

To: _____

From: _____

Celebration Cookies

$\frac{3}{4}$ cup ($1\frac{1}{2}$ sticks) butter or margarine, softened

2 eggs

1 teaspoon vanilla

1 recipe **Celebration Cookie Mix**

Preheat oven to 375°F. In large 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 tablespoons), 2 inches 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.

Yield: 3 dozen cookies

To: _____

From: _____

Batter Bowl Brownies

1 recipe Batter **Bowl Brownie Mix**

$\frac{1}{2}$ cup vegetable oil

3 eggs

$\frac{1}{4}$ cup water

1 teaspoon vanilla

Preheat oven to 350°F. 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

To: _____

From: _____

Cowboy Chili

1 recipe Cowboy Chili Mix

1 tablespoon vegetable oil

1 pound (16 ounces) beef
stew meat, cut into

1-inch cubes

1 garlic clove, pressed

4 cups water

1 jar (16 ounces) salsa

1 can (15 ounces)
tomato sauce

Remove corn chips from chili mix; set aside. Heat oil in **Professional (4-qt.) 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 $1\frac{1}{2}$ 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

To: _____

From: _____

Harvest Pumpkin Bread Loaves

2 eggs

1 cup solid pack
pumpkin

$\frac{2}{3}$ cup milk

$\frac{1}{2}$ cup vegetable oil

1 recipe **Harvest
Pumpkin Bread Mix**

Preheat oven to 325°F. Spray bottoms only of **Mini Loaf Pan** with vegetable oil. Whisk eggs in large 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 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. Cool completely.

Yield: 4 small loaves (4 servings per loaf)