

Let's elevate your weekly routine!

This week our feature recipes are pushing the “easier” button and starting with a box mix!

Jiffy Cinnamon Rolls

Prep Time: 20 min.

Cook Time: 15 min.

Additional Time: 15 min.

Total Time: 50 min.

Servings: 18

3 C. all-purpose flour
1/2 (15.25 oz.) pkg. yellow cake mix
2 (.25 oz.) pkg. quick-rise yeast
1 tsp. salt
2 C. warm water (105-115°F)
1 C. all-purpose flour
2 T. butter, softened
1/2 C. white sugar
1 T. ground cinnamon

Combine 3 C. flour, cake mix, yeast, and salt in a large bowl; beat warm water into flour mixture until thoroughly combined. Mix remaining 1 C. flour into batter to make a soft dough.

Turn dough out onto a floured work surface and knead until smooth, 6 to 8 min. Roll dough into a 9x18-inch rectangle. Spread softened butter over dough and sprinkle evenly with sugar and cinnamon. Roll dough into a log, starting with a long edge, and pinch edges together to seal.

Preheat oven to 350°F. Grease a baking sheet.

Cut dough into 1-inch thick slices and arrange on prepared baking sheet. Cover rolls and let rise in a warm place until doubled, about 15 min.

Bake in the preheated oven until cinnamon rolls are lightly browned and cooked through inside, 15 to 18 min.

Magic Pancake Mix Quiche

Total: 1 hr. 45 min.

Active: 20 min.

Servings: 8

1 lb. thick-cut bacon
4 lg. eggs
1/2 tsp. salt
1/4 tsp. black pepper
1 C. pancake mix, such as Bisquick®
2 C. heavy cream
2 C. shredded Cheddar
1 small yellow onion, diced
Nonstick cooking spray

Position an oven rack in the middle of the oven and preheat to 400°F. Coat a 9-1/2 inch deep-dish pie plate with nonstick spray.

Meanwhile, cook half of the bacon in a large nonstick skillet over medium heat, flipping occasionally, until crisp, about 8 min. Transfer to a paper towel-lined plate then carefully pour off the fat. Repeat with the remaining bacon. Let cool then chop into 1/2-inch pieces.

Combine the eggs, salt and pepper in a large bowl and whisk thoroughly. Add the pancake mix and whisk until smooth. Add the heavy cream and whisk once more until incorporated, then stir in the Cheddar, onion and chopped bacon.

Transfer the mixture to the prepared pie plate. Bake until the top is golden brown and the center is set, about 40 min. The quiche will puff up in the oven but will deflate as it cools.

Transfer to a wire rack to cool for at least 15 min. then slice and serve.

Applesauce Puffs

Prep Time: 10 min.

Cook Time: 15 min.

Total Time: 25 min.

Servings: 30

2 C. baking mix (such as Bisquick®)
1/2 C. applesauce
1/2 C. white sugar, divided
1/4 C. milk
1 lg. egg
2 T. vegetable oil
1-1/4 tsp. ground cinnamon, divided
2 T. unsalted butter, melted

Preheat the oven to 350°F. Grease 30 mini muffin cups.

Combine baking mix, applesauce, 1/4 C. sugar, milk, egg, oil, and 1 tsp. cinnamon in a bowl until just blended.

Spoon batter into the prepared muffin cups, filling each 3/4 full.

Bake in the preheated oven until golden, 12 to 15 min.

Meanwhile, place melted butter in a shallow bowl. Combine remaining 1/2 C. sugar and remaining 1/4 tsp. cinnamon in a separate shallow bowl.

Dip warm puffs in melted butter, then roll in cinnamon-sugar mixture.

Cake Mix Banana Bread

*Prep Time: 5 min.
Cook Time: 55 min.
Total Time: 1 hr.
Servings: 12*

1/2 box yellow cake mix (15.25 oz)
3 T. vegetable oil
1 lg. egg
1 lg. egg white
2 med. bananas, mashed
1 tsp. vanilla extract
1/2 tsp. cinnamon

Preheat to 350°F. and spray an 8×4-inch loaf pan with baking spray.
Combine all the ingredients in a large bowl and pour into loaf pan.
Bake for 50-55 min. until bread springs back when touched.

Chili Cornbread Salad

*Prep: 20 min.
Cook: 20 min.
Servings: 15*

1 pkg. (8-1/2 oz.) cornbread/muffin mix
1 can (4 oz.) chopped green chiles, undrained
1/8 tsp. ground cumin
1/8 tsp. dried oregano
Pinch rubbed sage
1 C. mayonnaise
1 C. sour cream
1 envelope ranch salad dressing mix
2 cans (15 oz. each) pinto beans, rinsed and drained
2 cans (15-1/4 oz. each) whole kernel corn, drained
3 med. tomatoes, chopped
1 C. chopped green pepper
1 C. chopped green onions
10 bacon strips, cooked and crumbled
2 C. shredded cheddar cheese

Prepare cornbread batter according to package directions. Stir in chiles, cumin, oregano and sage. Spread in a greased 8-in. square baking pan. Bake at 400°F until a toothpick inserted in the center comes out clean, 20-25 min. Cool.

