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The Better Baker®  
Every Day-All Day Cookbook Vol. III



# The Better Baker® Everyday – All Day Cook Book Vol. II



## Dear Better Baker® Fans,



Thanks to all of you for the incredible support you have shown in your letters of appreciation, re-orders and the recipes you have sent to us here at Cook's Choice. It is very exciting to hear so much enthusiasm for our innovative product and the creative ways you are finding to use it.

Please keep those emails coming, and don't forget to sign up for our newsletter.

To our knowledge, this is the first bakeware pan that has included a recipe book. We believe the recipe book is worth the cost of the pan alone. We will continue to place more recipes on "**The Better Baker® Recipes**" section of our website for you, our valued supporter.

You will find a number of new hints in this booklet that will assist you in creating a finished product that you are proud to share with your family and friends. We hope you will find these added hints beneficial and you will enjoy trying our newest recipes.

Please keep sending us your ideas and pictures; we will continue to share them with everyone who loves **The Better Baker®** as much as we do.

**Thanks again for your continued support.  
Keep on baking!**

**Happy Cooking,**

**Greg Broom,  
President, Cook's Choice**

**- NOTES -**

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## Basic Instructions for Using

### The Better Baker® Bowl Maker~

Use your favorite “store bought” mix, gourmet mix, or a treasured family recipe, such as cornbread or Double Fudge Brownies.

1. Make recipe according to the directions on the mix.
2. Spray pan **thoroughly** with non-stick cooking spray with flour.
3. Pour batter into **The Better Baker®** up to the “fill line” in each individual cup.
4. Bake according to mix directions (some recipes may require a little less baking time when using the **3” Better Baker®**)
5. After baking, allow to cool for 3-5 minutes. Turn pan over and empty onto wax paper. Fill bowl using the topping and garnish of your choice.

**Products: 3” Better Baker®, 5” Better Baker® and loaf bowl**

**CLEAN BEFORE AND AFTER EACH USE.**

**The Better Baker®**

**... A little taste of Heaven!™**

***You're only limited by your imagination!***

## Ice Bowls

### TARTAR SAUCE

1/2 cup mayonnaise  
1 tablespoon lemon juice  
1 tablespoon grated dill pickles  
1 teaspoon dried onion flakes  
1 teaspoon chives (optional)  
balsamic vinegar, to taste

Combine mayonnaise, lemon juice, dill pickles, onion flakes, and chives together. Mix well. Stir in 3-4 drops of balsamic vinegar according to taste.

Serve with all varieties of fish. Refrigerate leftovers in tightly covered container.

**NOTE: Place a small glass or metal bowl in the middle of the ice bowl to protect your salad when the ice starts melting.**

### SEAFOOD SAUCE

1/2 cup mayonnaise  
1/2 cup sour cream  
2 tablespoons tomato puree  
1 1/2 teaspoons Dijon-style mustard  
2 tablespoons chopped parsley or dill  
1 tablespoon grated onion  
1 tablespoon lemon juice  
Dash hot pepper sauce

In medium bowl, combine mayonnaise, sour cream, tomato puree and mustard. Mix well.

Add parsley, onion, lemon juice and hot pepper sauce, stirring until well combined.

Cover. Allow sauce to chill 1 hour to blend flavors.

## Ice Bowls



### SHRIMP COCKTAIL ICE BOWL

#### Ingredients:

Water for ice bowl  
Lemons  
Limes  
Fresh Dill  
Bib lettuce for plating garnish

#### Directions:

Fill bowls with water. Place the bowls in freezer **on level surface**. Freeze time will vary, depending on which bowl you are using. Overnight freezing is recommended.

First, place larger sprigs of the fresh dill in the bottom. Next, place the lemons and/or limes on top of dill. Fill with water and freeze.

Once the bowls are frozen solid and just before Shrimp Cocktail will be served, take the ice bowls out of the freezer and turn upside down on a cookie sheet. Place a few pennies under corners of the bowl on the cookie sheet. **As the ice bowls begin to melt**, the bowls will just slide out. This will not take long. Place shrimp around the sides of the bowl, then spoon sauce into the center. Garnish as desired.

