

MEMBER-EXCLUSIVE

Spring Recipes



TOP 10 SPRING-TIME APPETIZERS & DESSERTS FROM *Betty Crocker*®

Caramelized Onion and Goat Cheese Crostini

Prep Time: 20 min

Total Time: 1 hour

Makes: 24 servings

- 1 In 12-inch nonstick skillet, heat oil over medium-high heat. Stir in onions; cook uncovered 10 minutes, stirring every 3 to 4 minutes.
- 2 Reduce heat to medium-low. Stir in salt, brown sugar, and vinegar. Cook 30 to 35 minutes longer, stirring every 5 minutes, until onions are deep golden brown (onions will shrink during cooking). Cool slightly.
- 3 Heat oven to 325°F. Place bread slices on ungreased cookie sheet; spray lightly with non-stick cooking spray. Bake 6 to 9 minutes or until crispy.
- 4 Meanwhile, in small bowl, combine goat cheese and cream cheese; blending until smooth; set aside.
- 5 Place 1 teaspoon caramelized onions onto each bread slice; top with 1 rounded teaspoon cheese mixture. Sprinkle with herbs.



Ingredients

- 2 tablespoons olive or vegetable oil
- 2 medium sweet onions, thinly sliced (about 2 cups)
- 1 teaspoon salt
- 1 tablespoon packed brown sugar
- 1 tablespoon balsamic vinegar
- 24 slices (1/4-inch thick) French bread baguette
- Nonstick cooking spray
- 1 package (4 oz) chèvre (goat) cheese, softened
- 1 package (3 oz) cream cheese, softened
- 1 teaspoon chopped fresh thyme or oregano leaves



Asian Chicken Salad Lettuce Cups

Prep Time: 15 min

Total Time: 15 min

Makes: 24 servings

- 1 In medium bowl, mix all ingredients except lettuce and peanuts.
- 2 Spoon about 2 tablespoons chicken mixture onto each lettuce leaf. Sprinkle with peanuts.

Ingredients

- 2 cups finely chopped cooked chicken
- 4 medium green onions, diagonally sliced (1/4 cup)
- 1 can (8 oz) sliced water chestnuts, drained, finely chopped
- 1/2 cup spicy peanut sauce (from 7-oz bottle)
- 1 tablespoon chopped fresh mint leaves
- 1/4 teaspoon crushed red pepper flakes
- 24 small (about 3 inch) Bibb lettuce leaves (about 1 1/2 heads), breaking larger leaves into smaller size
- 1/2 cup chopped roasted salted peanuts



Ingredients



Easy Mini Pizzas

Prep Time: 15 min

Total Time: 15 min

Makes: 16 servings



Ingredients

- 1 cup pizza sauce
- 8 English muffins, split, toasted
- 2 cups shredded provolone cheese (8 oz)

Assorted toppings

- 2/3 cup each (sliced mushrooms, sliced ripe olives, chopped bell pepper and chopped red onion)

- 1 Heat oven to 425°F. Spread 1 tablespoon pizza sauce over each English muffin half. Sprinkle each with 1 tablespoon of the cheese. Arrange toppings on pizzas. Sprinkle with remaining cheese.
- 2 Place on ungreased cookie sheet. Bake 5 to 10 minutes or until cheese is melted.

