



Betty Crocker[®]

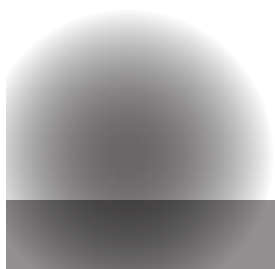
BEST OF SUMMER 2012

INSIDER-EXCLUSIVE COLLECTION

TURTLE BROWNIE ICE CREAM DESSERT, PG. 7







WARM TOASTED MARSHMALLOW S'MORES BARS

- 1 pouch (1 lb 1.5 oz) Betty Crocker® sugar cookie mix
- 1 cup graham cracker crumbs
- 1 cup butter or margarine, melted
- 3 cups milk chocolate chips (18 oz)
- 4 ½ cups miniature marshmallows

PREP TIME: 20 minutes **TOTAL TIME:** 55 minutes **MAKES:** 24 bars

- 1 Heat oven to 375°F. In large bowl, stir together cookie mix and crumbs. Stir in melted butter until soft dough forms. Press into ungreased 13x9-inch pan.
- 2 Bake 18 to 20 minutes or until set. Immediately sprinkle chocolate chips over crust. Let stand 3 to 5 minutes or until chocolate begins to melt. Spread chocolate evenly over crust.



RUNNER UP: BEST GUILTY PLEASURE

- 3 Set oven control to broil. Sprinkle marshmallows over melted chocolate. Broil with top 5 to 6 inches from heat 20 to 30 seconds or until marshmallows are toasted. (Watch closely; marshmallows will brown quickly.) Cool 10 minutes. For bars, cut into 6 rows by 4 rows. Serve warm. Store any remaining bars tightly covered.

STRAWBERRY-ORANGE SMOOTHIES

PREP TIME: 10 minutes

TOTAL TIME: 10 minutes

MAKES: 3 servings (1 cup each)

- 2 cups Yoplait® Fat Free plain or Yoplait® 99% Fat Free creamy vanilla yogurt
- 1 bag (10 oz) Cascadian Farm® frozen organic strawberries
- 2 tablespoons orange juice
- 1 tablespoon honey

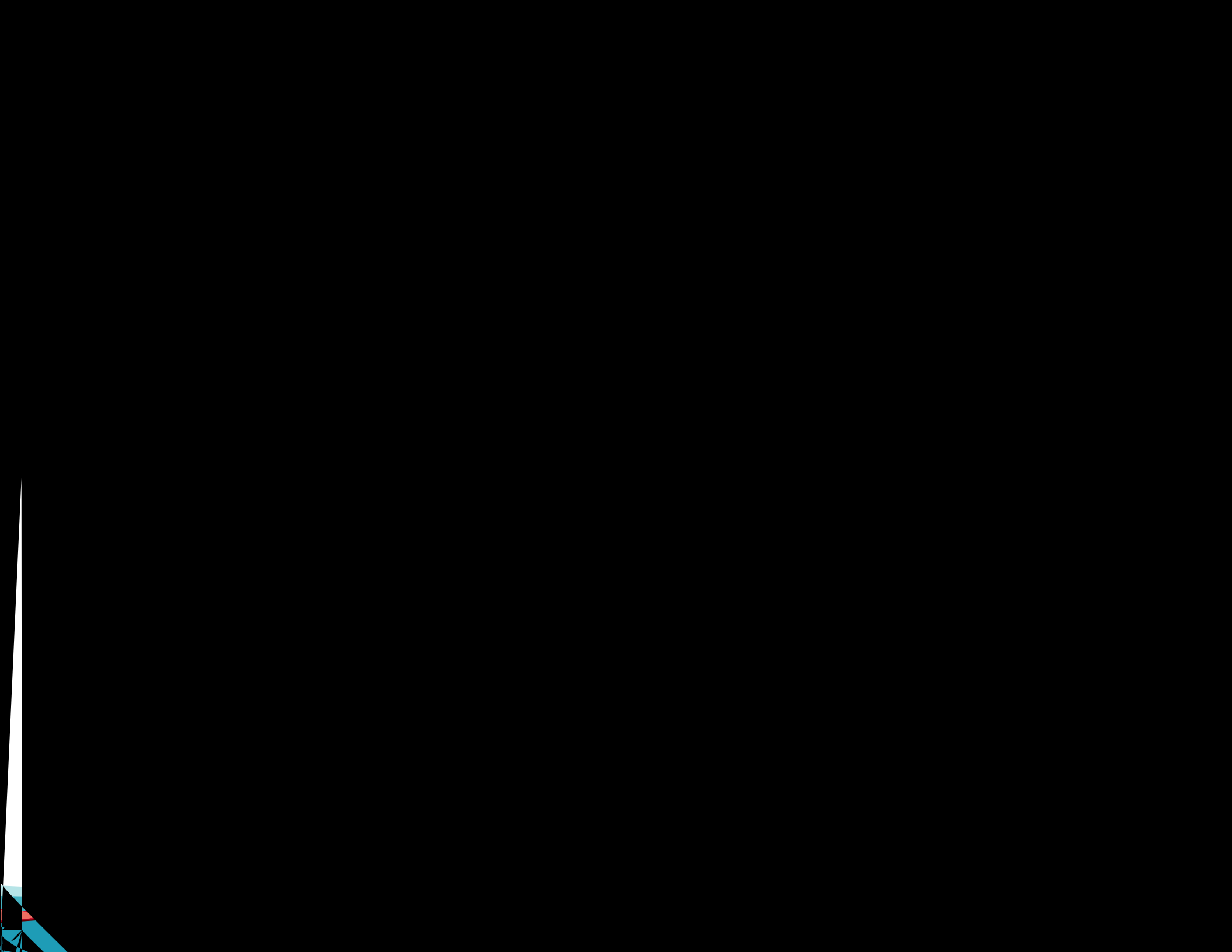
- 1** In blender, place ingredients. Cover; blend on medium speed until smooth. Add more honey to taste if desired.
- 2** Pour into 3 glasses. Serve immediately.

