

MEMBER-EXCLUSIVE

Holiday recipes



TOP 20 FESTIVE APPETIZERS & DESSERTS FROM

Betty Crocker®

Simple Turtle Cookie Cups

PREP TIME: 45 min

TOTAL TIME: 1 hr 15 min

MAKES: 36 cookie cups

- 1 Heat oven to 375°F. Place miniature paper baking cups in each of 36 mini muffin cups.
- 2 In large bowl stir cookie mix, oil, water, and egg until soft dough forms. Shape dough into 36 (1-1/4 inch) balls; place in muffin cups.
- 3 Bake 8 to 9 minutes or until edges are set. Immediately press one milk chocolate-covered caramel into center of each cookie cup. Cool two minutes. Top with pecan halves. Cool completely, about 30 minutes. Remove from pans with narrow spatula.

Ingredients

- 1 pouch (1 lb 1.5 oz) Betty Crocker® double chocolate chunk cookie mix
- 3 tablespoons vegetable oil
- 1 tablespoon water
- 1 egg
- 36 round milk chocolate-covered chewy caramels, unwrapped
- 36 pecan halves

Black and White Chocolate Macadamia Bars

PREP TIME: 25 min

TOTAL TIME: 1 hr 15 min

MAKES: 32 bars

- 1 Heat oven to 350°F. Spray 13x9-inch pan with cooking spray.
- 2 In large bowl, mix cookie mix, flour, butter and egg until well mixed. Press dough into bottom of prepared pan. Bake 16 to 18 minutes or until light golden brown. Cool 10 minutes.
- 3 Meanwhile, in small saucepan melt 1 cup of the chocolate chips and half of the sweetened condensed milk over medium-low heat, stirring frequently; remove from heat. Stir in remaining condensed milk, egg and vanilla. Spread over crust. Sprinkle with remaining 1 cup chocolate chips and nuts.
- 4 Bake 22 to 25 minutes or until set. Cool completely, about 30 minutes.
- 5 For white chocolate drizzle, place baking chips and oil in small resealable freezer plastic bag. Microwave on medium (50%) for 1 minute to 1 minute 15 seconds, turning bag over after 25 seconds. Squeeze bag until chips are melted and smooth. Cut small tip off one corner of bag, and drizzle over bars. Let stand until set, about 10 minutes. For bars, cut into 8 rows by 4 rows.

Ingredients

COOKIE BASE

- 1 pouch (1 lb 1.5 oz) Betty Crocker® sugar cookie mix
- 2 tablespoons Gold Medal® all-purpose flour
- 1/3 cup butter or margarine, softened
- 1 egg

FUDGE FILLING

- 1 bag (12 oz) semisweet chocolate chips (2 cups)
- 1 can (14 oz) sweetened condensed milk (not evaporated)
- 1 egg
- 2 teaspoons vanilla
- 1 cup chopped macadamia nuts
- 1/4 cup white vanilla baking chips
- 1 teaspoon vegetable oil





In food processor, place cheeses, lime juice and onion powder. Cover; process until well mixed. Spoon into medium bowl. Stir in olives and cilantro.

Place crushed tortilla chips on waxed paper. Spoon cheese mixture onto chips. Roll to coat cheese ball with chips. Serve with crackers.



Bourbon Pecan Pie with Pecan Crust

PREP TIME: 30 min

TOTAL TIME: 4 hrs

MAKES: 8 servings

- 1** Heat oven to 325°F. In bottom of ungreased 9-inch glass pie plate, mix 1/3 cup chopped pecans and 2 tablespoons flour. Place pie crust over pecan mixture in pie plate as directed on box for One-Crust Filled Pie.
- 2** In large bowl, beat eggs slightly with hand beater or wire whisk. Beat in 3/4 cup brown sugar, 3 tablespoons flour, the corn syrup, butter and bourbon until smooth. Stir in pecan halves. Pour into crust-lined pie plate.
- 3** Bake 15 minutes. Cover top of crust with foil to prevent excessive browning; bake 40 to 45 minutes longer or until filling is set and center of pie is puffed and golden brown. Cool completely on cooling rack, about 2 hours 30 minutes.
- 4** In chilled medium bowl, beat topping ingredients with electric mixer on high speed until soft peaks form. Serve pie topped with whipped cream.

