



RECIPE

#86

Chocolate Lover's Dream Cake

PREP TIME: 20 Minutes | START TO FINISH: 3 Hours 35 Minutes | 16 servings

Chocolate cake with chocolate pudding, chocolate chips and chocolate glaze—no wonder this is a top-rated recipe on bettycrocker.com!

CAKE

- 1 box Betty Crocker Super Moist butter recipe chocolate cake mix
- $\frac{3}{4}$ cup chocolate milk
- $\frac{1}{3}$ cup butter, melted
- 3 eggs
- 1 container (8 oz) sour cream
- 1 package (4-serving size) chocolate fudge instant pudding and pie filling mix

- 1 bag (12 oz) semisweet chocolate chips (2 cups)

GLAZE

- $\frac{3}{4}$ cup semisweet chocolate chips
- 3 tablespoons butter
- 3 tablespoons light corn syrup
- $1\frac{1}{2}$ teaspoons water

1 SERVING Calories 400; Total Fat 20g (Saturated Fat 12g, Trans Fat 0g); Cholesterol 65mg; Sodium 390mg; Total Carbohydrate 50g (Dietary Fiber 2g); Protein 4g CARBOHYDRATE CHOICES: 3

Betty's Kitchen Tips: Measure the volume of your fluted tube cake pan using water to make sure it holds 12 cups. If pan is smaller than 12 cups, batter will overflow during baking.

Betty's Kitchen Tips: For milder chocolate flavor, you can use milk chocolate chips instead of semisweet.

How to Store: Store this decadent cake loosely covered at room temperature.

- 1 Heat oven to 350°F. Grease 12-cup fluted tube cake pan with shortening; lightly flour.
- 2 In large bowl, mix all cake ingredients except chocolate chips until well blended (batter will be very thick). Stir in chocolate chips. Spoon into pan.
- 3 Bake 56 to 64 minutes or until top springs back when touched lightly in center. Cool in pan 10 minutes. Turn pan upside down onto cooling rack or heatproof serving plate; remove pan. Cool completely, about 2 hours.
- 4 In 1-quart saucepan, heat glaze ingredients over low heat, stirring frequently, until chocolate chips are melted and glaze is smooth. Drizzle over cake.



Pound Cake
Linda
nelly

RECIPE

#77

Lemon Pound Cake

PREP TIME: 25 Minutes | START TO FINISH: 4 Hours | 10 servings

CAKE

1½ cups granulated sugar

¾ cup butter, softened

2 tablespoons grated lemon zest

1 tablespoon fresh lemon juice

3 eggs

1½ cups all-purpose flour

1 teaspoon baking powder

¼ teaspoon salt

½ cup sour cream

GLAZE

½ cup powdered sugar

3 teaspoons fresh lemon juice

1 SERVING Calories 370; Total Fat 18g (Saturated Fat 10g, Trans Fat 0.5g); Cholesterol 100mg; Sodium 240mg; Total Carbohydrate 48g (Dietary Fiber 0g); Protein 4g **CARBOHYDRATE CHOICES:** 3

Make Ahead: The baked, cooled pound cake can be frozen to have on hand for when you want it. Wrap the unglazed cake in heavy-duty foil, then place in resealable food storage plastic bag. Freeze up to 2 to 3 months. Thaw at room temperature. Drizzle with glaze before serving.

How to Store: Cake will stay moist, stored in a tightly covered container at room temperature, up to 3 days.

1 Heat oven to 350°F. Grease 9x5-inch loaf pan with shortening; lightly flour.

2 In large bowl, beat granulated sugar and butter with electric mixer on medium speed until light and fluffy. Add 1 tablespoon lemon juice and the eggs; beat until well mixed. Beat in lemon zest and remaining cake ingredients on medium speed 1 to 2 minutes, scraping bowl occasionally, until well mixed. Pour evenly into pan.

3 Bake 1 hour to 1 hour 20 minutes or until toothpick inserted in center comes out clean. Cool in pan 15 minutes. Remove from pan onto cooling rack. Cool completely, about 2 hours.

4 In small bowl, mix powdered sugar and lemon juice, 1 teaspoon at a time, until thin enough to drizzle. Drizzle over top of cake.



RECIPE

#76

"I learned to cook using my Betty Crocker cookbook in the '90s. Still have that cookbook and I use it often." This evergreen recipe has shown up on many holiday cookie platters. We think it's an equally yummy treat for after-school snacks, hostess gifts or any time you're craving chocolate and peanut butter.

