

Betty's Best

RECIPES



Betty
Crocker®

Better-Than-Almost-Anything Cake



PREP TIME: 10 minutes
TOTAL TIME: 3 hours 3 minutes
MAKES: 15 servings

- 1 box Betty Crocker™ SuperMoist™ German chocolate cake mix
Water, vegetable oil and eggs called for on cake mix box
- 1 can (14 oz) sweetened condensed milk
- 1 jar (16 to 17 oz) caramel, butterscotch or fudge topping
- 1 container (8 oz) frozen whipped topping, thawed
- 1 bag (8 oz) toffee chips or bits

- 1 Heat oven to 350°F (325°F for dark or nonstick pan). Make and bake cake as directed on box for 13x9-inch pan. Cool 15 minutes.
- 2 Poke top of warm cake every 1/2 inch with handle end of wooden spoon. Drizzle condensed milk evenly over top of cake; let stand until milk has been absorbed into cake. Drizzle with caramel topping. Run knife around sides of pan to loosen cake. Cover and refrigerate about 2 hours or until chilled.
- 3 Spread whipped topping over top of cake. Sprinkle with toffee bits. Store covered in refrigerator.

Impossibly Easy Breakfast Bake



PREP TIME: 20 minutes
TOTAL TIME: 1 hour 10 minutes
MAKES: 12 servings

- 2 packages (12 oz each) bulk pork sausage
- 1 medium bell pepper, chopped (1 cup)
- 1 medium onion, chopped (1/2 cup)
- 3 cups frozen hash brown potatoes
- 2 cups shredded Cheddar cheese (8 oz)
- 1 cup Original Bisquick™ mix
- 2 cups milk
- 1/4 teaspoon pepper
- 4 eggs

- 1** Heat oven to 400°F. Grease rectangular baking dish, 13x9x2 inches. Cook sausage, bell pepper and onion in 10-inch skillet over medium heat, stirring occasionally, until sausage is no longer pink; drain. Stir together sausage mixture, potatoes and 1 1/2 cups of the cheese in baking dish.
- 2** Stir Bisquick mix, milk, pepper and eggs until blended. Pour into baking dish.
- 3** Bake uncovered 40 to 45 minutes or until knife inserted in center comes out clean. Sprinkle with remaining cheese. Bake 1 to 2 minutes longer or just until cheese is melted. Cool 5 minutes.



Apple Coffee Cake

COFFEE CAKE

- 2 cups Original Bisquick™ mix
- 2/3 cup milk or water
- 3 tablespoons granulated sugar
- 1 egg
- 2 medium cooking apples, peeled and thinly sliced (2 cups)
- 2 tablespoons chopped nuts

STREUSEL TOPPING

- 2/3 cup Original Bisquick™ mix
- 2/3 cup packed brown sugar
- 1 teaspoon ground cinnamon
- 1/2 teaspoon ground nutmeg
- 1/4 cup cold butter or margarine

GLAZE

- 1/2 cup powdered sugar
- 2 to 3 teaspoons milk

PREP TIME: 15 minutes

TOTAL TIME: 1 hour

MAKES: 8 servings

- 1 Heat oven to 400°F. Spray 9-inch square pan with cooking spray. In small bowl, mix 2/3 cup Bisquick mix, brown sugar, cinnamon and nutmeg. Cut in butter, using pastry blender (or pulling 2 knives through ingredients in opposite directions), until crumbly; set aside.
- 2 In medium bowl, stir together 2 cups Bisquick mix, 2/3 cup milk, the granulated sugar and egg; beat vigorously 30 seconds with spoon. Spread half of batter in pan. Arrange apple slices on batter; sprinkle with half of streusel topping. Spread with remaining batter; sprinkle with remaining topping. Sprinkle with nuts.
- 3 Bake about 25 minutes or until toothpick inserted in center comes out clean. Cool in pan on cooling rack 20 minutes. In small bowl, stir glaze ingredients until smooth enough to drizzle. Drizzle glaze over warm coffee cake.



Ranch Chicken

- 4 boneless skinless chicken breast halves (1 lb)
- 1/4 cup ranch dressing
- 1/3 cup Progresso™ dry bread crumbs (any flavor)
- 2 tablespoons olive or vegetable oil

- 1 Dip chicken into dressing, then coat with bread crumbs.
- 2 In 10-inch skillet, heat oil over medium-high heat. Cook chicken in oil 12 to 15 minutes, turning once, until outside is golden brown and juice is no longer pink when centers of thickest pieces are cut.

