

# BROWNIE PAN RECIPE BOOKLET



**A compilation thanks to many Consultants  
throughout the country!**

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## **Mini Banana Bread Loaves**

(Thanks Becky Rottman!)

1 box Yellow cake mix (don't follow directions on box!)  
 2 eggs (beaten)  
 Ripe bananas (I only had 2 1/2 in the house, so that's what I used—you can use more)

Mix together and use the Large scoop to put the batter in the wells of the Brownie Pan. Bake for about 25 minutes at 350 degrees. You can also add nuts and chocolate chips to the batter if you desire.



## **Southwest Cornbread**

2 boxes Jiffy Cornbread  
 2 eggs  
 1 can creamed corn  
 3/4 cup sour cream  
 1 1/2 Tbsp Southwestern Seasoning  
 1 small Poblano pepper, chopped fine

Mix it all up and use large Stainless Scoop to put heaping scoops into Brownie Pan cups. Bake at 375 for 20-25 minutes. Top with grated cheese as soon as they come out. These freeze well.

## **Michele's Mini Irish Soda Breads**

2/3 cup raisins (Tip: boil them first so they remain soft in the bread)  
 2 C flour  
 1 1/2 tsp. baking powder  
 3/4 tsp baking soda  
 1 tsp salt  
 3 tbs. sugar  
 3 tbs. softened butter  
 1 Cup buttermilk  
 Additional melted butter and sugar

Blend all ingredients but the additional butter and sugar. Divide evenly among wells of Brownie Pan. Drizzle melted butter and sugar on top. Bake at 325 for about 20 minutes.



## **Busy Mom Puffins (Pancake Muffins)**

1 Cup Pancake Mix

2/3 Cup Water

½ cup Syrup

Mix together. Using Medium Scoop, pour in greased Brownie Pan. Top with banana, blueberries, chocolate chips, pecans, sausage, bacon, etc. Bake for 12-14 minutes and serve. Easy, fast, delicious, and no syrup mess!

## **Cinnamon Sugar Loaves**

1-¾ cup flour

1-½ teaspoon baking powder

½ teaspoon salt

½ teaspoon nutmeg

½ teaspoon cinnamon

⅓ cup oil

¾ cup granulated sugar

1 egg

¾ cup milk

*For the Cinnamon Sugar Topping:*

1/4 cup butter, melted

1/3 cup granulated sugar

1 Tablespoon cinnamon



Preheat the oven to 350°. Whisk together the flour, baking powder, salt, nutmeg, and cinnamon in Classic Batter Bowl with Stainless Steel Whisk. In Small Batter Bowl, whisk together oil, sugar, egg and milk. Add dry ingredients and stir only to combine.

Use the Large Stainless Steel Scoop to divide among Brownie Pan wells. Bake at 350 degrees for 15-20 minutes. Remove from pan immediately. Combine sugar and cinnamon. Dip tops into butter then dip into cinnamon sugar. Serve and enjoy. Make sure you save yourself one they will go FAST!

## **Cinnamon Crunch Cobblestone Muffins**

¼ cup pecan halves, chopped  
2 pkgs refrigerated dinner rolls  
2/3 cup sugar  
1/3 cup butter, divided  
1 Tbsp cinnamon  
1 Tbsp flour

Preheat oven to 375. Chop pecans with Food Chopper. Combine pecans, sugar and cinnamon in small Batter Bowl; mix well.

Separate rolls; cut each roll into six pieces using shears or pizza cutter. Place half of dough pieces and 2 Tbsp of melted butter in Classic Batter Bowl; toss gently to coat. Sprinkle with ¼ cup of the sugar mixture; toss to coat. Divide dough pieces evenly among six cups in Brownie pan. Repeat with remaining dough, 2 Tbsp of butter and ¼ cup of sugar mixture; divide evenly to fill remaining cups.

Add flour to remaining sugar mixture in batter bowl; add remaining butter and mix until crumbly. Using Small Scoop place a scant scoop of crumb topping over each.

Bake 20-25 minutes. Or until muffins are deep golden brown. Remove from oven. Cool in pan 5 minutes. Remove from pan. Serve warm.

## **Brunch Squares**

36 tater tots  
½ package cream cheese  
8 eggs  
3 green onions  
Diced ham or sausage  
Shredded Cheddar cheese

Place 3 tater tots in each well. Mix cream cheese and eggs in batter bowl. Salt and pepper to taste. Add meat and green onions to egg mixture. Use large Scoop and place 1 scoop of mixture into each well. Bake at 350 for 10-12 minutes. Test with a knife to make sure eggs are set.

\*Could also be made with shredded hash browns instead of tater tots.

