



Betty Crocker®

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.

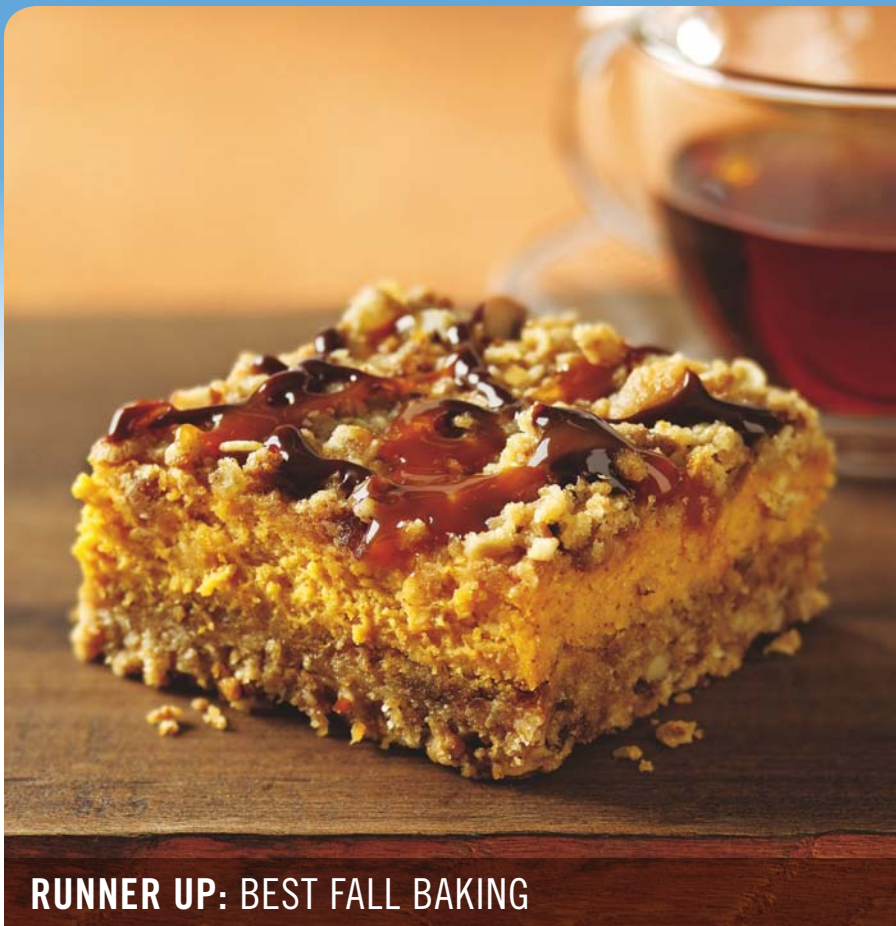


BEST OF
FALL

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

PUMPKIN STREUSEL CHEESECAKE BARS



RUNNER UP: BEST FALL BAKING

COOKIE BASE

- 1 pouch (1 lb 1.5 oz) Betty Crocker® oatmeal cookie mix
- $\frac{1}{2}$ cup crushed gingersnap cookies
- $\frac{1}{2}$ cup finely chopped pecans
- $\frac{1}{2}$ cup cold butter or margarine

TOPPINGS

- $\frac{1}{3}$ cup chocolate topping
- $\frac{1}{3}$ cup caramel topping

FILLING

- 2 packages (8 oz each) cream cheese, softened
- 1 cup sugar
- 1 cup canned pumpkin (not pumpkin pie mix)
- 2 tablespoons Gold Medal® all-purpose flour
- 1 tablespoon pumpkin pie spice
- 2 tablespoons whipping cream
- 2 eggs

PREP TIME: 45 minutes **TOTAL TIME:** 3 hours **MAKES:** 24 bars

1 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.

2 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.

