

BEST OF
Betty Crocker[®]
• 2011 •

Holiday

Luscious

LAYER BARS



PREP TIME: 10 minutes **TOTAL TIME:** 3 hours **MAKES:** 36 bars

Heat oven to 350°F. Spray bottom of 13x9-inch pan with cooking spray.

In large bowl, stir cookie mix, butter and egg until soft dough forms. Press dough in bottom of pan using floured fingers.

Bake 15 minutes. Sprinkle with butterscotch chips, chocolate chips, coconut and walnuts. Drizzle evenly with condensed milk.

Bake 30 to 35 minutes or until light golden brown. Cool completely, about 2 hours. For bars, cut into 9 rows by 4 rows.



Banana BREAD

PREP TIME: 15 minutes

TOTAL TIME: 2 hrs 30 min

MAKES: 2 loaves

- 1 $\frac{1}{4}$ cup sugar
- $\frac{1}{2}$ cup butter or margarine, softened
- 2 eggs
- 1 $\frac{1}{2}$ cups mashed very ripe bananas (3 to 4 medium)
- $\frac{1}{2}$ cup buttermilk
- 1 teaspoon vanilla
- 2 $\frac{1}{2}$ cups Gold Medal® all-purpose flour
- 1 teaspoon baking soda
- 1 teaspoon salt
- 1 cup chopped nuts, if desired

RUNNER UP: TRADITIONS

1 Move oven rack to low position so that tops of pans will be in center of oven. Heat oven to 350°F. Grease bottoms only of 2 loaf pans, 8 $\frac{1}{2}$ x4 $\frac{1}{2}$ x2 $\frac{1}{2}$ inches, or 1 loaf pan, 9x5x3 inches.

2 Mix sugar and butter in large bowl. Stir in eggs until well blended. Add bananas, buttermilk and vanilla. Beat until smooth. Stir in flour, baking soda and salt just until moistened. Stir in nuts. Pour into pans.

3 Bake 8-inch loaves about 1 hour, 9-inch loaf about 1 $\frac{1}{4}$ hours, or until toothpick inserted in center comes out clean. Cool 10 minutes. Loosen sides of loaves from pans; remove from pans and place top side up on wire rack. Cool completely, about 2 hours, before slicing. Wrap tightly and store at room temperature up to 4 days, or refrigerate up to 10 days.

Company Broccoli

THREE-CHEESE BAKE

PREP TIME: 10 minutes

TOTAL TIME: 1 hour

MAKES: 14 servings

- 1 Heat oven to 350°F. Reserve 1 cup French-fried onions for topping.
- 2 In 5-quart Dutch oven, mix remaining onions, the broccoli, cream cheese, bell pepper and red pepper sauce. Cover; cook over medium-low heat about 20 minutes, stirring once halfway through cooking, until sauce chips are melted. Transfer to ungreased 2- to 3-quart casserole.
- 3 Bake uncovered 20 to 25 minutes or until vegetables are tender. Sprinkle reserved onions around outer edge of casserole; bake 5 minutes longer.

WINNER: SIDE KICKS

- 1 can (2.8 oz) French-fried onions
- 2 bags (24 oz each) Green Giant® frozen broccoli & three cheese sauce
- 1 package (3 oz) cream cheese, cut into cubes
- $\frac{1}{4}$ cup chopped red bell pepper, if desired
- $\frac{1}{2}$ teaspoon red pepper sauce



MASHED POTATO Gratin

PREP TIME: 40 minutes

TOTAL TIME: 1 hr 10 min

MAKES: 9 servings

- 1 Heat oven to 375°F. Lightly butter 2-quart casserole. Pour broth into 2-quart saucepan. Add potatoes; stir in 1 teaspoon salt. Heat to boiling. Reduce heat; cover and simmer about 10 minutes, stirring occasionally, until potatoes are tender. Place colander over medium bowl; drain potatoes, reserving broth.
- 2 Rinse and dry saucepan. In saucepan, cook 2 tablespoons of the butter and the garlic over low heat 2 minutes, stirring occasionally. Return potatoes to saucepan with butter and garlic; mash with potato masher.
- 3 Add 1 cup of the reserved broth to potatoes; mix until smooth. Stir in remaining 2 tablespoons butter and 1/4 cup of the cheese. Adjust seasoning to taste with salt and pepper. Spoon potato mixture into casserole. Top with remaining 1/4 cup cheese and the bread crumbs.
- 4 Bake about 20 minutes or until golden brown.

