

# Betty's Best

## RECIPES



Betty  
Crocker™

# Stuffed Peppers



PREP TIME: 15 minutes  
TOTAL TIME: 55 minutes  
MAKES: 4 servings

- |                                      |   |
|--------------------------------------|---|
| 4 large bell peppers (any color)     | 1 teaspoon salt                                     |
| 1 lb lean (at least 80%) ground beef | 1 clove garlic, finely chopped                      |
| 2 tablespoons chopped onion          | 1 can (15 oz) Muir Glen™ organic tomato sauce       |
| 1 cup cooked rice                    | $\frac{3}{4}$ cup shredded mozzarella cheese (3 oz) |

- 1 Cut thin slice from stem end of each bell pepper to remove top of pepper. Remove seeds and membranes; rinse peppers. If necessary, cut thin slice from bottom of each pepper so they stand up straight. In 4-quart Dutch oven, add enough water to cover peppers. Heat to boiling; add peppers. Cook about 2 minutes; drain.
- 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 rice, salt, garlic and 1 cup of the tomato sauce; cook until hot.
- 3 Heat oven to 350°F.
- 4 Stuff peppers with beef mixture. Stand peppers upright in ungreased 8-inch square glass baking dish. Pour remaining tomato sauce over peppers.
- 5 Cover tightly with foil. Bake 10 minutes. Uncover and bake about 15 minutes longer or until peppers are tender. Sprinkle with cheese.

# Chocolate-Peanut Butter Dream Bars



**PREP TIME:** 30 minutes  
**TOTAL TIME:** 2 hours 5 minutes  
**MAKES:** 24 servings

## COOKIE BASE

- 1 pouch (1 lb 1.5 oz) Betty Crocker™ double chocolate chunk cookie mix
- ¼ cup vegetable oil
- 2 tablespoons cold strong brewed coffee or water
- 1 egg

## TOPPING

- ¼ cup creamy peanut butter
- ¼ cup milk
- 2 tablespoons sugar

## FILLING

- 1 package (8 oz) cream cheese, softened
- ¼ cup sugar
- 1 container (8 oz) frozen whipped topping, thawed
- 1 bag (9 oz) miniature chocolate-covered peanut butter cup candies, chopped
- 3 oz bittersweet baking chocolate, melted
- 1 cup unsalted dry-roasted peanuts

- 1** Heat oven to 350°F. In large bowl, stir cookie base ingredients until soft dough forms. Spread dough in bottom of ungreased 13x9-inch pan. Bake 12 to 15 minutes or just until set. Cool completely, about 30 minutes.
- 2** In large bowl, beat cream cheese and ¼ cup sugar with electric mixer on medium speed until smooth. Fold in whipped topping and candies. Spread over cooled cookie base.
- 3** In small microwavable bowl, beat peanut butter, milk and 2 tablespoons sugar with wire whisk until smooth. Microwave uncovered on High 30 to 60 seconds, stirring after 30 seconds, to thin for drizzling. Drizzle mixture over filling. Drizzle with melted chocolate. Sprinkle with peanuts. Refrigerate about 1 hour or until set. For bars, cut into 6 rows by 4 rows. Store covered in refrigerator.



# 30-Minute Mini Meat Loaves

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

PREP TIME: 10 minutes  
TOTAL TIME: 30 minutes  
MAKES: 6 servings

# Chocolate Chip Cookie Dough Brownies



PREP TIME: 15 minutes  
TOTAL TIME: 2 hours 5 minutes  
MAKES: 42 servings

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

- 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.



# Slow-Cooker Bacon-Ranch Chicken and Pasta

- |   |   |   |  |
|---|---|---|--|
| 1 | lb chicken breasts                              | 1 | can (10.75 oz) condensed cream of chicken soup |
| 6 | slices bacon, cooked and diced                  | 1 | cup sour cream                                 |
| 2 | to 3 cloves garlic, finely chopped              | ½ | teaspoon pepper                                |
| 1 | package (1 oz) ranch dressing and seasoning mix | ½ | cup water                                      |
|   |   | 8 | oz spaghetti, cooked                           |

- 1 Spray 4-quart slow cooker with cooking spray; place chicken breasts in cooker.
- 2 In medium bowl, mix remaining ingredients except spaghetti. Pour over top of chicken.
- 3 Cover; cook on Low heat setting 6 hours or on High heat setting 3 to 4 hours.
- 4 When about 15 minutes are left, cook and drain spaghetti as directed on package.
- 5 Just before serving, shred chicken with 2 forks, and toss creamy chicken mixture with cooked spaghetti.

