

Iced Cinnamon Pull-Apart

Ingredients:

1 tablespoon butter or margarine, melted
1 egg white
1/4 cup firmly packed brown sugar
1 tablespoon ground cinnamon
1 package (11.3 ounces) refrigerated dinner rolls
1/4 cup raisins
1/2 cup powdered sugar
1 tablespoon milk

Directions:

1. Preheat oven to 375°F. Brush inside of Stoneware Crock with butter.
2. In Classic Batter Bowl, whisk egg white, brown sugar and cinnamon. Separate dinner rolls and cut each roll into quarters. Add dough pieces to egg mixture; toss to coat.
3. Place one-third of the dough pieces into crock. Sprinkle with half of the raisins. Repeat layers one time; top with remaining dough pieces. (Do not press down.)
4. Bake 30-35 minutes or until bread is deep golden brown. Remove crock from oven to Stackable Cooling Rack; cool 10 minutes. Loosen bread from sides of crock using Large Spreader; carefully remove bread from crock. Cool slightly. Combine powdered sugar and milk in small bowl; drizzle over warm bread. Let stand until glaze is set.

Yield: 8 servings

Nutrients per serving: Calories 200, Total Fat 4 g, Saturated Fat 1 g, Cholesterol less than 5 mg, Carbohydrate 37 g, Protein 5 g, Sodium 25 mg, Fiber 2

Fantasy Fudge Brownie Cake

Ingredients:

1 package (19.5-21 ounces) fudge brownie mix (plus ingredients to make cake-like brownies)
2 squares (1 ounce each) white chocolate for baking
2 tablespoons milk
1 package (8 ounces) cream cheese, softened
1/4 cup powdered sugar
1 cup thawed, frozen whipped topping
1/4 cup cherry or seedless raspberry preserves
Chopped nuts or grated chocolate (optional)

Directions:

1. Preheat oven to 325°F. Spray Nonstick Cake Pan with nonstick cooking spray. Prepare brownie mix according to package directions for cake-like brownies; pour batter into pan, spreading evenly. Bake 38-40 minutes or until Cake Tester inserted in center comes out with some moist crumbs attached. Cool 20 minutes; invert onto Stackable Cooling Rack and remove pan. Cool completely.

2. Place white chocolate and milk in Small Batter Bowl. Microwave on HIGH 1 minute; stir until chocolate is melted and mixture is smooth. Microwave an additional 10-20 seconds if necessary. Cool slightly. In Classic Batter Bowl, combine cream cheese and powdered sugar; mix well. Gradually stir in white chocolate mixture; mix until smooth. Fold in whipped topping. Attach desired tip to Easy Accent(R) Decorator. Fill with 1/2 cup of the cream cheese mixture; set aside for garnish.

3. Spread preserves evenly over cake. Frost cake with remaining cream cheese mixture. Pipe a decorative border around edge of cake using decorator. Garnish with chopped nuts or grated chocolate, if desired. Refrigerate until ready to serve.

Yield: 12 servings

Nutrients per serving: Calories 370, Total Fat 18 g, Saturated Fat 7 g, Cholesterol 75 mg, Carbohydrate 49 g, Protein 5 g, Sodium 230 mg, Fiber 1 g

Asian Salad

Ingredients:

- 1 tablespoon sugar
- 1 tablespoon white vinegar
- 1/4 teaspoon salt
- Dash ground black pepper
- 1 medium carrot
- 1 medium cucumber
- 1/4 cup chopped red bell pepper
- 1 green onion with top, thinly sliced

Directions:

1. In Classic Batter Bowl, whisk together sugar, vinegar, salt and black pepper using Stainless Steel Whisk; set aside.
2. Peel carrot and cut cucumber crosswise in half. Using Julienne Peeler, cut carrot and cucumber into long julienne strips, avoiding seeds of cucumber.
3. Add carrot, cucumber, bell pepper and green onion to dressing mixture. Toss vegetables to coat. Serve immediately.

Yield: 4 servings (about 4 cups)

Nutrients per serving: Calories 35, Total Fat 0 g, Saturated Fat 0 g, Cholesterol 0 mg, Carbohydrate 8 g, Protein less than 1 g, Sodium 160 mg, Fiber 2 g