

Caramel Apple Bars



Betty Crocker®

# BEST OF FALL 2013



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# CINNAMON ROLL POUND CAKE WITH VANILLA DRIZZLE

2	cups Gluten-Free All-Purpose Flour Blend	4	eggs
2	teaspoons gluten-free baking powder	2 ½	teaspoons pure vanilla
½	teaspoon salt	1	tablespoon ground cinnamon
1	cup unsalted butter, softened	½	cup gluten-free powdered sugar
¾	cup granulated sugar	1	tablespoon milk

*Prep Time* 25 min • *Total Time* 2 hr 30 min • *Servings* 8

## DIRECTIONS

- 1 Heat oven to 350°F. Spray 9x5-inch loaf pan with cooking spray (without flour).
- 2 In small bowl, mix flour blend, baking powder and salt; set aside. In large bowl, beat butter and granulated sugar with electric mixer on medium-high speed until fluffy, about 3 minutes. Reduce speed to medium-low; gradually beat in eggs and 2 teaspoons of the vanilla until blended. Gradually add flour mixture, beating on low speed just until combined.
- 3 Transfer half of the batter to small bowl; stir in cinnamon. Alternately spoon plain batter and cinnamon batter into pan and swirl with knife.
- 4 Bake 40 to 50 minutes or until toothpick inserted in center comes out clean. Cool on cooling rack 15 minutes; remove from pan to cooling rack. Cool completely, about 1 hour.
- 5 In small bowl, mix powdered sugar, milk and remaining ½ teaspoon vanilla until smooth. Drizzle over cake.



Winner

Best  
Gluten  
Free Fall  
Baking





# CARAMEL APPLE CRUMBLE

## Caramel Sauce

- 1/3 cup packed brown sugar
- 2 tablespoons butter
- 1 tablespoon whipping cream
- 1 tablespoon light corn syrup

## Apples

- 2 tablespoons granulated sugar
- 1 tablespoon Betty Crocker™ All-Purpose Gluten Free Rice Flour Blend
- 3/4 teaspoon ground cinnamon
- 3/4 teaspoon ground nutmeg
- 6 medium tart cooking apples, peeled and sliced (6 cups)

## Crumble Topping

- 3/4 cup Betty Crocker™ All-Purpose Gluten Free Rice Flour Blend
- 1/3 cup packed brown sugar
- 1/4 cup cold butter, cut in small pieces
- 1/3 cup chopped pecans

*Prep Time* 25 min

*Total Time* 2 hr 30 min

*Servings* 8

## DIRECTIONS

- 1 In 1-quart saucepan, heat 1/3 cup brown sugar and 2 tablespoons butter to boiling, stirring constantly. Remove from heat. Stir in whipping cream and corn syrup. Heat to boiling. Remove from heat; set aside.
- 2 Heat oven to 375°F. Spray bottom and sides of 8-inch square baking dish with cooking spray. In small bowl, stir together 2 tablespoons granulated sugar, 1 tablespoon flour blend, the cinnamon and nutmeg. In large bowl, toss apples with sugar mixture; transfer to baking dish. Pour caramel sauce evenly over apples.
- 3 In medium bowl, stir together 3/4 cup flour blend and 1/3 cup brown sugar. Cut in cold butter, using pastry blender (or pulling 2 table knives through mixture in opposite directions) until mixture looks crumbly; stir in pecans. Spoon evenly over caramel and apples.
- 4 Bake 30 to 40 minutes or until topping is golden brown and apples are tender when pierced with fork. Serve warm with ice cream, if desired.

# MEATBALL LASAGNA

- |   |   |
|---|---|
| 1 jar (26 oz) tomato pasta sauce (any variety)                                    | 1 container (15 oz) ricotta cheese        |
| 1 can (14.5 oz) diced tomatoes with Italian herbs, undrained                      | 1 egg, beaten                             |
| 1 box (12 oz) frozen Italian-style meatballs, thawed, each cut in half            | 2 tablespoons chopped fresh basil leaves  |
| 1 1/2 cups frozen bell pepper and onion stir-fry (from 1-lb bag), thawed, drained | 8 uncooked lasagna noodles                |
|   | 3 cups shredded mozzarella cheese (12 oz) |
|   | 1/4 cup shredded Parmesan cheese (1 oz)   |

*Prep Time* 25 min • *Total Time* 9 hr 40 min • *Servings* 8

## DIRECTIONS

- 1 Spray 13x9-inch (3-quart) glass baking dish with cooking spray. In large bowl, mix pasta sauce and tomatoes. Reserve 1/2 cup tomato mixture. Stir meatballs and stir-fry vegetables into remaining tomato mixture.
- 2 In medium bowl, mix ricotta cheese, egg and basil.
- 3 Spoon reserved 1/2 cup tomato mixture over bottom of baking dish. Top with 4 noodles. Top with about half of the ricotta mixture and half of the meatball mixture. Layer with remaining 4 noodles, remaining ricotta mixture, 1 cup mozzarella cheese and remaining meatball mixture. Sprinkle with remaining 2 cups mozzarella cheese and the Parmesan cheese. Spray sheet of foil with cooking spray; cover baking dish with foil. Refrigerate 8 hours or overnight.
- 4 Heat oven to 350°F. Bake covered lasagna 45 minutes. Uncover; bake 15 to 20 minutes longer or until bubbly, edges are golden brown and cheese is melted. Let stand 10 minutes before cutting.



