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| **S'mores Cups** |  |  |

½ cup butter, softened

¼ cup sugar

½ cup brown sugar

1 egg

1 teaspoon vanilla extract

1¼ cups flour

1 cup graham cracker crumbs

1 teaspoon baking powder

½ teaspoon salt

½ cup semi-sweet chocolate chips

1 cup marshmallow fluff/creme

2 (1.55-oz.) Hershey's chocolate bars

1. Preheat oven to 350 degrees. Spray a mini muffin tin with cooking spray. In a large bowl, cream the butter and sugars until light and fluffy, about 2 minutes. Add the egg and vanilla and mix until combined.
2. In a separate bowl, whisk together the flour, graham cracker crumbs, baking powder, and salt. Add the flour mixture to the wet ingredients a little bit at a time until just incorporated. Gently stir chocolate chips into the dough.
3. Spoon marshmallow fluff into a resealable plastic bag and snip off the corner.
4. Press 1 rounded teaspoon of dough into each muffin tin. Pipe a teaspoon of marshmallow fluff on top of the dough in each muffin tin. Take a teaspoon of dough and flatten it in the palm of your hand and place on top of the marshmallow fluff, repeating with remaining cups.
5. Bake cups for 7-9 minutes or until light golden brown.
6. Let cups cool for 3-4 minutes in the muffin tins and then gently press one Hershey's chocolate square on top of each cup. Continue to let cool in the pan. Remove and serve. Makes 2 dozen.

**Mini Chicken and Broccoli Pot Pies**

Pot Pie Filling:

2 tablespoons unsalted butter, at room temperature

Vegetable oil cooking spray

2 tablespoons all-purpose flour

3/4 cup whole milk, at room temperature

1 teaspoon kosher salt

1/4 teaspoon freshly ground black pepper

1/4 cup grated Parmesan

1 small store-bought rotisserie chicken breast, chopped into 1/4-inch pieces (about 3/4 cup meat)

1 cup broccoli florets, cut into 1/4 to 1/2-inch pieces, steamed (about 2 ounces)

To Assemble:

All-purpose flour, for dusting

Two 10-inch round unfold-and-bake frozen pie crusts, thawed

1 large egg

Special equipment: 12-cup mini-muffin pan; 3-inch round cookie cutter; 2-inch round cookie cutter

Place an oven rack in the center of the oven. Preheat the oven to 400 degrees F. Spray a 12-count mini-muffin pan with vegetable oil cooking spray. Set aside.

For the pot pie filling: Melt the butter in a 1-quart saucepan over medium-low heat. Add the flour and whisk until smooth, 1 to 2 minutes. Gradually add the milk, whisking constantly to prevent lumps. Simmer over medium-low heat, whisking constantly, until the sauce is thick and smooth, about 6 minutes. Remove the pan from the heat and stir in the salt, pepper, Parmesan, chicken and broccoli.

For assembly: On a lightly-floured work surface, roll out the dough 1/8-inch thick. Using the 3-inch round cookie cutter, cut out 12 pieces of dough. Using the 2-inch round cookie cutter, cut out another 12 pieces of dough. Press the large rounds of dough into the bottom of the prepared pan. Spoon the sauce into the pastry.

Combine the egg and 1 teaspoon water in a small bowl, using a fork. Brush the edges of the pastry with the egg mixture and place the remaining pieces of dough on top. Lightly press the edges of the dough together to seal. Press around the edges of the pies using the tines of a fork. Brush the tops of each pie with the beaten egg. Cut a 1/2-inch-long slit into the top of the pies using a paring knife. Bake until the tops are golden and the filling is bubbling, 15 to 18 minutes. Cool for 10 minutes and serve.

My suggestion: use less Parmesan cheese and little or no kosher salt. Buy chicken breast or thighs – roasted – baked from grocery store as there is no need to buy a whole rotisserie chicken.

**Mini Apple Pies**

5 cups peeled, cored and chopped small Granny Smith Apples

1 Tbsp lemon juice

1/2 cup brown sugar

1/2 cup granulated sugar

1/4 cup cornstarch

1 1/2 tsp cinnamon

1/4 tsp nutmeg

pinch salt

2 cups water

1 package (2 9") store-bought pie crust

sugar for sprinkling

1 egg beaten for egg wash

Preheat oven to 425 degrees. Grease a 12-cup muffin tin thoroughly and set aside.

