

WEEK 2 Cooking Recipes

Red, White & Blue RICE KRISPIES® TREATS™

Prep Time

20min.

Total Time

20min.

Servings

24 servings

What You Need

- 3 Tbsp. butter or margarine
 - 1 pkg. (10 oz.) JET-PUFFED Marshmallows
 - 6 cups KELLOGG'S® RICE KRISPIES® cereal
 - 2 oz. BAKER'S White Chocolate, melted
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- 1 Tbsp. multi-colored sprinkles (red, white and blue)

Make It

- Microwave butter in large microwaveable bowl on HIGH 45 sec. or until melted. Add marshmallows; toss to evenly coat. Microwave 1-1/2 min. or until marshmallows are completely melted and mixture is well blended, stirring after 45 sec.
 - Add cereal; mix well. Press onto bottom of 13x9-inch pan sprayed with cooking spray.
 - Drizzle with chocolate; top with sprinkles. Cool before cutting into 24 bars to serve.
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Crescent Dogs

- Prep 10 MIN
- Total 25 MIN
- Ingredients 3
- Servings 8

Ingredients

hot dogs

4 slices (3/4 oz each) American cheese, each cut into 6 strips

1 can (8 oz) Pillsbury™ refrigerated crescent dinner rolls

Steps

- **1** Heat oven to 375°F. Slit hot dogs to within 1/2 inch of ends; insert 3 strips of cheese into each slit.
- **2** Separate dough into triangles. Wrap dough triangle around each hot dog. Place on ungreased cookie sheet, cheese side up.
- **3** Bake at 375°F. for 12 to 15 minutes or until golden brown.

Puff Pastry Apple Turnovers Recipe

TOTAL TIME: Prep: 25 min. Bake: 15 min. **YIELD:** 8 servings

Ingredients

- 1/3 cup sugar
 - 1 tablespoon all-purpose flour
 - 1/2 teaspoon ground cinnamon
 - 4 cups chopped peeled apples
 - 1 package (17.3 ounces) frozen puff pastry, thawed
 - **TOPPING:**
 - 3 tablespoons butter, melted
 - 2 tablespoons sugar
 - 1/4 teaspoon ground cinnamon
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- Vanilla ice cream, optional

Directions

- **1.** In a large bowl, combine the sugar, flour and cinnamon; add apples and toss to coat. On a lightly floured surface, roll out each pastry sheet into a 12-in. square. Cut each into four squares.
 - **2.** Spoon 1/2 cup apple mixture into the center of each square; fold diagonally in half and press edges to seal. Place on a parchment paper-lined baking sheet.
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- **3.** In a small bowl, combine the butter, sugar and cinnamon; brush over pastry. Bake at 400° for 12-16 minutes or until golden brown. Serve warm with ice cream if desired. **Yield:** 8 servings.