



CONTEMPORARY
CLASSICS™
— *stoneware* —
**RECIPE
COLLECTION**



CONTEMPORARY CLASSICS™

stoneware collection

Versatile enough to cook your favorite recipes, attractive enough to sit at the center of your table. Whether you're cooking for your family or a crowd, our Contemporary Classics™ make a bold statement.

LARGE BAKER

Please a crowd with roasts, casseroles and more. The modern white exterior glaze looks stunning on the table, so there's no need to transfer food to a serving piece. Your favorite recipes for our **Rectangular Baker** or any 13" x 9" (33 x 23-cm) pan can also be made in the Large Baker.

SMALL BAKER

Perfect for side dishes, desserts, hot dips and more. The stunning midnight blue-glazed exterior will make it the center of attention on your table. It fits in most microwaves so it's a perfect way to store leftovers in the refrigerator and reheat later. Recipes that call for our **Square Baker** or any 8" x 8" (20 x 20-cm) or 9" x 9" (23 x 23-cm) pan can also be made in the Small Baker.

SHALLOW BAKER

Cook and serve everything from appetizers and side dishes to desserts in this unique baker. The classic cranberry-glazed finish will make your dishes look beautiful from prep to presentation. You can also make recipes for our **Large Bar Pan** in the Shallow Baker.

WHITE LARGE ROUND STONE with HANDLES

The perfect way to showcase pizza, brownies, rings, wreaths, nachos and desserts! The ½" (1-cm) lip lets you bake thick batters and juicy foods without worrying about drips. Your favorite recipes for the **Large Round Stone with Handles** can also be made with this piece.

USING STONEWARE

- ▶ Always preheat the oven before baking with Stoneware, but don't preheat empty Stoneware in the oven.
- ▶ Don't use nonstick sprays on Stoneware. Instead, lightly brush the bottom with oil.
- ▶ Make sure the surface is ⅔ covered with food.
- ▶ Stoneware is microwave-, freezer-, convectional and convention oven safe, but should not be used under the broiler.
- ▶ Stoneware should not touch the sides of oven or oven door.
- ▶ Thaw dense frozen foods in refrigerator before placing on Stoneware.
- ▶ The raised handles make it easy to slide oven mitts underneath to transfer hot stone from oven to table.
- ▶ Always use a heat-resistant oven mitt or pad when handling hot Stoneware, and when placing on surfaces.
- ▶ Due to the manufacturing process, each piece could have subtle variations, making it one of a kind!

CLEANING STONEWARE

- ▶ Allow Stoneware to cool to room temperature before washing.
- ▶ Avoid soap or detergent. Stoneware can't go in the dishwasher.
- ▶ Rinse under hot water and scrape off excess food with the Pan Scraper.
- ▶ If needed, soak in clear, hot water to loosen baked-on foods, then rinse and towel dry thoroughly.
- ▶ To deep clean Stoneware, mix ½ cup (125 mL) baking soda and 3 tbsp (45 mL) water into a paste. Apply to desired areas and let stand 15–20 minutes. Wipe off excess with a nonabrasive sponge, then rinse thoroughly and towel dry. To deep-clean glazed surfaces, use a soft, damp cloth to apply the paste, and scrub as needed. Rinse and towel dry thoroughly.



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fresh vegetable LASAGNA BAKE

SERVES 12 >

VEGETABLE MIXTURE

- 1 large yellow bell pepper
- 2 medium zucchini, ends removed
- 1 medium onion
- 1 tbsp (15 mL) olive oil
- 1 pkg (8 oz or 228 g) sliced fresh mushrooms
- 4 garlic cloves, pressed

SAUCE

- 1 jar (7 oz) roasted red bell peppers, undrained (about 1 cup/250 mL)
- 2 tbsp (30 mL) **Sweet Basil Rub**
- 1 can (14.5 oz or 398 mL) diced tomatoes, undrained
- ½ cup (125 mL) water
- ¼ tsp (1 mL) salt

DIRECTIONS

- 1 Preheat oven to 350°F (180°C). For vegetable mixture, cut off top of bell pepper; remove seeds and veins. Cut into chunks. Using **Simple Slicer** on #2 setting, slice zucchini. Finely chop onion.
- 2 Heat oil in (**12"/30-cm**) **Skillet** over medium-high heat 3–5 minutes or until shimmering. Add onion, mushrooms and pressed garlic. Cook 3–4 minutes or until mushrooms are lightly browned, stirring occasionally. Add yellow bell peppers and zucchini; cook 6–8 minutes or until vegetables are tender. Set aside.
- 3 For sauce, process red bell peppers and rub in **Manual Food Processor** until finely chopped. Carefully remove blade. Stir in diced tomatoes, water and salt.
- 4 For cheese filling, combine ricotta, spinach, half of the cheese, egg and rub in a large bowl; mix well.
- 5 To assemble lasagna, combine noodles and 1½ cups (375 mL) of the sauce in **Large Baker**; stir and spread evenly. Top with vegetable mixture. Using **Large Scoop**, evenly place cheese filling over vegetables. Flatten the filling with the back of Scoop. Top with remaining sauce and remaining shredded cheese.
- 6 Cover baker with aluminum foil; bake 30 minutes. Remove foil. Bake, uncovered, 15–20 minutes or until edges are light golden brown and cheese is melted. Remove from oven to cooling rack; let stand 10 minutes.