**Look at that picture!**

### SHRIMP COCKTAIL SAUCE

1 cup catsup  
1-2 tablespoons horseradish, according to preference  
1 tablespoon lemon juice  
1/2 teaspoon Worcestershire sauce  
1/4 teaspoon salt  
1 dash pepper

Mix all ingredients and chill. When ready to serve, dip shrimp and enjoy.

## The Better Baker® Baking & Use Hints

Thick, heavy batter, such as those from store-bought mixes, are the most easy to remove from **The Better Baker®**. Examples of recipes with thick batters are brownies, cornbread, pancakes, and meatloaf. Angel Food cake batter is very sticky and is probably the most difficult to get a clean release. This recipe will require trial and error to achieve optimal results.

Try reducing the amount of liquid used in box mixes, such as water or milk, or decreasing three eggs down to two if problems occur).

For best results, **thoroughly** coat **The Better Baker®** pan with cooking spray and a light dusting of flour prior to filling with your favorite mix. Cooking sprays that contain flour work very well with **The Better Baker®**.

When using a recipe that will “rise,” **do not fill above the fill line**.

**NOTE:** The amount that food will rise often varies according to the type of food that is baked. Therefore, **it may be necessary to adjust the amount of batter placed in the bowl**. For example, cake batter rises higher than cornbread or meatloaf. Because of this, cake batter will need to be poured just below the fill line to allow the cake room to rise. However, meatloaf will need to be placed almost to the top of the bowl.

Remember, **oven temperatures can vary by 25-50 degrees**. Suggested cooking times are an estimate. Use a toothpick to test whether your food has been thoroughly cooked.

**Removal after about 3-5 minutes** produces a clean release of the bowl.

**Never cut around the bowl with a knife or try to pry the product out**. This will damage the pan and will likely damage the bowl upon attempted removal.

**Tapping on the bottom of the pan with a wooden spoon and/or shaking the pan (when removing) in a circular motion** will often help ensure neat bowl removal.

**The Better Baker® is dishwasher, freezer, and oven safe.  
Do not use in microwave oven!**

## Breakfast Bowls



### PANCAKE BOWLS

#### Ingredients:

1 egg  
¾ cup milk  
2 tablespoons margarine melted  
1 cup flour  
1 tablespoon sugar  
3 teaspoons baking powder  
½ teaspoon salt

#### Directions:

Preheat oven to 350 degrees.

Beat egg until fluffy. Add milk and melted margarine. Add dry ingredients and mix well.

Liberal spray **The Better Baker®** with a cooking spray with flour. Pour batter into bowls to the fill line.

Bake in 350-degree oven for 15 to 20 minutes or until brown. Remove from oven and let bowls cool 3-5 minutes. Turn out onto waxed paper and fill with the filling of your choice.

### APPLE PANCAKE BOWL FILLING

2 ½ cups peeled cored and cut up apples  
½ cup granulated sugar  
1 tablespoons minute tapioca  
¼ teaspoon ground cinnamon  
½ teaspoon lemon juice, fresh or bottled

Combine apples and sugar in large saucepan. Stir. Let stand until juice starts to be released. **Stir as you bring it to a boil over medium-high heat. Boil hard for 1 minute.**

Mix in tapioca, cinnamon and lemon juice. Boil hard for 1 minute more.

**Fill Pancake bowls with apple filling, and use the syrup of your choice.**

## Monster and Mini Muffins

Use the reverse side of the **Better Baker®** for the Muffin recipes. Using the 5" **Better Baker®** will yield **Monster Muffins**, and the 3" **Better Baker®** will yield **Mini Muffins**. **Loaf Bowl** will make double monster muffins!

### APPLE CINNAMON MUFFINS

#### Ingredients:

1 ½ cups flour  
½ cup instant nonfat dry milk  
½ cup granulated sugar  
2 teaspoon baking powder  
1 teaspoon cinnamon  
½ teaspoon salt  
1 egg  
1 cup water  
¼ cup melted butter  
1 cup peeled apples, chopped

#### Directions:

Preheat oven to 375 degrees. Combine dry ingredients and ½ teaspoon of cinnamon. Beat eggs and add water. Stir in apples and butter.