## Egg Tarts in the Brownie Pan

All-purpose flour, for dusting  
1 1/3 sheets frozen puff pastry (18-ounce package), thawed  
3 strips bacon  
1 cup shredded havarti cheese  
3 tablespoons shredded parmesan cheese  
4 - 5 large eggs  
Kosher salt and freshly ground pepper  
Chopped fresh chives, for topping

Preheat the oven to 400 degrees F and use the Kitchen Spritzer to lightly grease the Brownie Pan with vegetable oil. Open one puff pastry sheet on a lightly floured Pastry Mat or Flexible Cutting Mat. Use the Pizza Cutter to slice the sheet into nine equal squares, then cut 1/3 of the second sheet in the box apart for the remaining 3 squares needed to fill all 12 wells. Fit into the Brownie Pan and use the Hold 'n Slice to prick all over the sides and bottom of each. Bake until golden, approximately 10 minutes.



Meanwhile, use the Microplane Adjustable Coarse Grater to shred the havarti cheese and the Fine Grater for the parmesan. Microwave the bacon in the Small Ridged Baker, covered with Parchment Paper, for approximately 4-5 minutes. Use the Mini Professional shears to snip the bacon into bits, and to cut the chives into a 1 cup Prep Bowl. Break the eggs into the Classic Batter Bowl, beat with Stainless Whisk, and season with salt and pepper.

Let the tart shells partially cool in the pan on the Stackable Cooling Rack. If the centers are very puffy, prick with a fork to deflate. Sprinkle evenly with the havarti and parmesan cheeses. Make a shallow well in the cheese in the center of each tart and use the Medium Scoop to pour egg into each. Top with the bacon, then return to the oven and bake until eggs are set, approximately 12 more minutes. Top with chives.



## **Breakfast Bakes**

*These are perfect to freeze and reheat on those 'busy' mornings!*

Brown 1lb breakfast sausage in skillet (you can substitute crispy bacon, or diced deli ham)

In a mixing bowl whisk together:

9 eggs

½ cup cheese [shredded]

\*Cheddar/Pepperjack/Colby/your choice

Sausage or ham or bacon

Cubed bread or croutons or frozen hash browns

¼ bell pepper, diced

2 green onions sliced



If using frozen hash browns put a small amount of the hash browns in the Brownie pan, then pour the egg mixture over it.

## **Mini Omelets**

1 dozen eggs and some milk whisked in Classic batter bowl... poured into the 12 wells... then add toppings of choice...chopped green pepper and onions, diced ham, mushrooms or tomatoes. Bake 375 for about 17-20 minutes... flipped right out and topped with shredded cheese (Swiss or Cheddar). Can serve for a quick sandwich on an English muffin.



## **German Pancakes**

Melt ¼ T. butter in each well of brownie pan. Preheat oven to 450 degrees. Whisk together: ½ c. flour, ½ c. milk, 3 eggs, pinch salt, capful of vanilla. Divide mixture equally amongst 12 wells. Bake 15 minutes. Sprinkle with powdered sugar and serve with fruit pie filling of choice! YUM!

## **Pizza Cups**

1/4 Brown rice tortilla  
 1/4 spoon of pizza sauce  
 4 pepperoni  
 Pinch of mozzarella

Bake at 325 degrees for about 8 min--  
 depending on how crispy you like the tortillas.  
 Only 99 cal per cup!



## **Fake-Out Mini Lasagnas**

From Rachel Ray

8 vine-ripened tomatoes, sliced about 1/4-inch thick  
 4 tablespoons EVOO – Extra Virgin Olive Oil, divided  
 2 teaspoons Italian seasoning  
 Salt and ground black pepper  
 24 ravioli, square or round depending on your muffin tin  
 1/2 pound ball fresh mozzarella, grated  
 1/2 cup grated Parmigiano-Reggiano  
 1 bunch of basil leaves, about 24  
 Yields: 12 as a snack



Preheat oven to 325°F.

Arrange tomato slices on a rack set over a sheet pan and drizzle with about 2 tablespoons EVOO. Season with salt, pepper and Italian seasoning and roast until tender and caramelized, about 45 minutes. Reserve.

While tomatoes are roasting, bring a large pot of water to a boil. Salt it and cook ravioli to package directions and drain.

Raise oven temp to 375°F.

Build mini lasagnas in the cups of a muffin tin - start with a ravioli, a roasted tomato, a sprinkle of mozzarella, a sprinkle of parm, 1 basil leaf, and repeat once. Reserve remaining basil leaves.

Bake in oven until cheese is melted, about 10-15 minutes. Thinly slice the remaining basil for garnish.

## **Mini Deep Dish Pizzas**

1 pkg. Pillsbury Pizza Crust  
 1 pkg. Turkey Breakfast Sausage patties  
 Small can of chopped Black Olives  
 ½ jar of Spaghetti Sauce  
 Mozzarella Cheese

Using Bakers Roller, roll out pizza dough on Large Cutting board and cut into 12 squares; place in Brownie Pan wells.

Cook the turkey breakfast sausage patties in the Small Ridged Baker in microwave.

Break up with Mix N Chop and place in wells on top of crust. Open up canned olives and use Food Chopper if

necessary; place in wells. Using Medium Scoop, put spaghetti sauce on each well. Grate cheese and sprinkle liberally on top. Bake at 375F for 15-20 minutes. The outside squares may cook the fastest, the four in the center may need just a tad more time.



