

Ziploc[®] BRAND

taste of home[®]

BACK•TO•SCHOOL

menu plan

Fast, fresh & budget friendly

PHOTO
OF EVERY
RECIPE



PLUS
the ABCs
of controlling
kids' clutter!

20+

**BREAKFAST, LUNCH &
DINNER IDEAS**



**Chicken tonight,
great lunch tomorrow.**



Get more out of it!™

For more time-saving meal planning ideas,
visit ziploc.com

worldmags & avaxhome

Round-the-Clock Meal Ideas Make the Grade

When the laid-back, carefree days of summer are replaced with tighter schedules, extra-curricular activities and homework, the head of any household can become a little unglued.

Taste of Home and Ziploc® Brand Products have teamed up on this elementary guide to share mouthwatering recipes that will set you on the right course for offering your family satisfying breakfasts, lunches, dinners and desserts.

These 22 easy-on-the-cook dishes come from the readers of *Taste of Home*, the World's #1 Cooking magazine. Not only are they already kitchen-tested and family-approved, many have timely tips to cut down on the amount of prep at dinnertime.

Because Ziploc® Brand offers quality products and value with the trusted Ziploc® Brand seal, you can be sure this handy meal planner will put you at the head of the class when cooking for your family!



p. 6



p. 8



p. 14



p. 22

TABLE OF CONTENTS

THE ABCs OF CONTROLLING KIDS' CLUTTER **2**

BREAKFAST ON THE GO **3**

FAST & FILLING LUNCHES **8**

IN-A-DASH DINNERS **14**

TIMELY TREATS **19**

tasteofhome®

Ziploc®
BRAND

worldmags & avaxhome



The ABCs of controlling kids' clutter

Ziploc® Brand products are not only incredible for helping cooks stay organized in the kitchen, they're also great for keeping the kids' toys, clothes and school supplies in order!

- Kids' closets become packed with clothes, especially when there is a change of season. Now's the time to sort through the items! Donate what no longer fits and use Ziploc® Brand Flexible Totes to stow away past-season apparel.
- Footballs, soccer balls, basketballs. Your garage is likely brimming with balls from all of the kids' sports. Get a handle on the spherical situation by storing them in Ziploc® Brand XL Big Bags.
- Cardboard crayon boxes fall apart over time... and kids rarely have the patience to put the crayons back in an orderly fashion. Instead, store them in a Ziploc® Brand Container.
- Ziploc® Brand Extra-Small Containers are handy for holding small school supplies, such as erasers and staples.
- Modeling clay can dry out over time. Help keep it moist and pliable by storing it in a Ziploc® Brand Storage Bag.
- Ziploc® Brand XXL Big Bags are clever carryalls for hauling sleeping bags and pillows to sleepovers and campouts. Plus, everything stays clean and dry!
- When school starts, you can become inundated with plenty of papers! Use Ziploc® Brand Storage Gallon Bags to get organized. Label one bag for things to do, another for important papers to keep on hand and another for each child's art and papers to keep. Recycle the rest!
- Plastic pencil boxes are often hard and bulky, making them difficult to store in overflowing school desks. Stash pencils, pens and erasers in a Ziploc® Brand Slider Quart Bag.
- Building blocks have a way of spreading all over the room! Keep the creative cubes organized by placing them in Ziploc® Brand Slider Gallon Bags.
- Next time you're planning a road trip, make a traveling toy box for each child. Fill a Ziploc® Brand Large Rectangle Container with books, crayons, paper, toys or video games that the kids can tap into to stay entertained during the drive.
- Barrettes...bobby pins...ponytail holders...headbands. A girl's bathroom can make a parent feel a bit harried! Ziploc® Brand Containers are just the right tool to store an assortment of beauty accessories.

tasteofhome®

Ziploc® BRAND

worldmags & avaxhome



caramel sweet rolls

yield: 6 SERVINGS

This is my favorite recipe because it calls for a tube of ready-made breadstick dough.

KRISTA SMITH - MENTONE, CA

- 1/2 cup packed brown sugar
- 1/3 cup heavy whipping cream
- 1/4 cup chopped walnuts
- 1 tube (11 ounces) refrigerated breadsticks
- 2 tablespoons sugar
- 1 teaspoon ground cinnamon

In a small bowl, combine brown sugar and cream until sugar is dissolved. Spread into a greased 8-in. square baking dish. Sprinkle with walnuts.

On a lightly floured surface, unroll breadstick dough (do not separate). Combine sugar and cinnamon; sprinkle over dough. Reroll, starting with a short end. Cut into six slices. Place cut side down in prepared pan.

Bake at 350° for 25-30 minutes or until golden brown. Cool for 1 minute before inverting onto a serving plate. Serve warm.