COOK'S TIP

Lasagna can be made up to a day ahead. Cover baker with aluminum foil and refrigerate. When ready to bake, remove baker from refrigerator while preheating oven. Increase covered bake time 10 minutes.

U.S. Nutrients per serving: Calories 190, Total Fat 9 g, Saturated Fat 4.5 g, Cholesterol 45 mg, Sodium 630 mg, Carbohydrate 17 g, Fiber 2 g, Protein 13 g

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BROCCOLI & HAM STRATA



SERVES 12 >

YOU'LL NEED

- | | |
|--|------------------------------|
| 4 sourdough English muffins, split in half | 8 eggs |
| 2 cups (500 mL) shredded Colby & Monterey Jack cheese blend, divided | 2 cups (500 mL) milk |
| 1 small red bell pepper, seeded and diced | 1 tbsp (15 mL) Dijon mustard |
| 1 pkg (8 oz or 175 g) cooked ham steak, diced | ¼ tsp (1 mL) salt |
| 1½ cups (375 mL) frozen chopped broccoli, thawed | ¼ tsp (1 mL) black pepper |

DIRECTIONS

- 1 Preheat oven to 375°F (190°C). Arrange muffin halves, split-side up, evenly over bottom of **Large Baker** (they will overlap slightly).
- 2 Top muffins with *half* of the cheese. Top with bell pepper, ham and broccoli.
- 3 In large bowl, whisk eggs, milk, mustard, salt and black pepper until well blended. Pour egg mixture evenly over ingredients in baker.
- 4 Bake, uncovered, 35–37 minutes or until egg mixture is set.
- 5 Remove baker from oven to cooling rack; top with remaining cheese. Bake, uncovered, 5–7 minutes or until cheese begins to melt.
- 6 Let stand 5 minutes before serving. Cut strata into 12 squares and serve.

COOK'S TIPS

Ham steaks come from the center of the ham and are 94% lean, the leanest part of the ham.

Ham steaks can be found pre-cut in the refrigerated section and are usually about 1" (2.5 cm) thick. Or the butcher can slice off a steak from a whole or half ham.

If sourdough English muffins are unavailable, you may use original English muffins.

U.S. Nutrients per serving: Calories 220, Total Fat 11 g, Saturated Fat 6 g, Cholesterol 155 mg, Sodium 580 mg, Carbohydrate 12 g, Fiber 1 g, Protein 16 g

roasted lemon herb CHICKEN BREASTS



SERVES 6 ▶

YOU'LL NEED

- 3 lemons, divided
- 1 tbsp (15 mL) olive oil
- 2 tsp (10 mL) honey
- ¼ cup (50 mL) loosely packed fresh parsley leaves
- 6 bone-in, skin-on chicken breasts (10–12 oz/300–350 g each)
- 1½ tbsp (22 mL) **Citrus & Basil Rub** (see cook's tip)
- 1 large red onion

DIRECTIONS

- 1 Preheat oven to 400°F (200°C). Using **Simple Slicer** on #3 setting, slice 2 of the lemons. Combine oil and honey in a small bowl; mix well. In another small bowl, snip parsley with **Professional Shears**; set aside.
- 2 Loosen skin from chicken by inserting fingertips under skin and gently pushing between skin and meat. Using **Chef's Silicone Basting Brush**, brush with the oil mixture and then sprinkle rub under the skin. Place one lemon slice under skin of each breast. Place chicken in **Shallow Baker**; arrange remaining lemon slices around chicken.
- 3 Wedge onion; arrange onions around chicken. Using **Citrus Press**, juice remaining lemon over chicken.
- 4 Bake 45–50 minutes or until internal temperature of chicken reaches 165°F (74°C) in thickest part of breast, brushing chicken with pan juices after 30 minutes.
- 5 Remove baker from oven to cooling rack. Sprinkle parsley over chicken just before serving.

COOK'S TIP

You may substitute **Lemon Rosemary Rub** for the **Citrus & Basil Rub**.