PREP TIME: **5 minutes**
TOTAL TIME: **20 minutes**
MAKES: **4 servings**

Slow-Cooker Turtle Monkey Bread



PREP TIME: 20 minutes
TOTAL TIME: 2 hours 15 minutes
MAKES: 12 servings

2/3 cup packed brown sugar
1/2 cup butter
1/4 cup granulated sugar
1 can (16.3 oz) Pillsbury™ Grands!™ Homestyle refrigerated buttermilk biscuits
3/4 cup pecan halves
2 tablespoons whipping cream
1/3 cup milk chocolate chips

1 Spray 4 1/2- to 5-quart slow cooker with cooking spray. In 2-cup microwavable measuring cup, mix brown sugar and butter; microwave uncovered on High 1 to 2 minutes, stirring every 30 seconds, until mixture is boiling and smooth.

2 In large resealable food-storage plastic bag, place granulated sugar. Separate dough into 8 biscuits; cut each into fourths. Add a few of the biscuit pieces at a time to bag; shake to coat. Sprinkle 1/4 cup of the pecans in slow cooker; top with half of the biscuit mixture. Pour one-third of the butter mixture over biscuits in cooker. Repeat with 1/4 cup pecans and remaining biscuit mixture. Pour remaining butter mixture over biscuits, and sprinkle with remaining 1/4 cup pecans.

3 Cover; cook on High heat setting 1 1/2 to 2 hours or until knife inserted in center comes out clean and biscuits are no longer doughy in center. Tops of biscuits will be moist and may appear unbaked. Turn off cooker.

4 Carefully remove cover so condensation does not drip onto bread. Cover opening with paper towels; return cover to cooker. Let stand 10 minutes. Run a knife around edge of cooker; turn bread upside down onto heatproof serving plate.

5 In 1-quart saucepan, heat cream over medium heat just to boiling. Remove from heat. Stir in chocolate chips until melted and smooth. Drizzle over monkey bread. Serve warm.



Slow-Cooker Cheesy Potato Soup

PREP TIME: **15 minutes**
TOTAL TIME: **6 hours 45 minutes**
MAKES: **6 servings**

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| 1 Reynolds™ Slow Cooker Liners | 3 tablespoons Gold Medal™ all-purpose flour |
| 1 bag (32 oz) frozen southern-style diced hash brown potatoes, thawed | 1 cup milk |
| 1/2 cup frozen chopped onion (from 12-oz bag), thawed | 1 bag (8 oz) shredded American-Cheddar cheese blend (2 cups) |
| 1 medium stalk celery, diced (1/2 cup) | 1/4 cup real bacon pieces (from 2.8-oz package) |
| 1 carton (32-oz) Progresso™ chicken broth | 4 medium green onions, sliced (1/4 cup) |
| 1 cup water | |

- 1 Place Reynolds™ Slow Cooker Liners inside a 5- to 6 1/2 -qt slow cooker bowl. Make sure that liner fits snugly against the bottom and sides of bowl and pull the top of the liner over rim of bowl.
- 2 In lined slow cooker, mix potatoes, onion, celery, broth and water.
- 3 Cover; cook on Low heat setting 6 to 8 hours.
- 4 In small bowl, mix flour into milk; stir into potato mixture. Increase heat setting to High. Cover; cook 20 to 30 minutes or until mixture thickens. Stir in cheese until melted. Garnish individual servings with bacon and green onions. Sprinkle with pepper if desired.

Impossibly Easy Mini Cheeseburger Pies



PREP TIME: 15 minutes
TOTAL TIME: 55 minutes
MAKES: 6 servings

BURGER MIXTURE

- 1 lb lean (at least 80%) ground beef
- 1 large onion, chopped (1 cup)
- 1 tablespoon Worcestershire sauce
- 1 teaspoon garlic salt
- 1 cup shredded Cheddar cheese (4 oz)

BAKING MIXTURE

- 1/2 cup milk
- 1/2 cup Original Bisquick™ mix
- 2 eggs

GARNISHES, IF DESIRED

- 12 mini kosher dill pickles
- 1 medium tomato, chopped
- Ketchup and mustard

- 1 Heat oven to 375°F. Spray 12 regular-size muffin cups with cooking spray.
- 2 In 10-inch skillet, cook beef and onion over medium-high heat 5 to 7 minutes, stirring frequently, until thoroughly cooked; drain. Cool 5 minutes; stir in Worcestershire sauce, garlic salt and cheese.
- 3 In medium bowl, stir baking mixture ingredients with whisk or fork until blended. Spoon 1 scant tablespoon baking mixture into each muffin cup. Top with about 1/4 cup burger mixture. Spoon 1 tablespoon baking mixture onto burger mixture in each muffin cup.
- 4 Bake about 30 minutes or until toothpick inserted in center comes out clean, and muffin tops are golden brown. Cool 5 minutes. With thin knife, loosen sides of muffins from pan; remove from pan and place top side up on cooling rack. Cool 10 minutes longer, and serve with garnishes.

