

Your Pampered Chef Consultant:

A Day in the Life of a Bar Pan

This is one of the most versatile pieces of Stoneware that the Pampered Chef offers. Whether you love to cook or not, this is the stoneware for you. To prove this point, let's take the Stoneware Bar Pan thru a day in your kitchen.

Breakfast:

Pancakes. Pour your batter into the bar pan and bake for 350* for 15-20 minutes. You will have a huge pancake that you can then cut into squares. You can even let your kids use the Creative Cutters to let your kids make their own shapes. If you want to be fancy, use your APCS and lay apple slices into the batter, sprinkle some Korintje Cinnamon or Cinnamon Plus and you will have great Apple Pancakes.

Waffles. Easy, Easy, Easy: prepare them, lay them in the Bar Pan and bake as above.

Bacon! No way!

WAY! Lay a package of bacon strips into the Bar Pan and put into a 400* oven for 15-20 minutes and not only will the bacon be cooked, it won't shrivel up. (Home Office does not recommend this as it can cause a fire in the oven, so my suggestion is to cover it with foil to keep it from splattering and you will achieve the same effect)

Lunchtime:

Toasted Cheese Sandwiches. Prepare 6 sandwiches just like if you were making Grilled Cheese. Place them in the Bar Pan and bake for 350* for 15-20 minutes. Whatever is happening on a Bar Pan on the top is happening on the bottom, so you don't need to flip. By the time the Campbell's Soup is ready to serve, the sandwiches are ready to eat.

After School Snack:

Pizza Pull Apart. Pour Spaghetti sauce on the bottom of the bar pan, sprinkle on some mozzarella cheese and then layer on Pillsbury Buttermilk Biscuits and bake for 350* for 10-15 minutes. Just flip them out onto a platter and enjoy.

Mexican Pull Apart. Pour Salsa sauce on the bottom of the bar pan, sprinkle on some cheddar cheese and then layer on Pillsbury Buttermilk Biscuits and bake for 350* for 10-15 minutes. Just flip them out onto a platter and enjoy.

Dinner:

Follow any of the recipes on the Use and Care Card included in your baking stone box, or think outside the box!

Meats, Poultry, Fish, you name it. Sprinkle on any of the Pantry seasonings, bake for 30 to 40 minutes, and you will have the most succulent meat you could ever imagine. In a hurry? No need to flip frozen chicken tenders, French fries, tater tots, fish sticks, etc. Everything crisps top and bottom!

Dessert:

Again, treat yourself to any of the recipes on the Use and Care card, they are great! If you are looking for something different, try baking a cake in your Bar Pan, look for Texas Sheet Cake recipes, jelly roll recipes, or just bake and decorate. The Bar Pan will also easily make brownies for a crowd. Mix up two boxes of brownies, lightly spray the surface of the Bar Pan with oil, then bake; you will love the results.

Delicious!

Here are some tried and true Pampered Chef Recipes for you to make in your new Stoneware Bar Pan. (All recipes are copyrighted by The Pampered Chef. Enjoy!)

Warm Nutty Caramel Brownies

Ingredients:

1 teaspoon vegetable oil
1 package (12 ounces) semi-sweet chocolate morsels, divided
1 package (18-21 ounces) brownie mix (plus ingredients to make cake-like brownies)
3/4 cup packed brown sugar, divided
1 cup salted mixed nuts, divided
5 rolls (1.7 ounces each) milk chocolate-covered chewy caramels, divided (40 pieces total)
Vanilla ice cream (optional)

Directions:

1. Preheat oven to 375°F. Lightly brush Large Bar Pan with oil using Chef's Silicone Basting Brush. Chop 1 1/2 cups of the chocolate morsels using Food Chopper. In Classic Batter Bowl, combine brownie mix, water, oil, eggs and 1/4 cup of the brown sugar; mix well. Fold in chopped chocolate; pour batter into bar pan, spreading evenly using Small Mix 'N Scraper(R).
2. Chop nuts using Food Chopper. Combine half of the nuts and remaining 1/2 cup brown sugar; sprinkle evenly over brownie batter. Bake 20-22 minutes or until wooden pick inserted in center comes out clean.
3. Meanwhile, using Utility Knife, cut 16 caramels into quarters. Place remaining 1/2 cup chocolate morsels in Prep Bowl; microwave on HIGH 1 minute or until melted, stirring after each 20-second interval. Spoon melted chocolate into resealable plastic bag; set aside.
4. Remove bar pan from oven to Stackable Cooling Rack. Immediately press remaining 24 caramels evenly into brownie in four rows of six caramels each. Sprinkle quartered caramels and remaining nuts over brownies. Trim corner of chocolate-filled bag with Utility Knife; drizzle chocolate evenly over brownies. Cut into squares; serve warm using Mini-Serving Spatula. Serve with ice cream, if desired.

