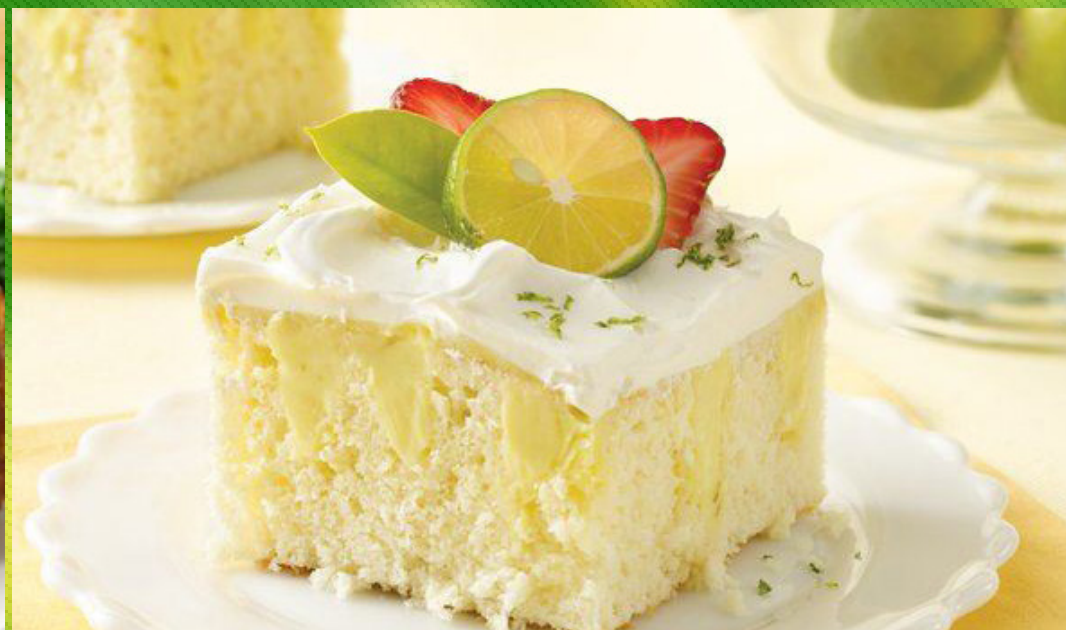


# Betty's Best

SPRING  2014





WINNER



## 30-Minute Mini Meat Loaves

PREP TIME: 10 minutes

TOTAL TIME: 30 minutes

MAKES: 6 servings

# Best 30-MINUTE MEAL

- |                                      |   |
|--------------------------------------|---|
| 1/2 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                                   |



- 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.





RUNNER  
UP



## Chicken Carbonara Deluxe

PREP TIME: 10 minutes

TOTAL TIME: 30 minutes

MAKES: 4 servings

# Best 30-MINUTE MEAL

- |  |                                |
|--|--------------------------------|
| 1 package (7 ounces) spaghetti           | 2 cups cut-up cooked chicken   |
| 8 slices bacon, cut into 1/2-inch pieces | 1/2 cup grated Parmesan cheese |
| 1 medium onion, chopped (1/2 cup)        | 1/2 cup whipping (heavy) cream |
| 1 garlic clove, finely chopped           |                                |



- 1 Cook and drain spaghetti as directed on package.
- 2 While spaghetti is cooking, cook bacon in 3-quart saucepan over low heat 8 to 10 minutes, stirring frequently, until crisp. Remove bacon from saucepan with slotted spoon; drain. Drain fat from saucepan, reserving 1 tablespoon in saucepan.
- 3 Cook onion and garlic in bacon fat over medium heat about 3 minutes, stirring frequently, until onion is tender. Stir in spaghetti, chicken, cheese and whipping cream. Cook, stirring occasionally, until heated through. Toss with bacon.





WINNER



## Chocolate Turtle Cake

PREP TIME: 25 minutes

TOTAL TIME: 1 hour 50 minutes

MAKES: 20 servings

# Best CAKE-MIX FIX

- |  |  |
|--|--|
| 1 box Betty Crocker™ SuperMoist™ devil's food cake mix   | 1 bag (6 oz) semisweet chocolate chips (1 cup) |
| Water, vegetable oil and eggs called for on cake mix box | Ice cream or Whipped cream, if desired         |
| 1 bag (14 oz) caramels                                   | Caramel and chocolate toppings, if desired     |
| 1/2 cup evaporated milk                                  | Chopped pecans, if desired                     |
| 1 cup chopped pecans                                     |  |



- 1 Heat oven to 350°F (325°F for dark or nonstick pan). Grease or spray bottom of 13x9-inch pan.
- 2 Make cake batter as directed on box. Pour half of the batter into pan. Bake 22 minutes. Refrigerate remaining batter.
- 3 Meanwhile, in 1-quart saucepan, heat caramels and evaporated milk over medium heat, stirring frequently, until caramels are melted. Stir in pecans. Pour caramel mixture over warm cake in pan. Sprinkle with chocolate chips. Spread with remaining batter. Bake 25 to 28 minutes or until cake springs back when lightly touched. Run knife around sides of pan to loosen cake. Cool at least 30 minutes. Serve with ice cream, drizzle with toppings and sprinkle with pecans. Store loosely covered.



