

Batter Bowl Brownie Mix

Simply layer the brownie ingredients like sand art, and give it to the chocolate lover in your life!

1 1/3 cups sugar, divided	1/2 cup unsweetened
1 teaspoon ground cinnamon	cocoa powder
1/2 teaspoon salt	1 cup candy-coated chocolate
1/2 teaspoon baking powder	miniature baking bits
1 1/2 cups all-purpose flour, divided	1/2 cup white chocolate morsels
	1/2 cup walnut halves,
	coarsely chopped

In small bowl, combine 2/3 cup 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, 1/2 cup of the flour, cocoa powder, remaining 2/3 cup sugar, baking bits and remaining 1 cup flour. Top with reserved cinnamon-sugar mixture, chocolate morsels and walnuts. Cover with lid. Attach the gift tag and give it as a gift.

Batter Bowl Brownies

1	recipe Batter Bowl Brownie Mix
1/2	cup vegetable oil
3	eggs
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

Nutrients per serving (1 prepared brownie): Calories 250, Total Fat 13 g, Saturated Fat 3.5 g, Cholesterol 35 mg, Carbohydrate 32 g, Protein 4 g, Sodium 80 mg, Fiber 2 g

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Celebration Cookie Mix

A great gift for teachers and co-workers! Cranberries, chocolate morsels and pecans look lovely when layered in our **Small Batter Bowl**.

1/2 cup granulated sugar	1/2 teaspoon baking powder
3/4 cup sweetened	1/2 teaspoon baking soda
dried cranberries	1/4 teaspoon salt
1/2 cup white or semi-sweet	1 cup quick or old-fashioned oats
chocolate morsels	1/2 cup pecan or walnut halves,
3/4 cup packed brown sugar	coarsely chopped
1 1/2 cups all-purpose flour	

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. Attach the gift tag and give it as a gift.

Celebration Cookies

3/4 cup (1 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

Nutrients per serving (1 cookie): Calories 120, Total Fat 6 g, Saturated Fat 3 g, Cholesterol 25 mg, Carbohydrate 16 g, Protein 2 g, Sodium 85 mg, Fiber less than 1 g

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Cowboy Chili Mix

A hearty gift that will stick to their ribs. Perfect for coaches and football fans!

2 tablespoons chili powder	1/2 cup dehydrated minced onions
1 teaspoon ground cumin	1/2 cup dried black beans
1 teaspoon dried oregano leaves	1/2 cup dried kidney beans
1 teaspoon salt	1/2 cup dried pinto beans
1/4 cup dried cilantro or	2 snack-size packages (1 ounce
parsley leaves	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. Attach the gift tag and give it as a gift.

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 (**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 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

Nutrients per serving (1 1/4 cups): Calories 450, Total Fat 16 g, Saturated Fat 4.5 g, Cholesterol 45 mg, Carbohydrate 50 g, Protein 25 g, Sodium 1,510 mg, Fiber 13 g

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Harvest Pumpkin Bread Mix

An excellent fall and winter hostess gift! The recipient of this mix will think of you fondly when baking and savoring these spiced pumpkin loaves.

1 cup sugar	1/2 teaspoon salt
1 tablespoon pumpkin pie spice	1 cup golden raisins
2 1/4 cups all-purpose flour, divided	1/2 cup pecan halves,
2 teaspoons baking powder	coarsely chopped
1/2 teaspoon 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: 1 1/4 cups flour, baking powder, baking soda, salt, sugar mixture, remaining flour, raisins and pecans. Cover with lid. Attach the gift tag and give it as a gift.

Harvest Pumpkin Bread Loaves

2	eggs
1	cup solid pack pumpkin
2/3	cup milk
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)

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

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