



## Batter Bowl Brownie Layer Mix

Simply layer these ingredients in the Small Batter Bowl, snap on the lid and you're ready to go!

- |   |   |
|---|---|
| 1½ cups (375 mL) sugar, divided             | ½ cup (125 mL) unsweetened cocoa powder                     |
| 1 tsp (5 mL) ground cinnamon                | 1 cup (250 mL) candy-coated chocolate miniature baking bits |
| ½ tsp (2 mL) salt                           | ½ cup (125 mL) white chocolate morsels                      |
| ½ tsp (2 mL) baking powder                  | ½ cup (125 mL) walnut halves, coarsely chopped              |
| 1½ cups (375 mL) all-purpose flour, divided |   |

In small bowl, combine ¾ cup (150 mL) sugar and cinnamon; mix well and set aside. In **Small Batter Bowl**, layer ingredients as follows, gently patting each layer before adding the next ingredient: salt, baking powder, ½ cup (125 mL) of the flour, cocoa powder, remaining ¾ cup (150 mL) sugar, baking bits and remaining 1 cup (250 mL) flour. Top with reserved cinnamon-sugar mixture, chocolate morsels and walnuts. Cover with lid. Print gift tag and attach to handle.

## Batter Bowl Brownies

All of the dry ingredients you need for delicious brownies are here in this bowl. To complete the treat, just add:

- ½ cup (125 mL) vegetable oil
- 3 eggs
- ¼ cup (50 mL) water
- 1 tsp (5 mL) vanilla extract

Preheat oven to 350°F (180°C). Lightly spray **Square Baker** with vegetable oil. In large bowl, combine brownie mix, oil, eggs, water and vanilla; mix until well blended. Spread mixture into baker. Bake 35 minutes or until wooden pick inserted in center comes out clean. Cool completely.

Yield: 20 brownies

U.S. Nutrients per serving (1 prepared brownie): Calories 250, Total Fat 12 g, Saturated Fat 3.5 g, Cholesterol 35 mg, Sodium 95 mg, Carbohydrate 33 g, Fiber 1 g, Protein 4 g

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P4114-10/12



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## Celebration Cookie Layer Mix

Simply layer these ingredients in the Small Batter Bowl, snap on the lid and you're ready to go!

½ cup (125 mL) granulated sugar	½ tsp (2 mL) baking powder
¾ cup (175 mL) sweetened dried cranberries	½ tsp (2 mL) baking soda
½ cup (125 mL) white or semi-sweet chocolate morsels	¼ tsp (1 mL) salt
¾ cup (175 mL) packed brown sugar	1 cup (250 mL) quick or old-fashioned oats
1½ cups (375 mL) all-purpose flour	½ cup (125 mL) pecan or walnut halves, coarsely chopped

In **Small Batter Bowl**, layer ingredients as follows, gently patting each layer before adding the next ingredient: granulated sugar, cranberries, chocolate morsels, brown sugar, flour, baking powder, baking soda, salt, oats and pecans. Cover with lid. Print gift tag and attach to handle.

## Celebration Cookies

All of the dry ingredients you need for delicious cookies are here in this bowl. To complete the treat, just add:

- ¾ cup (175 mL) butter or margarine, 1½ sticks, softened
- 2 eggs
- 1 tsp (5 mL) vanilla extract

Preheat oven to 375°F (190°C). In large mixing bowl, combine butter, eggs and vanilla; mix until well blended. Add cookie mix to butter mixture; mix until well blended. Using **Medium Scoop**, drop 12 level scoops of dough (about 2 tbsp/30 mL), 2 in. (5 cm) apart, onto **Rectangle Stone**. Flatten dough slightly using back of scoop. Bake 13–15 minutes or until edges are golden brown. Cool 5 minutes; remove to cooling rack. Repeat with remaining dough.

Yield: 3 dozen cookies

U.S. Nutrients per serving (1 cookie): Calories 120, Total Fat 6 g, Saturated Fat 3 g, Cholesterol 20 mg, Sodium 80 mg, Carbohydrate 17 g, Fiber 1 g, Protein 2 g

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TO:

FROM:



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FROM:



## Cowboy Chili Layer Mix

Simply layer these ingredients in the Small Batter Bowl, snap on the lid and you're ready to go!

