

Betty Crocker®

BEST OF 2012



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INSIDER

EXCLUSIVE

BEST OF 2012

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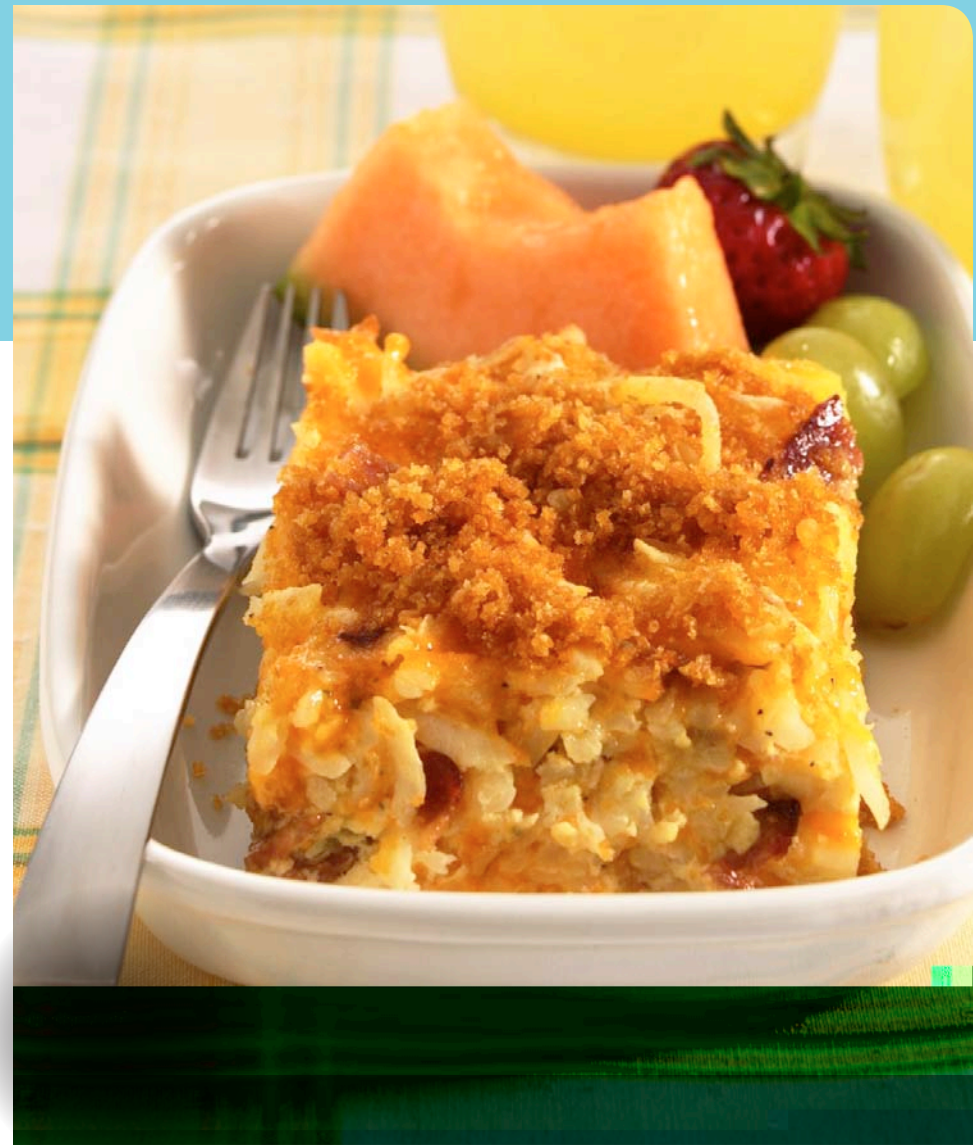


BEST OF SPRING 2012

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.



