



BEC'S MAGIC COOKIE BARS

These bars require no mixing and very little measuring making them one of the quickest desserts ever. My versions include chocolate covered sunflower seeds to boost the nutrition and add some extra crunch and color.

½ cup butter

1 ½ cups graham cracker crumbs

1 (14-ounce) can Eagle Brand Sweetened Condensed Milk

1 (12 ounce) package semi-sweet chocolate chips

1 (2 ½ cups) package sweetened coconut (or substitute peanut butter chips)

½ cup chocolate covered sunflower seeds (optional)

1 cup slivered almonds

Preheat oven to 350

Put butter in a 9 x 13 pan and allow to melt in the oven while it is preheating. When melted, sprinkle the graham cracker crumbs all over the bottom in an even layer. Pour the Eagle Brand milk evenly over the cracker crumbs. Cover with a layer of chocolate chips, chocolate covered sunflower seeds, coconut, then slivered almonds. Press down with the back of a spatula. Bake for 25 to 30 minutes. Cool and cut while still warm.

Cutting*: These cut beautifully into a multitude of shapes. 1 x 3s for bars, 2 x 2s for squares, or even triangles. For triangles, first cut 3 x 3s with your slicer, remove from pan and slice from corner to corner.

All Perfect Slice Pans have angled edges to promote easy removal of baked items. To ensure perfectly uniform pieces, square off the outer edges of the baked item with the slicer, then cut all the pieces.



BECKY'S COCONUTTY/CHERRY BARS

Ingredients:

2 ¼ cups flour	1 teaspoon vanilla extract
½ white sugar	½ cup chopped pecans + a little more
1 cup butter, softened	½ cup sweetened coconut + a little more
zest of one lemon	1 10oz jar of maraschino cherries
2 eggs	1 teaspoon butter, melted
1 cup brown sugar	1 cup powdered sugar, sifted
½ teaspoon salt	
½ teaspoon baking powder	

Directions:

1. Preheat oven to 350. Butter a PerfectSlice 9x13 pan
2. Using a mixer, mix flour, white sugar, lemon zest and butter until crumbly. Press evenly into the pan. Bake for 20 minutes.
3. Beat eggs, brown sugar, salt, baking powder and vanilla. Drain and chop the cherries, reserving the liquid. Stir cherries, coconut and pecans into the mixture. Pour on top of the crust. Bake for 25 minutes. Cool.
4. Combine 1 teaspoon butter, powdered sugar, and just enough of the cherry liquid to make it thin enough to drizzle.
5. Drizzle with the icing and sprinkle with finely chopped pecans and a little coconut.
6. Using your PerfectSlice slicer, cut into twelve 3x3" bars.



BECKY'S MEXICAN VEGGIE LASAGNA

I never like to bake just another ordinary lasagna. This one not only takes me back to my Texas roots, but NOBODY ever accuses me of just heating up a frozen one! And it's chocked full of flavor and veggies!

6 tablespoons unsalted butter
1/3 cup minced garlic
3 cups fresh or frozen corn kernels (thawed)
2 cups heavy cream
1/2 teaspoon red pepper flakes
salt and black pepper
2 onions thinly sliced
6 poblano peppers, charred, peeled, seeded, and cut into thin strips
2 zucchinis thinly sliced and chopped
1 box of "no-boil" lasagna noodle sheets
2 1/2 cups shredded smoked mozzarella

Preheat oven to 350

Melt 2 tablespoons butter in a medium heavy saucepan over medium heat. Add all the garlic and the corn and sauce for 5 minutes. Stir in the cream and the red pepper flakes and cook on medium low for 5 minutes. Turn off heat and cool. Blend with a blender.

Heat 4 tablespoons of butter in a very large skillet over medium heat. Add the onions and sauce for 5 minutes. Add the rest of the garlic and cook for 1 minutes. Mix in the poblano and zucchini and cook for 5 minutes. Season with salt and pepper. Turn off heat.

Thinly cover the bottom of a PerfectSlice 9x13" pan with the corn puree. Cover with a layer of lasagna sheets. Spread 1/4 of the the poblano mixture over that. Sprinkle a thin layer of cheese over that. Repeat two more times, ending with the poblano mixture topped with cheese.

Cover with foil. Bake for about 50 minutes. Remove the foil and turn up the broiler. Broil until brown and bubbly—about 8 minutes.

Cool for about 10 minutes.

Using the PerfectSlice slicer, cut on every third line across and down for 12 equal servings.



BECKY'S SNICKERDOODLE COOKIE CAKE

Cake:

1 Duncan Hines Butter Cake Mix
7 Tablespoons softened butter
3 eggs

Preheat oven to 325

Prepare cake according to directions. Pour into two 9" PerfectSlice cake pans that have been buttered and floured. Bake for 25 minutes. Cool.

