



Betty Crocker[®]

BEST OF SPRING 2013

LAYERED CARAMEL CANDY BAR CHEESECAKE



- 1 Heat oven to 325°F. Grease 2 (9-inch) round cake pans with shortening or cooking spray. Line bottoms of pans with cooking parchment paper rounds; lightly grease paper. Chop 2 candy bars into small pieces; store in refrigerator until needed.
- 2 In large bowl, beat butter and sugar with electric mixer until smooth and creamy. Beat in cream cheese a little at a time until smooth; scrape down bowl. Beat in eggs one at a time until well combined. Add pudding mix and baking powder; beat well until smooth. Fold in refrigerated candy bar pieces. Divide batter evenly between pans, about 4 cups per pan. Smooth top with off-set spatula.
- 3 Bake 55 to 60 minutes. Layers will puff up during baking and then deflate when removed from oven. Cool in pans on cooling racks 10 minutes. Freeze until solid, about 3 hours.
- 4 Turn cheesecakes out onto cookie sheet; peel off paper. Store in freezer until ready to use.
- 5 While Cheesecake Layers are freezing, heat oven to 350°F. Grease 3 (9-inch) round cake pans with shortening or cooking spray.
- 6 In large bowl, beat Cake ingredients with electric mixer on medium speed until well combined. Divide batter evenly among pans.
- 7 Bake 15 to 20 minutes or until toothpick inserted in center comes out clean. Cool in pans on cooling racks 10 minutes. Remove cake layers from pans onto cooling racks. Cool completely.
- 8 To assemble, place 1 cake layer on serving plate or cake stand. Spread 1/4 cup caramel topping over top of cake layer. Place 1 frozen cheesecake layer on top of cake layer; top with 1/4 cup caramel topping. Repeat layering with another cake layer, another cheesecake layer, and finally top with remaining cake layer. Do not coat top cake layer with caramel.
- 9 Use 1 container of frosting to evenly coat entire cheesecake. Using off-set spatula, swirl remaining container of frosting onto cake. Top with pieces from 2 candy bars. Refrigerate until cheesecake is well chilled before cutting, about 2 hours. Store in refrigerator.



RUNNER UP: LAYER CAKE

RAINBOW LAYER CAKE

CAKE

- 2 boxes Betty Crocker® SuperMoist® vanilla cake mix
- 2 cups water
- 1 cup vegetable oil
- 6 eggs
- 2 packages (2.7 oz each) Betty Crocker® classic gel food colors

BUTTERCREAM FROSTING

- 1 cup shortening
- 1 cup butter, softened
- 1 bag (2 lb) powdered sugar
- 2 teaspoons vanilla
- 3-4 tablespoons milk

PREP TIME: 30 minutes

TOTAL TIME: 2 hours

MAKES: 10 servings

- 1** Heat oven to 350°F. Spray 3 (8-inch) round cake pans with cooking spray.
- 2** In large bowl, beat cake mix, water, oil and eggs with electric mixer on low speed 30 seconds, then on medium speed 2 minutes, scraping bowl occasionally. Divide batter evenly among 6 small bowls, about 1 1/3 cups each.
- 3** Using food colors, tint batter in 1 bowl blue, 1 bowl red, 1 bowl green, 1 bowl yellow, 1 bowl orange (using red and yellow) and 1 bowl purple (using blue and red).
- 4** Refrigerate 3 colors of batter until ready to bake. Pour remaining 3 colors of batter into cake pans.
- 5** Bake 18 to 20 minutes or until cake springs back when touched lightly in

center and begins to pull away from side of pan. Cool 10 minutes. Remove from pans to cooling racks; cool completely.

- 6** Wash cake pans. Bake and cool remaining 3 cake layers as directed.
- 7** In large bowl, beat shortening and butter with electric mixer on medium speed until light yellow. On low speed, gradually beat in powdered sugar. Beat in vanilla. Add milk, 1 tablespoon at a time, beating until frosting is smooth. Beat on high speed until light and fluffy.
- 8** Trim rounded tops off cakes to level, if needed. On serving plate, place purple cake layer. Spread with frosting to within 1/4 inch of edge. Repeat with blue, green, yellow, orange and red cake layers. Spread light coat of frosting on top and side of cake to seal in crumbs, then frost with remaining frosting.