In a separate bowl, combine nuts and brown sugar. Add remaining ½ teaspoon of cinnamon.

**Coat **The Better Baker®** bowl with cooking spray with flour.**

Pour the first mixture in reverse side of **The Better Baker®**.

Sprinkle second mixture over ingredients in **The Better Baker®**.

Bake approximately 20 minutes at 375 degrees. Remove from oven and cool 5 minutes.

Turn muffins out onto waxed paper and serve.

## Monster and Mini Muffins

These muffins are great for breakfast or for a snack.  
They also freeze very well for later use.



### BLUEBERRY BANANA MUFFINS

#### Ingredients:

2/3 cup mashed banana  
1 large egg  
1/2 cup milk  
1/3 cup vegetable oil  
2 cups unbleached white flour  
1 teaspoon baking soda  
1 teaspoon baking powder  
1 cup whole fresh blueberries

#### Directions:

Preheat oven to 350 degrees.

Beat together mashed banana and egg until creamy. Add milk and oil; beat well. Measure and fold in flour, baking soda, and baking powder. Beat well. Gently stir in blueberries.

Coat **The Better Baker**® bowls with cooking spray with flour. Spoon batter into reverse side of prepared **The Better Baker**® bowls.

Bake muffins at 350 degrees for 15 minutes or until lightly browned. Increase cooking time for 5" and loaf bowl.

Remove from oven and let muffins cool 3-5 minutes. Turn muffins out onto waxed paper.

Serve plain, or frost with jam or fruit butter.

## Breakfast Bowls

### CINNAMON SYRUP

3/4 cup light-colored corn syrup  
1 teaspoon ground cinnamon  
1 teaspoon lemon juice

Place corn syrup in a small saucepan. Cook over low heat until thoroughly heated. Add remaining ingredients. Stir well. Serve warm over pancake bowls filled with apple filling.

### BUTTERMILK SYRUP

1 1/2 cups sugar  
3/4 cup buttermilk  
1/2 cup butter  
2 tablespoons corn syrup  
1 teaspoon baking soda  
2 teaspoons vanilla

Place first five ingredients in large saucepan. Bring to boil and cook for 7 minutes. Mixture will foam. Stir without stopping to prevent scorching. Remove from heat. Stir in vanilla extract. Serve hot over pancake bowls filled with fresh banana slices.

### VANILLA PEACH SYRUP

5 cups peach puree (peel peaches, remove pits and toss the rest in the blender)  
2 cups sugar  
2 tablespoons lemon juice  
2 teaspoons vanilla

Combine peach puree, sugar and lemon juice in pan. Bring to a boil. Simmer 5 minutes. Add vanilla.

Serve warm over pancake bowls filled with canned peaches

## Breakfast Bowls



### HOME MADE BISCUIT BOWLS

#### Ingredients:

2 cups flour  
½ teaspoon salt  
2-4 tablespoons shortening  
2/3 cup milk (about)  
2 teaspoons baking powder

#### Directions:

Preheat oven to 450 degrees. Sift flour, salt, baking powder. Add shortening. Mix well. Stir in milk with a fork. Turn dough onto floured surface. Knead 10 to 20 times. Dough will be thick.

Coat **The Better Baker®** pans well with cooking spray with flour. Press dough evenly into baking bowl, making sure it is pressed firmly down into the bottom of the bowl just to the fill line, allowing biscuits bowls room to rise.

Bake in oven at 450 degrees for 12-15 minutes or until golden brown.

Allow biscuit bowls to cool 3-5 minutes and turn out onto wax paper. Turn bowl over and fill with choice of filling. Serve while hot.

### SAUSAGE GRAVY

1 pound bulk sausage  
½ cup chopped onion  
2 cloves garlic  
6 tablespoons flour  
1 teaspoon sugar  
3 cups milk  
¼ cup chopped fresh basil

In a large pot, thoroughly cook sausage, onion and garlic. Drain fat. Stir in flour and sugar. Gradually add milk, stirring constantly. Cook over medium heat, stirring constantly, until mixture thickens. Remove from heat and stir in basil. Serve hot in freshly baked biscuit bowls.