U.S. Nutrients per serving: Calories 450, Total Fat 23 g, Saturated Fat 6 g, Cholesterol 145 mg, Sodium 380 mg, Carbohydrate 12 g, Fiber 3 g, Protein 48 g

ASPARAGUS & ROASTED RED PEPPER TART

SERVES 9 ▶

YOU'LL NEED

- | | |
|---|--|
| ½ pkg (17.3 oz or 454 g) frozen puff pastry (1 sheet), thawed | 2 eggs |
| 1 jar (7 oz) roasted red bell peppers, drained, patted dry (¾ cup/175 mL) | ¾ cup (175 mL) part-skim ricotta cheese |
| 3 oz (90 g) sharp white cheddar cheese (about ¾ cup/175 mL grated) | ½ tbsp (7 mL) Bell Pepper Herb Rub |
| | 8 oz (250 g) thin, fresh asparagus (26–28 spears), trimmed to 6" (15 cm) |
| | Black pepper (optional) |

DIRECTIONS

- 1 Preheat oven to 400°F (200°C). Unfold pastry onto generously floured **Large Grooved Cutting Board**. Using **Baker's Roller®**, roll pastry into 16" x 12" (40.5 x 30-cm) rectangle. Fold pastry in half from short end; gently lift and place in **Shallow Baker**.
- 2 Unfold and stretch pastry into and partially up sides of baker. Using pastry tool of Baker's Roller®, generously prick the pastry. Bake 15–17 minutes or until golden brown.
- 3 Thinly slice bell peppers. Using **Microplane® Adjustable Coarse Grater**, grate cheddar cheese; set aside.
- 4 In **Small Batter Bowl**, whisk eggs. Add cheddar, ricotta and rub; whisk gently until well blended.
- 5 Remove baker from oven to cooling rack. Spread ricotta mixture over crust, leaving edges exposed. Arrange asparagus in two rows over ricotta, with tips facing out. Top with bell pepper. Sprinkle with black pepper, if desired.
- 6 Return baker to oven; bake 10–12 minutes or until ricotta mixture is set. Remove baker from oven; cool 10 minutes. Cut into 9 squares and serve warm.

U.S. Nutrients per serving: Calories 170, Total Fat 9 g, Saturated Fat 5 g, Cholesterol 60 mg, Sodium 450 mg, Carbohydrate 14 g, Fiber 1 g, Protein 8 g

SAUSAGE & PEPPER BRUNCH PIZZA



SERVES 8 ▶

YOU'LL NEED

- 8 oz (250 g) bulk hot Italian sausage
- 1 medium red bell pepper (about ¾ cup/175 mL diced)
- 1 cup (250 mL) lightly packed fresh basil
- 4 oz (125 g) ½ less fat cream cheese (Neufchâtel)
- 6 eggs
- 1 pkg (16 oz/450 g) refrigerated grand-size flaky biscuits
- All-purpose flour for dusting
- 4 oz (125 g) Provolone cheese (1 cup/250 mL grated), divided
- Black pepper

DIRECTIONS

- 1 Preheat oven to 400°F (200°C). Place sausage into **Classic Batter Bowl**; microwave, uncovered, on HIGH 3 minutes. Dice bell pepper and chop basil.
- 2 Break sausage into crumbles using **Mix 'N Chop**. Add bell pepper to batter bowl; microwave, uncovered on HIGH 2–3 minutes or until sausage is no longer pink. Drain sausage mixture, if necessary. Return sausage mixture to batter bowl; add basil and set aside.
- 3 Place cream cheese in **Small Batter Bowl**. Microwave 15–20 seconds or until softened; whisk until smooth. Gradually add eggs; whisk until smooth and set aside.
- 4 Separate biscuits horizontally in half to form 16 biscuits; arrange 12 biscuits in a slightly overlapping circle on **White Large Round Stone with Handles**. Place remaining four biscuits in center; lightly sprinkle with flour using **Flour/Sugar Shaker**. Using **Baker's Roller®**, roll biscuits to outer edge of stone, pressing with fingertips to seal seams and form a crust slightly up the edge.
- 5 Grate cheese using **Microplane® Adjustable Coarse Grater**. Sprinkle half of the cheese over crust; top with sausage mixture. Carefully pour egg mixture over sausage mixture and top with remaining cheese. Sprinkle with black pepper.
- 6 Bake 17–19 minutes or until center is set but still moist and crust is golden brown. Serve immediately.