RUNNER  
UP



## Pineapple Upside-Down Cupcakes

PREP TIME: 20 minutes  
TOTAL TIME: 50 minutes  
MAKES: 24 servings

# Best CAKE-MIX FIX

- |   |                                      |
|---|--------------------------------------|
| 1 can (20 oz) sliced pineapple, drained, juice reserved | 3 eggs                               |
| 1 box Betty Crocker™ SuperMoist™ yellow cake mix        | $\frac{1}{3}$ cup butter, melted     |
| $\frac{1}{2}$ cup vegetable oil                         | $\frac{2}{3}$ cup packed brown sugar |
|   | 12 maraschino cherries, cut in half  |



- 1 Heat oven to 350°F. Spray 24 regular-size muffin cups with cooking spray.
- 2 Cut each pineapple slice into 4 pieces; set aside. In large bowl, beat cake mix, oil, eggs and reserved pineapple juice with electric mixer on low speed 30 seconds. Beat on medium speed 2 minutes, scraping bowl occasionally.
- 3 In small bowl, stir together melted butter and brown sugar. Spoon  $1\frac{1}{2}$  teaspoons butter mixture into each muffin cup. Top each with 2 pineapple pieces. Place cherry half, cut side up, in center of pineapple pieces. Spoon  $\frac{1}{4}$  cup batter into each cup.
- 4 Bake 20 to 25 minutes or until toothpick inserted in center comes out clean. Cool 5 minutes. Run knife around edge of cupcakes to loosen; invert onto cookie sheet. Serve warm.





WINNER



## Make-Ahead Meat-Lovers' Lasagna Roll-Ups

PREP TIME: 30 minutes

TOTAL TIME: 1 hour 20 minutes

MAKES: 16 servings

# Best MAKE-AHEAD MEAL

### ROLL-UPS (TO MAKE-AHEAD AND FREEZE)

- 16 uncooked lasagna noodles
- 1 lb lean (at least 80%) ground beef
- 1/2 lb bulk pork sausage
- 1/2 cup chopped onion
- 1 1/2 cups tomato pasta sauce
- 2 containers (15 oz each) ricotta cheese
- 1 box (9 oz) Green Giant™ frozen spinach, thawed, drained and squeezed dry
- 2 teaspoons dried basil leaves or Italian seasoning
- 1 egg

### SAUCE AND CHEESE (FOR BAKING ROLL-UPS)

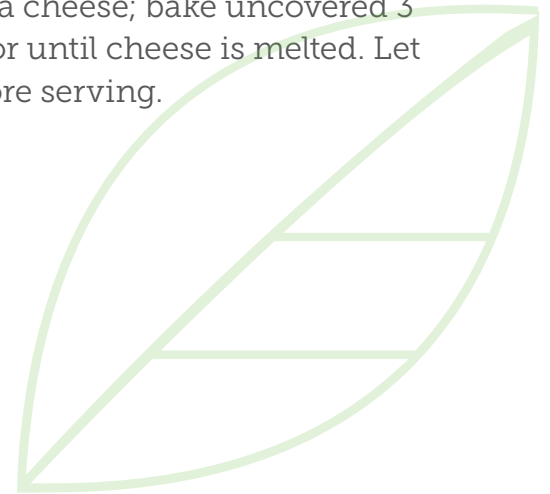
- 3 cups tomato pasta sauce
- 2 cups shredded mozzarella cheese (8 oz)