Yield: 24 servings

Nutrients per serving: Calories 310, Total Fat 16 g, Saturated Fat 3.5 g, Cholesterol 25 mg, Carbohydrate 38 g, Protein 2 g, Sodium 135 mg, Fiber less than 1 g

Ham and Cheese Brunch Squares

Ingredients:

1 teaspoon vegetable oil
2 cups (8 ounces) grated Colby & Monterey Jack cheese blend, divided
1 package (22.5 ounces) frozen toaster hash brown patties, thawed (10 patties)
8 ounces cream cheese, softened
12 eggs
1/2 teaspoon coarsely ground black pepper
8 ounces thickly sliced deli ham
4-5 green onions with tops, divided (1 cup sliced)
3 plum tomatoes
Additional coarsely ground black pepper (optional)

Directions:

1. Preheat oven to 450°F. Lightly brush Large Bar Pan with oil using Chef's Silicone Basting Brush. Grate cheese using Ultimate Mandoline. Crumble hash browns over bar pan; press gently into an even layer. Sprinkle half of the cheese evenly over hash browns. Bake 13-15 minutes or until crust starts to brown and cheese is melted.
2. Meanwhile, in Classic Batter Bowl, whisk cream cheese until smooth using Stainless Whisk. Gradually add eggs and black pepper; whisk until smooth. On Cutting Board, coarsely chop ham using Food Chopper. Slice green onions, reserving 1/4 cup of the tops for garnish. Place ham and remaining green onions into (8-in.) Sauté Pan; cook and stir over medium heat 2-3 minutes or until hot. Stir ham mixture into egg mixture using Small Mix 'N Scraper(R).
3. Remove bar pan from oven to Stackable Cooling Rack. Pour egg mixture over crust. Return bar pan to oven; bake 6-8 minutes or until center is set. Meanwhile, slice tomatoes in half lengthwise using Utility Knife; scrape out seeds and dice. Remove bar pan from oven; top with remaining cheese, tomatoes and reserved green onions. Sprinkle with additional black pepper, if desired. Cut into squares and serve using Mini-Serving Spatula.

Yield: 12 servings

Nutrients per serving: Calories 250, Total Fat 19 g, Saturated Fat 10 g, Cholesterol 260 mg, Carbohydrate 4 g, Protein 16 g, Sodium 530 mg, Fiber 0 g

Cook's Tip: To soften cream cheese, microwave on HIGH 15-20 seconds or until softened. Whisk until smooth.

If desired, 2 cups cooked and crumbled bulk pork sausage (3/4 pound) or 1 pound bacon, cooked, drained and crumbled, can be substituted for the deli ham.

Grecian Party Squares (one of my most requested recipes)

1 pkg. Knorr's vegetable soup mix (1 envelope)
1/2 cup mayonnaise
1/2 cup sour cream
2 pkgs (8 ozs ea) refrigerated crescent rolls
1 pkg (10 ozs) frozen chopped spinach, thawed and squeezed to drain
1 can (14 ozs) artichoke hearts in water
1 can (8 ozs) water chestnuts
4 ozs crumbled Feta cheese
1 clove garlic, pressed
1 oz fresh Parmesan cheese, grated (1/4 cup)

Preheat oven to 375F. In Classic 2-Qt. Batter Bowl, combine soup mix, mayonnaise and sour cream; set aside. Unroll 1 pkg of crescent dough across one end of Stoneware Bar Pan with longest sides of dough across width of pan. Repeat with remaining package of dough, filling pan. Using Dough and Pizza Roller, roll dough to seal perforations and press up sides to form crust. Bake 10-12 minutes or until light golden brown.

Meanwhile, drain spinach in 1 Qt Colander squeezing out as much moisture as possible; add to Batter Bowl. Drain artichokes and water chestnuts in Colander; chop with Food Chopper. Add artichokes, water chestnuts, Feta cheese and garlic pressed with Garlic Press to Batter Bowl; mix well. Spread spinach mixture evenly over partially baked crust. Using Deluxe Cheese Grater or Microplane Adjustable Grater, grate Parmesan cheese over filling. Bake 10-12 minutes or until heated through. Cut into squares with Pizza Cutter; serve using Mini-Serving Spatula.

Black Forest Angel Roll

1 pkg (16 ozs) angel food cake mix ¼ cup unsweetened cocoa powder
1 can (21 ozs) cherry pie filling ¼ cup powdered sugar
1 ½ cups chocolate-flavored syrup ½ cups frozen whipped topping

Preheat oven to 350F. Cut 18" long piece of Parchment Paper to fit Stoneware Bar Pan. Add cocoa powder to angel food cake mix and prepare batter according to package directions. Pour batter into bar pan and spread evenly. Cut through batter with Super Scraper to remove large air bubbles. Bake 30 minutes or until top springs back when lightly touched with fingertip. Turn cake out at once onto a sheet of Parchment Paper sprinkled with powdered sugar using Flour/Sugar Shaker. Gently remove Parchment Paper and roll up cake in sugared Parchment Paper as for a jellyroll. Cool on Non-Stick Cooling Rack. Unroll cake; discard Parchment Paper. Spread pie filling to within 1 inch of edge; re-roll. Sprinkle with additional powdered sugar, if desired. Slice into 1 inch slices using Serrated Bread Knife. For each serving, drizzle with 1-2 Tbs chocolate syrup; top with thawed whipped topping.

