

appetizers

2 Quart Bowl

Yield: 12 servings

Prep Time: 25 minutes

Cook Time: 30 minutes

Bacon Spinach Dip

Preheat oven to 400°

1. Place bacon in a large frying pan over medium-high heat. Cook until crispy, about 10 minutes. Set on paper towels to drain. Chop and set aside.
2. Carefully add chopped spinach to the pan. Lower heat, cover and cook for a few minutes or until wilted. Set on paper towels to drain.
3. Place cream cheese, sour cream and mayonnaise in your temp-tations® 2 quart bowl. Blend until smooth using a hand mixer. Blend in Worcestershire sauce.
4. Slowly stir in Parmesan, garlic, Dijon, jalapeño, 1 cup of mozzarella, 1 cup of cheddar, parsley, the sautéed spinach and $\frac{3}{4}$ of the bacon.
5. Top with remaining mozzarella, cheddar and bacon.
6. Bake for 30 minutes or until bubbly. Serve immediately with bread or crackers.

Shopping List



- 1 pound bacon
- 4 cups baby spinach, chopped
- 16 ounces cream cheese, soft
- 2 cups sour cream
- $\frac{1}{2}$ cup mayonnaise
- 1 Tablespoon Worcestershire sauce
- $\frac{3}{4}$ cup shredded Parmesan
- 1 $\frac{1}{2}$ Tablespoons minced garlic
- 2 teaspoons Dijon mustard
- 1 small jalapeño pepper, seeded and diced
- 1 + $\frac{1}{2}$ cups shredded mozzarella
- 1 + $\frac{1}{2}$ cups shredded cheddar
- 2 Tablespoons fresh parsley, chopped
- Bread or crackers for serving


PRESENTABLE OVENWARE
by tara



desserts

3 Quart Bowl

Yield: 8 servings

Prep Time: 20 minutes

Banana Chocolate Trifle

1. Cut pound cake into cubes. Set aside.
2. Peel and slice bananas into $\frac{1}{4}$ inch circles. Set aside.
3. Place cream cheese in the bowl of a stand mixer. Blend until smooth. Beat in vanilla and sugar. Slowly mix in whipped topping.
4. Remove the lids from the caramel sauce and hot fudge. Microwave for about 10 seconds or until pourable.
5. To assemble the trifle, lay a single layer of pound cake cubes in the bottom of your temp-tations® 3 quart bowl. Drizzle with $\frac{1}{3}$ of the caramel and hot fudge. Top with a single layer of banana slices followed by $\frac{1}{3}$ of the pecans. Carefully spread $\frac{1}{2}$ of the cream cheese mixture on top.
6. Continue layering one more time, ending with a drizzle of caramel and hot fudge and sprinkled with pecans. Refrigerate until ready to serve.

Shopping List



- 1 (10.75 ounce) frozen pound cake, thawed
- 3 large ripe bananas
- 2 (8 ounce) packages cream cheese, soft
- 1 Tablespoon vanilla
- $\frac{3}{4}$ cup sugar
- 1 (8 ounce) tub frozen whipped topping, thawed
- 1 (10 ounce) jar caramel sauce
- 1 (10 ounce) jar hot fudge
- 2 cups chopped pecans


PRESENTABLE OVENWARE
by tara



desserts

13" x 9" Baker

Yield: 18 servings

Prep Time: 10 minutes

Cook Time: 1 hour

Butter Bars

Preheat oven to 300°

1. Place cake mix, melted butter, 1 tablespoon of vanilla and 1 egg in a mixing bowl. Blend until dough comes together. Press into the bottom of your temp-tations® 13" x 9" baker.
2. Add ½ tablespoon of vanilla, 2 eggs and cream cheese to the mixing bowl. Blend until smooth. Slowly blend in powdered sugar.
3. Spread over crust and bake for 1 hour or until the top is golden brown. Cool completely before slicing.