RUNNER UP: SIDE KICKS

- Unsalted butter for greasing casserole
- 2 1/2 cups Progresso® chicken broth (from 32-oz carton)
- 4 large russet potatoes, peeled, finely chopped (5 cups)
- 1 teaspoon salt
- 1/4 cup unsalted butter
- 4 cloves garlic, finely chopped
- 1/2 cup grated Parmesan cheese
- Salt and pepper to taste, if desired
- 1/2 cup Progresso® Italian style panko crispy bread crumbs
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Christmas

COCOA

- 1/2 cup sugar
- 1/4 cup unsweetened baking cocoa
- 1/3 cup water
- 1/2 teaspoon ground cinnamon
- 1/4 teaspoon ground nutmeg
- 4 cups milk
- 3/4 cup marshmallow creme

PREP TIME: 15 minutes

TOTAL TIME: 15 minutes

MAKES: 6 servings

1 In 2-quart saucepan, heat sugar, cocoa, water, cinnamon and nutmeg over low heat, stirring constantly, until mixture is smooth. Heat to boiling; reduce heat. Simmer 4 minutes, stirring constantly.

2 Stir in milk. Heat over low heat. Pour cocoa into 6 mugs. Top each with 2 tablespoons marshmallow creme.

WINNER: HOLIDAY DRINKS

WHITE CHOCOLATE-PEPPERMINT MARSHMALLOW

Martini

Marshmallow sundae topping

2 peppermint candies, crushed

Ice

$\frac{1}{4}$ cup vanilla vodka

1 tablespoon peppermint schnapps

$\frac{1}{4}$ cup white chocolate liqueur



RUNNER UP: HOLIDAY DRINKS

- 1 Dip the rim of a martini glass in marshmallow topping then crushed peppermint candies. Drizzle some marshmallow topping on inside of glass; place glass in freezer.
- 2 In a shaker with ice, add vodka, schnapps, and the liqueur. Shake until mixed; pour into prepared glass. Sprinkle with crushed peppermint.

PREP TIME: 5 minutes

TOTAL TIME: 10 minutes

MAKES: 1 martini



Red Velvet

RICH AND CREAMY COOKIES



- 1 pouch (1 lb 1.5 oz) Betty Crocker® sugar cookie mix
- $\frac{1}{3}$ cup unsweetened cocoa
- $\frac{1}{4}$ cup butter or margarine, softened
- $\frac{1}{4}$ cup sour cream
- 1 tablespoon red food color
- 1 egg
- $\frac{3}{4}$ -1 cup Betty Crocker® Rich & Creamy cream cheese frosting
- $\frac{1}{4}$ cup chopped nuts

PREP TIME: 1 hr 10 min

TOTAL TIME: 1 hr 10 min

MAKES: 36 cookies

- 1 Heat oven to 375°F. In large bowl, stir cookie mix, cocoa, butter, sour cream, food color and egg until soft dough forms.
- 2 Roll dough into 1-inch balls; place 2 inches apart on ungreased cookie sheet.
- 3 Bake 8 to 9 minutes or until set. Cool 2 minutes; remove from cookie sheet to wire rack. Cool completely, about 15 minutes.
- 4 Frost cooled cookies with frosting. Sprinkle with nuts. Store tightly covered at room temperature.

Russian

TEA CAKES

PREP TIME: 1 hour **TOTAL TIME:** 1 hr 15 min **MAKES:** 4 dozen

- 1 Heat oven to 400°F.
- 2 Mix butter, 1/2 cup powdered sugar and the vanilla in large bowl. Stir in flour, nuts and salt until dough holds together.
- 3 Shape dough into 1-inch balls. Place about 1 inch apart on ungreased cookie sheet.
- 4 Bake 10 to 12 minutes or until set but not brown. Remove from cookie sheet. Cool slightly on wire rack.
- 5 Roll warm cookies in powdered sugar; cool on wire rack. Roll in powdered sugar again.

RUNNER UP: HOLIDAY COOKIES

- 1 cup butter or margarine, softened
- 1/2 cup powdered sugar
- 1 teaspoon vanilla
- 2 1/4 cups Gold Medal® all-purpose flour
- 3/4 cup finely chopped nuts
- 1/4 teaspoon salt
- Powdered sugar

SPINACH-CHEESE *Balls*



PREP TIME: 10 minutes

TOTAL TIME: 25 minutes

MAKES: 30 cheese balls



MEMBER EXCLUSIVE

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PEPPER JACK *Cheese Ball*



- 1 1/2 cups shredded pepper jack cheese (6 oz)
 - 1 cup shredded sharp Cheddar cheese (4 oz)
 - 2 packages (3 oz each) cream cheese, softened
 - 1 tablespoon lime juice
 - 1/2 teaspoon onion powder
 - 1/4 cup sliced ripe olives
 - 1/4 cup chopped fresh cilantro
 - 3/4 cup nacho-flavored tortilla chips, crushed
 - Assorted crackers or tortilla chips
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RUNNER UP: EASY APPETIZERS



PREP TIME: 15 minutes

TOTAL TIME: 15 minutes

MAKES: 18 servings

- 1 In food processor, place cheeses, lime juice and onion powder. Cover; process until well mixed. Spoon into medium bowl. Stir in olives and cilantro.
 - 2 Place crushed tortilla chips on waxed paper. Spoon cheese mixture onto chips. Roll to coat cheese ball with chips. Serve with crackers.
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