Cookies:

2 sticks of softened butter
1 ½ cups sugar
2 eggs
1 teaspoon vanilla
zest of 1 lemon
2 ¾ cup sifted flour
2 teaspoons cream of tartar
1 teaspoon soda
¼ teaspoon salt
Tiny colored sprinkles (optional)

Cream the butter and sugar with a mixer for 3 minutes. Mix in the eggs, vanilla and lemon zest. Gradually add the dry ingredients. Butter a 9 x 13 PerfectSlice pan. Pour batter into the pan and pat into one even layer. Bake for about 12 minutes. When almost cool, cut into 1 x 3" bars using the PerfectSlice slicer.

Frosting:

1 8oz package of cream cheese, softened
1 stick of softened butter
2 ³/₄ cup powdered sugar, sifted
zest of 1 lemon
1 tablespoon lemon juice
sprinkles (optional)

Mix the cream cheese and butter for 3 minutes. Gradually add the remaining ingredients. Beat until smooth.

Assembly:

Frost the top of the bottom layer. Top with the second layer and frost the top and sides. Place the cookies all around the side of the cake letting the frosting be the “glue” that sticks the cookies to the cake. Sprinkle the top with colored sprinkles.



BEC'S NUTTY GINGERBREAD

There are certain smells that take me right back to my childhood and my mother's warm kitchen. My twin sister, Vicky and I would come home after a hard basketball practice and be soothed by the smell of ginger perfuming the whole house. We'd slide into kitchen chairs while Mom served up the gingerbread. "So, tell me all about your day, girls," she'd say. The sweet treat and her delighted smile would turn us into happy chatterboxes—she later used this tactic to her advantage when we started dating!

1 cup buttermilk
6 Tbsp. butter
3 eggs
1 cup brown sugar
2 cups flour
1 tsp. baking soda
2 Tbsp. chia seeds
2 tsp. ground ginger
1 tsp. ground cinnamon
½ tsp ground cloves
½ tsp. ground nutmeg
1 cup chopped pecans
powdered sugar

Preheat oven to 350. Butter a PerfectSlice 9x13 pan.

Put buttermilk and butter in a saucepan and heat on medium until butter melts. Turn off heat and let cool. Whisk the eggs and sugar into the milk mixture until smooth. Sift the flour, baking soda and spices together. Add the chia seeds. Pour the milk mixture into the flour mixture and stir well until all is incorporated. Add the pecans. Pour into a PerfectSlice non-stick 9 x 13 pan. Bake for 30 minutes. Allow to cool.

Cutting: 3 x 3s give you a dozen servings.

Serve with a dollop of whipped cream and a sprinkle of pecans.



BECKY'S CHERRY COFFEE CAKE

INGREDIENTS

CRUMB TOPPING

2 1/2 cups flour
1 1/4 cups sugar
1/2 teaspoon salt
1 1/2 teaspoon cinnamon
1 cup unsalted butter, melted and cooled
1 teaspoon vanilla extract
3/4 teaspoon almond extract

BATTER

1/2 cup unsalted butter, softened
1 cup sugar
2 large eggs
1 teaspoon vanilla extract
1 cup sour cream
2 cups flour
1/2 teaspoon baking soda
1/2 teaspoon salt
1 teaspoon baking powder
1 cup dried cherries
1 cup chopped pecans

Preheat oven to 350. Butter a 9x13 PerfectSlice pan

CRUMB: In a medium bowl, sift together the flour, sugar, salt and cinnamon. Stir in the vanilla and almond extracts. Add the melted butter. Mix with a fork until all the butter is absorbed

CAKE: Using a mixer, cream the butter and sugar until light and fluffy. Add the eggs one at a time. Beat in the sour cream and vanilla. Sift the flour, baking soda, salt and baking powder. Add to the mixer and beat on low until combined. Add the cherries. Add the pecans

Spread the batter into the 9x13 pan. Top with the crumb topping. Bake for 30-35 minutes. Allow to cool slightly.

Using the PerfectSlice slicer, Cut on every third mark to make 12 3x3" squares. Then turn the slicer on the diagonal and cut from corner to corner of each square creating 24 perfect triangles. Sprinkle with powdered sugar if desired.



LEMON BARS

CRUST

2 cups flour
¾ cup powdered sugar
pinch of salt
2 sticks softened butter

FILLING

5 eggs
1 ½ cups sugar
1 cup fresh lemon juice
1/3 cup flour
Powdered sugar for dusting

Preheat at 350

Mix the 2 cups of flour with the powdered sugar and salt. Work in the butter with your fingers until large clumps form. Use a 9 x 13 pan lined with foil that overhangs the pan by 2" all around. Spray with cooking spray. Press the cookie crust into the pan. Bake until lightly brown—20 to 25 minutes.

Whisk eggs, sugar, lemon juice, and flour until smooth. Pour over the cooked crust. Bake until set—about 20 to 25 minutes. Dust with powdered sugar just before serving when they are completely cooled. Store in air tight container.