Winner

Best  
Fix-and-  
Freeze  
Dish



Runner-up

Best  
Fix-and-  
Freeze  
Dish



## 30-MINUTE MINI MEAT LOAVES

1/3 cup ketchup	1/2 cup Original Bisquick® mix
2 tablespoons packed brown sugar	1/4 teaspoon pepper
1 lb lean (at least 80%) ground beef	1 small onion, finely chopped (1/4 cup)
1/2 lb ground pork	1 egg

*Prep Time* 10 min

*Total Time* 30 min

*Servings* 6

### DIRECTIONS

- 1 Heat oven to 450°F. In small bowl, stir ketchup and brown sugar until mixed; reserve 1/4 cup for topping. In large bowl, stir remaining ingredients and remaining ketchup mixture until well mixed.
- 2 Spray 13x9-inch pan with cooking spray. Place meat mixture in pan; pat into 12x4-inch rectangle. Cut lengthwise down center and then crosswise into sixths to form 12 loaves. Separate loaves, using spatula, so no edges are touching. Brush loaves with reserved 1/4 cup ketchup mixture.
- 3 Bake 18 to 20 minutes or until loaves are no longer pink in center and meat thermometer inserted in center of loaves reads 160°F.



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# LAYERED PIZZA DIP

- |   |  |   |  |
|---|--|---|--|
| 1 | (8-oz.) container soft cream cheese with chives and onions | 2 | oz. (½ cup) shredded mozzarella cheese |
| ½ | cup pizza sauce  | 2 | oz. (½ cup) shredded Cheddar cheese    |
| ½ | cup chopped green bell pepper                              |   |  |
| ⅓ | cup finely chopped pepperoni                               |   |  |

*Prep Time* 10 min • *Total Time* 25 min • *Servings* 32

## DIRECTIONS

- 1 Heat oven to 350°F. In ungreased 9-inch pie pan or 1 to 1 1/2-quart baking dish, layer all ingredients in order listed.
- 2 Bake at 350°F. for 10 to 15 minutes or until dip is hot and cheese is melted.
- 3 Serve warm with bagel crisps, bagel chips or crackers.



Winner

Best  
Game Day  
Dip





# MEXICAN BUFFALO CHICKEN DIP

- |     |   |     |  |
|-----|---|-----|--|
| 1   | can (16 oz) Old El Paso®<br>refried beans (any variety)               | 1/2 | cup blue cheese<br>dressing  |
| 2   | tablespoons Old El Paso®<br>taco seasoning mix (from<br>1-oz package) | 1/2 | cup hot sauce  |
| 1   | package (8 oz) cream<br>cheese, softened                              | 2   | cups cut-up rotisserie<br>chicken (from a 2-lb<br>chicken)                 |
| 1/2 | cup chopped celery  |     | Tortilla chips, celery<br>sticks, veggie sticks or<br>crackers, if desired |

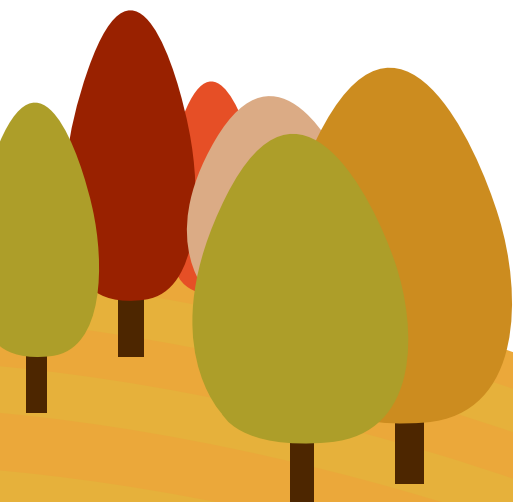
*Prep Time* 15 min

*Total Time* 50 min

*Servings* 20

## DIRECTIONS

- 1 Heat oven to 350°F. Spray 1 1/2-quart casserole with cooking spray.
- 2 Mix refried beans and 2 tablespoons taco seasoning mix in small bowl; spread in bottom of casserole. In medium bowl, mix cream cheese, celery, dressing and hot sauce. Stir in chicken. Spoon chicken mixture over refried beans in casserole.
- 3 Bake uncovered 35 minutes or until heated through. Let stand 10 minutes before serving. Serve with tortilla chips, celery sticks or other veggies or crackers.