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

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

BOSTON

CREAM BITES

PREP TIME: 15 minutes

TOTAL TIME: 40 minutes

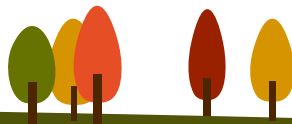
MAKES: 48 minis

- 1** Heat oven to 350°F. Generously grease 48 mini muffin cups with shortening or cooking spray; lightly flour cups.
- 2** In large bowl, stir together cake mix, water, butter and eggs until smooth. Spoon batter evenly into muffin cups.
- 3** 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.
- 4** Using sharp knife, cut top off of each cupcake. Spoon rounded 1/4 teaspoon pudding onto center of bottom half of each cupcake. Cover with top halves of cupcakes.
- 5** 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.

BEST OF
FALL

WINNER: BEST MINI BITES

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



INSIDER-EXCLUSIVE COLLECTION

2012 © & TM/© of General Mills

IMPOSSIBLY EASY MINI PUMPKIN PIES

- | | |
|--|---|
| 1 cup canned pumpkin (not pumpkin pie mix) | 1 ½ teaspoons pumpkin pie spice |
| ½ cup Original Bisquick® mix | 1 teaspoon vanilla |
| ½ cup sugar | 2 eggs |
| ¾ cup evaporated milk | 1 cup frozen (thawed) whipped topping, if desired |

PREP TIME: 10 minutes **TOTAL TIME:** 50 minutes **MAKES:** 12 mini pies

- 1 Heat oven to 375°F. Spray 12 regular-size muffin cups with cooking spray.
- 2 In medium bowl, stir all ingredients except whipped topping until blended. Pour 1/4 cup of mixture into each muffin cup.



RUNNER UP: BEST MINI BITES

- 3 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.

1/2 cup cannellini
beans, rinsed and drained
1/2 cup diced tomatoes in
juice
1/2 cup (1/2 lb) beef gravy
1/2 cup Italian seasoning
1/2 teaspoon sugar
2 cups Green giant® frozen cut green beans
(from 1-pound bag)

Stir in carrots, celery, garlic, onion, pepper, kidney beans, tomatoes
and Italian seasoning. Cook in 3 1/2- to 4-quart slow cooker.

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.