U.S. Nutrients per serving: Calories 400, Total Fat 25 g, Saturated Fat 10 g, Cholesterol 175 mg, Sodium 930 mg, Carbohydrate 26 g, Fiber 1 g, Protein 17 g

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turkey TACO RING

SERVES 8 ▶

TACO RING

- 1 small red onion, divided
- 1¼ lbs (575 g) 93% lean ground turkey
- 2½ tbsp (37 mL) **Tex-Mex Rub**
- 6 oz (175 g) cheddar cheese (1¼ cups/300 mL grated)
- 2 pkg (8 oz or 235 g *each*) reduced-fat refrigerated crescent rolls
- 1 egg white, lightly beaten

SALSA & TOPPINGS

- 1 small jalapeño pepper, seeded
- ½ cup (125 mL) loosely packed fresh cilantro
- 1 tbsp (15 mL) fresh lime juice
- 1 garlic clove
- ¼ tsp (1 mL) salt
- 1 cup (125 mL) grape tomatoes
- 2 cups (500 mL) thinly sliced romaine lettuce

DIRECTIONS

- 1 Preheat oven to 375°F (190°C). Cut onion in half. Using **Food Chopper**, chop *half* of onion. Set aside remaining onion for the salsa. Cook onion, turkey and rub in **(12"/30-cm) Skillet** over medium heat 10–12 minutes or until turkey is no longer pink, breaking into crumbles with **Mix 'N Chop**. Drain, if necessary. Transfer turkey mixture to a large bowl.
- 2 Meanwhile, using **Microplane® Adjustable Coarse Grater**, grate cheese. Stir *1 cup* of the cheese into turkey mixture.
- 3 Unroll crescent dough; separate into 16 triangles. Arrange triangles, slightly overlapping, in a circle on **White Large Round Stone with Handles** with wide ends 4" (10 cm) from edge of stone. (Points will extend off of the edge of the stone.) Roll wide ends of dough toward center to create a 5" (13-cm) opening (see cook's tips).
- 4 Using **Large Scoop**, scoop filling evenly over dough. Bring points of triangles up over filling and tuck under dough at center to form a ring. Brush with egg white. Sprinkle with remaining cheese. Bake 20–25 minutes or until golden brown.
- 5 Meanwhile, for salsa, cut remaining onion and jalapeño into chunks. Using **Manual Food Processor**, process onion, jalapeño, cilantro, lime juice, garlic pressed with **Garlic Press** and salt until coarsely chopped. Add tomatoes; process until mixture reaches consistency of salsa.
- 6 Remove stone from oven and serve with salsa and shredded lettuce.

COOK'S TIPS

To create a 5" (13-cm) opening (before baking), place the storage container for the **Biscuit Cutters** in the center of the stone.

Serve salsa in a bell pepper cup! Cut top off of pepper with the **V-Shaped Cutter**; scoop out seeds and veins with **Scoop Loop™**. Fill with salsa. Place in center of Taco Ring and surround with lettuce.

U.S. Nutrients per serving (2 rolls per serving): Calories 210, Total Fat 12 g, Saturated Fat 6 g, Cholesterol 65 mg, Sodium 490 mg, Carbohydrate 6 g, Fiber 1 g, Protein 20 g

PAN-ROASTED VEGETABLES

with spinach

SERVES 6 >

YOU'LL NEED

- | | |
|---|---|
| 2 lbs (1 kg) fingerling potatoes | 3 garlic cloves |
| 1 large red onion | ½ small lemon |
| 2 cups (500 mL) baby carrots | ¼ cup (50 mL) chicken broth |
| 2 tbsp (30 mL) olive oil | 2 tbsp (30 mL) butter |
| 1 tbsp (15 mL) Citrus & Basil Rub
(see cook's tips) | 1 pkg (5 oz) fresh baby spinach leaves
(about 5 cups/1.25 L) |
| 2 tsp (10 mL) honey | Salt and black pepper (optional) |

DIRECTIONS

- 1 Preheat oven to 400°F (200°C). Cut larger potatoes in half crosswise. Wedge onion.
- 2 Combine potatoes, onion, carrots, oil, rub, honey and garlic pressed with **Garlic Press** in a medium mixing bowl. Toss to coat. Arrange in **Large Baker**.
- 3 Bake, uncovered, 45–50 minutes or until vegetables are fork-tender.
- 4 Meanwhile, using **Citrus Press**, juice lemon to measure 1 tbsp (15 mL); add to **(2-cup/500-mL) Easy Read Measuring Cup**. Add broth and butter. Microwave on HIGH 30–60 seconds or until butter is melted.
- 5 Remove baker from oven to cooling rack. Top vegetables evenly with spinach. Drizzle broth mixture over spinach. Toss spinach and vegetables until spinach is wilted. Season to taste with salt and pepper, if desired.

COOK'S TIPS

Petite red or Yukon gold potatoes can be substituted for the fingerling potatoes.

You may substitute **Lemon Rosemary Rub** for the **Citrus & Basil Rub**.