Chocolate-Covered Peanut Butter Candies

PREP TIME: 25 Minutes | START TO FINISH: 2 Hours 25 Minutes | 64 candies

CANDIES

- ½ cup creamy peanut butter
- ¼ cup butter, softened
- ¼ cup chopped peanuts
- ½ teaspoon vanilla
- 2 cups powdered sugar
- 2 cups semisweet chocolate chips

- 1 tablespoon plus 1 teaspoon shortening

PEANUT BUTTER ICING

- ½ cup powdered sugar
- 2 tablespoons creamy peanut butter
- About 1 tablespoon milk

1 Line 8- or 9-inch square pan with foil, leaving 1 inch of foil overhanging at two opposite sides of pan. Grease foil with butter.

2 In medium bowl, mix ½ cup peanut butter, the butter, peanuts and vanilla. Stir in 2 cups powdered sugar, ½ cup at a time, until stiff dough forms. (Work in powdered sugar with hands if necessary.) If dough is crumbly, work in additional 1 tablespoon peanut butter. Pat mixture into pan. Cover; refrigerate about 1 hour or until firm. Remove from pan, using foil edges to lift. Cut into 8 rows by 8 rows.

3 Line cookie sheet with waxed paper or cooking parchment paper. In 1-quart saucepan, melt chocolate chips and shortening over low heat, stirring constantly. Remove from heat. Dip peanut butter squares, one at a time, into chocolate mixture. Place on waxed paper. Refrigerate uncovered about 30 minutes or until firm.

4 In small bowl, mix ½ cup powdered sugar and 2 tablespoons peanut butter. Beat in milk with whisk until smooth. Stir in additional milk, if necessary, 1 teaspoon at a time, until thin enough to drizzle.

5 Drizzle icing over tops of chocolate-covered squares. Refrigerate uncovered about 30 minutes or until firm.

1 CANDY Calories 80; Total Fat 4g (Saturated Fat 2g, Trans Fat 0g); Cholesterol 0mg; Sodium 20mg; Total Carbohydrate 9g (Dietary Fiber 0g); Protein 1g **CARBOHYDRATE CHOICES:** ½

Betty's Kitchen Tips: Use a dry fork to dip one candy at a time completely into melted chocolate. Lift up and draw fork across side of pan or bowl to remove excess chocolate. Using another fork, push candy off dipping fork onto cookie sheet.

How to Store: Store these delicious candies, loosely covered, in the refrigerator.





RECIPE

#62

Peanut Butter Blossom Cookies

PREP TIME: 1 Hour | START TO FINISH: 1 Hour | About 3 dozen cookies

½ cup granulated sugar
½ cup packed brown sugar
½ cup creamy peanut butter
½ cup butter, softened
1 egg
1½ cups all-purpose flour

¾ teaspoon baking soda
½ teaspoon baking powder
Additional granulated sugar
About 36 milk chocolate candy drops or pieces, unwrapped

1 COOKIE Calories 120; Total Fat 6g (Saturated Fat 3g, Trans Fat 0g); Cholesterol 15mg; Sodium 75mg; Total Carbohydrate 14g (Dietary Fiber 0g); Protein 2g **CARBOHYDRATE CHOICES:** 1

Betty's Kitchen Tips: You can use coarse sugar, colored sugar, or sparkling sugar to roll the balls in; each gives a different look.

How to Store: Once the chocolate candies have completely cooled (about 2 hours), you can stack these cookies to store in a tightly covered container. Make one layer candy side up, and the next layer candy side down, between the cookies on the first layer.

- 1 Heat oven to 375°F.
- 2 In large bowl, beat ½ cup granulated sugar, the brown sugar, peanut butter, butter and egg with electric mixer on medium speed, or mix with spoon, until well blended. Stir in flour, baking soda and baking powder until dough forms.
- 3 Shape dough into 1-inch balls; roll in additional granulated sugar. On ungreased cookie sheets, place balls about 2 inches apart.
- 4 Bake 8 to 10 minutes or until edges are light golden brown. Immediately press 1 candy into center of each cookie; remove from cookie sheet to cooling rack. Cool cookie sheet before repeating Steps 3 and 4 for subsequent batches of cookies.