DIRECTIONS ON PAGE 6

# Make-Ahead Meat-Lovers' Lasagna Roll-Ups

## DIRECTIONS

- 1 In 5-quart Dutch oven, cook lasagna noodles as directed on package. Drain; rinse with hot water. Drain well.
- 2 Meanwhile, in 12-inch skillet, cook beef, sausage and onion over medium-high heat, stirring frequently, until meat is no longer pink; drain. Stir in 1 1/2 cups pasta sauce. Reduce heat to low; simmer uncovered 10 minutes, stirring occasionally. Remove from heat.
- 3 In small bowl, mix ricotta cheese, spinach, basil and egg. Spread about 3 tablespoons ricotta mixture over each cooked lasagna noodle to within 1 inch of one short end. Spoon about 1/4 cup meat mixture over ricotta mixture on each. Roll up firmly toward unfilled end. Line 15x10x1-inch pan with foil. Place roll-ups, seam side down, on pan; cover loosely with foil. Freeze about 30 minutes or until firm.
- 4 Place frozen rolls in airtight freezer container; label. Freeze up to 3 months.
- 5 To bake 16 lasagna roll-ups, spray two 13x9-inch (3-quart) glass baking dishes with cooking spray. Remove roll-ups from freezer bag; place 8 in each baking dish. Cover with foil; thaw in refrigerator at least 8 hours but no longer than 24 hours.
- 6 Heat oven to 350°F. Pour 1 1/2 cups pasta sauce over and around roll-ups in each baking dish. Cover tightly with foil; bake 30 to 40 minutes or until hot and bubbly. Sprinkle each baking dish with 1 cup mozzarella cheese; bake uncovered 3 to 5 minutes longer or until cheese is melted. Let stand 5 minutes before serving.







**RUNNER  
UP**



## Impossibly Easy Cheeseburger Pie

PREP TIME: 15 minutes

TOTAL TIME: 40 minutes

MAKES: 6 servings

# *Best* BEST MAKE- AHEAD MEAL

- 1 lb lean (at least 80%) ground beef
- 1 large onion, chopped (1 cup)
- $\frac{1}{2}$  teaspoon salt
- 1 cup shredded Cheddar cheese (4 oz)
- $\frac{1}{2}$  cup Original Bisquick™ mix
- 1 cup milk
- 2 eggs



- 1 Heat oven to 400°F. Spray 9-inch glass pie plate with cooking spray.
- 2 In 10-inch skillet, cook beef and onion over medium heat 8 to 10 minutes, stirring occasionally, until beef is brown; drain. Stir in salt. Spread in pie plate. Sprinkle with cheese.
- 3 In small bowl, stir remaining ingredients with fork or wire whisk until blended. Pour into pie plate.
- 4 Bake about 25 minutes or until knife inserted in center comes out clean.





WINNER



## Key Lime Poke Cake

PREP TIME: 20 minutes

TOTAL TIME: 1 hour 55 minutes

MAKES: 15 servings

# Best CITRUSY TREAT

### CAKE

- 1 box Betty Crocker™ SuperMoist™ white cake mix
- 1<sup>1</sup>/<sub>4</sub> cups water
- 1 tablespoon vegetable oil
- 4 eggs

### KEY LIME FILLING

- 1 can (14 oz) sweetened condensed milk (not evaporated)
- <sup>3</sup>/<sub>4</sub> cup whipping cream
- <sup>1</sup>/<sub>2</sub> cup Key lime juice or regular lime juice
- 1 teaspoon grated lime peel
- 4 drops yellow food color
- 1 drop green food color

### FROSTING

- 1 container (12 oz) Betty Crocker™ Whipped vanilla frosting
- 2 teaspoons grated lime peel

### GARNISH, IF DESIRED

- Fresh strawberries
- Key lime slices
- Lemon leaves

DIRECTIONS ON PAGE 9

# Key Lime Poke Cake

## DIRECTIONS

- 1 Heat oven to 350°F (325°F for dark or nonstick pan). Spray bottom only of 13x9-inch pan with baking spray with flour.
- 2 In large bowl, beat cake ingredients with electric mixer on low speed 30 seconds, then on medium speed 2 minutes, scraping bowl occasionally. Pour into pan.
- 3 Bake 27 to 33 minutes or until toothpick inserted in center comes out clean. Cool 5 minutes. With handle of wooden spoon ( $\frac{1}{4}$  to  $\frac{1}{2}$  inch in diameter), poke holes almost to bottom of cake every  $\frac{1}{2}$  inch, wiping spoon handle occasionally to reduce sticking.
- 4 In medium bowl, stir together filling ingredients (mixture will thicken). Pour over cake; spread evenly over surface, working back and forth to fill holes. (Some filling should remain on top of cake.) Refrigerate 1 hour.
- 5 Spread frosting over cake; sprinkle with lime peel. Garnish as desired. Store loosely covered in refrigerator.