## **Chicken Jalapeño Cornbread Bake**

2 packages (8.5 ounces each) cornbread mix plus ingredients for cornbread  
 1 1/2 cups chopped cooked chicken  
 1/2 cup (2 ounces) grated cheddar cheese  
 1 jalapeño pepper, seeded and chopped  
 2 tablespoons Southwestern Seasoning Mix

Preheat oven to 325°F. Combine ingredients for cornbread according to package directions in Classic Batter Bowl; add chicken, cheese, jalapeño pepper and seasoning mix. Mix well. Pour batter into prepared pan; bake 20-22 minutes or until wooden pick inserted into center comes out clean. Remove from oven; serve warm.



## **Mini Mac & Cheese Pies**

Servings: 8

1 ½ cups Ritz Crackers, crushed (one sleeve of crackers)  
2 cups white cheddar cheese, grated and divided  
4 Tbsp unsalted butter, melted  
4 ½ cups cooked elbow macaroni (about 8 oz uncooked)  
1 (5.2 oz) container of Boursin Garlic and Herb cheese  
2 Tbsp unsalted butter, cold  
2 large eggs  
½ cup milk  
¼ cup sour cream  
¼ tsp salt  
Pinch red pepper flakes  
Parsley, for garnish, optional

Preheat oven to 350. Generously spray 8 cups of your brownie pan with cooking spray.

In a large bowl, combine the crushed crackers, 1 cup of the shredded cheese, and the melted butter; mix well until the mixture holds together and resembles coarse sand. Divide the mixture among the 8 muffin cups and, using your fingers or the back of a spoon, firmly press the crust into the bottoms and up the sides of each well.

In another large bowl, combine the cooked (and still hot!) macaroni with ½ cup of the shredded white cheddar, the Boursin cheese, and the butter, mixing well. In a small bowl, combine the eggs, milk, sour cream, salt and red pepper flakes, mixing well. Add the egg/milk mixture to the cooked macaroni, mixing until all the ingredients are melted and smooth.

Place about 2-3 Tbsp of the macaroni mixture into each muffin cup (you will probably have a little leftover macaroni. Save this and bake it separately, if desired.) Top each cup with the remaining white cheddar cheese. Bake the Mac and cheese pies until lightly golden on top, about 20-25 minutes. Let cool slightly before removing from the brownie pan, garnish with parsley, and serve immediately.

## 12 Perfectly Shaped Mini Lasagnas (makes 2 trays)

1 lb hamburger  
 1 15oz container ricotta cheese  
 1 egg  
 1 box no-boil lasagna noodles  
 Italian seasoning  
 2 jars spaghetti sauce  
 Cheese (I used a combination of Mozzarella and Cheddar, but whatever you want)



Brown your hamburger. Put a small spoonful of sauce in the bottom of each brownie pan well. Shake pan to spread sauce around. Break apart the lasagna noodles. Chances are, you will only get one perfect square out of each noodle, but don't throw away the broken pieces! You can still use them! Just piece them together to make a layer! Place a layer of broken noodles on top of the sauce. Then add a small amount of burger. Mix the egg, ricotta, and Italian seasoning. Place a dollop of mixture on top of burger. Top with another layer of noodle. Press down on the top layer of noodle. You need to have enough space to put another layer of sauce. The no-boil noodles require the moisture of the sauce so you don't want to skimp on it! Fill the well with sauce. Cover with foil and bake at 350 for 25-30 minutes, until the noodles are soft. Top with cheese and bake an additional 5 minutes to melt the cheese.

## Broccoli-Chicken Cups Recipe

Prep: 15 min. Bake: 20 min.

Yield: 10-12 Servings

*2 cups (8 ounces) shredded cheddar cheese, divided*  
*1-1/3 cups crisp rice cereal*  
*1 cup cubed cooked chicken*  
*2 tubes (10 ounces each) refrigerated biscuits*  
*1 can (10-3/4 ounces) condensed cream of mushroom soup, undiluted*  
*3 cups frozen chopped broccoli, cooked and drained*

Place biscuits in greased brownie pan, pressing dough onto the bottom and up the sides. Add 1 tablespoon cheese and cereal to each cup.

In a large bowl, combine the chicken, soup and broccoli; spoon into each muffin cup. Bake at 375° for 20-25 minutes or until bubbly. Sprinkle with remaining cheese. **Yield:** 10-12 servings.

I think you could use larger biscuits in the brownie pan, and I am sure I would add some garlic and maybe some other seasonings such as the "herbs de provence" or southwest.

## Lemon Herb Chicken Bites

(Thanks Jenny G.!)