RECIPE

#46

Impossibly Easy Cheeseburger Pie

PREP TIME: 15 Minutes | START TO FINISH: 40 Minutes | 6 servings

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| 1 lb ground beef
(at least 80% lean) | 1 cup milk |
| 1 medium onion,
chopped (1 cup) | ½ cup Original
Bisquick mix |
| ½ teaspoon salt | 2 eggs |
| 1 cup shredded
cheddar cheese
(4 oz) | |

- 1 Heat oven to 400°F. Grease 9-inch glass pie plate with shortening or cooking spray.
- 2 In 10-inch skillet, cook beef and onion over medium heat 8 to 10 minutes, stirring occasionally, until beef is browned; drain and return to skillet. Stir in salt. Spread in pie plate. Sprinkle with cheese.
- 3 In small bowl, mix remaining ingredients with fork or whisk until blended. Pour batter over ingredients in pie plate.
- 4 Bake 23 to 25 minutes or until knife inserted in center comes out clean. Let stand 5 minutes before serving. Cut into wedges.

1 SERVING Calories 300; Total Fat 19g (Saturated Fat 9g, Trans Fat 1g); Cholesterol 130mg; Sodium 510mg; Total Carbohydrate 11g (Dietary Fiber 0g); Protein 22g **CARBOHYDRATE CHOICES:** 1



Ranked in our top 10, this recipe continues to be a family favorite. We've included both the original and gluten-free versions so you never have to be without!

GLUTEN-FREE IMPOSSIBLY EASY

CHEESEBURGER PIE: Prepare as directed—except substitute 1 cup Gluten Free Bisquick mix for Original Bisquick mix and increase eggs to 3. Increase bake time to 25 to 30 minutes.

Cooking Gluten Free? Always read labels to make sure *each* recipe ingredient is gluten free. Products and ingredient sources can change.

Betty's Kitchen Tips: Top off this delicious pie just like you would a cheeseburger. Serve with barbecue sauce, bacon, sliced pickles or sliced tomato. Or go wild with pineapple slices or avocado!

Make Ahead: Cover and refrigerate the unbaked pie up to 24 hours before baking. You may need to bake a bit longer than the recipe directs since you'll be starting with a cold pie. Watch carefully for doneness.





RECIPE

#45

Meat Loaf

PREP TIME: 20 Minutes | START TO FINISH: 1 Hour 40 Minutes | 6 servings

- 1½ lb ground beef (at least 80% lean)
- 1 cup milk
- 1 tablespoon Worcestershire sauce
- ½ teaspoon salt
- ½ teaspoon ground mustard
- ¼ teaspoon pepper

- 1 egg, beaten
- 3 slices bread, finely chopped (1½ cups lightly packed)
- ¼ cup chopped onion
- ½ cup ketchup, chili sauce or barbecue sauce

- 1 Heat oven to 350°F.
- 2 In large bowl, mix all ingredients except ketchup. Spread mixture in ungreased 9×5-inch loaf pan, or shape into 9×5-inch loaf in ungreased 13×9-inch pan. Spread ketchup over top. Insert ovenproof meat thermometer so tip is in center of loaf.
- 3 Bake uncovered 1 hour to 1 hour 15 minutes or until thermometer reads at least 160°F.
- 4 Pour off fat from meat loaf and discard. Let stand 5 minutes. Remove from pan.

1 SERVING Calories 290; Total Fat 15g (Saturated Fat 6g, Trans Fat 0.5g); Cholesterol 105mg; Sodium 570mg; Total Carbohydrate 16g (Dietary Fiber 0g); Protein 23g **CARBOHYDRATE CHOICES:** 1





One of the fan-favorite recipes on bettycrocker.com—and for good reason: It takes only 10 minutes to prep and the flavor is so much better than frozen. Dig in!

RECIPE

#40

Oven-Fried Chicken Tenders

PREP TIME: 10 Minutes | START TO FINISH: 30 Minutes | 4 servings

- ¼ cup all-purpose flour
- 1 egg
- 1 tablespoon water
- 1 cup plain panko crispy bread crumbs
- ½ cup grated Parmesan cheese
- 1 package (about 1¼ lb) chicken breast tenders (not breaded)
- Favorite dipping sauce, if desired

- 1 Heat oven to 425°F. Line cookie sheet with foil; spray with cooking spray.
- 2 In shallow dish, place flour. In another shallow dish, beat egg and water. In third shallow dish, mix panko bread crumbs and cheese. Coat chicken with flour; dip into egg mixture, then coat with bread crumb mixture. Place on cookie sheet.
- 3 Bake 15 to 20 minutes, turning once, until chicken is no longer pink in center and coating is golden brown. Serve with dipping sauce.