U.S. Nutrients per serving: Calories 200, Total Fat 8 g, Saturated Fat 3 g, Cholesterol 10 mg, Sodium 270 mg, Carbohydrate 34 g, Fiber 4 g, Protein 4 g

summer VEGETABLE STACK



SERVES 8 ▶

YOU'LL NEED

- | | |
|--|--|
| 2 medium zucchini (about 1 lb/450 g) | 3 garlic cloves, pressed |
| 1 medium yellow squash | 1 tbsp (15 mL) Italian seasoning |
| 2 medium russet potatoes (about 14 oz/397 g) | 1 tsp (5 mL) salt |
| 3 large firm plum tomatoes | 1 cup (250 mL) shredded Italian cheese blend |
| 2 tbsp (30 mL) olive oil | |

DIRECTIONS

- 1 Preheat oven to 400°F (200°C). Slice zucchini, squash, potatoes and tomatoes with **Simple Slicer** on #3 setting. Place vegetables in a large mixing bowl.
- 2 Add oil, pressed garlic, seasoning and salt. Toss to coat.
- 3 Arrange vegetables in rows in **Small Baker**. Cover baker with aluminum foil; bake 45–50 minutes or until potatoes are almost tender.
- 4 Remove baker from oven to cooling rack. Remove foil; top with cheese. Bake, uncovered, 5–10 minutes or until cheese is melted and golden brown.

U.S. Nutrients per serving: Calories 170, Total Fat 7 g, Saturated Fat 2.5 g, Cholesterol 10 mg, Sodium 400 mg, Carbohydrate 20 g, Fiber 2 g, Protein 7 g

savory POTATO & ONION GRATIN

SERVES 8 ▶

YOU'LL NEED

- | | |
|--|--|
| ¾ lb (350 g) red "B" size potatoes (about 4) | ½ cup (125 mL) milk |
| 2 medium onions | 4 slices cooked bacon, crumbled |
| 4 oz (125 g) cream cheese, cubed | ½ cup (125 mL) shredded Swiss cheese |
| 2 tbsp (30 mL) flour | 1 cup (250 mL) seasoned croutons, finely crushed |
| 1 tsp (5 mL) dried thyme leaves | 2 tbsp (30 mL) fresh snipped parsley |
| 1 cup (250 mL) chicken broth | |

DIRECTIONS

- 1 Preheat oven to 400°F (200°C). Cut each potato into six wedges. Cut each onion into six wedges; cut wedges in half. Place potatoes and onions in **Small Baker**.
- 2 Microwave cream cheese in small microwave-safe bowl on HIGH, uncovered, 15–30 seconds or until softened. Add flour and thyme, whisk until smooth.
- 3 Slowly whisk in broth and milk. Pour sauce evenly over potatoes and onions; sprinkle with bacon. Cover baker with aluminum foil; bake 45 minutes.
- 4 Remove baker from oven to cooling rack; remove foil and top with cheese and crouton crumbs. Bake, uncovered, 5–10 minutes or until crumbs are golden brown.
- 5 Remove baker from oven; let stand 5 minutes. Top with parsley just before serving.

U.S. Nutrients per serving: Calories 220, Total Fat 14 g, Saturated Fat 6 g, Cholesterol 35 mg, Sodium 330 mg, Carbohydrate 19 g, Fiber 2 g, Protein 8 g

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BROCCOLI CHEESE “SOUFFLÉ”



SERVES 12 ▶

YOU'LL NEED

- | | |
|--|--|
| 4 oz (125 g) sharp cheddar cheese
(1 cup/250 mL grated) | 3 cups (750 mL) frozen chopped broccoli,
thawed |
| 3 eggs | 2 tbsp (30 mL) Three Onion Rub |
| 1 cup (250 mL) milk | ¼ tsp (1 mL) black pepper |
| ¾ cup (175 mL) all-purpose baking mix | |

DIRECTIONS

- 1 Preheat oven to 400°F (200°C). Lightly brush **Small Baker** with oil. Using **Microplane® Adjustable Coarse Grater**, grate cheese; set aside.
- 2 In **Classic Batter Bowl**, whisk eggs, milk and baking mix until well blended. Add cheese, broccoli, rub and pepper; mix with **Mix 'N Scraper®** until combined. Pour into baker.
- 3 Bake, uncovered, 25–30 minutes or until golden brown and knife inserted in center comes out clean. Remove baker from oven to cooling rack. Let stand 5 minutes before serving.

COOK'S TIP

Three green onions, thinly sliced, can be substituted for Three Onion Rub.

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U.S. Nutrients per serving: Calories 220, Total Fat 12 g, Saturated Fat 6 g, Cholesterol 115 mg, Sodium 540 mg, Carbohydrate 15 g, Fiber 1 g, Protein 11 g

mediterranean-style BAKED RICE

SERVES 14 ▶

YOU'LL NEED

- | | |
|--|--|
| 1 cup (250 mL) grape tomatoes (about 6 oz/175 g) | 1½ cups (375 mL) uncooked converted white rice |
| 2 green onions, divided | 2½ cups (625 mL) chicken stock |
| 1 tbsp (15 mL) Italian Seasoning Mix | 1 cup (250 mL) frozen mixed peas and carrots, thawed |
| 1 tbsp (15 mL) olive oil | 4 oz (125 g) tomato basil feta cheese, crumbled (1 cup/250 mL) |
| 1 garlic clove, pressed | |