TIP

By keeping a Ziploc® Brand Slider Bag of cinnamon-sugar on hand, it's even easier to assemble Caramel Sweet Rolls. A good combination is 1/4 cup sugar for every 2 teaspoons of cinnamon.



breakfast banana splits

yield: 2 SERVINGS

I can't brag enough about this recipe. With different fruits and cereals, the variations are endless.

RENEE LLOYD - PEARL, MS

- 1 medium firm banana
- 1/3 cup each blueberries, halved seedless grapes, sliced kiwifruit and strawberries
- 1 cup vanilla yogurt
- 1/2 cup granola cereal with almonds
- 2 maraschino cherries with stems

Slice banana in half lengthwise; cut each in half widthwise. Place two pieces of banana in two individual bowls. Top each with 2/3 cup mixed fruit, 1/2 cup yogurt, 1/4 cup granola and 1 cherry.

TIP

Instead of skipping breakfast, take it with you. Make a Breakfast Banana Split in a Ziploc® Brand Container and go!

taste of home®

worldmags & avaxhome

Ziploc® BRAND



Easy in the A.M.



Save Time in the Morning

Whip up your favorite smoothie recipe, pour individual portions into Ziploc® Twist'n Loc® Containers and freeze. Take them out in the morning for a quick breakfast that will keep your kids smiling all the way to school.



Ziploc® Twist'n Loc® Containers block out air and lock in freshness with a leak-resistant seal.



sausage and egg pizza

yield: 6 SLICES

Using turkey sausage, fat-free cheddar cheese, egg substitute and reduced-fat crescent rolls really helped cut calories and fat in this delicious recipe.

VICKI MEYERS - CASTALIA, OH

- 1 tube (8 ounces) refrigerated reduced-fat crescent rolls
- 1/2 pound Italian turkey sausage links, casings removed
- 1-3/4 cups sliced fresh mushrooms
- 1-1/4 cups frozen shredded hash brown potatoes
- 1/4 teaspoon garlic salt
- 1/4 teaspoon pepper
- 2 green onions, chopped
- 2 tablespoons finely chopped sweet red pepper

- 1/2 cup shredded fat-free cheddar cheese
- 3/4 cup egg substitute

Separate crescent dough into eight triangles; place on an ungreased 12-in. pizza pan with points toward the center. Press onto the bottom and up the sides of pan to form a crust; seal perforations. Bake at 375° for 8 minutes.

Meanwhile, crumble sausage into a large nonstick skillet coated with cooking spray. Add mushrooms; cook and stir over medium heat until meat is no longer pink. Drain and set aside. In the same skillet, cook the potatoes, garlic salt and pepper over medium heat until browned.

Sprinkle sausage mixture over crust. Layer with potatoes, onions, red pepper and cheese; pour egg substitute over the top. Bake for 10-12 minutes or until egg is set and cheese is melted.

TIP

Prepare the sausage and potato mixtures the day before. Let cool; refrigerate in two separate Ziploc® Brand Containers; cover. In the morning, assemble and bake as directed.



overnight pancakes

yield: ABOUT 2-1/2 DOZEN

The batter for these golden, fluffy pancakes is refrigerated overnight to help ease the morning rush.

LISA SAMMONS - CUT BANK, MT

- 1 package (1/4 ounce) active dry yeast
- 1/4 cup warm water (110° to 115°)
- 4 cups all-purpose flour
- 2 tablespoons baking powder
- 2 teaspoons baking soda
- 2 teaspoons sugar
- 1 teaspoon salt
- 6 eggs
- 4 cups buttermilk
- 1/4 cup canola oil

In a small bowl, dissolve yeast in water; let stand for 5 minutes. Meanwhile, in a large bowl, combine the dry ingredients. Whisk the eggs, buttermilk and oil; stir into the dry ingredients just until moistened. Stir in the yeast mixture. Cover; chill 8 hours or overnight.

To make pancakes, pour batter by 1/4 cupfuls onto a greased hot griddle; turn when bubbles form on top of pancakes. Cook until second side is golden brown.

TIP

Make extra pancakes; freeze in a Ziploc® Brand Freezer Bag. Reheat in microwave or toaster when ready to eat.



jeweled fruit salad

yield: 12 SERVINGS

A creamy yogurt dressing complements a fresh fruit salad with vibrant colors and great flavor.

PAM LANCASTER - WILLIS, VA

- 1 cup (8 ounces) vanilla yogurt
- 2 tablespoons orange juice
- 1 tablespoon mayonnaise
- 1/2 teaspoon grated orange peel
- 1 pint fresh strawberries, sliced
- 1-1/2 cups green grapes, halved
- 1 can (11 ounces) mandarin oranges, drained
- 1 cup fresh or frozen blueberries
- 1 cup fresh or frozen raspberries
- 1 medium kiwifruit, peeled and chopped
- 1/4 cup fresh or frozen cranberries, thawed and halved

In a small bowl, combine the yogurt, orange juice, mayonnaise and orange peel. In a large serving bowl, combine the fruit. Serve with dressing.