- |  |  |
|--|--|
| 2 tbsp (30 mL) chili powder                    | ½ cup (125 mL) dehydrated minced onions                |
| 1 tsp (5 mL) ground cumin                      | ½ cup (125 mL) dried black beans                       |
| 1 tsp (5 mL) dried oregano leaves              | ½ cup (125 mL) dried kidney beans                      |
| 1 tsp (5 mL) salt                              | ½ cup (125 mL) dried pinto beans                       |
| ¼ cup (50 mL) dried cilantro or parsley leaves | 2 snack-size packages (1 oz each) corn chips, unopened |

In **Small Batter Bowl**, layer ingredients for chili mix in order listed, gently patting each layer before adding the next ingredient. Place corn chip packages on top of chili mix. Cover with lid. Print gift tag and attach to handle.

TO:

FROM:

## Cowboy Chili

All of the dry ingredients you need for zesty chili are here in this bowl. To finish the job, just add:

- |  |                                      |
|--|--------------------------------------|
| 1 recipe Cowboy Chili Mix                                  | 1 garlic clove, pressed              |
| 1 tbsp (15 mL) vegetable oil                               | 4 cups (1 L) water                   |
| 1 lb (450 g) beef stew meat, cut into 1-in. (2.5-cm) cubes | 1 jar (16 oz or 500 mL) salsa        |
|  | 1 can (15 oz or 398 mL) tomato sauce |

Remove corn chips from chili mix; set aside. Heat oil in (4-qt./3.8-L) Casserole over medium heat until shimmering. Add meat and garlic. Cook and stir 6 – 7 minutes or until browned. Stir in chili mix and water; bring to a boil. Reduce heat; cover and simmer 1½ hours. Stir in salsa and tomato sauce. Simmer, covered, 30 minutes or until beans and meat are tender. Top with corn chips.

Yield: about 8 cups (2 L)

U.S. Nutrients per serving (1¼ cups/350 mL): Calories 350, Total Fat 8 g, Saturated Fat 1.5 g, Cholesterol 35 mg, Sodium 1,160 mg, Carbohydrate 40 g, Fiber 9 g, Protein 21 g

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## Harvest Pumpkin Bread Layer Mix

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- |   |   |
|---|---|
| 1 cup (250 mL) sugar                        | ½ tsp (2 mL) salt                             |
| 1 tbsp (15 mL) pumpkin pie spice            | 1 cup (250 mL) golden raisins                 |
| 2¼ cups (550 mL) all-purpose flour, divided | ½ cup (125 mL) pecan halves, coarsely chopped |
| 2 tsp (10 mL) baking powder                 |   |
| ½ tsp (2 mL) baking soda                    |   |

In small bowl, combine sugar and spice blend; mix well. In **Small Batter Bowl**, layer ingredients as follows, gently patting each layer before adding the next ingredient: 1¼ cups (300 mL) flour, baking powder, baking soda, salt, sugar mixture, remaining flour, raisins and pecans. Cover with lid. Print gift tag and attach to handle.

TO:

FROM:

## Harvest Pumpkin Bread

All of the dry ingredients you need for delicious Pumpkin Bread are here in this bowl. To complete the treat, just add:

- 2 eggs
- 1 cup (250 mL) solid pack pumpkin
- ⅔ cup (150 mL) milk
- ½ cup (125 mL) vegetable oil

Preheat oven to 325°F (160°C). Spray bottoms only of **Mini Loaf Pan** with vegetable oil. Whisk eggs in large mixing bowl. Add pumpkin, milk and oil; mix well. Add bread mix to egg mixture; mix until well blended. Fill each well of loaf pan with about 1 cup (250 mL) batter. Bake 45–50 minutes or until wooden pick inserted in center of loaves comes out clean. Cool in pan 10 minutes. Loosen sides of loaves from pan; remove to cooling rack.

Yield: 4 small loaves (4 servings per loaf)

U.S. Nutrients per serving (2 slices): Calories 240, Total Fat 10 g, Saturated Fat 1 g, Cholesterol 25 mg, Sodium 190 mg, Carbohydrate 36 g, Fiber 2 g, Protein 4 g

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