RUNNER UP: BEST SLOW COOKER

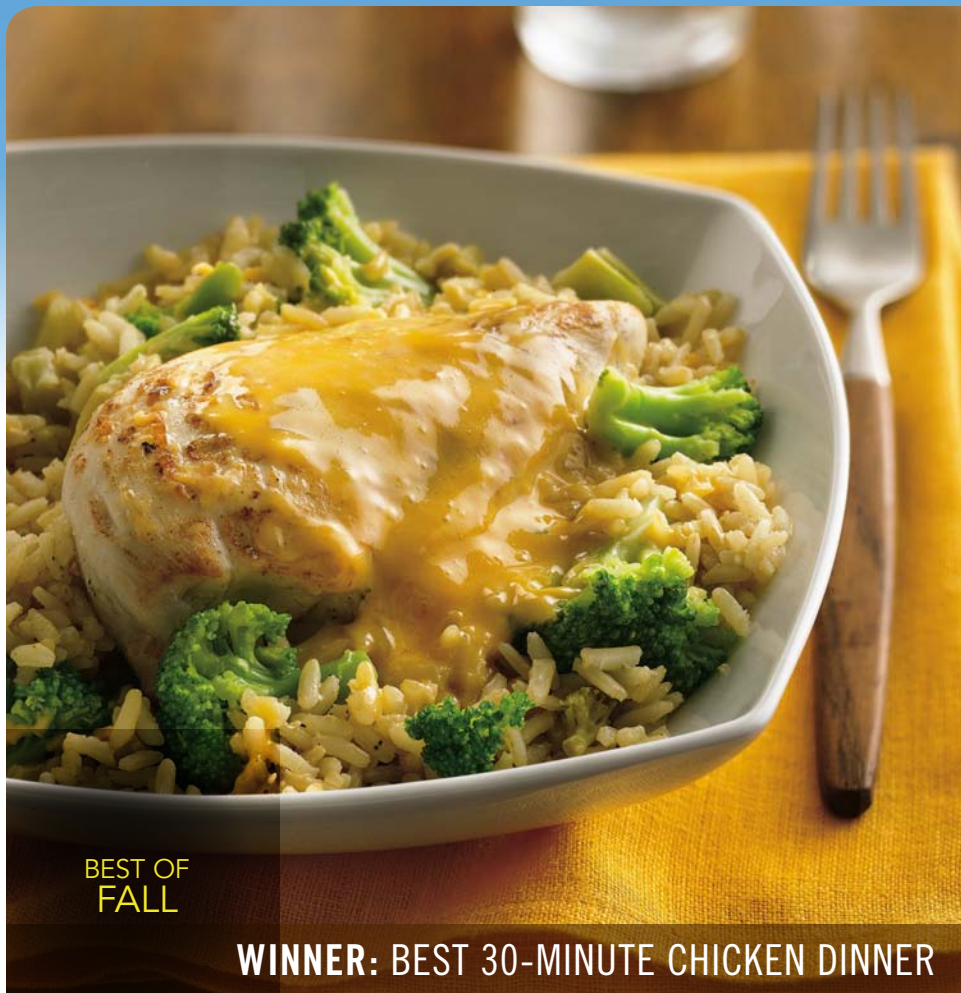
SLOW COOKER CHUNKY CHICKEN CHILI

- | | | | |
|---|--|---|---|
| 2 | pounds boneless skinless chicken thighs | 2 | cans (15 ½ ounces each) hominy or Posole, drained |
| 2 | cans (14 ½ ounces each) diced tomatoes with green chilies, undrained | | Sour cream, if desired |
| 1 | can (15 ounces) tomato sauce | | Cilantro, if desired |
| 1 | package (1 ounce) Old El Paso® chili seasoning mix | | |

PREP TIME: 5 minutes **TOTAL TIME:** 9 hours 20 minutes **MAKES:** 6 servings

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



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.

- | | | | |
|---------------|---|---------------|---|
| 1 | tablespoon butter or margarine | $\frac{1}{8}$ | 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 | $\frac{1}{2}$ | cup shredded Cheddar or American cheese
(2 oz) |
| $\frac{1}{4}$ | teaspoon salt | | |

FRESH SPINACH & FETTUCCINE ALFREDO

- | | | | |
|-----|--|-----|--|
| 1 | tablespoon butter or margarine | 1 | can (4 oz) Green Giant® mushroom pieces and stems, drained |
| 1 | lb boneless skinless chicken breasts, cut into 1-inch pieces | 1 | box Chicken Helper® Fettuccine Alfredo |
| 2 | cups milk | 3 | cups washed fresh spinach leaves, torn into pieces |
| 1/2 | cup hot water | 1/4 | cup grated Parmesan cheese |

- 1 In 10-inch skillet, melt butter over medium-high heat. Cook chicken in butter about 3 minutes, stirring occasionally, until outside turns white.
- 2 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.
- 3 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.

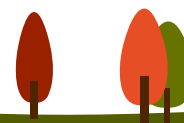


RUNNER UP: BEST 30-MINUTE CHICKEN DINNER

PREP TIME: 20 minutes

TOTAL TIME: 25 minutes

MAKES: 5 servings



CHEESY CHICKEN ENCHILADAS

PREP TIME: 25 minutes TOTAL TIME: 55 minutes MAKES: 5 servings

1

2

3

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

SEVEN-LAYER BEAN DIP

- | | |
|--|--|
| 1 can (16 oz) Old El Paso® refried beans | 2 cups shredded lettuce |
| 1 package (1 oz) Old El Paso® taco seasoning mix | 2 cups shredded Cheddar or Mexican cheese blend (8 oz) |
| 1 package (8 oz) cream cheese, softened | 1 can (2.25 oz) sliced ripe olives, drained (½ cup) |
| 1 can (4.5 oz) Old El Paso® chopped green chiles | 1 medium tomato, diced (¾ cup) |
| 1 cup Old El Paso® Thick 'n Chunky salsa (any variety) | Tortilla chips, if desired |

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.



RUNNER UP: BEST MEXICAN