Ingredients

CRUST

- 1/3 cup finely chopped pecans
- 2 tablespoons Gold Medal® all-purpose flour
- 1 box Pillsbury® refrigerated pie crusts, softened as directed on box

FILLING

- 3 eggs
- 3/4 cup packed brown sugar
- 3 tablespoons Gold Medal® all-purpose flour
- 1 cup dark corn syrup
- 2 tablespoons butter or margarine, melted
- 2 tablespoons bourbon
- 1½ cups pecan halves

TOPPING

- 3/4 cup whipping cream
- 2 tablespoons packed brown sugar
- 1 teaspoon vanilla



Eggnog Pots de Crème



PREP TIME: 15 min

TOTAL TIME: 8 hrs 15 min

MAKES: 6 servings

1 ½ cups dairy eggnog
1/2 cup half-and-half
3 egg yolks
2 teaspoons cornstarch
1/2 teaspoon rum flavor
Ground nutmeg

- 1 In 2-quart saucepan, heat eggnog and half-and-half over medium-low heat, stirring occasionally, until hot.
- 2 In medium bowl, beat egg yolks, cornstarch and rum extract with wire whisk. Stir a small amount of the hot eggnog mixture into egg mixture, then gradually stir egg mixture back into eggnog mixture in saucepan. Continue cooking over medium-low heat, stirring constantly, until mixture just begins to boil and thicken. Immediately remove from heat.
- 3 Pour into 6 small serving dishes. Sprinkle with nutmeg. Refrigerate at least 8 hours until well chilled and set.



Cranberry-Apple-Nut Bread

PREP TIME: 15 min

TOTAL TIME: 2 hrs 50 min

MAKES: 1 loaf

- 1** Heat oven to 350°F. Grease bottom only of 8x4- or 9x5-inch loaf pan with shortening.
- 2** In large bowl, mix 3/4 cup sugar, the oil and egg. Stir in apple, flour, baking soda, baking powder and salt. Stir in walnuts and cranberries. Pour batter into pan. In small bowl, mix 1 tablespoon sugar and the cinnamon; sprinkle over batter.
- 3** Bake 45 to 55 minutes or until toothpick inserted in center comes out clean. Cool 10 minutes. Loosen sides of loaf from pan; remove from pan to wire rack. Cool completely, about 1 1/2 hours, before slicing.



3/4 cup sugar
1/2 cup vegetable oil
1 egg
1 cup shredded peeled apple (about 1 medium)
1 1/2 cups Gold Medal® all-purpose flour
1/2 teaspoon baking soda
1/2 teaspoon baking powder
1/2 teaspoon salt
3/4 cup chopped walnuts
1/2 cup dried cranberries
1 tablespoon sugar
1/2 teaspoon ground cinnamon



Ingredients

- 1 pouch (1 lb 1.5 oz) Betty Crocker® double chocolate chunk cookie mix
- 1/4 cup vegetable oil
- 2 tablespoons water
- 1 egg
- 1/4 cup almonds, finely chopped
- 1 cup semi sweet chocolate chips (from 12-oz. bag)
- 1/4 cup whipping cream
- 36 maraschino cherries, from 2 jars, drained, pat dry

OH SO GOOD Chocolate Cherry Cookies

PREP TIME: 1 hr 10 min

TOTAL TIME: 1 hr 30 min

MAKES: 36 cookies

- 1** Heat oven to 350°F. In a large bowl, stir cookie mix, oil, water and egg until soft dough forms. Stir in almonds. Drop dough by rounded teaspoonfuls 2 inches apart onto ungreased cookie sheet. Place 1 cherry on each cookie. Bake 8 to 10 minutes. Cool 1 minute before removing from cookie sheet.
- 2** Meanwhile, in small microwavable bowl, microwave chocolate chips and cream uncovered on HIGH 30 to 45 seconds; stir until smooth. Spoon generous teaspoon on each cookie and spread over cookie. Allow chocolate to set until firmed; about 30 minutes.