2 cups coarsely chopped cooked chicken (about 12 ounces)  
 ½ cup diced red bell pepper  
 2 Tablespoons chopped fresh parsley, divided (optional)  
 1 lemon  
 2 garlic cloves, pressed  
 1 cup (4oz) shredded mozzarella cheese  
 ½ cup mayonnaise  
 1 teaspoon Pampered Chef Italian Seasoning Mix  
 ½ cup (2oz) grated fresh Parmesan cheese, divided  
 3 packages (8 each) refrigerated crescent rolls (makes 24)



Preheat oven to 350°F. Coarsely chop chicken using Food Chopper. Dice bell pepper on Cutting Board using Utility Knife. Place chicken and bell pepper in Classic Batter Bowl. Mince parsley using Pizza Cutter. Zest lemon using Lemon Zester/Scorer to measure 1 teaspoon zest. Measure ½ cup of mayonnaise using Measure All Cup. Add 2 Tablespoons of the parsley, lemon zest, and garlic pressed with Garlic Press, mozzarella cheese, mayonnaise and seasoning mix to batter bowl; mix using Small Mix 'N Scraper. Grate Parmesan cheese using Cheese Grater. Add to chicken mixture; mix well. Grease your Brownie Pan with cooking spray or oil from Kitchen Spritzer. Unroll crescent rolls; separate into 24 triangles. Use Baker's Roller to flatten if necessary. Arrange each triangle diagonal in each square of Brownie Pan. Using Medium Scoop, place one scoop of chicken mixture in the middle of triangle. Bring points of triangles up over filling and then use last point to cover and tuck underneath. (Filling may show a little) Bake 15-20 minutes or until golden brown. Yields 24 squares.

## Sloppy Joe Cups

(Thanks Stacie B.!)

1 1/2 lbs ground beef  
 Minced onion and salt and pepper to taste  
 1 cup ketchup  
 1/2 cup tomato juice  
 1 T chili powder  
 2 cans biscuits- (use the ones that come in a 4 pack)  
 Shredded cheese of choice

Brown hamburger with onion and salt & pepper. Add ketchup, tomato juice, and chili powder. Press one biscuit into the bottom of Brownie pan, add medium scoop of sloppy joe mixture, and top with a little cheese. Bake 325 for 15-17 minutes.



## Taco Bites

(Thanks Anne W.!)

2# ground beef  
 Southwestern Seasoning  
 2 pkg. crescent rolls  
 1 1/2 cups of your favorite cheese

Brown ground beef in 10" skillet, add in 1 Tbs. (*more if you like it spicy*) of the southwestern seasoning.

Roll out 1 pkg of crescent rolls leaving the crescent roll in the square, use your baker's roller & then cut into squares. Fit the square in the Brownie Pan. Add in the ground beef with the medium scoop, top with cheese & bake 15 minutes or until golden brown. Follow same directions for the other brownie pan.

Let them cool a few minutes & serve with these additional toppings if you like: salsa, sour cream, lettuce, tomatoes, black olives.



## **Mini Corn Dog Nuggets**

Make your corn bread like normal. Scoop into the wells and drop sliced hot dogs into each. Bake according to corn bread directions. Kids love it! You could also use crescent dough and wrap them. Could also use chicken instead of hot dogs. Can add cheese or other seasonings (if doing chicken) as desired.



## **Individual Meatloafs** (makes two brownie pans full)

- 3 tablespoons olive oil
- 2 garlic cloves, minced
- 1 cup finely diced white onion
- ¼ cup finely diced green bell pepper (OPTIONAL)
- 1 tablespoon dried basil
- 1 tablespoon dried thyme
- 1 tablespoon dried oregano
- 2 large eggs
- 1 cup plain whole oats
- 1 lb. ground beef
- 1 lb. ground turkey
- ½ tablespoon salt
- ½ tablespoon freshly ground black pepper
- ¼ cup Worcestershire sauce
- ½ cup canned diced tomatoes, drained
- ½ cup ketchup mixed with a little brown sugar or just canned diced tomatoes, for topping

Preheat oven to 325\*. In a large saute pan on medium heat, warm the olive oil, then add the garlic, onion, bell pepper, basil, thyme, and oregano. Saute the vegetables for 3 to 4 minutes, until they begin to soften. In a bowl, whisk together the eggs and milk. Add the oats. In a large bowl, combine the meats well by hand. Season with the salt and pepper. Pour the liquid mixture over the blended meats and mix thoroughly to combine. Add the Worcestershire sauce, tomatoes and sautéed vegetables. Mix well. Place the mixture in brownie pan. Spread the ketchup mixed with a little brown sugar or diced tomatoes evenly on top of the loaf. Bake 325\* for 20 minutes!

Remove from the oven and allow to cool for 2-3 minutes before serving.

## **Italian Meatloaf Sliders**

1 tablespoon olive oil, divided  
3 garlic cloves, minced  
3 shallots, finely diced  
1/3 cup part-skim ricotta cheese  
1/4 cup chopped fresh parsley  
1/4 cup Panko (Japanese breadcrumbs), toasted  
1/2 teaspoon freshly ground black pepper  
1/4 teaspoon crushed red pepper  
1/8 teaspoon salt  
8 ounces lean ground pork  
2 (4-ounce) links turkey Italian sausage, casings removed  
1 large egg  
1 1/2 cups lower-sodium marinara sauce  
12 slider buns, toasted  
12 basil leaves

1. Heat 1 teaspoon oil in a large skillet over medium heat; swirl to coat. Add garlic and shallots to pan; sauté 3 minutes or until shallots are softened, stirring frequently. Combine shallot mixture, ricotta, and next 8 ingredients (through egg) in a medium bowl. Shape mixture into 12 mini meatloaves.