## Dessert Bowls

### CARROT CAKE BOWLS

2 cups sugar	1 tsp cinnamon
2 cups flour	1 tsp salt (optional)
2 tsp baking soda	5 tbsp orange juice
2 tsp baking powder	4 eggs
2 tsp ground cloves	1 1/2 c. oil
2 tsp pumpkin pie spice	3 c. raw grated carrots
1 tsp nutmeg	1/2 c. nuts or raisins

Preheat oven to 325 degrees.

Mix together sugar, flour, baking soda, baking powder, ground cloves, pumpkin spice, nutmeg, cinnamon, salt and orange juice in large bowl. Add eggs to mixture one at a time, followed by oil.

Fold in carrots and nuts or raisins. Coat **The Better Baker®** bowls with cooking spray with flour. Pour mixture into **The Better Baker®**. Bake at 325 degrees for 1 hour. Oven temperatures and cooking time may vary slightly.

Allow bowls to cool. Remove onto waxed paper. Fill bowls with vanilla pudding. Drizzle melted cream cheese frosting over bowls.

### CREAM CHEESE FROSTING

8 oz cream cheese  
4 tbsp soft butter or margarine  
3 c. powdered sugar  
1 tsp vanilla

Combine above ingredients and mix to desired consistency. Spread or drizzle on cake bowls. Garnish with currants or raisins if desired.

## Dessert Bowls



### BLISSFUL BROWNIE BOWLS

#### Ingredients:

3 oz unsweetened chocolate,  
broken into pieces  
6 oz semi-sweet or dark chocolate,  
broken into pieces  
1 cup unsalted butter  
1 1/4 cups granulated sugar  
4 large eggs  
2 teaspoons vanilla extract  
1 cup all-purpose flour  
1/2 teaspoon salt

#### Directions:

Preheat oven to 350. Melt chocolate pieces and butter together over low heat in a large saucepan. **Do not overcook**, as chocolate will scorch.

Remove melted chocolate from heat. Let cool slightly. Stir in sugar with a wooden spoon, being careful not to over-mix.

Beat in eggs, one at a time. Stir in vanilla. **Fluff and measure out flour**. Stir flour into melted mixture. Stir in salt and blend well. Coat bowls with cooking spray. Pour batter into prepared **The Better Baker®** bowls.

If toppings will be added to pans before baking, fill bowls with batter to the bottom of fill line. If toppings will not be added, fill to the fill line. When brownies are removed from pans, toppings will be on the top. Toppings will be on bottom when filling the pan.

Bake for 20 to 25 minutes, being careful not to over-cook. Remove from oven. **Allow brownies to cool for 3-5 minutes**. **NOTE:** If allowed to cool too much they will stick. If not allowed to cool enough, they will split.

Fill the bowls with ice cream, pudding, nuts etc.

## Lunch and Dinner Bowls



### HOMEMADE CORNBREAD BOWLS

#### Ingredients:

3 tablespoons bacon drippings  
or vegetable oil  
2 eggs  
1 1/2 cups corn meal  
1 teaspoon salt  
1/2 teaspoon baking soda  
1 1/4 cups buttermilk

#### Directions:

Preheat oven to 400 degrees. Warm bacon drippings or oil using microwave or small saucepan.

Beat eggs well in a medium bowl. Add corn meal, salt and baking soda. Combine thoroughly. Add buttermilk and stir well. Remove skillet from oven.

Pour bacon drippings or oil into batter and stir.

Coat **The Better Baker®** pan with cooking spray with flour.

Pour batter into **The Better Baker®** pan up to fill line, and bake 25 to 30 minutes.

Remove **The Better Baker®** from oven. Allow to cool for 3 to 5 minutes. Turn **The Better Baker®** upside down and gently tap the bottom with a wooden spoon to loosen the cornbread, as needed.

Fill bowls with beans, soup, or stew. Serve while hot.