Pumpkin Pie a la Easy

1 ¼ cups all-purpose flour ¾ cup quick or old-fashioned oats
½ cup packed brown sugar ½ cup pecans, chopped
2/3 cup butter or margarine, melted 4 eggs
2 cans (15 oz ea) solid pack pumpkin
2 cans (14 oz ea) sweetened condensed milk (not evaporated milk)
2 tsp ground cinnamon 1 tsp ground ginger
1/2 tsp ground nutmeg 1 tsp salt
Thawed frozen whipped topping Pecan halves

Preheat oven to 350F. Combine flour, oats and brown sugar. Chop pecans. Add to dry ingredients; melt butter and add to dry ingredients; mix well. Press mixture onto bottom of Stoneware Bar Pan. Bake 15 minutes. Meanwhile, lightly beat eggs. Add pumpkin, sweetened condensed milk, spices and salt; whisk until smooth. Pour over crust. Bake 30-35 minutes or until filling is set and knife inserted in center comes out clean. Let cool at room temperature. Cut into squares; garnish each serving with shipped topping, pecan halves and addition ground cinnamon, if desired. Refrigerate any leftover pie squares.

This recipe can be halved and cooked in the 9:Square Baker.

Substitute 3 1/2 tsp pumpkin pie spice for the ground cinnamon, ginger and nutmeg, if desired.

ClubHouse Chicken Squares

2 packages (8oz) refrigerated crescent rolls 1 can (10 oz) chunk white chicken, drained and flaked*
1 package (8oz) cream cheese, softened 1/2 small cucumber
2 tbsp mayo 2 plum tomatoes
1 small clove garlic, pressed 1/2 cup (2 oz) shredded cheddar cheese
1 tsp All Purpose Dill Mix (optional) 6 slices bacon, crisp-cooked and crumbled

Oven to 375

Unroll one package of crescent rolls across one end of the bar pan with longest sides of dough across the width of the pan. Repeat with other package. Use the baker's roller to seal the perforations and press up the sides to form a crust. Bake 12-15 minutes, till golden, then remove to stackable cooling rack and cool completely.

Place cream cheese, mayo, garlic and seasoning mix in a bowl, mix until smooth. Spread this mixture over the cooled crust using the large spreader. Sprinkle chicken over filling. Score cucumber lengthwise. Remove seeds with corer. Thinly slice using slice & grate. Cut slices into quarters. Slice tomatoes in half lengthwise and remove seeds. Dice tomatoes. Grate cheese. Sprinkle cucumber, tomatoes, cheese and bacon over filling. Slice with pizza cutter and serve.

Tomato Basil Squares

1 (10 oz.) pkg. pizza crust
2 C. (8 oz.) mozzarella cheese
1 oz. (1/4 C.) Parmesan cheese
2 T. fresh basil leaves
2/3 C. mayonnaise
1 garlic clove
4 plum tomatoes

Preheat oven to 375°F.

Using lightly floured pizza roller, roll out pizza crust on Stoneware Bar Pan to edges. Sprinkle crust with one cup of the mozzarella cheese grated with Deluxe Cheese Grater; set aside.

Grate Parmesan cheese. Using kitchen shears, snip basil.

In 1-quart bowl, combine the remaining shredded mozzarella cheese, Parmesan cheese, basil and mayonnaise; mix well. Press garlic over cheese mixture. Mix well.

Thinly slice tomatoes using Ultimate Mandolin; arrange in single layer over mozzarella cheese on crust.

Place mozzarella cheese mixture over tomatoes spread to cover evenly. Bake 15-20 minutes or until top is golden brown and bubbly. Cut with pizza cutter. Serve with miniature serving spatula.

Three Cheese Garden Pizza

1 pkg. (10 oz.) refrigerated pizza crust
2 garlic cloves
1 C. (4 oz.) mozzarella cheese
1 C. (4 oz.) Cheddar cheese
1 medium tomato
1 tsp. dried Italian seasoning
1 medium zucchini
1 small onion
1 C. sliced fresh mushrooms
1/4 C. (1 oz.) Parmesan cheese

Preheat oven to 400°F.

Place pizza dough on flat stone of your choice. Roll dough to fit stone. Bake 5-7 minutes or until lightly browned; remove from oven. Spread garlic onto crust; sprinkle with shredded mozzarella and Cheddar cheeses. Slice tomato with Ultimate Mandolin. Top with tomato and Italian seasoning. Layer sliced zucchini, sliced onion and mushrooms over tomato; sprinkle with grated Parmesan cheese. Bake 15-18 minutes or until cheese is golden brown and bubbly. Cut into wedges; serve warm.

Southwestern Snack Squares

2 tbsp cornmeal
2 pkg (235g each) refrigerated crescent rolls
1 can (14oz/398mL) refried black beans or refried beans
2 tsp chili powder
6 oz cheddar cheese
2 plum tomatoes
2 green onions with tops
1/2 cup pitted ripe olives
1 cup salsa (optional)

- 1.) Preheat oven to 350°F. Sprinkle Stoneware Bar Pan with cornmeal.
 - 2.) Unroll crescent rolls into 4 rectangles; lay across Pan with longest sides of dough across shortest sides of Pan. Using Dough and Pizza Roller, roll dough to seal perforations and press up sides of Pan to form crust. Bake 18-20 minutes or until golden brown. Cool completely.
 - 3.) In Small Batter Bowl, combine refried beans and chili powder; spread over crust. Grate cheese over bean mixture using Deluxe Cheese Grater. Dice tomatoes and slice green onions. Chop olives. Sprinkle vegetables over cheese. Cut with Pizza Cutter; serve using Mini-Serving Spatula. Top each serving with salsa, if desired.
- Yield: 24 servings