## RUNNER UP



# Lemon-Poppy Seed Cake

PREP TIME: 20 minutes

TOTAL TIME: 2 hours 5 minutes

MAKES: 16 servings

# Best BEST CITRUSY TREAT

- 1 box Betty Crocker™ SuperMoist™ lemon cake mix
- 1 cup water
- 1/2 cup vegetable oil
- 3 eggs
- 2 tablespoons poppy seed
- 1/2 cup Betty Crocker™ Rich & Creamy lemon frosting



- 1 Heat oven to 325°F. Grease and flour 12-cup fluted tube cake pan, or spray with baking spray with flour.
- 2 Make cake batter as directed on box--except stir poppy seed into batter. Pour into pan.
- 3 Bake as directed on box for fluted tube pan. Cool in pan 15 minutes; turn upside down onto heatproof serving plate. Remove pan; cool cake completely, about 1 hour.
- 4 In microwavable bowl, microwave frosting uncovered on Medium (50%) 15 seconds. Spread over top of cake, allowing some to drizzle down side. Store loosely covered.



WINNER



## Chocolate Chip Cookie Dough Brownies

PREP TIME: 15 minutes

TOTAL TIME: 2 hours 5 minutes

MAKES: 42 servings

# Betty's Best of PINTEREST

- |   |   |
|---|---|
| 1 box (1 lb 2.4 oz) Betty Crocker™ Original Supreme Premium brownie mix | 1/2 cup butter or margarine, softened                                   |
| Water, vegetable oil and egg called for on brownie mix box              | 1 egg   |
| 1 pouch (1 lb 1.5 oz) Betty Crocker™ chocolate chip cookie mix          | 1 container Betty Crocker™ Rich & Creamy chocolate frosting, if desired |



- 1 Heat oven to 350°F (325°F for dark or nonstick pan). Spray bottom only of 13x9-inch pan with cooking spray, or grease with shortening. Make brownie mix as directed on box. Spread in pan.
- 2 Make cookie mix as directed on pouch, using butter and 1 egg. Drop dough by rounded tablespoonfuls evenly onto brownie batter; press down lightly.
- 3 Bake 42 to 47 minutes or until toothpick inserted 2 inches from side of pan comes out almost clean. Cool on cooling rack 30 minutes. Frost with frosting. For brownies, cut into 7 rows by 6 rows.





RUNNER  
UP



## Streusel-Topped Strawberry-Rhubarb Cupcakes

PREP TIME: 60 minutes

TOTAL TIME: 1 hour 55 minutes

MAKES: 24 servings

# Betty's Best of PINTEREST

### TOPPING

- 1/2 cup Gold Medal™ all-purpose flour
- 3 tablespoons sugar
- 1/4 cup butter or margarine, cut into small pieces

### GARNISH, IF DESIRED

Fresh whole strawberries,  
cut into fans

### CUPCAKES

- 14 to 15 fresh strawberries (9 oz)
- 1/4 cup milk
- 2 3/4 cups Gold Medal™ all-purpose flour
- 3 teaspoons baking powder
- 1/2 teaspoon salt
- 3/4 cup shortening
- 1 1/2 cups sugar
- 5 egg whites
- 2 1/2 teaspoons vanilla
- 12 drops red food color
- 1 cup finely chopped rhubarb

### FROSTING

- 3/4 cup whipping cream
- 2 to 3 fresh strawberries, mashed  
(2 tablespoons)

DIRECTIONS ON PAGE 13

# Streusel-Topped Strawberry-Rhubarb Cupcakes

## DIRECTIONS

- 1 Heat oven to 350°F. Place paper baking cup in each of 24 regular-size muffin cups, or grease bottoms and sides of muffin cups with shortening and lightly flour, or spray with baking spray with flour. In small bowl, mix topping ingredients with fork until crumbly; set aside.
- 2 In blender, place 14 strawberries and the milk. Cover; puree about 30 seconds or until almost smooth. Measure mixture; should equal 1 1/4 cups. If not, add puree additional berries. Set aside.
- 3 In medium bowl, mix 2 3/4 cups flour, the baking powder and salt. In large bowl, beat shortening with electric mixer on medium speed 30 seconds. Gradually add 1 1/2 cups sugar, about 1/3 cup at a time, beating well after each addition and scraping bowl occasionally. Beat 2 minutes longer. Beat in egg whites, one at a time, beating well after each addition. Beat in vanilla and food color. On low speed, alternately add flour mixture, about one-third at a time, and strawberry mixture, about half at a time, beating just until blended. Stir in rhubarb.
- 4 Divide batter evenly among muffin cups, filling each with about 3 tablespoons batter or until about two-thirds full. Sprinkle each with about 2 teaspoons topping; press lightly into batter.
- 5 Bake 18 to 20 minutes or until toothpick inserted in center comes out clean. Cool 5 minutes. Remove cupcakes from pans; place on cooling racks. Cool completely, about 30 minutes.
- 6 In chilled small bowl, beat whipping cream with electric mixer on high speed until stiff peaks form. Fold mashed strawberries into whipped cream. Spoon dollop of cream mixture onto each cooled cupcake. Garnish with strawberry fans.