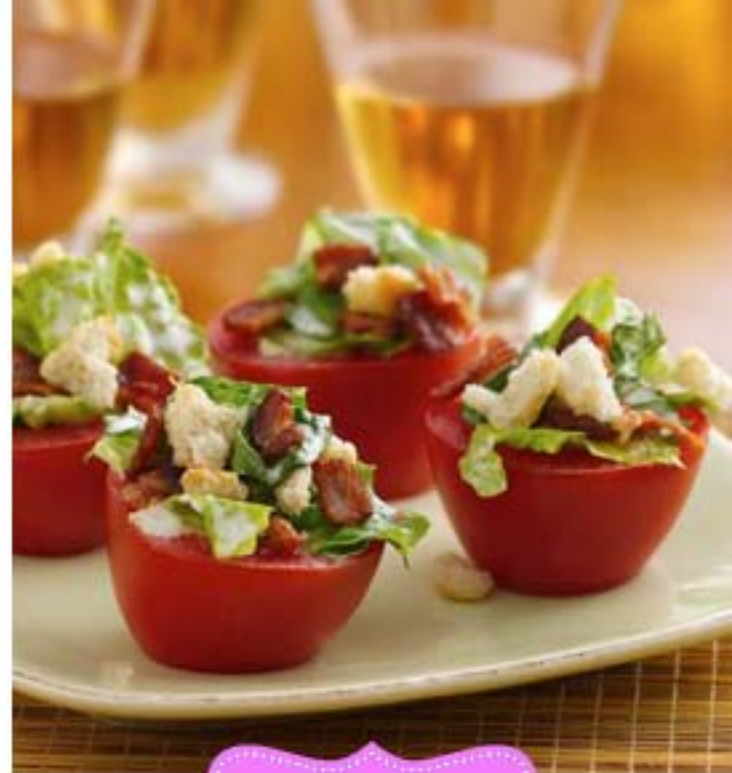
Bacon Lettuce Tomato Cups

Prep Time: 30 min

Total Time: 30 min

Makes: 24 servings

- 1** In 10-inch nonstick skillet over medium heat, cook bacon 5 to 7 minutes until crisp; drain on paper towels.
- 2** With serrated knife, cut each tomato in half crosswise. Using teaspoon, scoop out seeds and pulp from each tomato half, leaving enough tomato for a firm shell. If necessary, cut small slice from bottom so tomato half stands upright.
- 3** In medium bowl, combine lettuce and ranch dressing. Using small tongs or fingers, fill tomato shells evenly with lettuce mixture. Sprinkle with bacon and croutons. Serve immediately or refrigerate for up to 1 hour before serving.



Ingredients

- 6 slices bacon, cut into 1/2 inch slices
- 12 small plum (Roma) tomatoes
- 3 cups coarsely chopped romaine lettuce (6 leaves)
- 2 tablespoons ranch dressing
- 2 tablespoons coarsely crushed garlic and butter flavor croutons



Ingredients

- 2 cups broken pretzels (about 4 oz)
- 1/4 cup sugar
- 1/2 cup butter or margarine, melted
- 1 package (8 oz) cream cheese, softened to room temperature
- 2 boxes (4-serving size each) white chocolate instant pudding and pie filling mix
- 1 can (12 oz) frozen pink lemonade concentrate, thawed
- 2 or 3 drops red food color
- 1 container (8 oz) frozen whipped topping, thawed

Lemon slices, cut into fourths

Fluffy Pink Lemonade Dessert

Prep Time: 20 min

Total Time: 3 Hours 15 min

Makes: 12 servings

- 1 Heat oven to 350°F. In food processor bowl with metal blade, place pretzels and sugar. Cover; process 15 to 20 seconds or until finely crushed. With food processor running, drizzle melted butter through feed tube, pulsing to mix well.
- 2 Press crust mixture in bottom of ungreased 11 x 7-inch pan or glass baking dish. Bake 5 to 8 minutes or until set and golden brown. Cool completely, about 45 minutes.
- 3 In large bowl, beat cream cheese and dry pudding mix with electric mixer on medium speed until fluffy. Add lemonade concentrate and food color. Beat on low speed until mixed. Beat on medium speed until fluffy. Fold in 2 cups of the whipped topping. Spread over crust. Spread remaining whipped topping over lemonade mixture. Refrigerate at least 2 hours or until set.
- 4 Cut dessert into squares. Garnish each serving with lemon.