Peel core and chop apples into small pieces and toss with some lemon juice. Set aside.

Combine sugars, cornstarch, cinnamon, nutmeg and salt in a small saucepan. Pour in water and stir until incorporated. On medium heat, bring mixture to a gentle boil for 3 minutes stirring frequently to prevent scorching on the bottom. Once mixture is thickened slightly, add apples and toss bringing he mixture to a gentle boil once again. Reduce the head to low and simmer for 10 minutes or until the apples are tender. Take mixture off heat and allow it to cool slightly.

While mixture is cooling, thaw pie crusts if needed and unroll one crust onto a flat surface. Start by cutting 3 1/2 - 4" circles with a cookie cutter or rim of a glass/bowl. Place each disk into each muffin tin cavity, pressing them into the bottom and up the sides. Fill with apple pie filling about 2/3 to the top.

With the second pie crust, unroll and cut into 1/2" strips. Cut the long strips into 2 1/2" smaller strips. On a flat surface, place three strips vertically and three strips horizontally, creating a lattice pattern. Press down slightly with the palm of your hand so that they stick together. Refer to the picture in the post for a visual. (You can skip this step all together and just create the lattice pattern the traditional way and place them individually on top of the mini pies. Alternately, you can even just skip the lattice all together and just cut out a bunch of circles, place them on top and cut vent holes in the tops.)

Transfer lattice crust to the muffin tins and place on top of the apple pie filling. Press down slightly around the edges and trim away the excess with a sharp knife.

Brush the tops of the apple pies with egg wash, sprinkle them with some sugar and bake for 15-17 minutes or until tops are lightly golden and cooked through.

Mini apple pies are best served the same day made but will keep for up to 2 days stored in an airtight container.

**Spaghetti and Meatball Cups**

12 oz. spaghetti

3 large eggs, divided

1 1/2 c. shredded mozzarella

3/4 c. grated Parmesan, divided, plus more for garnish

3 c. marinara, divided

Cooking spray, for pan

1 lb. ground beef

1/2 c. bread crumbs

2 cloves garlic, minced

2 tbsp. freshly chopped parsley, plus more for garnish

kosher salt

Freshly ground black pepper

1 tbsp. extra-virgin olive oil

1. Preheat oven to 400 degrees F. Cook spaghetti until very al dente, 8 minutes (noodles will continue to cook in oven). Drain and rinse under cold water.
2. In a large bowl, toss cooled spaghetti with 2 beaten eggs, shredded mozzarella, 1/2 cup grated Parmesan, and 1 cup marinara.
3. Spray a muffin tin with cooking spray and nest spaghetti inside. Using the bottom of a shot glass, firmly press down to create a well.
4. Bake until set, 15 minutes. Let cool. (If nests puffed up while baking, press down again with shot glass.)
5. While spaghetti cups bake, make meatballs: In a large bowl, combine ground beef, bread crumbs, garlic, remaining egg, remaining 1/4 cup Parmesan, and parsley. Season with salt and pepper. Roll into balls.
6. In a large skillet over medium heat, heat oil. Brown meatballs, 4 minutes per side, then drain fat. Pour over remaining 2 cups marinara and let simmer, 5 minutes.
7. Spoon meatball onto spaghetti nest. Garnish with Parm and parsley. Makes 12 servings.

**Greek Meatloaf with Feta**

2 lbs. [ground beef](http://www.food.com/about/beef-199)

2 tablespoons [ground oregano](http://www.food.com/about/oregano-334)

2 teaspoons [garlic powder](http://www.food.com/about/garlic-powder-501)

1⁄2 teaspoon [nutmeg](http://www.food.com/about/nutmeg-333)

1⁄2 teaspoon [salt](http://www.food.com/about/salt-359)

1⁄2 teaspoon [pepper](http://www.food.com/about/pepper-337)

1 cup finely crushed cracker

1 cup crumbled [feta cheese](http://www.food.com/about/feta-cheese-26)

1⁄2 cup [milk](http://www.food.com/about/milk-360)

2 [eggs](http://www.food.com/about/egg-142)

In a large bowl, stir the spices and crushed crackers into the ground beef.