Artichoke Triangles

PREP TIME: 50 min

TOTAL TIME

into twelve 3-inch squares.

3 Place 1 tablespoon artichoke mixture in center of each square. Brush edges with half-and-half. Fold pasty edges to center to make triangles. Crimp edges with fork to seal. Place on greased cookie sheet. Repeat with remaining pastry and artichoke mixture. Brush tops of triangles with half-and-half. Bake 20 minutes.

4 Bake 20 to 25 minutes or until golden brown.





Ingredients

- 2 cups Gold Medal® all-purpose flour
- 2 cups quick-cooking oats
- 1 ½ cups packed brown sugar
- 1 teaspoon baking soda
- 1/2 teaspoon salt
- 1 ¼ cups butter or margarine, softened
- 1/2 cup caramel topping
- 3 tablespoons Gold Medal® all-purpose flour
- 1 medium apple, peeled, chopped (1 cup)
- 1/2 cup coarsely chopped pecans

Caramel Apple-Nut Bars

PREP TIME: 15 min

TOTAL TIME: 2 hrs 20 min

MAKES: 36 bars

- 1** Heat oven to 350°F. Grease bottom and sides of 13x9-inch pan with shortening or cooking spray. In large bowl, beat 2 cups flour, the oats, brown sugar, baking soda, salt and butter with electric mixer on low speed, or mix with spoon, until crumbly. Press about 3 cups of the mixture in pan. Bake 10 minutes.
- 2** Meanwhile, in small bowl, mix caramel topping and 3 tablespoons flour. Sprinkle apple and pecans over partially baked crust. Drizzle with caramel mixture. Sprinkle with remaining crust mixture.
- 3** Bake 20 to 25 minutes or until golden brown. Cool completely, about 1 hour 30 minutes. For bars, cut into 6 rows by 6 rows.

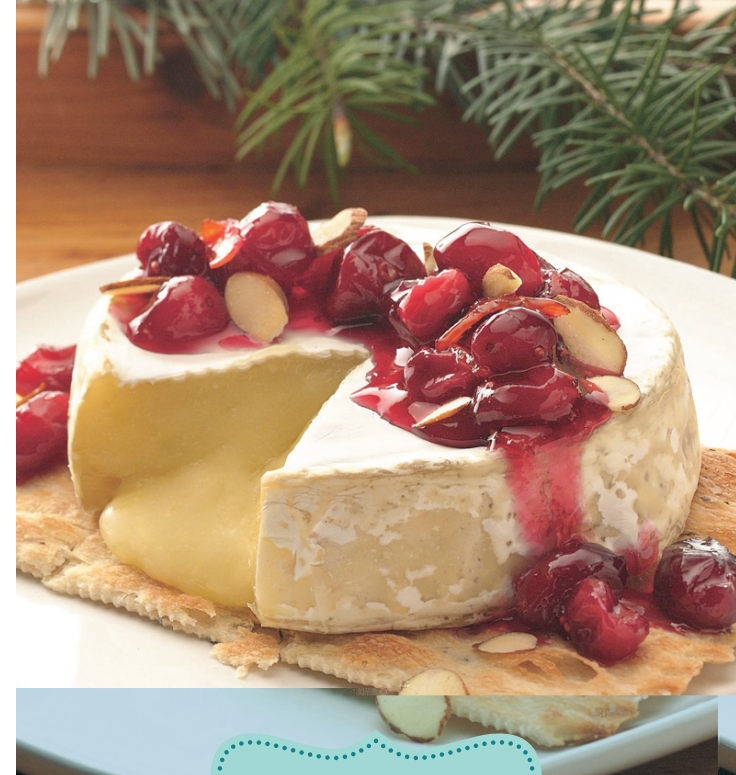
Cranberry-Topped Brie

PREP TIME: 5 min

TOTAL TIME: 25 min

MAKES: 12 servings

- 1** Heat oven to 325°F. Place cheese on cookie sheet. Bake 10 to 15 minutes or until softened.
- 2** Spoon cranberry sauce over cheese; sprinkle with almonds. Bake about 5 minutes longer or until sauce is heated. Serve with crackers.