SLOW COOKER

CAROLINA PULLED-PORK SANDWICHES

PREP TIME: 10 minutes

TOTAL TIME: 8 hours 10 minutes

MAKES: 12 sandwiches

- 1** Spray 3- to 4-quart slow cooker with cooking spray. Trim fat from pork; place in cooker. In small bowl, mix brown sugar, salt, pepper and paprika; rub over pork.
- 2** In medium bowl, mix remaining ingredients except rolls and coleslaw; pour into slow cooker.
- 3** Cover; cook on Low heat setting 8 to 9 hours.
- 4** Remove pork from cooker; place on cutting board. Shred pork with 2 forks; return to cooker and mix well.
- 5** Using slotted spoon, spoon about 1/2 cup pork mixture, on bottom half of each roll. Top each with about 2 tablespoons coleslaw. Cover with top halves of rolls. Pork mixture can be kept warm on Low heat setting up to 2 hours; stir occasionally.

SLOW COOKER

TURKEY, BACON AND AVOCADO WRAPS

- 4 slices bacon, cut into 1/2-inch pieces
- 2 lb turkey breast tenderloins, cut cross-wise into 1-inch slices
- $\frac{3}{4}$ cup barbecue sauce
- 2 tablespoons Old El Paso® taco seasoning mix (from 1-oz package)
- 1 medium ripe avocado, pitted, peeled and mashed
- 2 cups shredded lettuce
- $\frac{1}{2}$ cup drained roasted red or yellow bell peppers (from 7-oz jar), large pieces cut up
- 8 Old El Paso® flour tortillas (6 or 8 inch), heated

PREP TIME: 20 minutes **TOTAL TIME:** 5 hours 20 minutes **MAKES:** 8 sandwiches

1 In 12-inch nonstick skillet, cook bacon over medium heat 4 to 6 minutes, stirring occasionally, until almost crisp. Add turkey slices to skillet; cook 4 to 6 minutes, stirring occasionally, until turkey is brown on all sides.

2 Spray 3- to 4-quart slow cooker with cooking spray. Place turkey mixture in cooker. Top with barbecue sauce and taco seasoning mix; stir to mix well.

3 Cover; cook on Low heat setting 5 to 6 hours.



RUNNER UP: SLOW COOKER SANDWICH

4 Remove turkey from cooker; place on cutting board. Use 2 forks to break up turkey; return turkey to cooker. Layer avocado, lettuce, turkey mixture and bell peppers on tortillas; roll up.

OVERNIGHT TEX-MEX EGG BAKE



PREP TIME: 20 minutes

TOTAL TIME: 9 hours 25 minutes

MAKES: 10 servings

- 1** Spray 13x9-inch glass baking dish with cooking spray. In 10-inch skillet, cook sausage over medium heat 8 to 10 minutes, stirring occasionally, until no longer pink. Drain on paper towel.
- 2** Spread frozen potatoes in baking dish. Sprinkle with sausage, green chiles and 1 1/2 cups of the cheese. In medium bowl, beat eggs, milk and salt with fork or wire whisk until well blended. Pour over potato mixture. Sprinkle with remaining 1 1/2 cups cheese. Cover and refrigerate at least 8 hours but no longer than 12 hours.
- 3** Heat oven to 350°F. Bake uncovered 50 to 60 minutes or until knife inserted near center comes out clean. Let stand 10 minutes. Cut into squares. Serve with salsa.

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| 12 oz bulk spicy pork sausage | 1 1/2 cups milk |
| 5 cups frozen southern-style hash brown potatoes (from 32-oz bag) | 1/4 teaspoon salt |
| 1 can (4.5 ounces) Old El Paso® chopped green chiles, undrained | 1 cup Old El Paso® Thick 'n Chunky salsa |
| 3 cups shredded Colby-Monterey Jack cheese (12 oz) | |
| 6 eggs | |

BANANAS FOSTER FRENCH TOAST

PREP TIME: 20 minutes **TOTAL TIME:** 9 hours 10 minutes **MAKES:** 8 servings

- 1** Spray bottom of 13x9-inch (3-quart) baking dish with cooking spray. Arrange bread cubes in baking dish. In large bowl, beat eggs, milk and 1/2 cup of the maple syrup with wire whisk. Pour over bread in baking dish. Cover and refrigerate 8 hours or overnight.
- 2** Heat oven to 350°F. Uncover; bake 35 to 40 minutes or until golden brown along edges. Let stand 7 to 10 minutes before serving.
- 3** Meanwhile, in medium microwavable bowl, microwave remaining 2 cups maple syrup uncovered on High 1 to 2 minutes, stirring every 30 seconds, until warm. Stir in rum extract.
- 4** Sprinkle banana slices and pecans evenly over bread; drizzle with 1 cup of the warmed syrup mixture. Serve immediately with remaining syrup.