- 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

RED VELVET WHOOPIE PIES



WINNER: WHOOPIE PIES

COOKIES

- 1 box Betty Crocker® SuperMoist® devil's food cake mix
- ½ cup water
- ½ 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
- 1½ cups powdered sugar
- 1 teaspoon vanilla

TOPPING

- ½ cup fresh blueberries
- ½ cup fresh raspberries

PREP TIME: 50 minutes

TOTAL TIME: 1 hour 15 minutes

MAKES: 9 servings

- 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 ¼ 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 ¼ cup filling on bottom of 1 cooled cookie. Top with blueberries, raspberries and second cookie, bottom side down. 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



WINNER: DUDE FOOD

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
- $\frac{1}{4}$ 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

1 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.

2 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.

3 Bake 12 to 15 minutes or until cheese is melted. Top with coleslaw and green onions. Serve immediately.



WINNER: SPRING DESSERT

LEMON CHAMPAGNE CELEBRATION CUPCAKES

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

- 1 Heat oven to 350°F (325°F for dark or nonstick pan). Line 15x10x1-inch pan with foil. Spray with cooking spray.
- 2 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.
- 3 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.
- 4 In small bowl, mix lemon curd and sour cream until well blended. Set aside.
- 5 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.
- 6 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.
- 7 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



BEST OF SUMMER 2012













BEST OF FALL 2012

APPLE CRISP

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

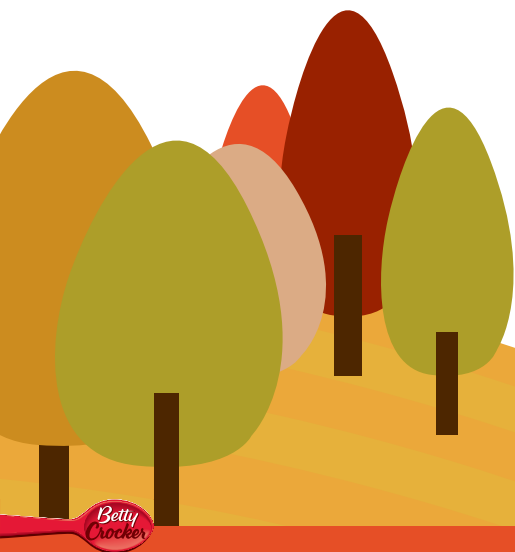
- 1 Heat oven to 375°F. Grease bottom and sides of 8-inch square pan with shortening.
- 2 Spread apples in pan. In medium bowl, stir remaining ingredients except cream until well mixed; sprinkle over apples.
- 3 Bake about 30 minutes or until topping is golden brown and apples are tender when pierced with a fork. Serve warm with cream.