DIRECTIONS

- 1 Preheat oven to 400°F (200°C). Place tomatoes in **Close & Cut**. Using **Color Coated Chef's Knife**, cut tomatoes in half. Thinly slice green onions; set aside green tops for garnish.
- 2 In small bowl, combine seasoning mix, oil, and pressed garlic. In **Small Baker**, combine rice, tomatoes, green onion bottoms and seasoning mixture; mix until thoroughly combined.
- 3 Microwave chicken stock in **Small Batter Bowl**, uncovered, on HIGH 5–6 minutes or until boiling. Pour over rice mixture; mix well. Cover baker tightly with heavy-duty aluminum foil or 2 sheets of regular foil. Bake 30 minutes.
- 4 Remove baker to cooling rack; allow to stand covered for 5 minutes.
- 5 Fluff rice; stir in peas, carrots and feta cheese. Sprinkle with green onion tops.

U.S. Nutrients per serving (about ⅔ cup/150 mL): Calories 140, Total Fat 3.5 g, Saturated Fat 1.5 g, Cholesterol 5 mg, Sodium 210 mg, Carbohydrate 21 g, Fiber 1 g, Protein 5 g

BREAD BOWL *with* KALE & ARTICHOKE DIP



YOU'LL NEED

- | | |
|--|---|
| 2 (16 oz/450 g <i>each</i>) sourdough bread rounds (about 6"/15-cm diameter), divided | 2 oz (60 g) fresh Parmesan cheese (½ cup/125 mL grated) |
| Vegetable oil | ½ cup (125 mL) mayonnaise |
| 1 jar (12 oz) marinated artichoke hearts, drained (1¼ cups/300 mL) | ½ cup (125 mL) sour cream |
| 1 can (8 oz or 199 mL) sliced water chestnuts, drained | 2 garlic cloves |
| 8 oz (250 g) mozzarella cheese (2 cups/500 mL grated) | 3 cups (750 mL) fresh kale leaves, stems removed and torn into pieces |

DIRECTIONS

- Preheat oven to 450°F (230°C). Using serrated knife, slice off top of one bread round to create a lid; set lid aside (leave lid intact). Carefully remove center of bread round to form a 4½" (12-cm) wide and 2" (5-cm) deep well for dip.
- Cut the bread removed from center and entire second bread round into 1" (2.5 cm) cubes. Place bread bowl on center of **White Large Round Stone with Handles**. Arrange bread cubes around bowl; spray with vegetable oil.
- Using **Manual Food Processor**, process artichokes and water chestnuts until coarsely chopped; place in **Classic Batter Bowl**.
- Using **Microplane® Adjustable Coarse Grater**, grate mozzarella and Parmesan cheeses. Add cheeses, mayonnaise, sour cream and garlic pressed with **Garlic Press** to batter bowl.
- Microwave, covered, on HIGH 2 minutes or until cheeses begin to melt; mix until well blended.
- Meanwhile, process kale until finely chopped. Remove batter bowl from microwave and stir in kale.
- Microwave, covered, on HIGH 2–3 minutes until hot, stirring halfway through cooking. Remove from microwave. Pour dip into bread bowl.
- Lean lid against bread bowl. Bake 13–15 minutes or until dip is heated through and top is golden brown.

warm CINNAMON ROLLS



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SERVES 12 >

DOUGH

- 1 pouch **Pizza Crust Mix*** (Do not use **Gluten-Free Pizza Crust Mix**)
- 1 cup (250 mL) hot water (120°F–130°F/49°C–54°C)
- 2 tbsp (30 mL) butter, softened
- 1 egg, (room temperature) lightly beaten
- 2 tbsp (30 mL) granulated sugar

FILLING

- ¼ cup (50 mL) plus 1 tbsp (15 mL) butter, softened, divided
- ¼ cup (50 mL) granulated sugar
- ¼ cup (50 mL) packed light brown sugar
- 2 tbsp (30 mL) **Korintje Cinnamon**
- 1 tbsp (15 mL) light corn syrup