Harvest Pumpkin Cake Roll

1 cup solid pack pumpkin	1/4 cup sugar
1 egg	1 tsp Cinnamon, divided
1/4 tsp ground ginger	1/4 tsp salt
1/8 tsp ground nutmeg	1 pkg (16 ozs) angel food cake mix
3/4 cup powdered sugar, divided	1 cup light frozen whipped topping
Pecans, grated (optional)	

Preheat oven to 350F. Cut an 18-inch long piece of Parchment Paper. Press into bottom and up sides of Stoneware Bar Pan; spray bottom lightly with vegetable oil. Using 10" Whisk, whisk together pumpkin, sugar, egg, 1/2 tsp cinnamon, ginger, salt and nutmeg until well blended. Add 1/2 tsp cinnamon to cake mix and prepared according to package directions. Gently fold 2 cups of the cake batter into pumpkin mixture just until combined using Super Scraper. Spread pumpkin mixture evenly over parchment paper. Spoon remaining cake batter over pumpkin mixture using Mix N Scraper; gently spread evenly. Bake 30-35 minutes or until top springs back when lightly touched with fingertip. Remove from oven to Nonstick Cooling Rack. Sprinkle 1/2 cup powdered sugar over cake using Flour/Sugar Shaker. Place a sheet of parchment paper over cake. Place nonstick Cooling Rack upside down over parchment paper and carefully turn cake out at once. Remove pan; carefully peel off parchment paper from cooked side of cake. Starting from a narrow end, roll up cake with pumpkin side inside roll, removing parchment paper as you roll. Cool 30 minutes. Sprinkle with remaining powdered sugar. Slice using Serrated Bread Knife. Attach Open Star Tip to Easy Accent Decorator; fill with whipped topping. For each serving, garnish with shipped topping. Grate pecans over dessert using Deluxe Cheese Grater, if desired.

Luscious Lime Squares

1 pkg. (12 oz) vanilla wafers	1 stick butter
1 8 oz pkg. cream cheese	1 can sweetened condensed milk
3 limes	16 oz Cool Whip

Preheat oven to 350F. Finely crush wafers using dough & pizza roller in Zip-Loc bag. Combine w/ melted butter & press mixture on bottom of bar pan. Bake 10 minutes, cool slightly, place in refrigerator to cool completely. Combine cream cheese & condensed milk, whisk until smooth. Zest limes with zester. Squeeze 1/3 cup lime juice from lime. Stir lime juice & 1 TBS zest into cream cheese mixture. Fold in 2 cups of whipped topping. Pour in to prepared crust. Chill 30 minutes.

Southwestern Squares with Beef

Shopping List:

2 pkgs Crescent Rolls	1/2- 3/4 lb ground lean beef
1 16 oz can refried beans	1 8 oz block Cheddar Cheese
2 FIRM Roma Tomatoes	2 green Onions
Southwestern Seasoning or Taco Seasoning	Garlic – 1 head
Cornmeal (2 tbsp)	1 can small whole
Black Olives	

For Garnish

1 8 oz sour cream	Regular jar salsa
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Preheat oven to 375 degrees. Cook ground beef in skillet using Mix n Chop to crumble finely. Grate cheese and slice tomatoes with Ultimate Mandoline or colored coated tomato knife. Cut onions (green part only) with Utility knife or Kitchen Shears. Chop olives with Food Chopper or slice with Egg Slicer Plus, if desired.

Sprinkle Stoneware Bar Pan with cornmeal. Unroll one package of crescent rolls across one end of pan with longest sides of dough across width of pan. Repeat with remaining package of dough. Sprinkle flour on dough using Flour/Sugar Shaker. Using Baker's Roller, roll dough to seal perforations and press up sides of pan to form crust. Bake 10-12 minutes or until light golden brown.

Press garlic clove with Garlic Press. In Classic Batter Bowl, combine refried beans, garlic, and seasoning mix using the small mix n scraper. Spread evenly over partially baked crust using the small or large spreader. Sprinkle ground beef evenly over beans. Sprinkle cheese evenly over beef. Continue baking 10 minutes or until cheese is melted.

Place on Stackable Cooking Rack. Cut in to squares with Pizza Cutter or knife. Sprinkle tomatoes, onions, and olives evenly over cheese. Serve warm using Mini Serving Spatula. Serve with sour cream and salsa.

Cheesy Artichoke Triangles

2 packages (8oz each) refrigerator crescent rolls	2 tsp Lemmon Pepper Seasoning Mix, divided
2 packages (8oz each) cream cheese, softened	1 can (14oz) artichoke hearts in water
4 oz fresh Parmesan cheese	1 garlic clove
2 eggs	2 plum tomatoes
	2 tbsp fresh parsley

Preheat oven to 375°F. Unroll 1 package crescent rolls across one end of a stoneware bar pan with longest sides of dough across width of pan. Repeat with remaining package of dough, filling pan. Using pizza roller, roll dough to seal perforations & press up sides to form crust. Bake 10-12 minutes until golden brown.

Meanwhile, in a bowl, microwave cream cheese on high 60 seconds or until softened; whisk until smooth. Grate Parmesan cheese; add 1/2 cup of the cheese to batter bowl. Add eggs & 1 tsp Seasoning Mix; blend well. Drain artichokes; chop finely. Add artichokes & garlic to cheese mixture.