Mojito Bars

Prep Time: 15 min

Total Time: 2 hours 20 min

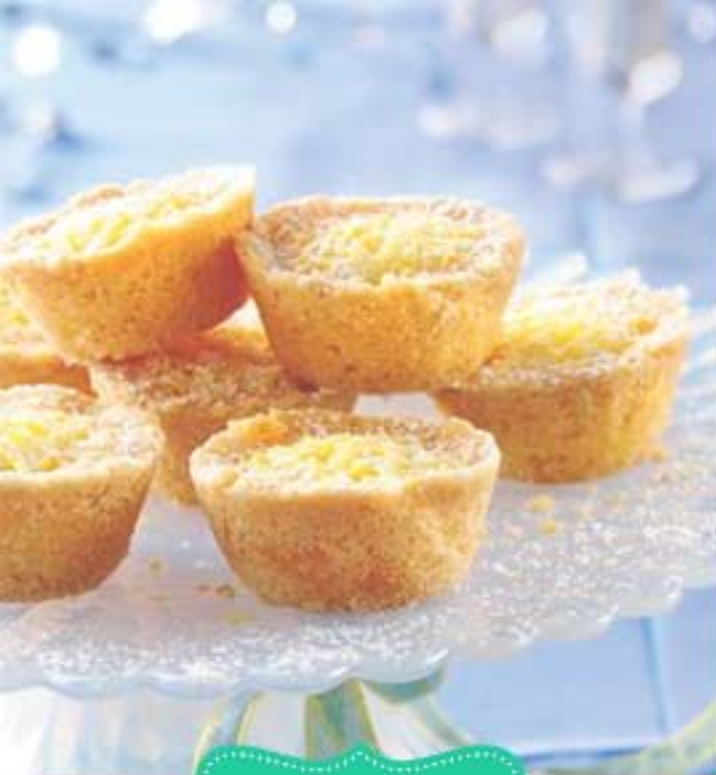
Makes: 24 servings

- 1 In small bowl, combine rum and chopped mint. Set aside.
- 2 Heat oven to 350°F. Lightly spray 13 x 9-inch pan with cooking spray. In large bowl, mix butter and 1/2 cup powdered sugar together with electric mixer on medium speed. Mix in 1 3/4 cup of the flour on low speed, just until well combined. Press in pan. Bake 22 to 25 minutes or until set and lightly browned.
- 3 Meanwhile, in large bowl, mix eggs and sugar, with whisk. Add remaining 1/4 cup flour and salt, mix with whisk until blended. Mix in lime peel, lime juice, food color and milk.
- 4 Place strainer over medium bowl; pour rum mixture into strainer. Press mixture with back of spoon through strainer to drain liquid from leaves; discard leaves. Mix strained liquid into egg mixture, with whisk until well combined. Pour over partially baked crust. Bake 25 to 27 minutes longer or until center is set.
- 5 Cool completely, about 1 hour. Sprinkle with powdered sugar. For bars, cut into 6 rows by 4 rows. Store bars, tightly covered, in the refrigerator.



Ingredients

- 3 tablespoons light rum or 1 1/2 teaspoons rum extract plus 3 tablespoons water
- 16 fresh mint leaves, chopped
- 3/4 cup butter or margarine, softened
- 1/2 cup powdered sugar
- 2 cups Gold Medal® all-purpose flour
- 4 eggs
- 1 1/2 cups granulated sugar
- 1/4 teaspoon salt
- 2 teaspoons grated lime peel
- 2/3 cup fresh lime juice (from 6 limes)
- 2 to 3 drops green food color, if desired
- 2 tablespoons milk
- 1 tablespoon powdered sugar



Ingredients

1/2 cup butter or margarine, softened
3 tablespoons granulated sugar
1 cup Gold Medal® all-purpose flour
1/2 cup granulated sugar
1 tablespoon Gold Medal® all-purpose flour
3 tablespoons fresh lemon juice
2 teaspoons grated lemon peel
1/4 teaspoons baking powder
1/8 teaspoon salt
2 eggs
2 tablespoons powdered sugar