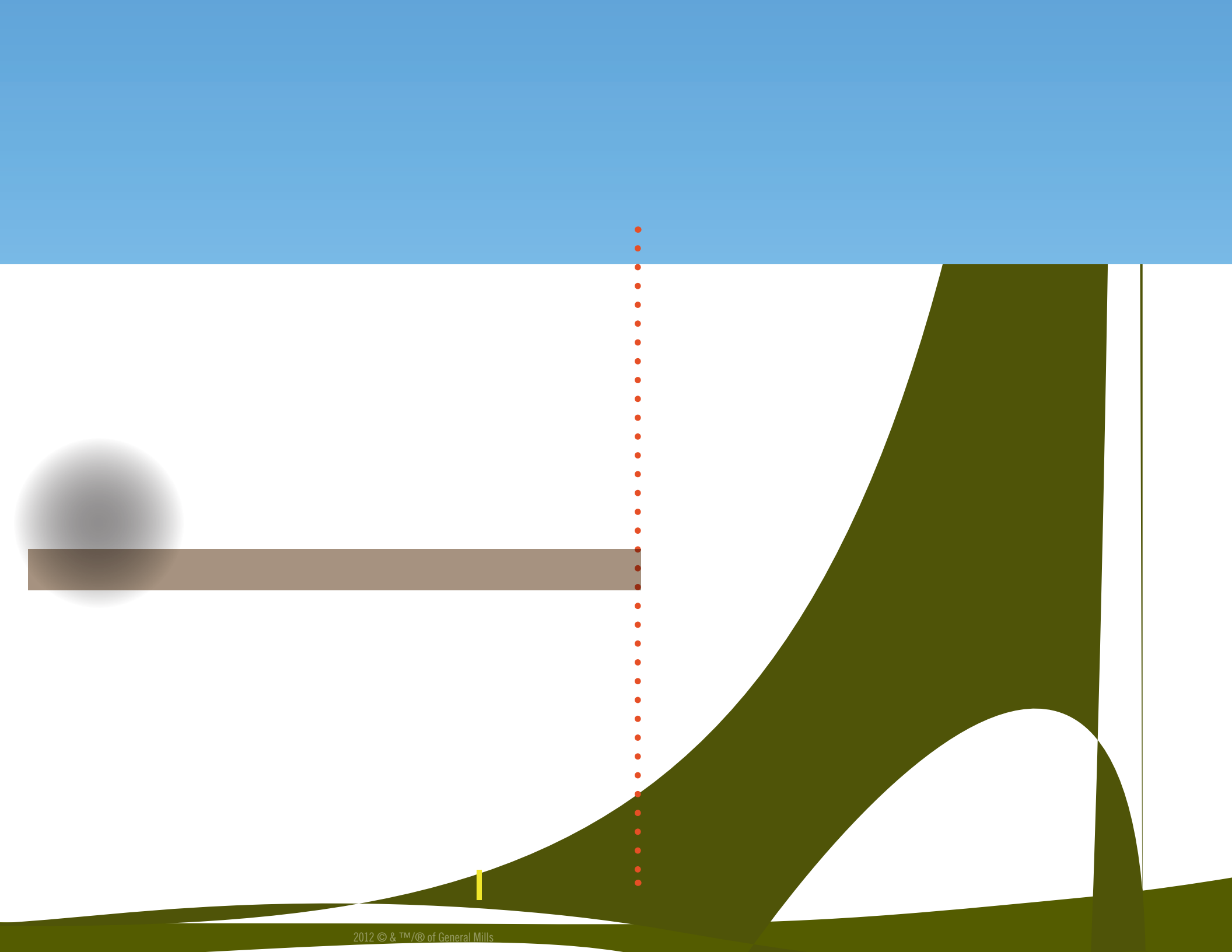


BEST OF
FALL

WINNER: BEST FALL BAKING

- 4 medium tart cooking apples, sliced (4 cups)
- $\frac{1}{3}$ cup butter or margarine, softened
- $\frac{3}{4}$ cup packed brown sugar
- $\frac{3}{4}$ teaspoon ground cinnamon
- $\frac{1}{2}$ cup Gold Medal® all-purpose flour
- $\frac{3}{4}$ teaspoon ground nutmeg
- $\frac{1}{2}$ cup quick-cooking or old-fashioned oats
- Cream or Ice cream, if desired





