and egg until soft dough forms. Stir in 1 cup pecans. Press dough in bottom and up sides of ungreased 9-inch tart pan with removable bottom.

Bake 19 to 21 minutes or until light golden brown. Cool 10 minutes.

Meanwhile, in medium microwavable bowl, microwave caramels and 1/3 cup cream on High 2 to 4 minutes, stirring twice, until caramels are melted. Stir in 3/4 cup pecans. Spread over cooled crust. Refrigerate 15 minutes.

In another medium microwavable bowl, microwave chocolate chips and 1/3 cup cream on High 1 to 2 minutes, stirring every 30 seconds, until chocolate is smooth. Pour over filling. Sprinkle with 1/4 cup pecans. Refrigerate 2 hours or until set. To serve, let stand at room temperature 10 minutes before cutting. Store covered in refrigerator.
Spinach and Beef Enchiladas, see pg. 17
Apple-Pecan Crisp

PREP TIME: 25 minutes
TOTAL TIME: 1 hr 20 min
MAKES: 12 servings

½ cup maple-flavored syrup
¼ cup Gold Medal® all-purpose flour
1 teaspoon ground cinnamon
8 large baking apples (about 5 1/2 lb), peeled, cut into 1/2-inch slices (about 12 cups)
⅛ cup cold butter or margarine, cut into pieces
1 pouch (1 lb 1.5 oz) Betty Crocker® oatmeal cookie mix
¾ cup chopped pecans

1 Heat oven to 375°F.

2 In large bowl, stir together syrup, flour and cinnamon until blended. Add apples; toss until evenly coated. Spread in ungreased 13x9-inch (3-quart) glass baking dish.

3 In same bowl, with pastry blender (or pulling 2 table knives in opposite directions), cut butter into cookie mix until mixture looks like coarse crumbs. Stir in pecans. Crumble mixture over apples in baking dish.

4 Bake 30 minutes. Very loosely cover with foil; bake 10 to 15 minutes longer or until apples are tender.
Heat oven to 350°F. Spray 13x9-inch (3-quart) baking dish with cooking spray.

In medium bowl, stir together chicken strips and wing sauce.

In large bowl, stir together potatoes, dressing, cheese and soup. Spoon into baking dish. Place chicken strips in single layer over potato mixture.

In small bowl, stir together crumbs and butter. Sprinkle in baking dish.

Cover with foil. Bake 30 minutes; uncover and bake 20 to 25 minutes longer or until potatoes are tender and juice of chicken is no longer pink when centers of thickest pieces are cut. Sprinkle with green onions.

PREP TIME: 10 minutes  
TOTAL TIME: 1 hr 5 min  
MAKES: 6 servings

1 ¼ lb boneless skinless chicken breasts, cut into 1-inch strips
⅛ cup buffalo wing sauce
6 cups frozen (thawed) southern-style hash brown potatoes
1 cup ranch or blue cheese dressing
⅛ cup shredded Cheddar cheese (2 oz)
1 can (10 oz) condensed cream of celery soup
⅛ cup corn flake crumbs
2 tablespoons butter or margarine, melted
¼ cup chopped green onions (3 to 4 medium)
Spray 3- to 4-quart slow cooker with cooking spray. In cooker, place cheese, salsa, beans and chicken.

Cover; cook on Low heat setting 2 hours, stirring once halfway through cooking.

Stir in sour cream, bell pepper and onions. Increase heat setting to High. Cover; cook about 45 minutes longer or until mixture is hot.

Serve with tortilla chips. Topping can be kept warm on Low heat setting up to 2 hours; stir occasionally.
Spinach and Beef Enchiladas

Heat oven to 350°F. Spray 13x9-inch (3-quart) glass baking dish with cooking spray. In 12-inch nonstick skillet, cook beef and onion over medium-high heat 5 to 7 minutes, stirring occasionally, until beef is brown.

Stir in spinach; cook, stirring frequently, until thawed. Stir in green chiles, cumin, garlic-pepper blend, sour cream and 1 cup of the cheese.

Spread about 1 teaspoon enchilada sauce on each tortilla. Top each with about 1/2 cup beef mixture. Roll up tortillas; place seam sides down in baking dish. In small bowl, mix remaining enchilada sauce and the salsa; spoon over enchiladas. Sprinkle with remaining 1 cup cheese.

Spray sheet of foil with cooking spray; cover baking dish with foil. Bake 40 to 45 minutes or until thoroughly heated.

Best Go-To Dinner

1 lb lean (at least 80%) ground beef
1 medium onion, chopped (1/2 cup)
1 box (9 oz) Green Giant® frozen spinach
1 can (4.5 oz) Old El Paso® chopped green chiles, undrained
½ teaspoon ground cumin
½ teaspoon garlic-pepper blend

½ cup sour cream
2 cups shredded Colby-Monterey Jack cheese blend (8 oz)
1 can (10 oz) Old El Paso® enchilada sauce
1 package (11.5 oz) Old El Paso® flour tortillas (8 tortillas)
½ cup Old El Paso® Thick ‘n Chunky salsa

PREP TIME: 25 minutes  TOTAL TIME: 1 hr 10 min  MAKES: 8 enchiladas
Cook sausage and onion in 10-inch skillet over medium heat 6 to 8 minutes, stirring occasionally, until sausage is no longer pink; drain. Stir in tomato sauce, basil and salt.