1 SERVING Calories 370; Total Fat 11g (Saturated Fat 4g, Trans Fat 0g); Cholesterol 145mg; Sodium 320mg; Total Carbohydrate 27g (Dietary Fiber 0g); Protein 42g **CARBOHYDRATE CHOICES:** 2

CHEDDAR-BACON CHICKEN TENDERS: Prepare as directed—except heat oven to 400°F. Omit flour and water. Reduce panko bread crumbs to ½ cup. Substitute shredded cheddar cheese for Parmesan. Add 1 (3-oz) jar or package cooked real bacon bits or pieces with cheese. Use 1 (14-oz) package boneless skinless chicken tenders; dip in egg, then bread crumb mixture.

ITALIAN CHICKEN TENDERS: Prepare as directed—except use Italian style panko crispy bread crumbs. Serve with marinara sauce for dipping.

Betty's Kitchen Tips: For extra-crispy tenders, drizzle with 2 tablespoons melted butter before baking.

Betty's Kitchen Tips: Barbecue sauce, ranch dressing and honey mustard are great dipping sauce options.



RECIPE

#39

Chicken Tetrazzini

PREP TIME: 30 Minutes | START TO FINISH: 1 Hour | 6 servings

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| 1 package (7 oz) uncooked spaghetti, broken into thirds | ¼ teaspoon pepper |
| 2 cups frozen sweet peas (from 12-oz bag) | 1 cup chicken broth |
| ¼ cup butter | 1 cup whipping cream |
| 1½ cups sliced fresh mushrooms (half of 8-oz package) | 2 cups cubed deli rotisserie chicken (from 2- to 3-lb chicken) |
| ¼ cup all-purpose flour | 2 tablespoons dry sherry or water |
| ½ teaspoon salt | ½ cup grated Parmesan cheese |

- 1 Heat oven to 350°F. Cook and drain spaghetti as directed on package, using minimum cook time and adding peas during last 3 minutes of cooking.
- 2 Meanwhile, in 3-quart saucepan, melt butter over low heat. Add mushrooms and cook about 5 minutes, stirring frequently, just until tender. Stir in flour, salt and pepper. Cook and stir until mixture is smooth and bubbly; remove from heat.
- 3 Stir in broth and whipping cream. Heat to boiling, stirring constantly. Boil and stir 1 minute. Stir in spaghetti and peas, chicken and sherry. Spoon mixture into ungreased 2-quart casserole. Sprinkle with cheese.
- 4 Bake uncovered about 30 minutes or until bubbly in center.



In the 1961 version of “Big Red,” our Tetrazzini recipe was made with turkey and ham. While that recipe continues to be a favorite, it’s been updated to use chicken, which is what we tend to have on hand, making it easy to pull together.

1 SERVING Calories 530; Total Fat 29g (Saturated Fat 17g, Trans Fat 1g); Cholesterol 110mg; Sodium 600mg; Total Carbohydrate 41g (Dietary Fiber 4g); Protein 26g **CARBOHYDRATE CHOICES:** 3

Betty's Kitchen Tips: You can use Seasoned Oven-Roasted Chicken (page 103) in this recipe.

Make Ahead: Make this casserole the night before; cover and refrigerate until ready to bake. It may need to bake an additional 10 minutes to become bubbly in the center.





RECIPE

#36

Buffalo Chicken and Jalapeño-Stuffed Peppers

PREP TIME: 20 Minutes | START TO FINISH: 1 Hour 15 Minutes | 4 servings (2 pepper halves each)

4 large bell peppers, any color

BUFFALO CHICKEN FILLING

4 oz cream cheese (half of 8-oz package), cubed

4 tablespoons Buffalo wing sauce

¼ teaspoon garlic powder

3 cups chopped cooked chicken

2 stalks celery, diced (1 cup)

12 medium green onions, thinly sliced (¾ cup)

1 small jalapeño chile, seeded, chopped

1½ cups shredded mozzarella cheese

¼ cup crumbled blue cheese

1 Heat oven to 425°F. Line 18×13-inch rimmed sheet pan with cooking parchment paper. Cut each bell pepper in half lengthwise. Remove seeds and membranes; place peppers cut side up on sheet pan.

2 In large microwavable bowl, mix cream cheese, 3 tablespoons of the wing sauce and the garlic powder. Microwave on High 45 to 60 seconds until smooth, stirring every 15 seconds. Stir in chicken, celery, onions, jalapeño and 1 cup of the mozzarella cheese.