Lemon Gem Tassies

Prep Time: 30 min

Total Time: 1 Hours 35 min

Makes: 24 servings

- 1 Heat oven to 350°F (325°F for dark or nonstick pan). Spray 24 miniature muffin cups, 1 3/4 x 1 inch, with cooking spray.
- 2 In medium bowl, beat butter and 3 tablespoons granulated sugar with electric mixer on medium speed until well mixed. Beat in 1 cup flour until dough forms. Shape dough into 3/4-inch balls. Press 1 ball in bottom and up side of each muffin cup for crust. Bake 14 to 16 minutes or until edges begin to turn golden brown.
- 3 Meanwhile, in same bowl, beat remaining ingredients except powdered sugar on medium speed until well mixed. Spoon 1 heaping tablespoon mixture evenly into each baked crust.
- 4 Bake 10 to 12 minutes longer or until filling is light golden. Cool in pan 15 minutes. Remove from pan to cooling rack. Cool completely, about 30 minutes.
- 5 Sift powdered sugar over tops of cookies. Store covered in refrigerator. Sift additional powdered sugar over cookies just before serving if desired.

Pretty in Pink Cupcakes

Prep Time: 1 hour

Total Time: 1 hours 25 min

Makes: 24 servings

1 Heat oven to 350°F for shiny metal pans (or 325°F for dark or nonstick pans). Place white paper baking cup in each of 24 regular-size muffin cups. Make and bake cake mix as directed on box for 24 cupcakes, using water, oil and egg whites. Cool in pan 10 minutes; remove from pan to cooling rack. Cool completely, about 30 minutes.

2 Frost cupcakes with frosting. Choose from these decorating options:

Top cupcakes with White Chocolate Curls (see below) or rose petals.

Wrap handmade paper around each cupcake; attach permanent doublestick tape.

Sprinkle decorator sugar crystals or edible glitter over frosting.

Wrap ribbon around each cupcake and tie in a bow.

White Chocolate Curls: Place bar of room-temperature white chocolate on waxed paper. Make curls by pulling a vegetable peeler toward you in long, thin strokes while pressing firmly against the chocolate. (If curls crumble or stay too straight, chocolate may be too cold; placing the heel of your hand on the chocolate will warm it enough to get good curls.) Transfer each curl carefully with a toothpick to a waxed paper-lined cookie sheet



Ingredients

Cupcakes

- 1 box Betty Crocker® SuperMoist® white cake mix
White paper baking cups
Water, vegetable oil and egg whites called for on cake mix box
- 2 containers (1 lb each) Betty Crocker® Rich & Creamy creamy white frosting

Decorating Options

White Chocolate Curls (below)
Pink rose petals
Handmade paper, cut into 8 x 1 1/4-inch strips
Decorator sugar crystals or edible glitter
Ribbon



Ingredients

- 2 cups Gold Medal® all-purpose flour
- 1/2 cup granulated sugar
- 2 teaspoons baking powder
- 1/2 teaspoon salt
- 1 cup cold butter
- 1/2 cup milk
- 1 teaspoon almond extract
- 1 egg, slightly beaten
- 1 cup whipping cream
- 2 packages (3 oz each) cream cheese, softened
- 1/3 cup powdered sugar
- 1 lb fresh strawberries, sliced (3 cups)

Strawberry Shortcake Coffee Cake

Prep Time: 25 min

Total Time: 1 Hours 25 min

Makes: 12 servings

- 1 Heat oven to 450°F. In medium bowl, mix flour, granulated sugar, baking powder and salt. Cut in butter, using pastry blender (or pulling 2 table knives through mixture in opposite directions), until mixture looks like fine crumbs. Stir in milk, almond extract and egg just until blended. Spread in ungreased 13 x 9-inch pan.
- 2 Bake 11 to 13 minutes or until golden brown. Cool completely, about 1 hour.
- 3 In small bowl, beat whipping cream with electric mixer on high speed until soft peaks form; set aside. In medium bowl, beat cream cheese and powdered sugar on medium speed until well blended. Fold in whipped cream. Frost top of cooled cake with whipped cream mixture. (Frosted cake can be refrigerated up to 6 hours.)
- 4 Just before serving, top cake with strawberries. (Cake topped with strawberries can be refrigerated up to 2 hours.)