

appetizers

3 Quart Bowl

Yield: 12 - 15 servings

Prep Time: 30 minutes

Cook Time: 35 minutes

Bacon Double Cheeseburger Dip

Preheat oven to 350°

1. Place cream cheese, sour cream, Worcestershire sauce, ketchup, mayonnaise and hot sauce (if desired) in your temptations® 3 quart bowl. Whisk to combine. Stir in mozzarella and cheddar cheese. Set aside.
2. Place ground beef in a large sauté pan and cook over med-high heat until brown, approximately 8 minutes. Remove from pan and drain. Add to 3 quart bowl.
3. Add bacon to sauté pan. Cook over med-high heat until crispy, approximately 10 minutes. Place on paper towels to drain. Reserve 2 tablespoons of bacon grease in pan.
4. Sauté onion and garlic in bacon grease for one minute. Add to 3 quart bowl.
5. Coarsely chop bacon. Add to bowl and stir everything well.
6. Bake for 20 minutes, stir, and then bake for another 15 minutes. Serve with a sliced baguette, chips or crackers.

Shopping List

- 24 oz cream cheese, soft
- 24 oz sour cream
- 2 Tbsps Worcestershire sauce
- ¾ cup ketchup
- ¾ cup mayonnaise
- 1 tsp hot sauce, optional
- 1 cup shredded mozzarella
- 2 cups shredded cheddar
- 1 ½ lbs ground beef
- 1 lb thick-cut bacon
- 1 cup diced onion
- 2 tsps minced garlic
- 1 baguette, sliced





desserts

9" Round Cake Pans

Yield: 12 servings

Prep Time: 2 hours, 30 minutes

Cook Time: 45 minutes

Caramel Apple Cake with Caramel

Buttercream Frosting

Shopping List

Preheat oven to 350°

1. *Cake:* Peel, core and finely dice apples. Set aside.
2. In the bowl of a stand mixer, blend the eggs, buttermilk, oil, sugar and vanilla until smooth. Slowly mix in cinnamon, salt, flour and baking soda. Fold in apples.
3. Spray each of your temp-tations® 9-inch cake pans with non-stick spray. Divide batter evenly between pans.
4. Bake for 40-45 minutes, or until a toothpick inserted into the center comes out clean. Set on a cooling rack for 15 minutes.
5. Carefully remove cakes from pans onto plates. Poke tops all over with a fork. Pour $\frac{1}{3}$ cup of caramel sauce on top of each one, spreading it all over with a knife. Let sit until completely cooled.
6. *Buttercream:* Beat butter and cream cheese until smooth. Blend in flour and salt. Slowly blend in caramel sauce and powdered sugar until you reach a thick, creamy consistency.
7. *Assembly:* Spread frosting on top of one cake layer. Place second layer on top. Spread remaining frosting all over top and sides.

Cake:
4 large green apples
4 eggs
1 cup buttermilk
1 cup vegetable oil
1 $\frac{3}{4}$ cup sugar
1 Tbsp vanilla
2 tsps cinnamon
 $\frac{1}{2}$ tsp salt
2 $\frac{1}{2}$ cups flour
2 $\frac{1}{2}$ tsps baking soda
 $\frac{2}{3}$ cup caramel dessert sauce

Buttercream:
 $\frac{3}{4}$ cup butter, soft
1 cup cream cheese, soft
 $\frac{1}{4}$ cup flour
 $\frac{1}{2}$ tsp salt
12.25 oz jar caramel dessert sauce
5-6 cups powdered sugar





desserts

13" x 9" Baker

Yield: 12 servings

Prep Time: 30 minutes

Cook Time: 35 minutes

Cranberry Apple Walnut Crisp

Preheat oven to 375°

Filling: Peel, core and slice apples into 1-inch chunks. Place in your temp-tations® 13" x 9" baker along with cranberries and sugar. Mix well.

Topping: Dice butter into small pieces and place in a large mixing bowl along with the rest of the topping ingredients. Use a pastry blender or two forks to blend mixture until small crumbs form. Pour over fruit and press down to cover fully. Bake for 35 minutes. Serve warm with vanilla ice cream or whipped cream, if desired.