2. Press into each well of Brownie Pan & bake at 350° for 15-20 minutes.

Top bottom half of each bun with 1 1/2 tablespoons sauce, 1 meatloaf, 1 basil leaf, and top half of bun.

## Healthy Dinner “Cupcakes”

Vegetable Oil

½ lb. ground turkey

½ cup zucchini, grated

1/3 cup finely chopped onions

¼ cup breadcrumbs

1 egg white

½ tsp salt

¼ tsp garlic powder

1 cup mashed potatoes

¼ cup carrots, cooked and finely chopped

¼ cup cooked peas



Preheat oven to 400 degrees. Combine the turkey, zucchini, onions, breadcrumbs, egg white, salt, and garlic powder. Mix well to form a meatloaf mixture. Lightly grease the wells of the Brownie Pan with vegetable oil. Spoon the turkey mixture into the wells of the Brownie Pan so that each well is filled to the top, but not overflowing. Smooth with a spoon so the tops are flat.

Place the turkey cupcakes in the oven and bake until the internal temperature reads 165 degrees, about 20-25 minutes. Remove the cupcakes from the oven and let cool for a few minutes, and then carefully remove them from the pan. You may want to use a nylon spatula or Small Mix N Scraper to gently loosen them before removing them. Arrange the cupcakes on a plate and “frost” them with the mashed potatoes. Finish the cupcakes by scattering carrot and pea “sprinkles” on top for decoration.

Recipe adapted from education.com

## **Impossibly Easy Cheeseburger Pies**

### *Burger Mixture*

1 lb lean (at least 80%) ground beef  
 1 large onion, chopped (1 cup)  
 1 tablespoon Worcestershire sauce  
 1 teaspoon garlic salt  
 1 cup shredded Cheddar cheese (4oz)

### *Baking Mixture*

½ cup milk  
 ½ cup Original Bisquick® mix  
 2 eggs

Garnishes, if desired

12 mini kosher dill pickles  
 Medium tomato, chopped  
 Ketchup and mustard



Heat oven to 325°F. Spray 12 regular-size muffin cups with cooking spray.

In 10-inch skillet, cook beef and onion over medium-high heat 5 to 7 minutes, stirring frequently, until thoroughly cooked; drain. Cool 5 minutes; stir in Worcestershire sauce, garlic salt and cheese.

In medium bowl, stir baking mixture ingredients with whisk or fork until blended. Spoon 1 scant tablespoon baking mixture into each muffin cup. Top with about 1/4 cup burger mixture. Spoon 1 tablespoon baking mixture onto burger mixture in each muffin cup.

Bake about 20-25 minutes or until toothpick inserted in center comes out clean, and muffin tops are golden brown. Cool 5 minutes. With thin knife, loosen sides of muffins from pan; remove from pan and place top side up on cooling rack. Cool 10 minutes longer, and serve with garnishes. Makes 6 servings (2 mini pies each)



## Lemon Raspberry Mini Cakes

1 pkg (15.25 oz) Yellow Cake Mix  
 5 TBSP Melted Butter  
 1 Large Lemon  
 1 container (8oz) Sour Cream  
 1 Egg  
 1 can (12oz) Raspberry Cake and Pastry Filling  
 Powder Sugar for dusting

Preheat oven to 325 degrees

Pour cake mix into Classic Batter Bowl. Zest whole lemon into the mix and stir. Juice the lemon with juicer to measure 1/4 cup. Add juice, sour cream, egg and melted butter to the cake mix and zest and mix until smooth. The batter will be thick but if it is too thick add a TBSP of more juice or water.

Take the Large Scoop and put a scoop of batter into each well of the brownie pan. Use your fingers to spread to the edges. Take a small scoop of raspberry pastry filling and put in the center. Bake in oven for 15 mins.

Sprinkle with powder sugar after they cool slightly.



## Cherry Bars (or other fruit flavor of your choice)

1 cup butter  
 1 1/2 cup sugar  
 3 eggs  
 2 3/4 cup flour  
 1 1/2 tsp baking powder  
 1/2 tsp salt  
 21 oz. can of cherry pie filling (or fruit filling of choice), or equivalent of homemade filling

Preheat oven to 350 degrees. In a large bowl, mix all ingredients, except pie filling; mix until well blended. Spread Medium Scoop of batter into each well of the brownie pan. Scoop pie filling on top. Drop remaining batter on top of pie filling and spread. Bake for 15-20 minutes. FYI- as they bake, they will expand above the pan, but they stay together while baking.



## **Double Berry Muffin Squares**

½ cup butter, softened  
 1 cup sugar  
 2 eggs, beaten  
 ½ cup milk  
 2 cups flour  
 2 tsp baking powder  
 ½ tsp salt  
 1 tsp ground cinnamon  
 ¼ tsp ground nutmeg  
 2 cups fresh blueberries &  
 raspberries (may use frozen)



In a medium mixing bowl, cream together butter & sugar. Add eggs and mix well; stir in milk. Combine dry ingredients and add to the mixture; stir to combine. Gently fold in berries. Fill muffin cups about 2/3 full. Sprinkle tops with a little Sweet Cinnamon Sprinkle and bake in a preheated 350 degree oven for about 20 min. or until lightly browned. Makes about 12 muffins.