#### This recipe yields approximately ...

(6) 3" bowls

(2) 5" bowls

(1) loaf bowl

## Lunch and Dinner Bowls

### THREE BEAN CHILI

- 1 ¼ pounds ground beef
- 1 tablespoon chili powder
- ¼ teaspoon ground cumin
- ½ teaspoon garlic powder
- 2 14.5 oz cans diced tomatoes with green pepper and onion
- 2 tablespoons ketchup
- 16 ounces canned pinto beans, drained and rinsed
- 15 ounces canned black beans, drained and rinsed
- 32 ounces canned red beans (do not drain)

Brown ground beef and drain fat. Add spices and stir well over medium heat. Add tomatoes and ketchup. Stir well. Add beans.

Simmer about 15 min. or until bubbling and thoroughly heated. Spoon chili into cornbread bowls and garnish with tomatoes, green onion, sour cream, cheese, jalapeños, etc.

### BEST BEANS

- 1 pound pinto beans, washed and pre-soaked
- 1 large onion, coarsely chopped
- 1 large red bell pepper, cleaned and chopped
- 5 or 6 cloves of garlic, crushed
- 2 jalapenos, cleaned and chopped
- ½ teaspoon black pepper
- 1 teaspoon cumin
- 1 tablespoon chili powder
- 1 tablespoon salt
- Chopped fresh cilantro

Put beans in pot and cover with a few inches of cool water. Add vegetables and seasonings except salt. Stir occasionally.

Simmer 5 to 8 hours. When cooked halfway, add salt.

## Dessert Bowls



### EASY BROWNIE BOWLS

#### Ingredients:

- 4 tablespoons cocoa
- 1 cup butter
- 2 cups sugar
- 3 eggs, beaten
- 1 teaspoon vanilla
- 1 cup all-purpose flour
- ¼ teaspoon salt

#### Directions:

Preheat oven to 350 degrees. Melt butter and cocoa over low heat. Add sugar, egg, and vanilla. Mix well. Sift flour and salt together. Gradually add to cocoa mixture.

Coat **The Better Baker**® pans with cooking spray with flour. Pour prepared mixture into **The Better Baker**® pans just to the fill line.

Bake at 350 degrees for 45-50 minutes (time will vary). Let cool 3 to 5 minutes. Remove onto waxed paper. Gently tap the bottom of the pan with a wooden spoon to help release brownie bowls (if needed).

### CHOCOLATE MOUSSE

- 8 ounces chocolate chips
- 6 tablespoons water
- 2 teaspoons vanilla
- 2 cups whipping cream
- ¼ cup confectioners' sugar

Melt chocolate and water in saucepan. Whisk in the vanilla. Allow to cool. Whip the cream. Add the confectioner's sugar. **On low beater**, blend in the chocolate.

Spoon the mousse into the brownie bowls and drizzle with chocolate, or sprinkle mini chocolate chips on top.

## Dessert Bowls



### SHORTCAKE MIXED BERRY BOWLS

#### Ingredients:

1 quart strawberries or berries rinsed, hulled, sliced or whole  
1 cup butter or margarine, softened  
1 ½ cups sugar  
4 large eggs  
3 cups sifted cake flour  
2 ½ teaspoons baking powder  
½ teaspoon salt  
1 cup milk  
2 teaspoons vanilla extract

#### Directions:

Preheat oven to 350 degrees. Place berries in large bowl. Sprinkle with 1/3 cup of sugar (optional). Cover and refrigerate for 1 hour.

Beat butter at medium speed with electric mixer until creamy. Gradually add sugar, beating well as sugar is added. Add eggs, one at time, beating after each egg. Set aside. In separate bowl, combine flour, baking powder, and salt.

Add some of flour mixture to butter mixture. Mix at low speed until blended. Add some milk to butter mixture. Mix at low speed until blended. Continue this process until all ingredients are blended together. Add vanilla and blend.

Coat **The Better Baker®** bowls with cooking spray with flour and fill with mixture to fill line. Bake for 25 minutes or until cooked thoroughly. Remove bowls and cool for 10 minutes. Remove cake bowls from pan.

Cool cake bowls completely after removal from **The Better Baker®** pan.