Ingredients

- 1 round (8 oz) Brie cheese
- 1/2 cup cranberry sauce
- 2 tablespoons sliced almonds
- 1/2 package (9.5-oz size) baked whole-grain wheat cracker squares



Ingredients

- 1 ¼ cups sugar
- 1 cup butter or margarine, softened
- 1/4 cup milk
- 1/4 teaspoon almond extract
- 1 egg
- 1 ¾ cups Gold Medal® all-purpose flour
- 1/3 cup unsweetened baking cocoa
- 1/2 teaspoon baking soda
- 1 cup quick-cooking oats
- 1 cup semisweet chocolate chips
- 1 cup dried cherries

Double Chocolate Cherry Cookies

PREP TIME: 1 hr

TOTAL TIME: 1 hr

MAKES: 4 dozen cookies

- 1** Heat oven to 350°F. In large bowl, beat sugar, butter, milk, almond extract and egg with electric mixer on medium speed until smooth. Stir in remaining ingredients. Drop dough by rounded tablespoonfuls about 2 inches apart onto ungreased cookie sheets.
- 2** Bake 10 to 12 minutes or until almost no indentation remains when touched in center and surface is no longer shiny. Immediately remove from cookie sheet; place on cooling rack.

Crab Fondue

PREP TIME: 30 min

TOTAL TIME: 30 min

MAKES: 28 servings

- 1** In 2-quart saucepan or chafing dish, heat all ingredients except crabmeat and bread over medium heat, stirring constantly, until cheese is melted. Stir in crabmeat. Pour into fondue pot or chafing dish to keep warm; dip will hold for 2 hours.
- 2** Spear bread cubes with fondue forks; dip into fondue. (If fondue becomes too thick, stir in a small amount of dry white wine or milk.)

Ingredients

- 2 cups shredded Gruyère or Swiss cheese (8 oz)
- 2 packages (8 oz each) cream cheese, softened
- 1/4 cup frozen stir-fry bell peppers and onions (from 1-lb bag)
- 1/2 cup dry white wine or milk
- 1/8 teaspoon ground red pepper (cayenne)
- 3 cans (6 oz each) crabmeat, drained and cartilage removed
- 1 loaf (14 to 16 oz) French bread, cut into 1-inch cubes



Vanilla Chocolate Thumbprints

PREP TIME: 1 hr 30 min

TOTAL TIME: 1 hr 30 min

MAKES: 3 1/2 dozen cookies

Heat oven to 350°F. In large bowl, mix cake mix, 2/3 cup coconut, the oil and eggs with spoon until dough forms.

Shape dough into 1-inch balls; place about 2 inches apart on ungreased cookie sheets. Press thumb into center of each cookie to make indentation, but do not press all the way to the cookie sheet. Fill each indentation with level 1/4 measuring spoon of the frosting.



Cranberry-Orange Cheesecake

PREP TIME: 15 min

TOTAL TIME: 7 hrs 30 min

MAKES: 12 servings

- 1** Heat oven to 300°F. Wrap outside of 9- or 10-inch springform pan with foil. In small bowl, stir together cookie crumbs, powdered sugar and butter. Press in bottom of pan.
- 2** Beat cream cheese, sour cream, eggs, 1 cup granulated sugar, the orange peel and liqueur with electric mixer on medium speed until smooth. Pour over crust.
- 3** Bake 1 hour 20 minutes to 1 hour 30 minutes or until center is set. Cool 15 minutes; carefully run knife around side of pan to loosen cheesecake. Cool 1 hour. Cover; refrigerate at least 4 hours.
- 4** Meanwhile, wash cranberries; remove blemished berries. In 2-quart saucepan, mix 1/2 cup granulated sugar and cornstarch. Stir in water. Heat to boiling over medium-high heat, stirring occasionally. Stir in cranberries; return to boiling. Simmer uncovered 5 to 8 minutes, stirring occasionally, until cranberries pop. Stir in marmalade. Cover; refrigerate until serving time.
- 5** Just before serving, remove side of pan from cheesecake. Spoon cranberry-orange sauce onto cheesecake.