Spread artichoke mixture & spread evenly over partially baked crust. Thinly slice tomatoes; arrange over filling. Snip parsley into bowl. Add remaining Parmesan cheese & Seasoning Mix; mix well. Sprinkle cheese mixture evenly over filling. Bake 25-30 minutes or until golden brown & set. Allow to cool 10 minutes. Cut into 12 squares; cut each square in half diagonally to yield 24 triangles. Serve

Yields; 24 triangles

Mexicali Cornbread Squares

1 package corn bread mix (plus ingredients to make corn bread)	1 can (3.25 oz) pitted ripe olives
1 egg	½ cup diced green bell pepper
1-16 oz. can fat-free refried beans	2-3 plum tomatoes
1 tablespoon Pantry Southwest Seasoning mix (or substitute Taco seasoning mix)	½ cup (2 oz) shredded cheddar cheese
1 garlic clove	1 container (8 oz) sour cream
	Snipped fresh cilantro

Preheat oven to 350 degrees F. Lightly spray Stoneware Bar Pan with non stick cooking spray. Prepare corn bread mix according to package instructions, adding additional egg. Pour batter into Bar Pan, spreading evenly. Bake 12-15 minutes or until cake tester inserted in center comes out clean. Remove from oven & cool completely.

In Classic Batter Bowl, combine refried beans, seasoning mix, and garlic pressed with Garlic Press; mix well. Spread bean mixture over cornbread. Chop olives & bell pepper using Food Chopper. Sprinkle olives & bell pepper over bean mixture. Arrange tomato slices evenly over toppings. Grate cheese over tomatoes.

Attach open star tip to Easy Accent Decorator; fill with sour cream. Pipe one rosette onto each tomato slice; sprinkle with cilantro. Cut into squares.

15 servings

Sizzling Coconut Shrimp Cakes

Ingredients:

1 cup sweetened flaked coconut	
8 ounces peeled, deveined, cooked shrimp	1/4 cup mayonnaise
1 tablespoon peeled fresh gingerroot	1 egg
1/4 cup green onions with tops	2 teaspoons rice vinegar
1/4 cup red bell pepper	2 garlic cloves
1/4 cup carrot	1/3 cup unseasoned dry bread crumbs
1 lemon	1/4 teaspoon ground cayenne pepper

Chinese Mustard Sauce or Thai Curry Sauce, prepared sweet and sour sauce, hoisin sauce or plum sauce (optional, see below)

Directions:

1. Preheat oven to 375°F. Place coconut in Small Oval Baker or Small Bar Pan; microwave on HIGH 3-4 minutes or until lightly toasted, stirring after each 20-second interval. Set aside; cool completely.
2. Finely chop shrimp and gingerroot using Food Chopper. Thinly slice green onions and finely dice bell pepper using Utility Knife. Grate carrot using Deluxe Cheese Grater or Ultimate Mandoline. Juice lemon to measure 1 tablespoon juice. In Classic Batter Bowl, combine shrimp, gingerroot, green onions, bell pepper, carrot, lemon juice, mayonnaise, egg, rice vinegar and garlic pressed with Garlic Press; mix well using Small Mix 'N Scraper(R). Combine bread crumbs and cayenne pepper. Add to shrimp mixture; mix well.
3. Sprinkle half of the coconut evenly onto Cutting Board, forming an 8-inch square. Using Adjustable Measuring Spoon, form 16 equal mounds of shrimp cake mixture and place onto coconut layer. Sprinkle shrimp cakes with remaining coconut. Flatten cakes slightly with Mini-Serving Spatula and carefully place onto Stoneware Bar Pan.
4. Bake 18-20 minutes or until coconut is golden brown; remove from oven. Remove shrimp cakes to serving platter and serve with assortment of sauces, if desired.

Yield: 16 appetizers

CANDY APPLE DESSERT SQUARES

Ingredients:

1 pkg. (8 ounces) cream cheese, softened
1/2 cup caramel ice cream topping
1 Red Delicious apple
1 Granny Smith apple
6-10 peanut butter cup candies (0.6 ounces each)
1/4 cup peanuts
Brownie mix and ingredients to make brownie

Directions:

1. Preheat oven to 350 degrees. Lightly spray Stoneware Bar Pan with vegetable oil using Kitchen Spritzer. Prepare brownie mix according to package directions for cake-like brownies; pour batter into pan, spreading evenly. Bake 20-25 minutes or until Cake Tester inserted in center comes out clean. Remove from oven; cool completely.
2. Place softened cream cheese and 1/4 cup of the ice cream topping in Small Batter Bowl; stir until blended completely and cream cheese is no longer lumpy. Spread cream cheese mixture evenly over brownie using Large Spreader.
3. Using Apple/Peeler/Corer/Slicer, core and slice apples leaving peels on. Or slice unpeeled apples thinly, discarding cores. Chop apples into small pieces using Food Chopper. Sprinkle apples evenly over cream cheese mixture. Coarsely chop candies using Crinkle Cutter. Sprinkle candies over apples. Grate peanuts over top of candies using Deluxe Cheese Grater. Drizzle with remaining ice cream topping. Cut dessert into squares (I do this step after spreading with cream cheese mixture) and serve using Mini-Serving Spatula.