DIRECTIONS

- 1 Combine dough ingredients in a medium mixing bowl; mix with **Mix 'N Scraper®** until dough pulls away from side of bowl. Turn dough out onto lightly floured surface. Shape dough into ball. Knead 5 minutes or until smooth. Cover with mixing bowl; let rest 5 minutes. Using lightly floured **Baker's Roller®**, roll dough into a 15" x 10" (38 x 25-cm) rectangle.
- 2 Combine ¼ cup (50 mL) butter and remaining filling ingredients in another medium mixing bowl; mix well with flat end of **Scoop & Spread** (mixture will be very thick). Spoon filling over dough and spread to within ½" (1 cm) of edges. Starting on one short side, roll dough tightly, pinching seams to seal. Using **Color Coated Serrated Knife**, cut dough into 12 slices; place in **Large Baker** and cover with plastic wrap.
- 3 Heat oven on lowest setting for 1–2 minutes. Turn oven off. Place baker on top rack of oven. Fill large pan with hot water; place on rack below baker. Close oven; let dough rise 1 hour. Carefully remove baker and pan from oven.
- 4 Preheat oven to 325°F (160°C). In (1-cup/250-mL) **Prep Bowl**, microwave remaining 1 tbsp (15 mL) butter, uncovered, on HIGH 30 seconds or until melted. Using **Chef's Silicone Basting Brush**, brush rolls with butter.
- 5 Bake, uncovered, 35 minutes or until light golden brown. Remove baker from oven to cooling rack. Cool rolls in baker 15 minutes.
- 6 For frosting, whisk cream cheese in small bowl until smooth. Whisk in milk and powdered sugar until smooth. Spread frosting evenly over warm rolls. Serve warm.

COOK'S TIPS

*Not available in Canada. 1 pkg (16 oz/453 g) hot roll mix (including yeast packet) can be used instead of **Pizza Crust Mix**.

For a flavor twist, add the zest of one orange into the frosting.

U.S. Nutrients per serving: Calories 300, Total Fat 9 g, Saturated Fat 5 g, Cholesterol 40 mg, Sodium 460 mg, Carbohydrate 53 g, Fiber 1 g, Protein 5 g

citrus CHEESECAKE BARS

SERVES 30 >

CRUST

- ¼ cup (50 mL) butter
- 26 lemon creme-filled cookies, finely crushed (3 cups/750 mL)

FILLING & TOPPING

- 2 limes
- 3 pkgs (8 oz/250 g *each*) cream cheese, softened
- ¾ cup (175 mL) sugar
- 1 tsp (5 mL) vanilla
- 3 eggs
- 1 jar (10 oz or 250 mL) prepared lemon curd
- 3 tbsp (45 mL) water
- 2½ cups (625 mL) assorted fresh fruit such as kiwi slices, diced mango or blueberries

DIRECTIONS

- 1 Preheat oven to 350°F (180°C). In small bowl, microwave butter, uncovered, on HIGH 30–60 seconds or until melted. Add cookie crumbs; mix well. Firmly press crumb mixture into bottom of **Shallow Baker**.
- 2 For filling, zest limes to measure 2 tsp (10 mL). Juice limes to measure 3 tbsp (45 mL). In large bowl, whisk cream cheese, sugar, zest, juice and vanilla until smooth. Add eggs, whisking until just blended; spread over crust.
- 3 Bake 20–25 minutes or until center is almost set and edges are lightly browned. Remove baker from oven to cooling rack. Cool to room temperature. Refrigerate at least 3 hours.
- 4 In small bowl, combine lemon curd and water; mix until well blended. Spread evenly over cheesecake. Arrange fruit over cheesecake just before serving. Cut into 30 bars.

COOK'S TIPS

26 vanilla creme-filled cookies can be substituted for lemon creme-filled cookies.

1 jar (12 oz) apricot preserves (about 1 cup/250 mL) can be substituted for the lemon curd. In step 4, microwave apricot preserves in a small bowl, uncovered, 30–45 seconds or until warm. (You do not need to add water.)

For a smooth cut, dip a knife into warm water and wipe it dry after each cut.

U.S. Nutrients per serving: Calories 190, Total Fat 9 g, Saturated Fat 4.5 g, Cholesterol 45 mg, Sodium 135 mg, Carbohydrate 24 g, Fiber 1 g, Protein 2 g

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berry streusel COFFEE CAKE

SERVES 12 ▶

CAKE

- 1½ cups (375 mL) flour
- ¾ cup (175 mL) old-fashioned oats
- ¾ cup (175 mL) packed light brown sugar
- 2 tsp (10 mL) baking powder
- ¼ tsp (1 mL) salt
- 1 tsp (5 mL) **Korintje Cinnamon**
- ½ cup (125 mL) butter (1 stick)
- ¾ cup (175 mL) milk
- 1 egg

TOPPING

- 6 oz fresh blueberries (1 cup/250 mL)
- ¼ cup (50 mL) old-fashioned oats
- ¼ cup (50 mL) flour
- ¼ cup (50 mL) packed light brown sugar
- ¼ tsp (1 mL) Korintje Cinnamon
- 2 tbsp (30 mL) butter, melted