Stir the eggs into the milk, stir into meat mixture.

Mix in the feta cheese and press into a 9x13 pan.

Cover loosely with foil.

Bake for 30 minutes at 350, drain.

Resume baking without foil for 15 minutes or until done.

**Popovers with Roast Beef and Horseradish**

###### Popovers:

4 tablespoons unsalted butter, softened

2 large eggs, room temperature

1 cup whole milk, room temperature

1 teaspoon kosher salt

1/2 teaspoon sugar

1 cup all-purpose flour

###### Sandwiches:

1/4 cup prepared horseradish

1/4 cup sour cream

2 tablespoons chopped fresh chives

Kosher salt and freshly ground black pepper

8 ounces sliced roast beef

Finishing salt, to top

Special equipment: a 12-cup muffin tin

For the popovers: Preheat the oven to 450 degrees F; position a rack in the lower third with at least 6 inches of clearance above it. Place a baking sheet on the rack and preheat for 15 minutes.

Meanwhile, melt 1 tablespoon of the butter and pour it in a large bowl with the eggs, milk, salt and sugar. Whisk until very well combined. Add the flour and whisk until smooth; pour into a liquid measuring cup.

Cut the remaining butter into 12 equal pieces; put one piece in each cup of a 12-cup muffin tin. Set the tin in the oven, on top of the preheated baking sheet, and heat until the butter starts to sizzle, about 3 minutes. Remove the muffin tin from the oven and pour the batter into the cups, filling each about halfway. Return to the oven and bake until the popovers are puffed and starting to brown (do not open the oven door!), about 12 minutes. Reduce the heat to 325 degrees and continue to cook (again, without opening the oven!) until the popovers are golden brown all over, 12 to 15 minutes more. Remove the popovers from the tin onto a cooling rack. Let cool until just cool enough to handle, about 3 minutes.

For the sandwiches: In a bowl, stir together the horseradish, sour cream and chives. Season with salt and pepper. Working one popover at a time, dollop about a teaspoon of the horseradish cream into the divot on the top of the popover; if the divot is not very deep, push in lightly with your thumb to make a deeper indentation or hole. Top with a slice or two of roast beef and then with another dollop of horseradish cream. Sprinkle with a little finishing salt. Repeat with the remaining popovers and serve immediately.

**Cheeseburger Muffin Cups**

1 tube of large buttermilk biscuits, cut each biscuit in half

1 lb. ground beef, cooked, rinsed and drained

½ cup ketchup

2 T. brown sugar

1 T. prepared mustard

1 ½ t. Worcestershire sauce

1 cup cubed Velvetta cheese

Preheat oven to 400 F. Spray a 12-cup muffin tin with Pam and press ½ biscuit on bottom and a bit up the sides of each cup. Mix together ground beef and remaining ingredients except for cheese. Spoon beef mixture into cups and top with cheese. Bake for 14 – 16 minutes until muffin is golden brown.

**Raisin Oat Muffins**

Nonstick cooking spray

¾ cup whole-wheat flour

¾ cup all-purpose flour

1 cup uncooked oats (quick or old fashioned)

2 ½ teaspoons baking powder

½ cup granulated sugar

1 tablespoon finely grated orange rind

1 large egg, slightly beaten

1 cup (8-ounces) light sour cream

2 tablespoons vegetable oil

¾ cup orange juice

¾ cup California Golden Raisins

Topping:

¼ cup uncooked oats (quick or old fashioned)

3 tablespoons brown sugar

1 tablespoon finely grated orange rind

1 tablespoon butter, melted

Preheat oven to 400 degrees F. Spray 18 medium muffin cups with non-stick cooking spray or line with paper baking cups.

Combine flours, oats, baking powder, sugar and orange rind in large bowl; mix well. Combine egg, sour cream, vegetable oil and orange juice in medium bowl; mix well. Add all at once to dry ingredients. Mix only until blended. Gently stir in raisins. Spoon batter into prepared muffin cups filling almost full.

For topping, combine oats, brown sugar, orange rind and butter in small bowl; mix well. Sprinkle over muffin batter, dividing evenly and patting gently.

Bake 20 to 25 minutes, until wooden pick inserted in center comes out clean. I iced mine with cream cheese icing.