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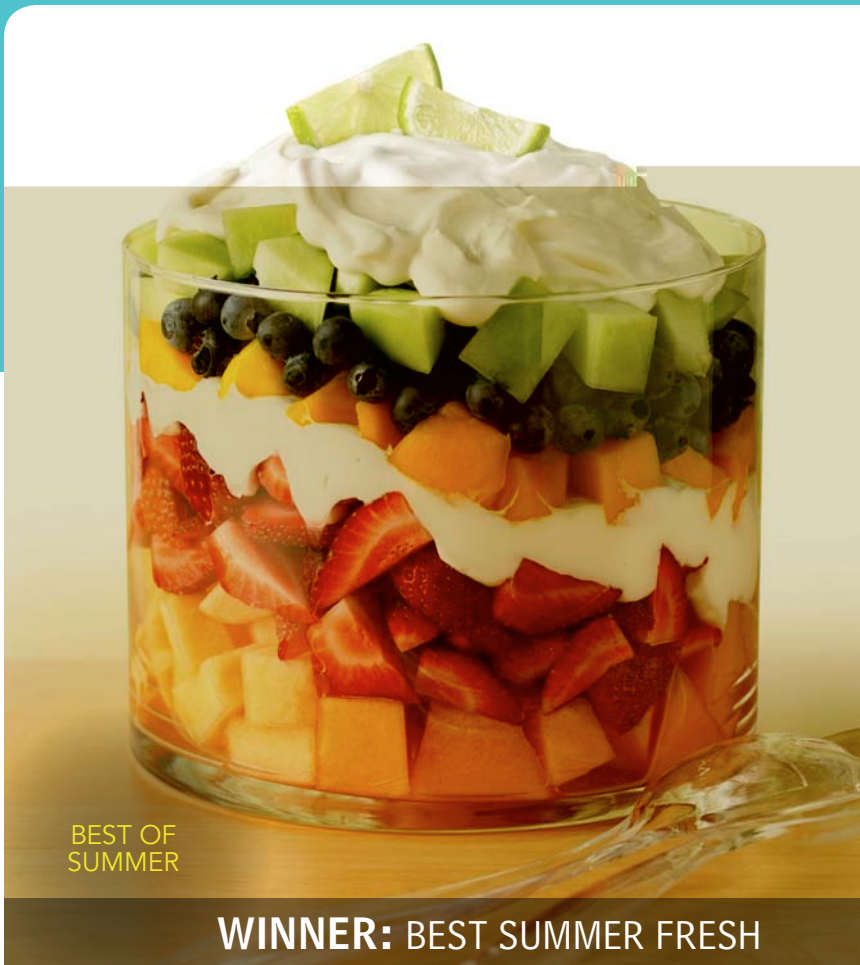
WINNER: BEST SUMMER DRINK







LAYERED SUMMER FRUITS WITH CREAMY LIME DRESSING



BEST OF
SUMMER

WINNER: BEST SUMMER FRESH

PREP TIME: 40 min **TOTAL TIME:** 40 min **MAKES:** About 24 servings (1/2 cup each)

- 1** In medium bowl, beat cream cheese, limeade concentrate and powdered sugar with electric mixer on medium-high speed about 3 minutes or until smooth. Fold in whipped cream. Set aside.
- 2** In 3-quart trifle bowl, layer cantaloupe and strawberries. Spread half the cream cheese mixture over the strawberries. Layer mangoes, blueberries and honeydew over cream cheese mixture. Spread remaining cream cheese mixture on top. Garnish with mint leaves.
- 3** Serve immediately, or cover and refrigerate up to 2 hours before serving.

CREAMY LIME DRESSING

- 1 package (8 oz) cream cheese, softened
- 1/2 cup frozen limeade concentrate, thawed
- 1/4 cup powdered sugar
- 1 cup whipping cream, whipped

FRUIT

- 3 cups cut-up cantaloupe
- 1 quart strawberries, quartered
- 2 ripe medium mangoes, seed removed, peeled and cut up
- 2 cups blueberries
- 2 cups cut-up honeydew melon
- Mint leaves, if desired