## **Almond Pound Cake**

2 sticks butter, softened  
 6 eggs, at room temperature  
 3 c. sugar  
 3 c. flour  
 1/4 tsp. baking soda  
 1 c. sour cream  
 1 1/2 tsp. almond extract  
 (lemon or vanilla can be substituted)

Mix all ingredients together with an electric mixer. Spray Brownie Pan, and Bake at 325 for 30-35 min.





## Individual Pretzel

### Cheesecakes:

About 20 Bavarian Pretzels or  
40 mini twist pretzels

1/2 cup Butter (melted)  
2 – 8 oz. packages of cream  
cheese  
3/4 cups white granulated sugar  
1/2 cup milk  
2 eggs  
1 cup Sour Cream  
1 T. vanilla extract  
2T flour



Preheat the oven to 350 degrees. Grease muffin tins – this recipe will make 24 muffin- sized cheesecakes.

You can grind up the pretzels to a graham cracker crust consistency if you like. I chose to leave them a little chunky because I wanted to be able to really bit into the pretzels. Mix the pretzel mixture with the melted butter. Stir to coat evenly. Layer some of the pretzel mixture in the bottom of the greased muffin tins. You can also use paper muffin cups if you want to have them more like a cupcake or if you need to store them for a while. Set aside.

Next, you will be making the cheesecake filling.

In a mixer, blend together the cream cheese and sugar until smooth. Go ahead and add the remaining ingredients making sure they are all well blended until smooth. Pour into each muffin tin on top of the pretzel crust. Time to pop them into the oven for approximately 20 – 25 minutes. Allow to cool completely and then run a sharp knife around the edges to get the cheesecake out of the pan. Chill before serving. These are the perfect mini dessert. Creamy cheesecake with a pretzel crust. The pretzel crust is NOT crunchy like a regular pretzel. Because it is mixed with the butter and cooked, it comes out kind of nutty and chewy.

## Pineapple Angel Cake Muffins

1 large can Pineapple in its juice,  
1 box Angel Food cake mix

Mix together. Line Brownie Pan with cupcake liners (regular cupcake liners will go square when filled). (Tip: you can spritz the liners with a little oil and it will help them to not stick to the food.) Fill each using the Large Scoop and bake at 350 for 15 mins. Note: this makes 24 cupcakes and you need to do both pans at the same time. If the batter sits too long it goes flat and icky..... Serve with Whipped Cream or Ice Cream on top. Plain, they are Weight Watcher's-friendly.



## **Kiwi Strawberry White Chocolate Margarita Tarts**

(Thanks to Linda for this recipe!!)

1 premade roll of Sugar Cookie Dough (Pillsbury)  
 2 squares (1 oz each) white chocolate for baking  
 2 tablespoons milk  
 1 package (8 oz) cream cheese, softened  
 1/4 cup powdered sugar  
 3 Tablespoons Itty Bitty Bevs Margarita Mix  
 Kiwi and Strawberries for Garnish

Preheat oven to 350. Spray cups of Brownie Pan with non-stick cooking spray. Slice 3/4 of the roll of Sugar Cookie Dough into equal slices and put one in each well of the Brownie Pan. Bake 12-14 minutes or until edges are set.

Remove pan to Stackable Cooling Rack. Cookies will make their own indentations as they cool. Cool in pan @ 10 minutes. Loosen edges and gently remove the brownies from pan. Cool completely.

Microwave white chocolate and milk, uncovered, on high for 1 minute; stir until smooth. Cool slightly. Combine cream cheese, Margarita Mix and powdered sugar; mix well. Gradually stir in white chocolate mixture until smooth.

Pipe mixture into cooled brownie cups using the Easy Accent Decorator. Arrange strawberry and kiwi slices on top.



## **Mini Apple Pies**

1 package of crescent roll creations  
 1 can of sugar free apple pie filling  
 5 Tbs of flour  
 2 Tbs of sugar  
 1/2 tsp cinnamon  
 2 tbs butter

Preheat oven to 350. Roll out dough and use the bakers roller to flatten and enlarge dough. Use the pizza cutter to cut into squares. Place dough in the brownie pan. Use the medium scoop to place into the pan on top of dough. In a separate bowl, mix flour, sugar and cut in butter till crumbly. Add to the top of each square.

Pull corners to the middle and add another dash of the crumble. (You might half the mixture or just go crazy and add a lot depending on how much topping you like)

Bake for 15-17 minutes or until golden brown.

Remove from pan immediately. Serve with ice cream or eat them COLD :) Either way is AMAZING!





## Phyllo Apple Squares

(Thanks to CK Hall & her host, Lisa!)