RUNNER UP: MAKE-AHEAD BRUNCH BAKE

- 8 slices cinnamon bread, cut into 1/2-inch cubes (about 8 cups)
- 8 eggs
- 1 cup milk
- 2½ cups real maple syrup
- 1 teaspoon rum extract
- 6 ripe bananas, cut into 1/2-inch slices
- 1 cup chopped pecans



STRAWBERRY CREAM CHEESE MONKEY BREAD

STRAWBERRY FREEZER JAM

- 1 quart (4 cups) strawberries, cut in half
- 4 cups sugar
- $\frac{3}{4}$ cup water
- 1 package ($1\frac{3}{4}$ ounces) powdered fruit pectin

- 1** Mash strawberries with potato masher or in food processor until slightly chunky (not pureed) to make 2 cups crushed strawberries. Mix strawberries and sugar in large bowl. Let stand at room temperature 10 minutes, stirring occasionally.
- 2** Mix water and pectin in 1-quart saucepan. Heat to boiling, stirring constantly. Boil and stir 1 minute. Pour hot pectin mixture over strawberry mixture; stir constantly 3 minutes.
- 3** Immediately spoon mixture into freezer containers, leaving 1/2-inch headspace. Wipe rims of containers; seal. Let stand at room temperature about 24 hours or until set.
- 4** Store in freezer up to 6 months or in refrigerator up to 3 weeks. Thaw frozen jam and stir before serving.



RUNNER UP: HOW-TO



WINNER: CITRUS-Y SWEET

TOPPING

- 1 box (4-serving size) vanilla instant pudding and pie filling mix
- 1½ cups whipping cream
- ¼ cup Key lime or regular lime juice
- 4 drops green food color
- 1½ cups powdered sugar

CUPCAKES

- 48 regular-size paper baking cups
- 1 box Betty Crocker® SuperMoist® yellow cake mix
- Water, vegetable oil and eggs called for on cake mix box

FROSTING

- 1 container Betty Crocker® Whipped fluffy white frosting
- 1 tablespoon Key lime or regular lime juice
- ½ teaspoon grated Key lime or regular lime peel

MINI KEY LIME CUPCAKES



PREP TIME: 40 minutes **TOTAL TIME:** 1 hour 50 minutes **MAKES:** 48 servings

- 1** In large bowl, beat pudding mix and whipping cream with whisk 2 minutes. Let stand 3 minutes. Beat in 1/4 cup Key lime juice and the food color; stir in powdered sugar until smooth. Cover and refrigerate.
- 2** Heat oven to 350°F (325°F for dark or nonstick pans). Place 24 of the paper baking cups in each of 24 regular size muffin cups. Make cake batter as directed on box. Spoon about 1 rounded tablespoonful batter into each muffin cup, using about half of the batter. (Muffin cups will be about one-third full.) Refrigerate remaining batter. Bake 11 to 15 minutes (14 to 20 minutes for dark or nonstick pan) or until toothpick inserted in center comes out clean. Remove from pan to cooling rack. Repeat with remaining baking cups and batter. Cool cupcakes completely, about 15 minutes.
- 3** Remove paper baking cups from cupcakes. Swirl about 2 teaspoons topping on top of each cupcake.
- 4** Stir frosting in container 20 times. Gently stir in 1 tablespoon Key lime juice and the lime peel. Spoon frosting into 1-quart resealable food-storage plastic bag. Cut 1/2-inch opening from bottom corner of bag. Squeeze 1 rounded teaspoonful frosting from bag onto topping. Garnish with fresh lime wedge, if desired. Store in refrigerator.



SWEET

PREP TIME: 20 minutes

TOTAL TIME: 2 hours

MAKES: 36 servings