TIP

The night before, prepare the dressing and fruit salad. Place an individual serving of each in separate Ziploc® Brand Containers chill.

taste of home®

Ziploc®



Easy To Go



More Fun – Less Hassle

Use a cookie cutter to cut shapes out of a slice of wheat bread and a slice of white bread. Switch the cutouts for a sandwich that's fast, easy and fun.

A Little Lemon Makes It Last

Slice fruit, sprinkle with lemon juice, then seal in a Ziploc® Brand Snack Bag. Your kids get fresh, crisp slices to go!



Ziploc® Brand Bags seal tight for freshness and come in just the right sizes for sandwiches and snacks.



party pitas

yield: 32 SANDWICH WEDGES

Whether served as a satisfying lunch or as an appealing appetizer, these tasty bites are sure to please!

JANETTE ROOT - ELLENSBURG, WA

- 1 package (8 ounces) cream cheese, softened
- 1/2 cup mayonnaise
- 1/2 teaspoon dill weed
- 1/4 teaspoon garlic salt
- 8 whole pita breads (6 inches)
- 1-1/2 cups fresh baby spinach
- 1 pound shaved fully cooked ham
- 1/2 pound thinly sliced Monterey Jack cheese

In a small bowl, beat the cream cheese, mayonnaise, dill and garlic salt until blended.

Cut each pita in half horizontally; spread with cream cheese mixture. On eight pita halves, layer the spinach, ham and cheese. Top with the remaining pita halves. Cut each pita into four wedges.

TIP

Prepare these sandwiches the night before. Refrigerate individual servings in Ziploc® Brand Sandwich Bags. The next day, have everyone grab a bag from the fridge and head out with lunch in hand!



kids' favorite chili

yield: 4 SERVINGS

This sweet and easy chili will warm up the whole family on chilly fall days.

TERRI KEENEY - GREELEY, CO

- 1 pound ground turkey
- 1/2 cup chopped onion
- 1 can (15-3/4 ounces) pork and beans
- 1 can (14-1/2 ounces) diced tomatoes, undrained
- 1 can (10-3/4 ounces) condensed tomato soup, undiluted
- 1 tablespoon brown sugar
- 1 tablespoon chili powder

In a large saucepan, cook turkey and onion over medium heat until meat is no longer pink; drain. Stir in the remaining ingredients. Bring to a boil. Reduce heat; cover and simmer for 15-20 minutes or until heated through.

tasteofhome®

Ziploc® BRAND

worldmags & avaxhome



hearty taco salad

yield: 4 SERVINGS

This downsized version of a hearty and flavorful salad is easy to make and delicious to eat.

LORI HINUEBER - MACHESNEY PARK, IL

- 1 pound lean ground beef (90% lean)
- 2/3 cup water
- 1 envelope taco seasoning
- 4 cups torn mixed salad greens
- 2 cups canned red beans, rinsed and drained
- 2-1/2 cups coarsely crushed nacho tortilla chips
- 1 cup (4 ounces) shredded cheddar cheese

- 2 medium tomatoes, diced
- 1/2 cup chopped onion
- 1/4 cup sliced ripe olives, drained
- 6 tablespoons green goddess salad dressing
- 6 tablespoons prepared ranch salad dressing

In a small skillet, cook beef over medium heat until no longer pink; drain. Stir in water and taco seasoning. Bring to a boil; cook and stir for 2 minutes or until thickened. Cool slightly.

Divide the salad greens between four salad bowls. Top with beans, half of the tortilla chips and the beef mixture. Sprinkle with cheese, tomatoes, onion, olives and remaining chips; drizzle with salad dressings.

TIP

Eating on the run? Send the dressing for Hearty Taco Salad in a Ziploc® Brand Extra-Small Container. Pour over the salad just before eating.



Easy Anytime Snacks



Healthy and Hassle-free

Slice carrots, celery and cucumbers and put them in a Ziploc® Brand Divided Rectangle Container. Fill one compartment with lite ranch dip so the kids will want to veg out.

Pack Snacks They'll Love

Put small portions in Ziploc® Brand Containers. Store them in the car for after-school snacks.



Ziploc® Brand Containers block out air and lock in freshness.



chunky chicken noodle soup

yield: 4 SERVINGS

When winter holds me in its icy grip, I rely on this hearty, old-fashioned chicken soup to warm me right down to my toes.