Shopping List

1 box yellow cake mix

½ cup butter, melted

1 ½ Tablespoons vanilla

3 eggs

8 ounces cream cheese, soft

4 cups powdered sugar



poultry

13" x 9" Baker

Yield: 8 servings

Prep Time: 40 minutes

Cook Time: 45 minutes

Chicken Tortilla Casserole

Preheat oven to 350°

1. Place butter in a large frying pan over medium-high heat. Cut each chicken breast into three strips and place in pan. Cover and cook for 10 minutes. Turn chicken, cover and cook for another 10 – 15 minutes or until cooked through. Remove from pan and set aside to cool.
2. In a medium mixing bowl, stir together the soup, tomatoes, chilies, milk, cumin, garlic powder and salt. Set aside.
3. Cut tortillas into small strips, 2 inches long x ½ inch wide. Sprinkle half of them in the bottom of your temp-tations® 13" x 9" baker.
4. Cut the cooled chicken into ½-inch cubes. Sprinkle half of the cubes over the tortilla strips in the baker.
5. Top with half of the soup mixture followed by 3 cups of cheese.
6. Repeat layering one more time, finishing with the cheese.
7. Loosely cover with foil and bake for 40 minutes. Uncover and bake for another 5 minutes or until cheese is melted. Serve hot.

Shopping List



- 4 Tablespoons butter
- 5 skinless, boneless chicken breasts
- 2 (10.5 ounce) cans cream of chicken soup
- 2 (14.5 ounce) cans diced tomatoes
- 2 (4 ounce) cans mild green chilies
- 1 cup milk
- 2 teaspoons cumin
- 1 teaspoon garlic powder
- ½ teaspoon salt
- 16 small corn tortillas
- 6 cups shredded taco blend cheese


PRESENTABLE OVENWARE

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desserts

Loaf Pan

Yield: 8 servings

Prep Time: 15 minutes


Cook Time: 65 minutes

Chocolate Cinnamon Bread

Preheat oven to 400°

1. In the bowl of a stand mixer, cream together the butter and sugar until light and fluffy, about 3 minutes. Scrape the sides once during mixing.
2. Beat in eggs, milk, vinegar, water and vanilla until smooth, scraping the sides of the bowl as needed.
3. Slowly mix in flour, cocoa powder, cinnamon, salt, baking powder and baking soda. Stir in chocolate chips.
4. Pour batter into your temp-tations® loaf pan.
5. Bake for 45 minutes, reduce heat to 350° and bake for another 20 minutes or until a toothpick inserted into the center comes out clean.
6. Cool completely before removing from pan.

Shopping List

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- ½ cup butter, soft
 - 1 cup sugar
 - 2 eggs
 - ¼ cup whole milk
 - ½ teaspoon white vinegar
 - 1 Tablespoon water
 - 2 teaspoons vanilla
 - ¾ cup flour
 - ½ cup unsweetened cocoa powder
 - 2 teaspoons cinnamon
 - ½ teaspoon salt
 - ½ teaspoon baking powder
 - ½ teaspoon baking soda
 - 1 ¼ cups milk chocolate chips


PRESENTABLE OVENWARE
by tara



appetizers

1 Quart Bowl

Yield: 6 servings

Prep Time: 10 minutes

Cook Time: 35 minutes

Creamy Crab Dip

Preheat oven to 375°

1. Place all ingredients except the crab meat and green onion in your temp-tations® 1 quart bowl. Using a hand mixer, blend until smooth.
2. Stir in crab meat and green onion.
3. Bake for 20 minutes, stir and then bake for another 15 minutes or until bubbly. Serve with crackers.

Shopping List



- 8 ounces cream cheese, soft
- ¾ cup mayonnaise
- 1 Tablespoon soy sauce
- 2 Tablespoons powdered sugar
- 2 teaspoons minced garlic
- ½ teaspoon salt
- ½ teaspoon pepper
- 1 teaspoon lemon juice
- 1 (12 ounce) can lump crab meat
- 2 green onions, finely chopped
- Bread or crackers for serving



pasta/rice/bread

11" x 7" Baker

Yield: 10 servings

Prep Time: 10 minutes

Cook Time: 45 minutes

Easy Cheesy Biscuits

Preheat oven to 450°

1. Pour melted butter into your temp-tations® 11" x 7" baker. Carefully tilt baker to coat the whole inside.
2. Place baking mix, sour cream, lemon-lime soda and cheese in a mixing bowl. Stir just until dough comes together.
3. Roll dough into 10, 2-inch balls. Place side by side in your baker.
4. Bake for 15 minutes and then lightly cover with foil. Bake for another 30 minutes or until the centers are cooked. Cool for a few minutes before removing from pan. Serve warm.