**Easy Avocado Muffins**

2 cups flour

2 tsp baking powder

1/2 tsp baking soda

1/2 tsp salt

1 ripe avocado, seeded and peeled

3/4 cup sugar

1 egg

1 cup vanilla yogurt

1 cup whole raw cranberries (substitute blueberries or almost any other diced fruit if desired)

For topping

cinnamon-sugar

Instructions

1. Preheat oven to 350. Combine together flour, baking powder, baking soda and salt in small bowl. Gently stir to combine.
2. In a separate, medium mixing bowl, add avocado and beat. Add sugar, beat until well combined.
3. Add egg and yogurt, mix until well blended.
4. Slowly blend in the dry ingredients, about a tablespoon at a time, beating continuously on a low setting.This makes a very smooth, thick batter.
5. Gently fold in cranberries or fruit.
6. Spray cavities of mini muffin pan with cooking spray. Spoon about 1 tbsp of batter into each cavitity. Sprinkle the top of each with cinnamon sugar.
7. Bake for 10-12 minutes, until tops of muffins are firm but still slightly springy.

Notes

1. I recommend fresh or dried fruit in these muffins. Frozen fruit can be used, but the baking time will need to be extended. Try to remove as much moisture as possible.

**Pumpkin Pie Angel Food Cake**

Serves: 12

**For the cake:**

1 box of angel food cake mix

15 oz can of pumpkin puree

1 tsp pumpkin pie spice

**For the cinnamon cream cheese frosting:**

8 tbsp unsalted butter, room temperature

6 oz of cream cheese, softened

1/2 tsp vanilla extract

2 1/2 cups powdered sugar

1 tsp cinnamon

Preheat your oven to 350 degrees.

In a large bowl, whisk together the angel food cake mix and the pumpkin pie spice. Then stir in the pumpkin puree until well combined. Pour into a greased 9x13 baking pan. Bake for 25-30 minutes, or until the edges of the cake are slightly golden brown and the centers springs back to the touch. Allow to cool completely on a wire rack. Once the cake has cooled, prepare your frosting using a mixer. Cream together the butter and cream cheese until well combined and fluffy. Add in the vanilla. Slowly beat in the powdered sugared and then the cinnamon. Continue to beat until everything is well incorporated and the frosting is fluffy. You can either cut the cake into bars and then prettily pipe the frosting on each one or simply spread the frosting over the entire cake. Refrigerate any leftovers for up to 3 days. Note: Cool Whip can be used instead of the cinnamon cream cheese frosting.

**Peanut Butter Cups**

2 full sheets graham crackers

¼ tsp. salt

½ cup peanut butter

2 Tbsp. honey

12 oz. semisweet chocolate, chopped

1. Line a 12-cup mini muffin pan with small paper cups. Process crackers and salt in a food processor until ground. Transfer to a bowl; stir in peanut butter and honey. Chill for 10 minutes.
2. Line a plate with plastic wrap. Divide peanut butter mixture into 12 1 Tbsp. balls. Flatten slightly. Place on plate; cover with plastic wrap and chill.
3. Place chocolate in a bowl set over a pan of simmering water. Stir until chocolate is smooth. Remove from heat; let cool slightly.
4. Spoon 1 tsp. chocolate into each paper cup. Spread over bottoms and halfway up sides of paper. Chill until hardened, about 30 minutes. (Keep remaining chocolate at room temperature.) Press a peanut butter disk into each shell.
5. Spread 1 Tbsp. chocolate on top of each disk. Chill until firm, about 1 hour. Keep refrigerated until ready to serve.

**Muffin Tin Cheeseburgers**

1 tablespoon butter, melted

6 regular-size burger buns, split

3 slices thick-cut bacon, chopped

1 lb. ground beef

½ cup diced yellow onion

½ teaspoon seasoned salt

4 tablespoons ketchup

6 slices American cheese, each cut in four pieces

Optional toppings: dill pickle relish, yellow mustard, pickles, lettuce, tomato

Preheat oven to 350°F. Brush 12 regular-size muffin cups with melted butter. Press half of a bun, cut side up, into each muffin cup. In a large skillet, cook bacon over medium heat and transfer to paper towel-lined plate to drain. Discard drippings in pan. Add beef and onion to the skillet; heat to medium-high heat. Cook 5 to 7 minutes, stirring frequently, until beef is brown. Drain. Divide beef mixture evenly among muffin cups and top each with 1 teaspoon ketchup. Top each one with cheese. Bake 5-7 minutes or until cheese is melted. Immediately top with cooked bacon, followed by whatever toppings you want (relish, mustard, pickles, lettuce, tomato). Notes: I used 3 Tbsp. of A-1 sauce and a little salt and pepper in the ground meat. I also used only 1/3 cup onion.