GLAZE

- ½ cup (125 mL) powdered sugar
- ½ tbsp (7 mL) milk

DIRECTIONS

- 1 Preheat oven to 375°F (190°C). Lightly brush **Small Baker** with oil. For cake, in **Classic Batter Bowl**, combine flour, oats, brown sugar, baking powder, salt and cinnamon; mix well.
- 2 In **Small Batter Bowl**, microwave butter, uncovered, on HIGH 30 seconds or until almost melted. Whisk until smooth. Add milk and egg; whisk until well blended. Add egg mixture to flour mixture; mix until dry ingredients are moistened.
- 3 Pour batter into baker; top with blueberries. Combine remaining topping ingredients in medium bowl; mix well. Sprinkle topping evenly over blueberries.
- 4 Bake, uncovered, 40–45 minutes or until **Cake Tester & Releasing Tool** inserted in center comes out clean and cake is set. Remove baker from oven to cooling rack; let cool 30 minutes.
- 5 For glaze, mix powdered sugar and milk in small bowl. Spoon into small resealable plastic bag. Trim a small corner off the bag; drizzle over cake. Cut into 12 squares; serve warm.

COOK'S TIP

Allowing the cake to cool for 30 minutes makes it easier to cut, and it will still be warm when ready to serve.

U.S. Nutrients per serving: Calories 290, Total Fat 11 g, Saturated Fat 7 g, Cholesterol 45 mg, Sodium 240 mg, Carbohydrate 45 g, Fiber 2 g, Protein 4 g

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chocolate MACAROON PIZZA



SERVES 16 >

YOU'LL NEED

- | | |
|---|---|
| 1 pkg (18–19 oz or 450 g) fudge brownie mix (plus ingredients to make brownies) | 1 pkg (2.25 oz) sliced almonds (about $\frac{2}{3}$ cup/150 mL) |
| 2 egg whites | $\frac{1}{4}$ cup (50 mL) semi-sweet chocolate morsels, melted |
| 1 pkg (14 oz/400 g) sweetened flaked coconut | 1 tsp (5 mL) vegetable oil |
| 1 can (14 oz or 300 mL) sweetened condensed milk (not evaporated milk) | |

DIRECTIONS

- 1 Preheat oven to 375°F (190°C). In **Classic Batter Bowl**, prepare brownie mix according to package directions. Pour batter onto **White Large Round Stone with Handles**, spreading evenly to edges (see cook's tips).
- 2 Bake 14–16 minutes or until brownie is set. (Do not overbake.) Remove stone from oven to cooling rack.
- 3 In clean batter bowl, combine egg whites, coconut and sweetened condensed milk; mix well. Spread coconut mixture over top of brownie to within $\frac{1}{4}$ " (6 mm) of edge. Sprinkle with almonds.
- 4 Bake 15–17 minutes or until edges of coconut are deep golden brown. Remove stone from oven to cooling rack.
- 5 In **(1-cup/250-mL) Prep Bowl**, microwave chocolate morsels and oil, uncovered, on HIGH 45–60 seconds or until chocolate is melted, stirring after 30 seconds. Drizzle chocolate over pizza.
- 6 Cut pizza into 16 wedges. Serve slightly warm or at room temperature.

COOK'S TIPS

If using an unglazed **Large Round Stone with Handles**, place a 15" (38-cm) circle of parchment paper on the stone before spreading the brownie batter on the stone. This will keep the batter from running off of the stone during baking.

The brownie base can be baked earlier in the day and cooled. To finish the pizza, prepare recipe as directed in steps 3 to 6.

U.S. Nutrients per serving: Calories 450, Total Fat 22 g, Saturated Fat 9 g, Cholesterol 30 mg, Sodium 240 mg, Carbohydrate 58 g, Fiber 3 g, Protein 5 g

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DESSERT PIZZA

SERVES 16 >

YOU'LL NEED

- 1 pkg (16.5 oz/468 g) refrigerated sugar cookie dough
- 1 pkg (8 oz/250 g) cream cheese, softened
- 1/3 cup (75 mL) sugar
- 4 cups (1 L) assorted fresh fruit such as strawberries, kiwi, bananas, peaches, blueberries or raspberries

DIRECTIONS

- 1 Preheat oven to 350°F (180°C). For crust, shape cookie dough into a ball. Place dough in center of **White Large Round Stone with Handles**; flatten slightly with palm of hand.
- 2 Using lightly floured **Baker's Roller®**, roll out dough to 12" (30-cm) circle, about 1/4" (6 mm) thick.
- 3 Bake 18–20 minutes or until light golden brown. Remove pan from oven to cooling rack; cool 10 minutes. Carefully loosen cookie from baking stone using **Serrated Knife**. Cool completely.
- 4 For topping, combine cream cheese and sugar in small bowl; mix well. Spread mixture evenly over top of cookie. Arrange fruit over cream cheese mixture. Refrigerate.
- 5 Cut into 16 wedges with **Pizza Cutter**. Serve using **Mini-Serving Spatula**.



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U.S. Nutrients per serving: Calories 220, Total Fat 12 g, Saturated Fat 5 g, Cholesterol 25 mg, Sodium 180 mg, Carbohydrate 28 g, Fiber 1 g, Protein 3 g