Shopping List

Filling:

- 8 large green apples
- 10 oz bag dried cranberries
- ½ cup sugar

Topping:

- 1 cup butter
- 1 ½ cups brown sugar, packed
- 1 cup flour
- 1 ½ cups oats
- 1 cup chopped walnuts
- 2 Tbsps cinnamon
- 1 Tbsp nutmeg





sides

4 Quart Bowl

Yield: 4 – 6 servings

Prep Time: 30 minutes

Cook Time: 1 hour

Fall Harvest Salad with Maple Vinaigrette

Shopping List

Preheat oven to 250°

- 1. Salad:* In a small bowl, whisk egg white and water until foamy. Stir in sugar, cinnamon, salt and pecans, making sure pecans are evenly coated. Spread on a temp-tations® Lid-It® or large baking sheet and bake for 1 hour, stirring every 20 minutes. Remove from oven and spread on a piece of parchment paper. Once completely cooled, break apart.
- 2.* Cut off outer rind from brie and discard. Chop brie into small pieces. Set aside. Cut apple into very thin slices.
- 3.* Chop lettuce and place in your temp-tations® 4 quart bowl. Top with candied pecans, brie, apple slices and dried cranberries.
- 4. Vinaigrette:* Place all ingredients in a high-speed blender. Blend on high until smooth. If you don't have a high-speed blender you can whisk this together in a small bowl. Pour over salad.

- Salad:
- 1 egg white
 - 2 Tbsps water
 - ½ cup sugar
 - ½ tsp cinnamon
 - ½ tsp salt
 - 1 ½ cups pecan halves
 - 2 lg heads green leaf lettuce
 - 8 oz brie cheese
 - 1 large green apple
 - ½ cup dried cranberries

- Maple Vinaigrette:
- ½ cup pure maple syrup
 - ⅓ cup extra virgin olive oil
 - 2 tsps Dijon mustard
 - 2 Tbsps apple cider vinegar
 - 1 tsp sea salt





desserts

13" x 9" Limitless Lid-It*

Yield: 8 servings

Prep Time: 2 hours, 30 minutes

Cook Time: 12 - 14 minutes

Goin' Bananas Caramel Cake Roll

Preheat oven to 375°

- 1. Cake:* Lightly spray your temp-tations® 13" x 9" Limitless Lid-It® with non-stick spray. Lay a piece of parchment paper on it so that it fits to the pan and hangs over the sides. Spray generously with non-stick spray.
- 2.* In the bowl of a stand mixer, beat the eggs on high for 5 minutes. On low speed, mix in sugar, bananas, vanilla and lemon juice. Slowly add in flour, cinnamon, baking soda, baking powder and salt. Mix just until smooth.
- 3.* Pour batter into your prepared Lid-It®. Bake for 12 - 14 minutes or until cake springs back when touched. Cool for 5 minutes. Lay a clean kitchen towel on your counter and dust it generously with powdered sugar. Lift cake out of pan using the parchment paper handles. Invert onto the towel and peel off paper. Gently roll up in the towel, starting at the short end. Set rolled cake and towel aside until completely cool.
- 4. Filling:* Blend powdered sugar, cream cheese, brown sugar and vanilla until smooth. Fold in whipped topping. Unroll cooled cake roll, remove towel, and spread filling all over, to within 1 inch of the edge. Roll back up and wrap with plastic wrap. Refrigerate for at least one hour. Dust with powdered sugar and drizzle with caramel sauce. Slice and serve.

Shopping List

Cake:

2 eggs

½ cup sugar

4 ripe bananas, mashed

2 tsps vanilla

¾ tsp lemon juice

¾ cup flour

¾ tsp cinnamon

½ tsp baking soda

½ tsp baking powder

½ tsp salt

Powdered sugar for dusting

Filling:

1 Tbsp powdered sugar

½ cup cream cheese

⅓ cup brown sugar, packed

1 Tbsp vanilla

½ cup whipped topping, thawed

¼ cup caramel sauce

 **temptations**
PRESENTABLE OVENWARE

in time



meats

13" x 9" Baker

Yield: 12 - 15 servings

Prep Time: 45 minutes

Cook Time: 1 hour

Mamma Mia Meatball Parmesan Casserole

Preheat oven to 425°

Meatballs: In a large bowl, mix all of the meatball ingredients with your hands until evenly combined. Line a temptations® Lid-It® or large baking sheet with parchment paper. Roll meat mixture into 1 ½-inch balls and space evenly on prepared baking sheet(s). Bake for 25 minutes. Remove from oven and reduce heat to 375 degrees.

Assembly: Pour 2 cups of pasta sauce into your temptations® 13" x 9" baker. Top with half of the meatballs and 2 more cups of sauce. Sprinkle with half of the cheeses. Place remaining meatballs on top along with the final 2 cups of sauce and the rest of the cheese. Cover with foil and bake for 30 minutes. Carefully remove foil and bake for another 5 minutes or until cheese is melted. Serve with salad, over pasta or on rolls.