**Inside-Out Brussels Sprouts**

2 pounds ground beef

1-1/2 cups uncooked instant rice

1 medium onion, chopped

2 eggs, lightly beaten

1-1/2 teaspoons garlic salt

1/2 teaspoon pepper

½ teaspoon savory

½ teaspoon marjoram

1 package (10 ounces) frozen brussels sprouts

2 cans (15 ounces each) tomato sauce

1 cup water

1 teaspoon dried thyme

In a large bowl, combine the first eight ingredients and mix well. Shape a scant 1/4 cupful around each frozen brussels sprout to form a meatball.

Place in an ungreased 15-in. x 10-in. x 1-in. baking dish. Combine tomato sauce, water and thyme; pour over meatballs. Cover and bake at 350° for 1 hour and 15 minutes or until meatballs are cooked through. **Yield:**8-10 servings.

**Reuben Wonton Cupcakes**

12 oz. deli sliced corned beef, diced

4 wedges of The Laughing Cow Light Swiss Cheese Wedges, chopped

1/3 cup light Thousand Island dressing

24 wonton wrappers

¼ cup sauerkraut

6 slices 2% Swiss Cheese, each cut into 4 equal pieces

1. Pre-heat the oven to 375. Lightly mist 12 cups in a standard muffin/cupcake tin with cooking spray and set aside.
2. In a microwave-safe mixing bowl, combine the corned beef and chopped cheese wedges and stir together. Place the bowl in the microwave and heat on high for 1 ½ minutes until contents are warm. Use a spoon to mix contents and smush the cheese wedges until they’ve coated the meat. Mix in the Thousand Island dressing.
3. Push a wonton wrapper into the bottom of each of the sprayed cups in the muffin tin. Using about half of the corned beef mixture, spoon evenly into the wonton wrappers. Spread a teaspoon of sauerkraut over the meat and place one of the 2% Swiss pieces on top of each cup. Press another wonton wrapper on top and repeat the layering steps with the remaining corned beef mixture and 2% Swiss cheese (if you like a lot of sauerkraut, feel free to add a second layer of that as well).
4. Bake for 18-20 minutes until the wontons are golden brown and the contents are heated through.

**Muffin-Tin Italian Sausage**

1 can (11 oz.) Pillsbury™ refrigerated thin pizza crust

1 tablespoon olive oil

¼ lb. mild Italian sausage

½ cup diced red onion

¼ teaspoon salt

1 package (8 oz.) sliced mushrooms

1 cup Muir Glen™ organic pizza sauce (from 15-oz can)

2 cups shredded mozzarella cheese (8 oz.)

1 tablespoon chopped fresh basil leaves

Heat oven to 425°F. Spray 12 regular-size muffin cups with cooking spray. Do not unroll dough; cut rolled dough into 12 pieces; place in muffin cups. Let rest 15 minutes.

Meanwhile, in 10-inch nonstick skillet, heat oil over medium heat. Add sausage; cook 5 to 6 minutes or until no longer pink. Using slotted spoon, transfer to small bowl.

Add onion and salt to oil in skillet; cook 2 to 3 minutes or until softened. Add mushrooms; increase heat to medium-high, and cook 4 to 6 minutes longer or until mushrooms release liquid and brown. Remove from heat.

Stir in cooked sausage and 1/2 cup of the pizza sauce. Cool 5 minutes. Stir in 1 1/2 cups of the cheese.

Meanwhile, press pizza dough into cups, pressing firmly up sides. Divide sausage mixture evenly among cups.

Bake 11 to 14 minutes or until crusts are browned and cooked through. Top with remaining 1/2 cup cheese. Let stand 1 minute. Run knife around outside of each cup. Warm remaining 1/2 cup pizza sauce, and serve with cups. Top with basil.