Slow-Cooker Chicken Parmesan with Penne Pasta



PREP TIME: 15 minutes
TOTAL TIME: 5 hours 25 minutes
MAKES: 4 servings

- 1 egg
- 1/3 cup Progresso™ plain bread crumbs
- 1/3 cup shredded Parmesan cheese
- 1/2 teaspoon Italian seasoning
- 1/4 teaspoon salt
- 1/4 teaspoon pepper
- 4 boneless skinless chicken breasts (about 1 1/4 lb)
- 1 jar (26 oz) tomato pasta sauce
- 1/2 cup shredded Italian cheese blend (2 oz)
- 2 2/3 cups uncooked penne pasta (8 oz)

- 1 Spray 2- to 3-quart slow cooker with cooking spray.
- 2 In small shallow bowl, beat egg until foamy. In separate shallow bowl, mix bread crumbs, Parmesan cheese, Italian seasoning, salt and pepper. Dip chicken into egg, then coat evenly with bread crumb mixture; place in cooker. Spread pasta sauce evenly over chicken.
- 3 Cover; cook on Low heat setting 5 to 6 hours.
- 4 Sprinkle Italian cheese blend over top. Cover; cook on Low heat setting 10 minutes longer. Meanwhile, cook and drain pasta as directed on package. Serve chicken with pasta.



Beef and Bean Taco Casserole

- 1 lb lean (at least 80%) ground beef
- 1 can (16 oz) Old El Paso™ refried beans
- 1 jar (16 oz) Old El Paso™ Thick 'n Chunky salsa
- 1 package (1 oz) Old El Paso™ 40% less-sodium taco seasoning mix
- 2 1/2 cups coarsely broken tortilla chips
- 1/2 medium green bell pepper, chopped (3/4 cup)
- 4 medium green onions, sliced (1/4 cup)
- 2 medium tomatoes, chopped (1 1/2 cups)
- 1 cup shredded Cheddar or Monterey Jack cheese (4 oz)
- 1/4 cup sliced ripe olives
- 1 cup shredded lettuce

- 1 Heat oven to 350°F. In 12-inch skillet, cook beef over medium-high heat 5 to 7 minutes, stirring occasionally, until thoroughly cooked; drain. Stir in refried beans, salsa and taco seasoning mix. Reduce heat to medium. Heat to boiling, stirring occasionally.
- 2 In ungreased 2-quart casserole, place 2 cups of the broken tortilla chips. Top evenly with beef mixture. Sprinkle with bell pepper, onions, 1 cup of the tomato, the cheese and olives.
- 3 Bake uncovered 20 to 30 minutes or until hot and bubbly and cheese is melted. Top baked casserole with lettuce, remaining 1/2 cup tomato and remaining 1/2 cup tortilla chips.

PREP TIME: 20 minutes
TOTAL TIME: 50 minutes
MAKES: 5 servings

Strawberries and Cream Dessert Squares



PREP TIME: 30 minutes
TOTAL TIME: 2 hours 30 minutes
MAKES: 20 servings

- 1 Heat oven to 350°F. Spray bottom only of 15x10x1- or 13x9-inch pan with cooking spray. In large bowl, stir cookie mix, butter and egg until soft dough forms. Press evenly in bottom of pan. Bake 15 to 20 minutes or until light golden brown. Cool completely, about 30 minutes.
- 2 In small microwavable bowl, microwave baking chips uncovered on High 45 to 60 seconds or until chips are melted and can be stirred smooth. In medium bowl, beat cream cheese with electric mixer on medium speed until smooth. Stir in melted chips until blended. Spread mixture over crust. Refrigerate while making topping.
- 3 In small bowl, crush 1 cup of the strawberries. In 2-quart saucepan, mix sugar and cornstarch. Stir in crushed strawberries and 1/3 cup water. Cook over medium heat, stirring constantly, until mixture boils and thickens. Stir in food color. Cool 10 minutes. Gently stir in remaining 3 cups strawberries. Spoon topping over filling. Refrigerate 1 hour or until set; serve within 4 hours. Store covered in refrigerator.

CRUST

- 1 pouch (1 lb 1.5 oz) Betty Crocker™ sugar cookie mix
- 1/2 cup butter or margarine, softened
- 1 egg

FILLING

- 1 cup white vanilla baking chips (6 oz)
- 1 package (8 oz) cream cheese, softened

TOPPING

- 4 cups sliced fresh strawberries
- 1/2 cup sugar
- 2 tablespoons cornstarch
- 1/3 cup water
- 10 to 12 drops red food color, if desired