Place berry mixture in center of cake bowls and top with whipped cream.

Serve immediately. This is a masterpiece!

## Lunch and Dinner Bowls



### EASY CHILI

#### Ingredients:

1 onion, chopped  
5 cloves crushed garlic  
1 stalk celery, chopped  
1 tablespoon olive oil  
8 ounces textured vegetable protein  
4 (16 ounce) cans chili beans  
1 (14.5 ounce) can stewed tomatoes  
4 cups water  
2 tablespoons brown sugar  
salt and pepper to taste  
2 teaspoons chili powder

#### Directions:

In a large saucepan, sauté onion, garlic, celery and olive oil until onions are soft.

Add textured vegetable protein, chili beans, tomatoes, water, sugar, salt, pepper, and chili powder. Stir occasionally. Simmer 30 minutes.

The textured vegetable protein will expand when added to liquid.

### WHOLE-BERRY CRANBERRY SAUCE

1 lb fresh cranberries  
1 cup water  
1 cup sugar

Combine all ingredients in a medium saucepan.

Bring to a boil, cover, and then turn to medium heat.

Continue cooking until all the berries pop.

Remove from heat and let cool.

## Lunch and Dinner Bowls

### CHICKEN TORTILLA SOUP

#### Ingredients:

½ cup onion, finely chopped  
1 clove garlic, finely chopped  
2 teaspoon vegetable oil  
4 cups chicken broth  
¼ cup red bell pepper, chopped  
1 tsp ground red chilies  
¾ teaspoon basil leaves, dried  
½ teaspoon salt  
¼ teaspoon pepper  
15 oz can tomato puree  
½ cup vegetable oil  
10-6" corn tortillas, cut into ½ inch strips  
2 cups chicken breasts, cooked and shredded  
Avocado slices  
Shredded cheese

#### Directions:

Cook and stir onions and garlic in 2 tsp oil in 4-quart Dutch oven until onion is tender.

Stir in broth, bell pepper, ground red chilies, basil, salt, pepper, and tomato puree.

Heat to boiling; reduce heat. Simmer uncovered 30 minutes.

Heat ½ cup oil in 10-inch skillet until hot. Cook tortilla strips in oil until light golden brown, 30 to 60 seconds. Drain.

Divide tortilla strips and chicken among **The Better Baker®** cornbread or bread bowls. Pour broth over chicken.

Top with cheese and avocado slices.

## Bread Bowls

### FANTASTIC CRAB DIP

1 (8 ounce) package cream cheese, softened  
1 teaspoon lemon juice  
1 teaspoon Worcestershire sauce  
2 cloves garlic, minced  
2 green onions, chopped  
6 ounces imitation crabmeat, diced  
1 pinch salt  
1 pinch ground black pepper

In a medium bowl, mix cream cheese until soft and smooth. Blend in lemon juice, Worcestershire sauce, and salt and pepper. Mix in garlic, onions, and crab meat.

Chill 1 hour and spoon dip into **The Better Baker®** bread bowls.

### SPINACH ARTICHOKE DIP

2 cups parmesan cheese  
1 (10 ounce) box frozen spinach, thawed  
1 (14 ounce) can artichoke hearts, drained  
2/3 cup sour cream  
1 cup cream cheese  
1/3 cup mayonnaise  
2 teaspoons garlic, minced

Mix together parmesan cheese, spinach, and artichoke hearts. Combine remaining ingredients and mix with spinach mixture. Bake at 375°F for 20-30 minutes. Let cool slightly.

Spoon into **The Better Baker®** bowls.

## Bread Bowls



### CHEESY BEER BREAD BOWL

#### Ingredients:

3 cups self-rising flour  
2 tablespoons sugar  
1- 12oz can beer  
1 cup shredded cheddar cheese  
½ cup melted butter or margarine  
to brush on finished bowls

#### Directions:

Combine ingredients and let batter rise 30 minutes.

Coat **The Better Baker**® bowls liberally with a non stick spray (with flour optional). Press dough into bowls, being certain to press all the way to the bottom of the bowls. Fill to the fill line of the bowl.