SLOW COOKER ITALIAN BEEF STEW

PREP TIME: 15 minutes

TOTAL TIME: 12 hours 30 minutes

MAKES: 6 servings

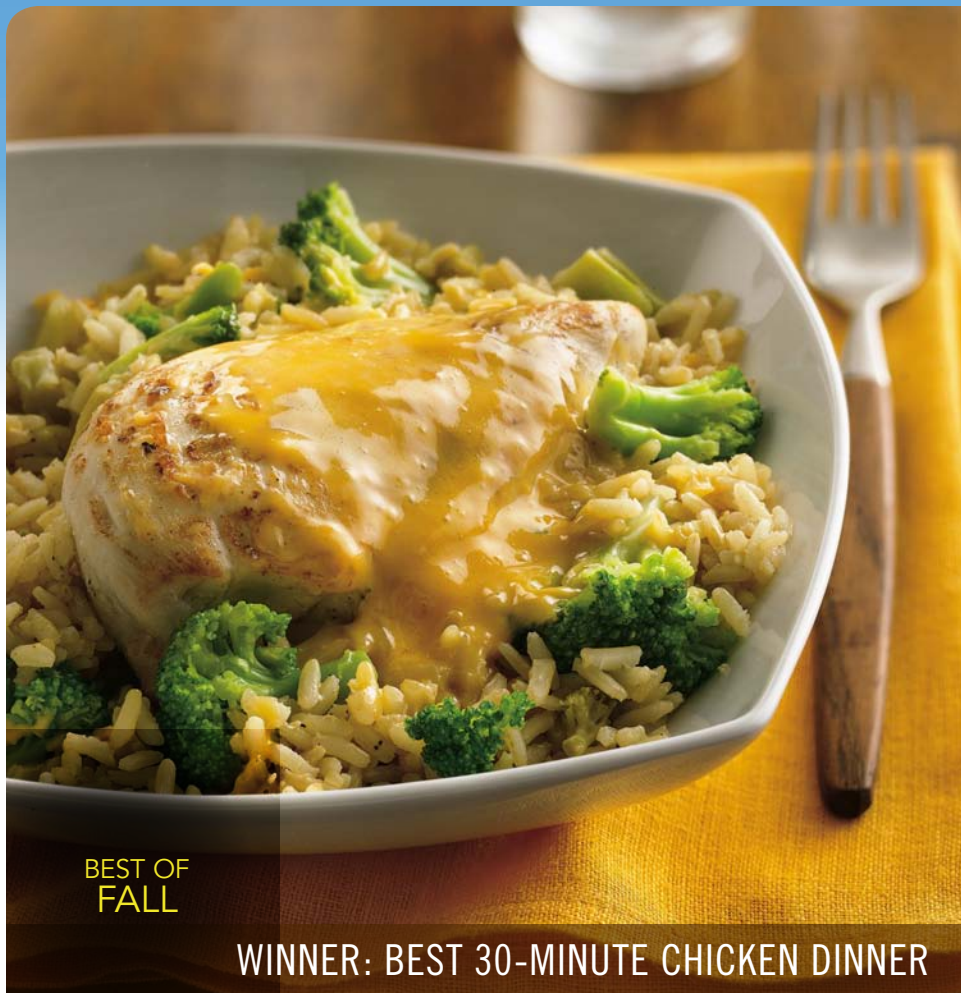
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| 1 pound beef stew meat | 1 can (19 ounces) Progresso® cannellini (white kidney) beans, rinsed and drained |
| 1 teaspoon beef base | 1 can (28 ounces) crushed tomatoes in puree, undrained |
| 3 large carrots, cut into 1-inch pieces (2 cups) | 1 jar (12 ounces) beef gravy |
| 2 medium stalks celery, cut into 1-inch pieces (1 ½ cups) | 2 teaspoons Italian seasoning |
| 2 cloves garlic, finely chopped | 1 teaspoon sugar |
| 1 medium onion, coarsely chopped (1 ½ cups) | 2 cups Green Giant® frozen cut green beans (from 1-pound bag) |
| ¼ teaspoon pepper | |



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.



BEST OF
FALL

WINNER: BEST 30-MINUTE CHICKEN DINNER

SKILLET CHICKEN DIVAN

PREP TIME: 35 minutes

TOTAL TIME: 35 minutes

MAKES: 4 servings

- 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.

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|-----|---|-----|---|
| 1 | tablespoon butter or margarine | 1/8 | teaspoon pepper |
| 4 | boneless skinless chicken breasts
(about 1 lb) | 1 | cup uncooked quick-cooking brown rice |
| | Water called for on brown rice package
for 1 cup uncooked rice | 3 | cups Green Giant® Valley Fresh Steamers™
frozen broccoli florets, thawed |
| 2 | tablespoons Dijon mustard | 1/2 | cup shredded Cheddar or American cheese
(2 oz) |
| 1/4 | teaspoon salt | | |

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.