Yield: 24 squares

TOMATO BACON SQUARES

6 slices bacon, crisply cooked and crumbled	1 pkg. (10 ozs.) refrigerated pizza crust
1/3 cup green bell pepper	2 tbsp. mayonnaise
1/3 cup onion	1 garlic clove
4 medium plum tomatoes	3 ozs. Swiss Cheese (3/4 cup)
1 tsp. <i>Italian Seasoning</i>	

Preheat oven to 375F. Cook bacon until crisp; drain on towels. Crumble into 1 Qt. Batter Bowl. Coarsely chop bell pepper and onion using Food Chopper. Cut tomatoes in half crosswise with Ultimate Mandoline or Knife; seed and coarsely chop. Add bell pepper, onion, tomatoes and Italian seasoning to Batter Bowl; mix lightly. Using lightly floured Dough and Pizza Roller, roll out Pizza Crust on Bar Pan to edges. Mix mayonnaise and garlic pressed with the Garlic Press; spread over the crust using the Skinny Scraper. Top evenly with bacon mixture. Shred cheese over top using Deluxe Cheese Grater. Bake 18-20 minutes or until top is bubbly and crust is deep golden brown. Cut into 24 squares with Pizza Cutter; serve with Mini Serving Spatula.
Yield: 24 appetizers

Nutrients per serving: (2 shrimp cakes): Calories 190, Total Fat 12 g, Saturated Fat 6 g, Cholesterol 80 mg, Carbohydrate 11 g, Protein 10 g, Sodium 180 mg, Fiber 1 g

Cook's Tip: 1 package (8 ounces) imitation crabmeat can be substituted for the shrimp, if desired.

To easily juice lemon, use the Citrus Press.

The Prep Bowl can be used to combine cayenne pepper and bread crumbs, if desired. Whisk using Stainless Mini Whisk. This step ensures that the cayenne pepper will be evenly distributed in the shrimp cake mixture.

To easily portion the shrimp cake mixture, the Medium Scoop can be used, if desired.

If desired, shrimp cakes can be cooked on the stovetop in the (12-in.) Skillet. Heat skillet over medium-low heat until hot. Spray pan with Pantry Basil Oil using Kitchen Spritzer. Cook shrimp cakes 10-14 minutes or until coconut is golden brown, turning once.

For an attractive presentation, serve shrimp cakes on a Simple Additions(R) Medium Square with assorted sauces in four Simple Additions(R) Petite Squares.

Thai red curry paste is characteristic of Asian cuisine. This ingredient is available in Asian specialty markets or in the ethnic food section of many supermarkets.

Dipping Sauces

Chinese Mustard Sauce: Combine 1/2 cup mayonnaise, 1/4 cup Chinese-style mustard and 1/4 cup thinly sliced green onions with tops. (LIKE THIS BEST)

Nutrients per serving (1 tablespoon sauce): Calories 110, Total Fat 11 g, Saturated Fat 1.5 g, Cholesterol 5 mg, Carbohydrate 0 g, Protein 0 g, Sodium 140 mg, Fiber 0 g

Thai Curry Sauce: Combine 1/2 cup mayonnaise, 2 tablespoons snipped fresh cilantro, 2 teaspoons lime juice and 1/2 teaspoon Thai red curry paste.

Nutrients per serving (1 tablespoon sauce): Calories 100, Total Fat 11 g, Saturated Fat 1.5 g, Cholesterol 5 mg, Carbohydrate 0 g, Protein 0 g, Sodium 80 mg, Fiber 0 g

Savory Cheese Crostini

Ingredients:

24 slices French bread, cut 1/4 inch thick	3/4 teaspoon Italian Seasoning Mix
2 tablespoons Garlic Oil or olive oil	1 garlic clove, pressed
4 ounces cream cheese, softened	Pesto-Almond Topping, Warm Marinara Topping or Olive Salad Topping
1 package (3.5-4 ounces) soft goat cheese	

Directions:

1. Preheat oven to 375°F. Place bread slices Stoneware Bar Pan; lightly brush with oil using Chef's Silicone Basting Brush. Bake 10-12 minutes or until light golden brown; remove from oven and cool completely.
2. In Classic Batter Bowl, combine cream cheese, goat cheese, seasoning mix and garlic pressed with Garlic Press; spread over crostini. Top with topping; serve on Simple Additions(R) Large Rectangular Platter with Handles.

Yield: 24 appetizers

Nutrients per serving: (1 crostini): Calories 130, Total Fat 4.5 g, Saturated Fat 2 g, Cholesterol 5 mg, Carbohydrate 17 g, Protein 4 g, Sodium 230 mg, Fiber less than 1 g

Cook's Tip: If desired, 4 ounces of cream cheese can be substituted for the goat cheese.

Crostini can be brushed with Basil Oil instead of the Garlic Oil, if desired.

Crostini Toppings

Pesto-Almond Topping: Top crostini with 3/4 cup prepared basil pesto; sprinkle with 1/4 cup chopped toasted almonds.