Bake at 325 degrees for one hour or until golden brown. Let bowls cool for 5 minutes. Brush melted butter on top and sides of baked bowls (optional).

Allow bowl to cool. Fill with dip or homemade soup.

### BACON TOMATO DIP

6 slices bacon  
1 (8 oz.) pkg. softened cream cheese (room temperature)  
2 teaspoons prepared mustard  
½ teaspoons celery salt  
1 med. tomato-peeled, seeded and finely chopped  
¼ c. finely chopped green pepper (optional)

In skillet, cook bacon until crisp. Remove, drain and crumble. In a mixing bowl, combine cream cheese, mustard and celery salt. Stir in crumbled bacon, tomato and green pepper. Cover and chill. Spoon dip into **The Better Baker**® bowls.

## Lunch and Dinner Bowls

### SCALLOPED POTATOES WITH CHEESE

#### Ingredients:

4 large potatoes, pared  
¼ cup water  
½ teaspoon salt  
3 tablespoons butter or margarine  
3 tablespoons all-purpose flour  
1 ¾ cups milk  
2 cups shredded Cheddar cheese  
1 teaspoons salt  
1 clove garlic, minced  
½ cup buttered bread crumbs

#### Directions:

Slice potatoes about ¼" thick. Place into heavy saucepan with water and salt. Cover tightly. Bring to a boil. Reduce heat and cook 15 minutes.

Meanwhile, melt butter in heavy saucepan. Stir in flour. Gradually add milk. Bring to a boil, stirring constantly. Cook until sauce is thickened. Remove from heat and stir in cheese, salt and garlic.

Fold sauce into potatoes. Turn into buttered 1 ½ quart baking dish. Top with buttered crumbs.

Bake at 375 degrees for 45 minutes or until mixture is bubbly and top is slightly browned.  
Allow potatoes to cool slightly.

Spoon into meatloaf bowls just before serving.

## Lunch and Dinner Bowls



### CHEESY BACON MEATLOAF BOWLS

#### Ingredients:

2 pounds ground beef  
2 eggs, well beaten  
2 cups grated cheddar or other cheese  
½ cup milk  
½ cup mayonnaise  
1 cup dry bread crumbs  
1 teaspoon each garlic powder, salt  
¼ teaspoon pepper  
12 slices of bacon

#### Directions:

Preheat oven to 400 degrees. Cook bacon in skillet until well done and easy to crumble. Drain well on paper towels.

Combine ingredients. Add crumbled bacon to meatloaf. Mix well. Coat **The Better Baker**® bowls with cooking spray.

Press mixture into **The 5" Better Baker**®. Bake 35 - 40 minutes.

Cool meatloaf bowls 5 minutes.

Turn **The Better Baker**® upside down on serving platter.

Fill meatloaf bowls with mashed potatoes.

Add a little butter to the mashed potatoes, if desired.

Pour favorite brown gravy mix or recipe over the meatloaf bowl for extra rich flavor.

## Lunch and Dinner Bowls

### STUFFING BOWLS WITH TURKEY AND GRAVY

#### Ingredients:

1 (2 ounce) packet onion soup mix  
1 cup water  
1 teaspoon poultry seasoning  
8 cups bread, cubes

#### Optional:

½ cup celery (diced), ½ cup onions (diced) sautéed in ½ cup butter

#### Directions:

Preheat oven to 325 degrees.

Bring soup mix and water to a boil. Simmer 5 minutes. Stir in poultry seasoning, butter, celery and onion (if desired).

Add mixture to bread cubes; toss together. Let stand in a warm place, covered. Stir occasionally.

Coat **The Better Baker**® bowls with cooking spray. Remove from heat.

Press stuffing mixture into prepared bowl pans. Be sure to press stuffing all the way to bottom of pans. Fill just above fill line (almost to top).

Bake at 325 degrees for 15 to 20 minutes. Remove from oven. Cool for 5 minutes.

Turn bowls out onto serving platter and fill with turkey or chicken chunks. Cover with gravy. Garnish with cranberry sauce.

***Happy Thanksgiving!***