In a small bowl, combine mayonnaise, sour cream and dressing mix; set aside. Crumble half of the cornbread into a 13x9-in. dish. Layer with half of the beans, mayonnaise mixture, corn, tomatoes, green pepper, onions, bacon and cheese. Repeat layers (dish will be very full). Cover and refrigerate for 2 hrs.

Crescent Roll Lasagna

*Prep Time: 20 min.
Cook Time: 30 min.
Total Time: 50 min.
Servings: 6*

8 oz. ground beef
8 oz. bulk pork sausage
1 (6 oz.) can tomato paste
3/4 C. chopped onion
1 T. dried parsley
1/2 clove garlic, minced
1/2 tsp. dried basil
1/2 tsp. dried oregano
1/2 tsp. salt
1 dash black pepper
1 C. creamed cottage cheese
1/4 C. grated Parmesan cheese
1 lg. egg
2 (8 oz.) packages refrigerated crescent rolls
2 slices mozzarella cheese
1 T. milk
1 T. sesame seeds

Preheat the oven to 375°F.

Heat a large skillet over medium-high heat. Add ground beef and sausage; cook and stir until browned and crumbly, 5-7 min. Drain and discard grease. Add tomato paste, onion, parsley, garlic, basil, oregano, salt, and black pepper; simmer, uncovered, for 5 min.

Combine cottage cheese, Parmesan cheese, and egg in a bowl.

Unroll 1 can crescent rolls on an ungreased 15x13-inch cookie sheet; press edges together to seal. Spread 1/2 meat mixture on top to within 1 inch of dough edge. Top with cottage cheese mixture. Carefully spoon remaining 1/2 meat mixture on top. Place mozzarella cheese slices on top of meat mixture.

Unroll remaining 1 can crescent roll; place dough on top, overlapping the edges by about 1/4 inch. Pinch edges to seal to prevent leaking. Brush dough with milk; sprinkle on sesame seeds.

Bake in the preheated oven until golden, 20 to 25 min.

Upgraded Kraft® Mac & Cheese

Ready In: 40min.

Servings: 5

1 C. shredded cheddar cheese
1/2 C. sour cream
1/4 tsp. black pepper
6 butter flavored crackers, crushed (like Ritz®)
1T. butter melted
1 box Kraft® Mac & Cheese - prepared.

Preheat oven to 375°F. Prepare mac & cheese dinner as directed on package.

Stir in 1/2 C. of the cheddar cheese, the sour cream and pepper.

Spoon into greased 1-1/2 quart baking dish; sprinkle with remaining 1/2 C. cheddar cheese.

Combine the melted butter and cracker crumbs and sprinkle over the top.

Bake at 375°F for 20 min. Let stand 5 min. before serving.

Easy Pizza Bake

Prep Time: 15 min.

Cook Time: 30 min.

Total Time: 45 min.

Servings: 8

cooking spray
3-1/3 C. Bisquick® mix
1 C. milk
1 (14 oz.) jar pizza sauce
1 (7 oz.) package sliced pepperoni
1 (8 oz.) package shredded mozzarella cheese

Preheat the oven to 375°F. Spray a 9x13-inch (3-quart) glass baking dish with cooking spray.

Stir Bisquick® mix and milk in a medium bowl until soft dough forms. Drop 1/2 of dough by the spoonful evenly into the bottom of the prepared baking dish (dough will not completely cover the bottom of the dish).

Drizzle about 1 C. pizza sauce over dough. Arrange 1/2 of the pepperoni slices evenly over the sauce. Top with 1 C. cheese. Repeat layers with remaining dough, pizza sauce, pepperoni, and cheese.

Bake in the preheated oven until golden brown, biscuits in the center are cooked, and cheese in the center is bubbly, 25 to 30 min.

Cake Batter Ice Cream

Prep Time: 5 min.

Cook Time: 10 min.

Additional Time: 2 hr. 20 min.

Total Time: 2 hr. 35 min.

Servings: 6

2 C. heavy whipping cream
1 C. milk
3/4 C. white cake mix, sifted
1/2 C. white sugar
2 lg. egg yolks, beaten
1 tsp. vanilla extract

Whisk cream, milk, cake mix, sugar, egg yolks, and vanilla together in a saucepan until well blended. Cook, stirring frequently, over medium-low heat until mixture reaches 160°F.

Pour into a heat-proof container and place in the refrigerator or freezer until chilled.

Pour chilled mixture into an ice cream maker and freeze according to manufacturer's directions until it reaches soft-serve consistency, about 20 to 25 min.

Serve or transfer ice cream to a 1- or 2-quart lidded plastic container; cover surface with plastic wrap and seal. Store ice cream in the freezer for at least 2 hours to ripen or overnight.

Quote of the Week:

“A person should always choose a costume which is in direct contrast to her own personality.”

~ Lucy Van Pelt, It's the Great Pumpkin, Charlie Brown