PREP TIME: 10 minutes  
TOTAL TIME: 6 hours 10 minutes  
MAKES: 6 servings



# Caramel-Drizzled Pumpkin Poke Cake

PREP TIME: 20 minutes

TOTAL TIME: 2 hours 55 minutes

MAKES: 20 servings

## CAKE

- 1 box Betty Crocker™ SuperMoist™ yellow cake mix
- 1 cup (from 15-oz can) pumpkin (not pumpkin pie mix)
- ½ cup water
- ⅓ cup vegetable oil
- 4 eggs
- 2 teaspoons pumpkin pie spice

## TOPPING

- 1 jar (about 12 oz) hot fudge topping
- 1 container Betty Crocker™ Rich & Creamy vanilla or Whipped fluffy white frosting
- ⅔ cup (from a 12 oz jar) caramel topping
- ¼ cup chopped pecans, toasted

- 1 Heat oven to 350°F (325°F for dark or nonstick pan). Grease or spray bottom only of 13x9-inch pan.
- 2 In large bowl, beat cake mix, pumpkin, water, oil, eggs and pumpkin pie spice with electric mixer on low speed until moistened, then on medium speed 2 minutes, scraping bowl occasionally. Pour into pan. Bake 26 to 33 minutes or until toothpick inserted in center of cake comes out clean.
- 3 Immediately poke cake every inch with handle of wooden spoon halfway into cake; cool 5 minutes. Place hot fudge topping in quart-size resealable bag. Cut tiny corner from bag; squeeze hot fudge into holes in cake. Repeat as necessary to use all topping.

- 4 Run knife around sides of pan to loosen cake. Cover and refrigerate about 2 hours or until chilled.
- 5 Drop frosting by spoonfuls onto cake; spread evenly.
- 6 Just before serving, heat caramel sauce as directed on jar; drizzle a heaping teaspoon over each serving of cake. Sprinkle with pecans. Store cake loosely covered in refrigerator.



# Slow-Cooker Salsa Chili

- |  |  |
|--|--|
| 1 lb lean (at least 80%) ground beef             | 2 teaspoons chili powder                         |
| 1 medium onion, chopped (1/2 cup)                | 1 can (15 to 16 oz) pinto beans, drained, rinsed |
| 2 cups Old El Paso™ Thick 'n Chunky salsa        | Shredded Cheddar cheese, if desired              |
| 1 can (15 oz) tomato sauce                       | Sliced green onions, if desired                  |
| 1 can (4.5 oz) Old El Paso™ chopped green chiles |  |

- 1 In 10-inch skillet, cook beef and onion over medium heat 8 to 10 minutes, stirring occasionally, until beef is thoroughly cooked; drain.
- 2 In 3- to 4-quart slow cooker, mix beef mixture and remaining ingredients except beans.
- 3 Cover; cook on Low heat setting 8 to 10 hours.
- 4 Stir in beans. Cover; cook on Low heat setting about 5 minutes longer or until beans are hot. Top with cheese and onions.

PREP TIME: 15 minutes  
TOTAL TIME: 8 hours 20 minutes  
MAKES: 6 servings



PREP TIME: 10 minutes  
TOTAL TIME: 35 minutes  
MAKES: 8 servings

# 4-Ingredient Pizza Bake

- 2 pouches (7.5 oz each) Bisquick™ Complete buttermilk biscuit mix
- 1 cup water
- 1 jar (14 oz) pizza sauce
- 1 package (8 oz) sliced pepperoni
- 2 cups shredded mozzarella cheese (8 oz)

- 1 Heat oven to 375°F. Spray 13x9-inch (3-quart) glass baking dish with cooking spray. In medium bowl, stir Bisquick mix and water until soft dough forms. Drop half of dough by spoonfuls evenly in bottom of baking dish (dough will not completely cover bottom of dish).
- 2 Drizzle about 1 cup pizza sauce over dough. Arrange 1/2 of the pepperoni slices evenly over sauce. Top with 1 cup of the cheese. Repeat layers with remaining dough, pizza sauce, pepperoni and cheese.
- 3 Bake 20 to 25 minutes or until golden brown. Cut into squares to serve.



# Apple Crisp

- |               |   |               |                                |
|---------------|---|---------------|--------------------------------|
| 4             | medium tart cooking apples, sliced (4 cups) | $\frac{3}{4}$ | teaspoon ground cinnamon       |
| $\frac{3}{4}$ | cup packed brown sugar                      | $\frac{3}{4}$ | teaspoon ground nutmeg         |
| $\frac{1}{2}$ | cup Gold Medal™ all-purpose flour           |               | Cream or Ice cream, if desired |
| $\frac{1}{2}$ | cup quick-cooking or old-fashioned oats     |               |                                |
| $\frac{1}{3}$ | cup butter or margarine, softened           |               |                                |

- 1 Heat oven to 375°F. Grease bottom and sides of 8-inch square pan with shortening.
- 2 Spread apples in pan. In medium bowl, stir remaining ingredients except cream until well mixed; sprinkle over apples.
- 3 Bake about 30 minutes or until topping is golden brown and apples are tender when pierced with a fork. Serve warm with cream.

PREP TIME: 20 minutes  
TOTAL TIME: 50 minutes  
MAKES: 6 servings

# 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.