Nutrients per serving (1 crostini): Calories 170, Total Fat 8 g, Saturated Fat 3 g, Cholesterol 10 mg, Carbohydrate 18 g, Protein 5 g, Sodium 290 mg, Fiber 1 g

Warm Marinara Topping: Combine 1/4 cup (1 ounce) grated fresh Parmesan cheese and 2 tablespoons snipped fresh parsley in Small Batter Bowl. Top crostini with 1 can (15 ounces) warmed pizza sauce; sprinkle with cheese

Aloha Pizza

Ingredients:

2 green onions with tops	2 cups cooked chicken
2 packages (13.8 ounces each) refrigerated pizza crust	1 medium pineapple
1 tablespoon olive oil	1/2 medium red bell pepper
1 garlic clove	
1/2 cup barbecue sauce, divided	
2 cups (8 ounces) mozzarella cheese	

Directions:

1. Preheat oven to 400°F. Thinly slice white part of green onions using Utility Knife and set aside. Cut green part of onions into thin, vertical strips. Place strips in Prep Bowl filled with ice-cold water; set aside for garnish.
2. Unroll both packages of dough side by side over bottom of Large Bar Pan, trimming excess dough even with long sides of pan. Combine oil and garlic pressed with Garlic Press in another Prep Bowl. Brush oil mixture evenly over crust with Chef's Silicone Basting Brush. Spread half of the barbecue sauce over crust with back of Easy Adjustable Measuring Spoon. Sprinkle chicken and cheese over crust. Bake 20-25 minutes or until crust is golden brown; remove from oven to Stackable Cooling Rack.
3. Meanwhile, peel pineapple and cut in half; reserve half for another use. Finely dice remaining pineapple half and bell pepper. Combine sliced green onion, pineapple and bell pepper in Classic Batter Bowl with Small Mix 'N Scraper(R); spoon over pizza, draining excess liquid against side of bowl.
4. Place remaining barbecue sauce into resealable plastic bag; trim corner and drizzle over pizza. Pat green onion strips dry using paper towels; sprinkle over pizza. Cut pizza into squares with Pizza Cutter.

Yield: 8 servings

Nutrients per serving: Light Calories 420, Total Fat 12 g, Saturated Fat 4.5 g, Cholesterol 45 mg, Carbohydrate 50 g, Protein 26 g, Sodium 1000 mg, Fiber 2 g

Cook's Tip: If desired, 2 cups canned pineapple tidbits, well drained, can be substituted for the fresh pineapple.

For extra heat, add a seeded and diced serrano pepper. To seed serrano pepper, hold onto stem and slice into flesh of pepper, avoiding seeds; discard stem and seeds. Dice flesh. Wear plastic gloves when handling serrano pepper.

Antipasto Vegetable Pizza

Ingredients:

2 packages (13.8 ounces each) refrigerated pizza crust	1 garlic clove
1 tablespoon olive oil	1/2 cup pitted ripe olives
1 cup (4 ounces) Provolone cheese	1 small yellow squash or zucchini
1 jar (6-7.5 ounces) marinated artichoke hearts, undrained	2 plum tomatoes
1 teaspoon Italian seasoning	2 tablespoons fresh parsley
	Toasted pine nuts (optional)

Directions:

1. Preheat oven to 400°F. Unroll both packages of dough side by side over bottom of Large Bar Pan, trimming excess dough even with long sides of pan with Utility Knife. Place oil in Prep Bowl; brush over dough using Chef's Silicone Basting Brush. Bake 16-18 minutes or until golden brown; remove from oven to Stackable Cooling Rack. Sprinkle cheese over hot pizza crust.
2. Drain artichoke marinade into Classic Batter Bowl. Add Italian seasoning and garlic pressed with Garlic Press; whisk using Stainless Whisk. Coarsely chop artichokes and olives using Food Chopper; add to batter bowl. Cut stem from squash; cut squash crosswise into quarters. Slice using Ultimate Mandoline fitted with v-shaped blade; cut slices in half. Slice tomatoes in half lengthwise using Utility Knife; scrape out seeds and dice. Add artichokes, olives, squash and tomatoes to batter bowl; mix well using Small Mix 'N Scraper(R).
3. Spoon vegetables over pizza, draining off as much marinade as possible. Sprinkle with parsley and pine nuts, if desired. Cut pizza into squares with Pizza Cutter; serve using Mini-Serving Spatula.

Yield: 12 servings

Nutrients per serving: Calories 210, Total Fat 7 g, Saturated Fat 2 g, Cholesterol 5 mg, Carbohydrate 29 g, Protein 8 g, Sodium 540 mg, Fiber 2 g

Cook's Tip: To toast pine nuts, place 1/4 cup nuts in (8-in.) Sauté Pan. Heat over medium heat 2-3 minutes or until lightly toasted. Cool completely.

For a heartier main-dish meal, add 2 cups diced cooked chicken to toppings, if desired.

Italian Seasoning Mix can be substituted for the Italian seasoning, if desired.

mixture.

Nutrients per serving (1 crostini): Calories 140, Total Fat 5 g, Saturated Fat 2 g, Cholesterol 10 mg, Carbohydrate 18 g, Protein 5 g, Sodium 340 mg, Fiber 1 g

Olive Salad Topping: In Small Batter Bowl, combine 1/2 cup sliced green olives, 16 chopped, pitted kalamata olives, 1/2 cup diced roasted red peppers, 2 tablespoons snipped fresh parsley and 1 pressed garlic clove; spoon over crostini.