BEST OF
FALL

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



BEST OF HOLIDAY 2012

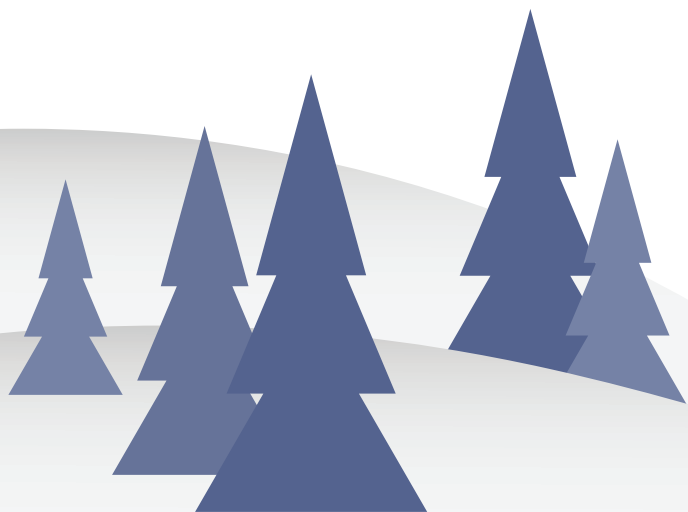
COOKIE DOUGH COCOA

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) **INSIDEREL**

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





CLASSIC BAKED CORN PUDDING

PREP TIME: 20 minutes

TOTAL TIME: 1 hour 35 minutes

MAKES: 16 servings

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|-------------------------------------|--|
| ½ cup butter or margarine | 2 cups shredded Cheddar cheese (8 oz) |
| 1 small onion, chopped (¼ cup) | 2 bags (12 oz) Green Giant® Valley Fresh Steamers™ Niblets® frozen corn, thawed, drained |
| ½ cup Gold Medal® all-purpose flour | ½ cup chopped fresh parsley or 2 tablespoon parsley flakes |
| ½ teaspoon salt | ¾ cup Progresso® plain bread crumbs |
| ½ teaspoon pepper | 3 tablespoons butter or margarine, melted |
| 4 cups milk (1 quart) | |
| 6 eggs, slightly beaten | |

- 1** Heat oven to 350°F. Spray 13x9-inch (3-quart) glass baking dish or 3-quart casserole with cooking spray.
- 2** In 4-quart Dutch oven, melt ½ 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.

- 3** In small bowl, mix bread crumbs and 3 tablespoons melted butter; sprinkle over corn mixture.
- 4** Bake 1 hour to 1 hour 35 minutes or until mixture is set and knife inserted in center comes out clean. Let stand 5 to 10 minutes before serving.



EASY PEANUT BUTTER BLOSSOMS

PREP TIME: 1 hour TOTAL TIME: 1 hour MAKES: 36 cookies

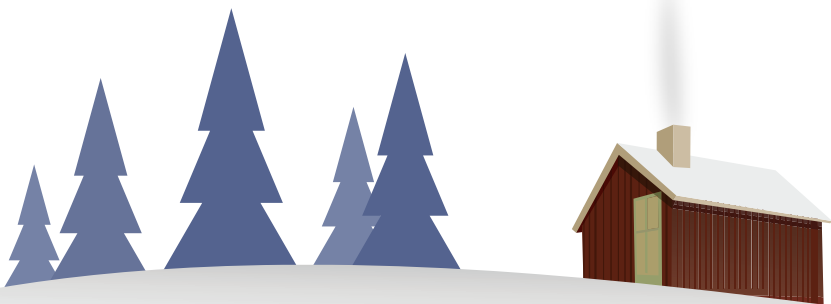
- 1 Heat oven to 375°F. In medium bowl, stir cookie mix, oil, water and egg until dough forms.
- 2 Shape dough into 36 (1-inch) balls; roll in sugar. Place 2 inches apart on ungreased cookie sheets.
- 3 Bake 8 to 10 minutes or until light golden brown. Immediately press 1 milk chocolate candy in center of each cookie. Remove from cookie sheets. Cool completely, about 20 minutes. Store cookies in tightly covered container.



WINNER: BEST HOLIDAY COOKIE

- | | | | |
|---|---|----|---|
| 1 | pouch (1 lb 1.5 oz) Betty Crocker® peanut butter cookie mix | 1 | egg |
| 3 | tablespoons vegetable oil | 2 | tablespoons sugar |
| 1 | tablespoon water | 36 | Hershey's® Kisses® Brand milk chocolates, unwrapped |

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HEALTHIFIED SPINACH DIP WITH ARTICHOKE

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.



- 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