Shopping List



- ½ cup melted butter
- 4 cups Bisquick® baking mix
- ¾ cup sour cream
- ¾ cup lemon-lime soda
- 2 cups shredded cheddar cheese



appetizers

11" x 7" Lid-It®

Yield: 8 servings

Prep Time: 5 minutes

Cook Time: 30 minutes

Ham & Cheese Roll Ups

Shopping List



Preheat oven to 400°

1. Unroll pizza dough onto a lightly-floured surface. Roll into a 12" x 8" rectangle.
2. Brush surface with melted butter.
3. Lay a row of ham across the top, overlapping the slices and leaving a ½-inch border on the top and sides.
4. Lay a row of cheese down next, overlapping with the ham. Overlap cheese slices, as well.
5. Continue making rows until all of the ham and cheese is used up. Sprinkle with parsley.
6. Roll up, starting with one of the short ends. Pinch down ends and tuck under to seal. Lay on your temp-tations® Lid-It® and brush the whole thing with remaining butter.
7. Bake for 30 minutes or until golden brown.

Wait for 10 minutes before slicing.

- 1 (13.8 ounce) tube refrigerated pizza crust
- 3 Tablespoons butter, melted
- 20 thin slices deli ham
- 20 thin slices Swiss cheese
- 1 Tablespoon dried parsley


PRESENTABLE OVENWARE

by tara



desserts

Loaf Pan

Yield: 10 servings

Prep Time: 15 minutes

Cook Time: 80 minutes

Pumpkin Cream Cheese Bread

Preheat oven to 350°

1. For the filling: Blend together all filling ingredients in your temp-tations® 2 quart bowl until smooth. Set aside.
2. For the bread: Place oil, eggs, water and pumpkin in the bowl of a stand mixer. Blend until smooth. Add in all remaining ingredients and blend until smooth.
3. Spread half of the pumpkin batter in the bottom of your temp-tations® loaf pan. Top with cream cheese mixture. Use a butter knife to swirl the cream cheese into the batter. Top with remaining pumpkin batter.
4. Bake for 80 minutes or until a toothpick inserted into the center comes out clean. Cool completely before removing from pan.

Shopping List



Filling:

- 8 ounces cream cheese, soft
- 3 Tablespoons sugar
- 1 egg
- 1 Tablespoon milk

Bread:

- ⅓ cup oil
- 2 eggs
- ¼ cup water
- 1 (15 ounce) can pumpkin puree
- 1 ½ cups flour
- 1 teaspoon baking soda
- ½ teaspoon salt
- 1 Tablespoon cinnamon
- 1 teaspoon nutmeg
- 1 ¼ cups sugar


PRESENTABLE OVENWARE
by tara



desserts

11" x 7" Baker

Yield: 25 pieces

Prep Time: 15 minutes

Rest Time: 2 hours

Red Velvet Fudge

1. Line your temp-tations® 11" x 7" baker with parchment paper, leaving a little to hang over the two long sides.
2. Place butter in the bowl of a stand mixer. Blend until light and fluffy.
3. Blend in powdered sugar and cocoa.
4. Add in milk, vinegar and a few drops of red food coloring. Mix well. Add more food coloring until mixture is dark red. Set aside.
5. Place chocolate chips in a microwave safe bowl. Microwave in 30 second increments until melted.
6. Pour melted chocolate into the red mixture. Blend until smooth. Spread fudge into your lined baker. Refrigerate for 2 hours or until set. Run a sharp knife around the edges and lift the fudge out using the parchment paper handles. Remove parchment paper, then cut and serve.

Shopping List



- 6 Tablespoons butter, soft
- 2 ¼ cups powdered sugar
- ½ cup cocoa powder
- ¼ cup whole milk
- ½ teaspoon apple cider vinegar
- Red food coloring
- 1 cup milk chocolate chips