1/2 package of premade Phyllo dough sheets  
(thawed, cut in squares to fit brownie pan)  
1 can Trader Joes Apple Pie filling (or make your own)  
1/4 c. melted butter  
Cinnamon to taste  
Optional: Caramel sauce or vanilla ice cream

Use the PC food processor or chopper to chop the apple pie filling into small bits. Set aside. Place one square of Phyllo dough at the bottom of each square in the pan. Use a pastry brush to brush with melted butter. Repeat three layers deep. Add a heaping tablespoon of minced apple pie filling and sprinkle with cinnamon. Layer three more Phyllo sheets on top and sprinkle with more cinnamon if desired. Bake at 350 for 12-15 minutes, or until browned. Serve with caramel sauce drizzle or ice cream or BOTH!  
(Remember to cover the unused Phyllo sheets with a damp paper towel while preparing this recipe, the dough dries out very quickly!)



## **Individual Pineapple Upside Down Cakes**

½ cup butter  
 1 cup packed brown sugar  
 12 Maraschino cherries, halved  
 1 (20 oz) can of Pineapple Rings w/ Juice  
 ½ cup walnuts, coarsely chopped  
 3 eggs  
 1 box (18.25 oz) Yellow Cake mix  
 1/3 cup oil



Preheat oven to 325. Open a can of pineapple rings and drain liquid into a 2-cup Easy Read Measuring Cup, using strainer. Add enough water to pineapple liquid to make 1 1/3 cups of liquid. Set aside. Cut pineapple rings into quarters.

In Small Batter Bowl, melt butter. Mix in brown sugar. Using Small Stainless Scoop, portion a scant scoop of sugar mixture into each well of 2 Brownie Pans. Spread to cover bottoms of wells with Skinny Scraper.

Add two pieces of the quartered pineapple rings to each well of Brownie Pan. Place one cherry half in the center of each well. Sprinkle chopped nuts evenly over pineapple slices in pans.

Combine cake mix, pineapple liquid, eggs, and oil in 4-qt. Stainless Mixing Bowl. Whisk until well blended. Using Large Stainless Scoop, portion batter into wells of Brownie Pan, filling each well 2/3rds full.

Bake cakes for 20-22 minutes until toothpick inserted in center of cakes comes out clean. Cool in pan for 3 minutes, then invert onto parchment-lined Stackable Cooling Rack. Serve warm with whipped topping, if desired.

Makes 24 individual cakes.

Note: Recipe may be halved to fill just one Brownie Pan and make 12 servings. Use a small cake mix (like Jiffy brand) or 1 2/3 cups of dry cake mix, 2 eggs, and 2/3 cup of pineapple liquid, plus 2 Tbsp oil. Use half the butter, sugar, pineapple, and cherries.

## German Chocolate Whoopie Pies

1 German Chocolate cake Mix

Make cake per box directions, use medium scoop and fill brownie pan wells. I spray my wells with spray that has flour in it. Bake 12-14 minutes till cake bounces back to touch.

Filling:

1 cup sugar

1/4 tsp salt

3/4 c evaporated milk

2 egg yolks

3/4 t vanilla

3/4 cup butter (1 1/2 Sticks)

2 cups toasted coconut

2 cups toasted pecan halves, finely chopped.

Combine sugar and salt in 2 qt sauce pan. Gradually whisk in evaporated milk, egg yolks, and vanilla. Add butter cook over medium heat stirring constantly, 8-10 minutes or until temp reaches 160. Pour into batter bowl and add coconut and pecans.

Slice cake in half and then add filling to center. You can drizzle a little chocolate on the top with extra coconut and pecans!



## Cupcakes

1/2 of a standard cake mix (1 3/4 c)

1/4 cup oil

1 egg

1/2 cup water

Mix and scoop into wells. Bake at 350 for 12 minutes. Perfect amount to fill pan with one batch.

## Reese's PB Cup Cookie Brownies

2 small scoops of chocolate chip cookie dough on bottom – push down with tart shaper (or your fingers), then place a small Reese's PB cup placed upside down on the cookie dough. Using a medium scoop – drop brownie mix on top of Reese's PB cup. Bake at 350 for about 16-20 minutes, or until brownie is done. Immediately flip onto Stackable Cooling Rack.





## **Turtle Fudge Brownies**

Fill pan with brownie mix. 3 rolls of Rolos - cut each Rolo in half place 4 rolo 1/2's on top of each brownie square. Sprinkle with chopped pecans. Bake at 325 for 23 mins. Remove from pan and drizzle with melted chocolate.



## **Triple Layer Brownies**

1 pkg Chocolate Chip Cookie Dough (24 count pop & bake or 1 roll refrigerated dough, or homemade)  
 12 Oreo Double Stuff Cookies  
 ½ box of Brownie Mix + ingredients to make  
 Spray brownie pan with nonstick baking spray with flour.  
 Mix ½ package of brownie mix according to package directions. Place 2 squares of cookie dough or 2 small scoops of dough if using roll or homemade) in the bottom of each brownie well, press down evenly. Top with 1 Oreo cookie and one Medium Scoop of brownie batter.  
 Bake at 350 for approx. 20 minutes.



