

## Chocolate Chip Crumb Cake

Total Time: 45 mins

Prep Time: 15 mins

Cook Time: 30 mins

Yield: 12 servings

Dish Size: 9x13 Baking Pan

### INGREDIENTS

#### Cake:

- 1½ cups flour
- ½ cup sugar
- 2½ tsp baking powder
- ½ tsp salt
- 1 cup milk
- 1 egg
- 3 Tbsp oil
- 1 tsp vanilla
- 1 cup chocolate chips

#### Crumb Topping:

- 2 sticks butter, melted and cooled
- 2½ cups flour
- 1 cup light brown sugar, packed
- 1 Tbsp cinnamon

### DIRECTIONS

1. Spray and flour a 13x9 temp-tations® baking pan and set aside.
2. In a medium bowl mix flour, sugar, baking powder, and salt. In a separate bowl, beat egg, milk, oil, and vanilla.
3. Add wet ingredients to dry and whisk thoroughly. Fold in chocolate chips and pour into greased 13x9 pan.
4. In a large bowl, mix the flour, brown sugar, and cinnamon. Pour the melted butter into the mixture and toss with a spatula until large crumbs form.
5. Cover the cake evenly with the crumbs.
6. Bake in a preheated 325°F oven for 15 minutes. Rotate the pan and bake for an additional 15 minutes or until a toothpick inserted into the center of the cake comes out clean.

*Recipe provided by Tara Teshar*





## Mushroom-Swiss Mac & Cheese

Total Time: 1 hr, 10 mins

Prep Time: 40 mins

Cook Time: 30 mins

Yield: 8 servings

Dish Size: 4-Quart Baker

This is the baked mac and cheese you've been looking for. It's perfect if you're having friends with kids over for a casual holiday dinner and you want to prepare something comforting yet special enough for guests. – Dawn Moore, Warren, Pennsylvania

### INGREDIENTS

#### Pasta:

- 1 16-ounce package mini penne pasta
- ½ lb. baby portobello mushrooms, chopped
- 1 small onion, finely chopped
- 2 Tbsp butter
- 1 Tbsp olive oil
- 1 garlic clove, minced

#### Sauce:

- 5 Tbsp butter
- 1 8-ounce package cream cheese, cubed
- 1¼ cups whole milk
- 1¼ cups half-and-half cream
- 2½ cups (10 ounces) shredded swiss cheese
- 1¼ cups grated Parmesan and Romano cheese blend
- ¼ tsp salt
- ¼ tsp pepper
- 6 bacon strips, cooked and crumbled

#### Topping

- ⅓ cup Panko breadcrumbs
- 2 Tbsp fresh parsley, minced
- 2 Tbsp butter, melted

#### Directions

1. Cook pasta according to package directions.
2. In a large skillet, sauté mushrooms and onion in butter and oil until tender. Add garlic and cook 1 minute longer. Set aside.
3. For sauce, in a large saucepan, melt butter. Stir in cream cheese until smooth.

4. Gradually add milk and cream; heat through. Stir in the cheeses, salt, and pepper until blended. Stir in bacon.
5. Drain pasta and toss with mushroom mixture and sauce. Transfer to a greased temp-tations® 4-quart baker.
6. Combine the breadcrumbs, parsley, and melted butter. Sprinkle over pasta mixture.
7. Bake, uncovered, in a preheated 375°F oven for 25-30 minutes or until golden brown.

*Recipe provided by Tara Teshar*



Family  
Love  
Togetherness  
Tradition  
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## Roasted Asparagus

Total Time: 35 mins

Prep Time: 20 mins

Cook Time: 15 mins

Yield: 6 servings

Dish Size: 13x9 Lid-Its®

Asparagus never tasted so good! Simply seasoned with butter and green onions, the roasted spears have a fresh flavor and keep their bright color, too. You might want to make extra. – Jody Fisher, Stewartstown, Pennsylvania

### INGREDIENTS

- 2 lbs. fresh asparagus, trimmed
- ½ cup butter, melted
- 2-4 green onions, chopped
- ½ tsp salt

### Directions

1. Place asparagus on two temp-tations® 13x9 Lid-Its® coated with cooking spray.
2. Combine the butter and green onions. Spoon mixture over asparagus. Sprinkle with salt.
3. Bake, uncovered, in a preheated 425°F oven for 10-15 minutes or until lightly browned.

*Recipe provided by Tara Teshar*