Ingredients

CHEESECAKE

- 1½ cups chocolate cookie crumbs
- 1/4 cup powdered sugar
- 1/4 cup butter or margarine, melted
- 3 packages (8 oz each) cream cheese, softened
- 1 container (8 oz) sour cream (1 cup)
- 4 eggs
- 1 cup granulated sugar
- 2 tablespoons grated orange peel
- 2 tablespoons orange-flavored liqueur (if desired)

TOPPING

- 2 cups fresh or frozen cranberries (8 oz)
- 1/2 cup sugar
- 2 teaspoons cornstarch
- 1/2 cup water
- 1/2 cup orange marmalade

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

In large bowl, stir cookie mix, butter and 1 egg until soft dough forms. Press dough in bottom of pan. Bake 15 minutes.

Reduce oven temperature to 300°F. In large bowl, beat egg yolks and sugar with wire whisk until well blended; gradually beat in whipping cream and vanilla. Pour over crust. Bake 45 to 50 minutes longer or until knife inserted in center comes out clean. Cool completely, about 1 hour. Refrigerate at least 3



- 1 pouch (1 lb 1.5 oz) Betty Crocker® sugar cookie mix
- 1/2 cup butter, softened
- 1 egg
- 5 egg yolks, slightly beaten
- 1/4 cup granulated sugar
- 1 1/4 cup heavy whipping cream
- 1 teaspoon vanilla
- 3 tablespoons packed brown sugar



Chocolate-Glazed Cherry-Pecan Pie

PREP TIME: 15 min

TOTAL TIME: 2 hrs

MAKES: 8 servings

- 1** In small bowl, mix cherries and brandy. Let stand 15 minutes; do not drain.
- 2** Heat oven to 375°F. Place pie crust in 9-inch glass pie plate as directed on package for one-crust filled pie. In large bowl, beat butter, sugar, corn syrup, almond extract and eggs with hand beater or wire whisk until well mixed. Stir in cherry mixture and pecans. Pour into crust-lined pie plate.
- 3** Bake 30 minutes, covering with foil after 15 minutes if pie is browning too quickly. Reduce oven temperature to 325°F. Bake 12 to 15 minutes longer or until center is set and surface is deep golden brown. Cool 30 minutes.
- 4** In microwavable bowl, microwave chocolate chips and oil uncovered on High 1 minute; stir until smooth. Drizzle chocolate over pie. Cool completely, about 30 minutes.



Ingredients

- 2/3 cup dried cherries
- 3 tablespoons brandy
- 1 refrigerated pie crust
- 3 tablespoons butter or margarine, melted
- 3/4 cup sugar
- 3/4 cup light corn syrup
- 1/2 teaspoon almond extract
- 3 eggs
- 1 1/2 cups broken pecans
- 1/4 cup semisweet chocolate chips
- 1/2 teaspoon vegetable oil

Tangy Hot Cheese and Caper Spread

PREP TIME: 10 min

TOTAL TIME: 10 min

MAKES: 24 servings

Ingredients

- 1 package (6 ounces) chèvre (goat) cheese with peppercorns, softened
- 1 cup shredded fresh Parmesan cheese (4 ounces)
- 1/4 cup mayonnaise or salad dressing
- 1/4 cup diced red bell pepper
- 2 tablespoons small capers, drained
- Toasted baguette slices

- 1 Mix all ingredients except baguette slices in shallow 6-inch microwavable quiche or au gratin dish. Microwave uncovered on High 2 minutes, stirring every 30 seconds.
- 2 Serve cheese spread with baguette slices.

min **MAKES:** 16 bars

square pan with foil, lay foil
owl, beat crust ingredients with
til mixture looks like coarse

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from oven. Reduce oven to
filling evenly over crust.

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