# CARAMEL APPLE BARS

- |  |   |
|--|---|
| 1 cup packed brown sugar                 | 1/2 teaspoon baking soda                                  |
| 1/2 cup butter or margarine, softened    | 4 1/2 cups coarsely chopped peeled tart apples (3 medium) |
| 1/4 cup shortening                       | 3 tablespoons Gold Medal® all-purpose flour               |
| 1 3/4 cups Gold Medal® all-purpose flour | 1 bag (14 ounces) caramels                                |
| 1 1/2 cups quick-cooking oats            |   |
| 1 teaspoon salt                          |   |

*Prep Time* 20 min • *Total Time* 50 min • *Servings* 36

## DIRECTIONS

- 1 Heat oven to 400°F. Mix brown sugar, butter and shortening in large bowl. Stir in 1 3/4 cups flour, the oats, salt and baking soda. Reserve 2 cups oat mixture; press remaining oat mixture in ungreased rectangular pan, 13x9x2 inches.
- 2 Toss apples and 3 tablespoons flour; spread over mixture in pan. Heat caramels over low heat, stirring occasionally, until melted; pour evenly over apples. Sprinkle with reserved oat mixture; press lightly.
- 3 Bake 25 to 30 minutes or until topping is golden brown and apples are tender. For 36 bars, cut into 6 rows by 6 rows while warm. Store covered in refrigerator.



Winner

Best Orchard-Fresh Fixes







# APPLE CINNAMON FRITTERS

- |                               |   |   |
|-------------------------------|---|---|
| Vegetable oil for deep frying | 1 | teaspoon ground cinnamon                                    |
| 2 cups Original Bisquick® mix | 1 | large unpeeled Granny Smith apple, chopped (about 1 ¾ cups) |
| ½ cup cold water              | ¼ | cup powdered sugar  |
| 1 egg                         |   |   |
| ¼ cup granulated sugar        |   |   |

*Prep Time* 25 min

*Total Time* 25 min

*Servings* 22

## DIRECTIONS

- 1 In deep fryer or 4-quart heavy saucepan, heat oil to 350°F.
- 2 In large bowl, stir Bisquick mix, water, egg, granulated sugar and cinnamon. Fold in apple. Working in batches, drop batter by tablespoonfuls into hot oil. Cook 2 to 3 minutes, turning occasionally, or until golden brown. Use a metal slotted spoon to remove fritters from oil; drain on paper towels.
- 3 Before serving, sprinkle fritters with powdered sugar.



# COOKIES AND CREME CHEESECAKE BARS

- |     |  |   |  |
|-----|--|---|--|
| 1   | box Betty Crocker® Hershey's™ Cookies 'n' Creme cookie mix | 1 | container Betty Crocker® Hershey's™ Cookies 'n' Creme frosting |
| 1/3 | cup butter or margarine, softened                          | 3 | eggs   |
| 2   | packages (8 oz each) cream cheese, softened                |   |  |

*Prep Time* 20 min • *Total Time* 3 hr 5 min • *Servings* 36

## DIRECTIONS

- 1 Heat oven to 325°F. Line 13x9-inch pan with foil, leaving 1 inch of foil overhanging at 2 opposite sides of pan; spray foil generously with cooking spray. In medium bowl, mix dry cookie mix and butter until crumbly; reserve 1/2 cup. In bottom of foil-lined pan, press remaining crumbly mixture.
- 2 Remove cookie crumbs from frosting container; set aside. In large bowl, beat cream cheese and frosting with electric mixer on medium speed until smooth. Beat in eggs until well blended; pour over crust. Add cookie crumbs from frosting container to reserved crumbly mixture; sprinkle evenly over cream cheese mixture.
- 3 Bake about 45 minutes (about 42 minutes for dark or nonstick pan) or just until set; cool completely. Cover and refrigerate at least 2 hours until chilled. For bars, cut into 6 rows by 6 rows. For easy cutting, dip knife into hot water after each cut, cleaning it off with paper towel. Store covered in refrigerator.





# CHOCOLATE CHUNK ALMOND BROWNIES

- |   |  |   |   |
|---|--|---|---|
| 1 | box Betty Crocker® Hershey's™ Chocolate Chunk cookie mix | ½ | teaspoon almond extract                                   |
| ¼ | cup unsweetened baking cocoa                             | ⅔ | cup slivered almonds, toasted                             |
| ½ | cup butter or margarine, melted                          | 1 | container Betty Crocker® Peter Paul™ Almond Joy™ frosting |
| ¼ | cup water  | 2 | tablespoons coconut                                       |

*Prep Time* 15 min

*Total Time* 1 hr 20 min

*Servings* 16

## DIRECTIONS

- 1 Heat oven to 350°F. Spray 8-inch square pan with cooking spray.
- 2 In medium bowl, mix cookie mix and cocoa. Stir in butter, water and almond extract just until dry ingredients are moistened. Stir in 1/3 cup of the almonds. Spread into pan.
- 3 Bake 18 to 20 minutes or until toothpick inserted 2 inches from edge of pan comes out clean and center feels just set when lightly touched in center; do not overbake. Cool completely. Frost with frosting; sprinkle with remaining almonds and coconut, press in gently. 16 brownies.