Nutrients per serving (1 crostini): Calories 140, Total Fat 6 g, Saturated Fat 2 g, Cholesterol 5 mg, Carbohydrate 17 g, Protein 4 g, Sodium 330 mg, Fiber 1 g

Mediterranean Hummus Squares

Ingredients:

2 packages (8 ounces each) refrigerated crescent rolls	1/2 medium cucumber
1 lemon	1/4 medium red onion, sliced lengthwise (1/2 cup)
1 container (7-8 ounces) original hummus spread	3 plum tomatoes
1/4 cup sour cream	1 tablespoon Pantry Basil Oil
1 garlic clove	1/2 cup crumbled feta cheese
1/2 cup pitted ripe olives	1/4 cup snipped fresh basil leaves

Directions:

1. Preheat oven to 375°F. Unroll one package of crescent dough across one end of Stoneware Bar Pan with longest sides of dough across width of pan. Repeat with remaining package of dough, filling pan. Using Baker's Roller(R), roll dough to seal seams and press up sides to form crust. Bake 12-15 minutes or until golden brown. Remove from oven to Stackable Cooling Rack; cool completely.
2. Zest lemon using Lemon Zester/Scorer to measure 1 teaspoon zest. In Small Batter Bowl, combine lemon zest, hummus, sour cream and garlic pressed with Garlic Press; whisk until smooth using Stainless Whisk. Spread hummus mixture evenly over crust using Large Spreader.
3. Slice olives using Egg Slicer Plus(R). Remove seeds from cucumber using

The Corer(TM). Coarsely chop cucumber using Food Chopper. Using Ultimate Mandolin fitted with adjustable thin slicing blade, slice onion lengthwise. Slice tomatoes in half crosswise using Chef's Knife; remove seeds using Core and More(R) and dice. Combine olives, cucumber, onion, tomato and oil in Classic Batter Bowl; stir gently. Spoon olive mixture evenly over hummus layer. Sprinkle with feta cheese and basil. Cut into squares with Utility Knife; serve using Mini-Serving Spatula.

Yield: 24 appetizers

Nutrients per serving: (1 appetizer): Calories 110, Total Fat 7 g, Saturated Fat 2 g, Cholesterol 5 mg, Carbohydrate 10 g, Protein 3 g, Sodium 240 mg, Fiber less than 1 g

Cook's Tip: Olive oil can be substituted for the Pantry Basil Oil, if desired.

Baked Potstickers with Sweet Asian Dipping Sauce

Ingredients:

Potstickers

1 can (8 ounces) water chestnuts

1/2 cup green onions with tops

1/4 cup carrot

1 teaspoon peeled fresh gingerroot

1 can (10 ounces) chunk white chicken, drained and flaked

1 tablespoon reduced-sodium soy sauce

1 egg white, lightly beaten

1/4 cup mayonnaise

1 garlic clove

24 square wonton wrappers

Pantry Basil Oil or vegetable oil

Dipping Sauce

1/2 cup red jalapeño jelly

1/4 cup rice vinegar

2 tablespoons reduced-sodium soy sauce

Directions:

1. Preheat oven to 425°F. For potstickers, finely chop water chestnuts using Food Chopper. Thinly slice green onions using Chef's Knife. Grate carrot using Deluxe Cheese Grater. Finely grate gingerroot using Microplane(R) Adjustable

Grater. In Stainless (2-qt.) Mixing Bowl, combine water chestnuts, green onions, carrot, gingerroot, chicken, soy sauce, egg white, mayonnaise and garlic pressed with Garlic Press; mix well using Classic Scraper.

2. To assemble potstickers, place 12 wonton wrappers onto smooth side of Large Grooved Cutting Board. Lightly brush edges of each wonton with water using Pastry Brush (see Wonton Shapes). Using Small Scoop, place a mounded scoop of filling onto center of each wonton. Shape and seal wontons as desired. Place potstickers on Large Bar Pan; lightly spray with basil oil using Kitchen Spritzer. Repeat with remaining wontons. Bake 12-15 minutes or until edges of potstickers are golden brown. Remove from oven to Stackable Cooling Rack.

3. Meanwhile, for dipping sauce, place jelly in Small Batter Bowl. Microwave on HIGH 30-40 seconds or until warm; add vinegar and soy sauce. Whisk until well blended using Stainless Mini Whisk. Transfer potstickers to Simple Additions(R) Rectangle Platter using Chef's Tongs; serve with dipping sauce.

Yield: 24 potstickers

Nutrients per serving: Light (2 potstickers and 1 tablespoon sauce): Calories 140, Total Fat 4 g, Saturated Fat .5 g, Cholesterol 10 mg, Carbohydrate 19 g, Protein 5 g, Sodium 360 mg, Fiber 1 g

Cook's Tip: Wonton wrappers are 3-inch square sheets of dough similar to pasta dough. They are used to make a variety of Asian-style dumplings, which are typically boiled, pan fried or deep fried, and can be found in the produce section of most supermarkets.

Wonton Shapes

Candy Wrapper: Brush only top edge of wonton with water. Beginning at bottom edge, roll wrapper to form a cylinder shape. Pinch to seal, leaving ends flared.

Envelope: Brush all four edges of wonton. Fold one point over filling and overlap with the opposite point. Repeat with remaining two points.

Pyramid: Brush all four edges of wonton. Fold up two opposite points toward the center and pinch to seal only at top. Fold up remaining two points toward center and pinch all seams to form pyramid shape.

Ruffle: Do not brush wonton with water. Fold edges up in a ruffled pattern, forming against filling and standing straight up. Do not pinch at top.