3 Divide mixture evenly among peppers (peppers will be full). Spray sheet of foil with cooking spray; cover pan with foil, sprayed side down.

4 Bake 45 minutes. Uncover; top with remaining ½ cup mozzarella cheese. Bake 5 to 10 minutes longer, until cheese is melted and peppers are

Our first stuffed pepper recipe said to “place peppers in a kettle, . . . fill with desired filling” and “bake in mod. oven.” The Classic recipe variation below is a best-loved recipe on bettycrocker.com. We love this trendy take on the recipe, using a spicy Buffalo chicken filling, for a contemporary twist.

crisp-tender when pierced with fork. Let stand 5 minutes before serving.

5 Just before serving, drizzle with remaining 1 tablespoon wing sauce. Top peppers with blue cheese.

1 SERVING Calories 540; Total Fat 32g (Saturated Fat 15g, Trans Fat 1.5g); Cholesterol 150mg; Sodium 1090mg; Total Carbohydrate 19g (Dietary Fiber 5g); Protein 44g **CARBOHYDRATE CHOICES:** 1

CLASSIC STUFFED PEPPERS: Prepare as directed—except omit Buffalo chicken filling. Cook 1 pound ground beef with 2 tablespoons chopped onion; drain. Stir in 1 cup cooked rice, 1 teaspoon salt, 1 finely chopped clove garlic, and 1 can (15 oz) tomato sauce. Proceed with Step 3. In Step 4, substitute ¾ cup shredded mozzarella cheese.

Betty's Kitchen Tips: If your peppers won't sit straight when cut in half, slice a very thin slice from the bottom side, so that they can be filled and baked without tipping over.

Betty's Kitchen Tips: Jalapeño chiles vary in size and heat. Adjust amount based on your heat preference.



Garlic-Cheese Biscuits

RECIPE

#18

Baking Powder Biscuits

PREP TIME: 10 Minutes | START TO FINISH: 25 Minutes | 12 biscuits

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| 2 cups all-purpose flour | 1 teaspoon salt |
| 1 tablespoon sugar | ½ cup shortening or cold butter, cut into 8 pieces |
| 1 tablespoon baking powder | ¾ cup milk |

- 1 Heat oven to 450°F.
- 2 In medium bowl, mix flour, sugar, baking powder and salt. Cut in shortening, using pastry blender or fork, until mixture looks like fine crumbs. Stir in milk until dough leaves side of bowl.
- 3 On lightly floured surface, lightly knead dough 10 times. Roll or pat until ½-inch thick. With floured 2- to 2¼-inch biscuit cutter, cut dough into rounds, rerolling if necessary. On ungreased cookie sheet, place biscuits about 1 inch apart for crusty sides, touching for soft sides.
- 4 Bake 10 to 12 minutes or until golden brown. Immediately remove from cookie sheet to cooling rack. Serve warm.

1 BISCUIT Calories 160; Total Fat 9g (Saturated Fat 2.5g, Trans Fat 1.5g); Cholesterol 0mg; Sodium 330mg; Total Carbohydrate 18g (Dietary Fiber 0g); Protein 2g **CARBOHYDRATE CHOICES:** 1

Baking Powder Biscuits never go out of style, and have been around since our first cookbook. Over time, people have also fallen in love with our Bisquick mix recipe and our restaurant-style garlic-cheese variation. You'll find both recipes here for you, no matter which one you want to make!

DROP BISCUITS: Prepare as directed—except increase milk to 1 cup. Grease cookie sheet with shortening or cooking spray. On cookie sheet, drop 12 spoonfuls dough about 2 inches apart.

EASY BISQUICK BISCUITS: Prepare as directed—except substitute 2¼ cups Original Bisquick mix for flour. Omit sugar, baking powder, salt and shortening. Reduce milk to ¾ cup. Stir until soft dough forms. Substitute Bisquick for flour in Step 3; proceed with step as directed. Bake biscuits 8 to 10 minutes. For drop biscuits: Drop dough by 9 spoonfuls on cookie sheet.

GARLIC-CHEESE BISCUITS: Prepare Easy Bisquick Biscuits as directed—except add ½ cup shredded cheddar cheese with milk. Mix 2 tablespoons melted butter and ½ teaspoon garlic powder; brush over warm biscuits.

Betty's Kitchen Tips: Stir only until the dough leaves side of bowl, as mixing too much can cause biscuits to be low volume and tough. Be sure to remove biscuits from cookie sheet to cooling rack immediately after baking to avoid them sticking to pan.