Shopping List

Meatballs:

2 lbs ground turkey

2 lbs ground beef

1 cup chopped onion

3 eggs

1 ½ cups plain breadcrumbs

¼ cup Italian seasoning

1 ¼ cups grated Parmesan cheese

2 Tbsps minced garlic

1 ½ tsps salt

1 tsp pepper

Topping:

6 cups pasta sauce

1 ¼ cups shredded Parmesan cheese

2 cups shredded mozzarella cheese





brunch

2.5 Quart Oval Baker

Yield: 6 – 8 servings

Prep Time: 50 minutes

Cook Time: 30 – 35 minutes

Mmm Mmm Mushroom & Swiss Casserole

Preheat oven to 375°

1. Place cream, eggs, salt and pepper in a large mixing bowl. Whisk to combine. Stir in cheese and thyme. Set aside.
2. In a large sauté pan, cook butter, onions and mushrooms over med-high heat until browned. Cover the pan for the first 5 minutes, stirring occasionally; then uncover, add garlic and cook on high until the liquid is evaporated. Remove from heat and stir into cream mixture.
3. Slowly fold in bread cubes. Pour mixture into your temptations® 2.5 quart oval baker. Let sit for 20 minutes, pressing down a few times to make sure bread is fully submerged.
4. Bake for 30 – 35 minutes or until a knife inserted into the middle comes out clean. Serve warm.

Shopping List

2 cups heavy cream

4 eggs

1 tsp salt

½ tsp pepper

1 ½ cups shredded Swiss cheese

1 tsp fresh thyme, chopped

¼ cup butter

1 white onion, finely chopped

2 lbs mixed fresh mushrooms

2 tsps minced garlic

8 cups stale French bread cubes



desserts

16" Oval Tray

Yield: 30 cookies

Prep Time: 45 minutes

Cook Time: 11 minutes

Pecan Praline Cookies with Brown Sugar Icing

Shopping List



Preheat oven to 350°

- Cookies:* In the bowl of a stand mixer, beat butter until smooth. Mix in brown and white sugar. Add in egg and vanilla. Beat well. Slowly blend in flour, baking soda and salt. Fold in pecans. Wrap in plastic and refrigerate for 30 minutes.
- Remove dough from refrigerator and roll into 1-inch balls. Place on your temp-tations® 16-inch oval tray. Bake for 11 minutes. Let stand for a few minutes before transferring to a cooling rack. Repeat the process until all cookies are baked.
- Icing:* Place brown sugar and half & half in a medium sauce pan. Cook over med-high heat, stirring frequently, until mixture comes to a boil, about 5 minutes. Remove from heat and blend in vanilla, butter and powdered sugar with a hand mixer. Add in more powdered sugar if necessary.
- Spread icing over each cooled cookie and top with a pecan half.

- Cookies:**
1 cup butter
½ cup brown sugar, packed
½ cup white sugar
1 egg
1 Tbsp vanilla
2 cups flour
½ tsp baking soda
¼ tsp salt
½ cup pecans, finely chopped

- Icing:**
½ cup brown sugar, packed
¼ cup half & half
2 tsps vanilla
1 Tbsp butter
2 ¼ cups powdered sugar
30 pecan halves





appetizers

2.5 Quart Oval Limitless Lid-It®

Yield: 4 – 6 servings

Prep Time: 15 minutes

Cook Time: 18 – 20 minutes

Pepperoni Pizza Dip

Preheat oven to 350°

1. Place cream cheese, basil, sour cream and mayonnaise in a large mixing bowl. Beat with a hand mixer until smooth. Fold in 1 cup mozzarella and ½ cup Parmesan. Spread evenly in your temp-tations® 2.5 quart oval Limitless Lid-It®.
2. Spread pizza sauce over the top. Sprinkle with remaining cheese and pepperoni.
3. Bake for 18 – 20 minutes or until bubbly. Serve with a sliced baguette, chips or crackers.

Shopping List

- 1 cup cream cheese
- 1 tsp fresh basil, minced
- ½ cup sour cream
- ½ cup mayonnaise
- 2 cups shredded mozzarella
- 1 cup grated Parmesan
- 14 oz jar pizza sauce
- 20 slices pepperoni
- 1 baguette, sliced



desserts

16" Oval Tray

Yield: 30 cookies

Prep Time: 45 minutes

Cook Time: 9 - 11 minutes

Red Velvet White Chocolate Cookies

Preheat oven to 375°

1. In the bowl of a stand mixer, place cake mix, butter, cocoa powder, eggs and vanilla. Blend until smooth.
2. Slowly stir in white chocolate chips. Wrap dough in plastic and refrigerate for 30 minutes.
3. Meanwhile, stir together powdered sugar and cornstarch in a small bowl.
4. Roll cookie dough into 1-inch balls. Place in powdered sugar mixture and coat on all sides.
5. Place 2 inches apart on your temp-tations® 16-inch oval tray. Bake for 9 - 11 minutes. Cool slightly before removing from tray. Continue baking until all of the dough is gone.

Shopping List

- 1 box red velvet cake mix
- 6 Tbsps butter, melted and cooled
- ¼ cup unsweetened cocoa powder
- 2 eggs, room temp
- 2 tsps vanilla
- 1 cup white chocolate chips
- ½ cup powdered sugar
- ¾ tsp cornstarch