## **Chocolate Chip Cookie Sensation**

1 ½ tubes of refrigerated chocolate chip cookie dough  
 2 regular size Snickers bars, chopped  
 ½ cup chopped pecans  
 ½ cup chocolate chips  
 Caramel ice cream topping (optional)  
 Ice cream (optional)

Place small scoops of chocolate chip cookie dough on bottom – push down with tart shaper (or your fingers). Chop 2 regular size Snickers candy bars and place on cookie dough. Sprinkle with chopped pecans and chocolate chips. Bake 350 for 20-22 mins. Top with ice cream and caramel ice cream topping if desired.



## **Cinnamon Pecan Blondie Bars**

From: <http://dlynz.com/?p=5795>

4 oz butter  
 1 cup brown sugar  
 1 egg  
 1 tsp vanilla  
 1 ¼ cups All-purpose flour  
 1 tsp baking powder  
 ½ tsp salt  
 1 ½ tsp ground cinnamon  
 ½ cup chopped bittersweet chocolate (or choc. chips)  
 ½ cup chopped, toasted pecans



Preheat oven to 350 degrees. Use Baker's Joy and spray the brownie pan wells. Wipe off excess spray that gets on the top of the pan.

Melt butter in Large Batter Bowl. Stir in brown sugar until well blended. Mix in the egg and vanilla until it's very smooth. Next, add flour, baking powder, salt, and cinnamon; mix just until combined. Then add chocolate chips/chopped chocolate. Next, add pecans; mix just until combined and divide evenly in the brownie pan. (Should make about 18 bars.)

Bake at 350 for 18-20 minutes. They should be nicely browned across the top and a toothpick inserted should, at most, have just a few moist crumbs on it.

\*These will keep in a sealed container for a week or so and they do freeze well.

## **Weight Watcher Brownies**

Box Ghiradelli Double Chocolate Fudge Brownie Mix or other variety  
 15 oz can solid pumpkin

Mix dry brownie mix and solid pumpkin till incorporated. Place one large scoop in each well of brownie pan. Bake 350 for 22 minutes. Can add other toppings, if desired, as shown above.



## **Peanut Butter & Jelly Brownie Sandwiches**

1 cup semi-sweet chocolate morsels, divided  
 1 pouch (10.25 oz) fudge brownie mix (see Cook's tip)  
 ½ cup all-purpose flour  
 2 eggs  
 ½ cup canola oil  
 ¼ cup water  
 ½ cup powdered sugar  
 1/3 cup creamy peanut butter  
 ¼ cup butter (1/2 stick) softened  
 ¼ cup seedless raspberry jam  
 2 tbsp. dry-roasted peanuts



Preheat oven to 350\* F. Line Stackable Cooling Rack with Parchment Paper. Place ½ cup of the chocolate morsels in 1 cup

Prep Bowl; microwave uncovered, on HIGH 1 minute or until mostly melted, stirring every 20 seconds. Combine brownie mix, flour, eggs, oil, water and melted chocolate in Classic Batter Bowl; whisk until smooth. Using Large Scoop, divide batter evenly into wells of pan. Bake 14-17 minutes or until wooden pick inserted into centers of brownies comes out clean.

Meanwhile, for filling, combine powdered sugar, peanut butter, and butter in Manual Food Processor; cover and pump handle until smooth, scraping down sides as necessary. Spoon filling into small resealable plastic bag; secure and set aside.

Spoon jam into Decorator Bottle fitted with round tip. Chop peanuts using Food Chopper. Place remaining ½ cup chocolate morsels in same prep bowl. Microwave, uncovered, on HIGH 1 minute or until mostly melted, stirring every 20 seconds. Spoon melted chocolate into small resealable plastic bag; secure and set aside.

Remove pan from oven. Let brownies cool for a few minutes, then invert parchment-lined cooking rack over pan; flip over and remove pan. Slice brownies horizontally in half using Color Coated Bread Knife. Place brownie bottoms onto serving platter. Distribute filling evenly over brownie bottoms. Top with jam and brownie tops. Drizzle chocolate over sandwiches; top with peanuts.

Yield: 12 servings

Cook's Tip: If desired, 2 cups plus 2 tbsp of fudge brownie mix from an 18-oz package can be used for this recipe.

## Cream Cheese Filled Brownies

(Thanks Toshia Schmidt!)

### Cream Cheese Filling:

8 oz cream cheese  
2 T butter, softened  
1 cup powdered sugar  
1 tsp vanilla

Bake plain brownies of your choice. Mix together Cream Cheese Filling. Remove brownies from Brownie Pan. While brownies are still warm, make a slit in the side of them. Use the Easy Accent Decorator, Decorator Bottle Set, or Wilton tip #230 to fill cream cheese mixture into the brownies. If the brownies are really soft, it may not be necessary to make a slit in them. Watch the tops and bottoms of the brownie as you fill it; you will see it grow as it gets full, so you'll know when it's filled enough. Keep leftover brownies refrigerated.



**Other ideas:**

**Easter-Time Rice Krispie Treats**



**Brownie Ice Cream Sandwiches**