Mix 1 cup of the mozzarella cheese and the ricotta and Parmesan cheeses. (Refrigerate remaining mozzarella cheese while lasagna cooks.)

Spoon one-fourth of the sausage mixture into 6-quart slow cooker; top with 5 noodles, broken into pieces to fit. Spread with half of the cheese mixture and one-fourth of the sausage mixture. Top with 5 noodles, remaining cheese mixture and one-fourth of the sausage mixture. Top with remaining 5 noodles and remaining sausage mixture.

Cover and cook on Low heat setting 4 to 6 hours or until noodles are tender.

Sprinkle top of lasagna with remaining 1 cup mozzarella cheese. Cover and let stand about 10 minutes or until cheese is melted. Cut into pieces.
Holiday RECIPES

Chocolate-Marshmallow Pillows, see pg. 24
Sausage-Cheese Balls

3 cups Original Bisquick® mix
1 pound bulk pork sausage
4 cups shredded Cheddar cheese (16 ounces)
½ cup grated Parmesan cheese
½ cup milk
¼ teaspoon dried rosemary leaves, crushed
1 ½ teaspoons chopped fresh parsley or ½ teaspoon parsley flakes
Barbecue sauce or chili sauce, if desired

PREP TIME: 20 minutes  TOTAL TIME: 45 minutes
MAKES: About 8 ½ dozen cheese balls

Heat oven to 350°F. Lightly grease bottom and sides of jelly roll pan, 15 1/2x10 1/2x2x1 inch.

Stir together all ingredients, using hands or spoon. Shape mixture into 1-inch balls. Place in pan.

Bake 20 to 25 minutes or until brown. Immediately remove from pan. Serve warm with sauce for dipping.
Muddy Buddies

Into large bowl, measure cereal; set aside.

In 1-quart microwavable bowl, microwave chocolate chips, peanut butter and butter uncovered on High 1 minute; stir. Microwave about 30 seconds longer or until mixture can be stirred smooth. Stir in vanilla. Pour mixture over cereal, stirring until evenly coated. Pour into 2-gallon resealable food-storage plastic bag.

Add powdered sugar. Seal bag; shake until well coated. Spread on waxed paper to cool. Store in airtight container in refrigerator.

PREP TIME: 15 minutes
TOTAL TIME: 15 minutes
MAKES: 18 servings

9 cups Corn Chex®, Rice Chex®, Wheat Chex® or Chocolate Chex® cereal (or combination)
1 cup semisweet chocolate chips
½ cup peanut butter
¼ cup butter or margarine
1 teaspoon vanilla
1 ½ cups powdered sugar
Crunchy Onion Potato Bake

1. Heat oven to 350°F. Spray 13x9-inch (3-quart) glass baking dish with cooking spray. In 3-quart saucepan, heat milk, water and margarine to boiling. Stir in contents of both pouches of potatoes (from potatoes box) just until moistened; let stand 1 minute. Stir with fork until smooth. Stir in corn.

2. Spoon half of potato mixture into dish. Sprinkle with 1/2 each of the cheese and onions. Top with remaining potatoes; sprinkle with remaining cheese and onions.

3. Bake 10 to 15 minutes or until cheese is melted and onions are golden.

PREP TIME: 15 minutes
TOTAL TIME: 30 minutes
MAKES: 14 servings

2 ½ cups milk
1 ¾ cups water
¼ cup butter
1 box (7.2 oz) Betty Crocker® homestyle creamy butter or roasted garlic mashed potatoes
1 can (15.25 oz) Green Giant® whole kernel corn, drained
1 cup shredded Cheddar cheese (4 oz)
1 can (2.8 oz) French-fried onions
Heat oven to 350°F. In large bowl, stir cookie mix, oil, water, egg and pecans until soft dough forms.

On ungreased cookie sheets, drop dough by rounded tablespoonfuls 2 inches apart.

Bake 7 minutes. Remove from oven; immediately press marshmallow half lightly, cut side down, on top of cookie. Bake 1 to 2 minutes longer or just until marshmallows begin to soften. Cool 2 minutes; remove from cookie sheets to cooling racks. Cool completely, about 15 minutes.

Meanwhile, in 1-quart nonstick saucepan, melt chocolate chips over low heat, stirring until smooth. Remove from heat. Add whipping cream, butter and vanilla; blend well. Stir in powdered sugar until smooth.

Spread frosting over each cooled cookie, covering marshmallow. Let stand until frosting is set.
Baked Spinach Artichoke Dip

Heat oven to 350°F. Mix mayonnaise and Parmesan cheese. Stir in artichokes, spinach and bell pepper.

Spoon mixture into 1-quart casserole. Sprinkle with Monterey Jack cheese.

Cover and bake about 20 minutes or until cheese is melted. Serve warm with baguette slices.

Prep Time: 10 minutes
Total Time: 30 minutes
Makes: 24 servings

1 cup mayonnaise or salad dressing
1 cup freshly grated Parmesan cheese
1 can (about 14 oz) artichoke hearts, drained and coarsely chopped
1 box (9 oz) Green Giant® frozen chopped spinach, thawed and squeezed to drain
½ cup chopped red bell pepper
¼ cup shredded Monterey Jack or mozzarella cheese (1 oz)

Toasted baguette slices or assorted crackers, if desired