SHARON SKILDUM - MAPLE GROVE, MN

- 1/2 cup diced carrot
- 1/4 cup diced celery
- 1/4 cup chopped onion
- 2 teaspoons butter
- 5 cups chicken broth
- 1-1/3 cups diced cooked chicken
- 1/2 teaspoon salt
- 1/2 teaspoon dried marjoram
- 1/2 teaspoon dried thyme
- Dash pepper
- 1 cup uncooked medium egg noodles
- 2 teaspoons minced fresh parsley

In a large saucepan, saute the carrot, celery and onion in butter until tender. Stir in the broth, chicken and seasonings; bring to a boil. Reduce heat. Add noodles; cook for 10 minutes or until tender. Sprinkle with parsley.

TIP

Slice and dice the veggies for this soup the night before.

Place in a Ziploc® Brand Storage Bag; refrigerate.



chocolate fluffernutter sandwiches

yield: 2 SERVINGS

These fun sandwiches are sure to be greeted with smiles when they're served with fresh fruit and a glass of milk.

TASTE OF HOME TEST KITCHEN

- 1/4 cup chunky peanut butter
- 4 thick slices white bread
- 1 tablespoon chocolate syrup
- 1/4 cup marshmallow creme

Spread peanut butter on two slices of bread. Drizzle with chocolate syrup; spread with marshmallow creme. Top with remaining bread.

TIP

When you're getting breakfast ready, have the kids assemble their own Chocolate Fluffernutter Sandwiches and place into Ziploc® Brand Sandwich Bags.

taste of home®

Ziploc® BRAND



over-the-top mac 'n' cheese

yield: 7 SERVINGS

This delicious dish is the ultimate comfort food. A blend of five cheeses makes it a special dish for lunch or dinner.

CONNIE MCDOWELL - GREENWOOD, DE

- 1 package (16 ounces) elbow macaroni
- 2 ounces Muenster cheese, shredded
- 1/2 cup each shredded mild cheddar, sharp cheddar and Monterey Jack cheese
- 1/2 cup plus 1 tablespoon butter, divided
- 2 cups half-and-half cream
- 2 eggs, lightly beaten
- 1 cup cubed process cheese
- 1/4 teaspoon seasoned salt
- 1/8 teaspoon pepper

Cook macaroni according to package directions. Meanwhile, in a small bowl, combine the Muenster, mild cheddar, sharp cheddar and Monterey Jack cheeses; set aside.

In a large saucepan, melt 1/2 cup butter over medium heat. Stir in the cream, eggs, process cheese, seasoned salt, pepper and 1-1/2 cups of the cheese mixture. Drain pasta; add to the cheese sauce and stir to coat.

Transfer to a greased 2-1/2-qt. baking dish. Sprinkle with remaining cheese mixture and dot with remaining butter. Bake, uncovered, at 350° for 40-45 minutes or until a thermometer reads 160°.



chicken tortilla roll-ups

yield: 6 SERVINGS

If you are on the run, you won't have to take along a fork and knife to enjoy these tasty, hearty roll-ups.

DARLENE BRENDEN - SALEM, OR

- 3/4 cup sour cream
- 6 spinach tortillas or flour tortillas of your choice (8 inches)
- 1-1/2 cups ready-to-use grilled chicken breast strips or cubed cooked turkey
- 1 cup (4 ounces) finely shredded cheddar cheese
- 1 cup shredded lettuce
- 1/2 cup chopped ripe olives
- 1/2 cup chunky salsa

Spread 2 tablespoons sour cream over each tortilla. Top with chicken, cheese, lettuce, olives and salsa. Roll up each tortilla tightly; wrap in plastic wrap or store in a covered container. Refrigerate until serving.

TIP

Ziploc® Brand Small Square Containers are great for carrying lunch on the go!

taste of home®

worldmags & avaxhome

Ziploc® BRAND



Easy School Night



Dinner's Almost Done

Cook extra chicken breasts tonight, store them in Ziploc® Brand Storage Bags and enjoy an easy dinner tomorrow night.



Ziploc® Brand Bags with the Smart Zip™ seal—edge-to-edge protection you can hear!



mango chicken with plum sauce

yield: 6 SERVINGS

A generous serving of this flavorful chicken, with crunchy fresh veggies and a sweet Asian sauce, will leave you satisfied without bursting at the seams.

CHRISTINE VAUGHT - SALEM, OR

- 1 tablespoon sugar
- 1 tablespoon cornstarch
- 1/2 teaspoon salt
- 1/2 cup chicken broth
- 1/4 cup teriyaki sauce
- 1/2 pound fresh snow peas, trimmed
- 2 large carrots, sliced diagonally
- 2 medium zucchini, sliced
- 1/2 cup chopped red onion
- 1/2 medium sweet red pepper, sliced

1 can (4 ounces) sliced water chestnuts, drained

2 tablespoons canola oil

1 pound finely chopped cooked chicken breast (about 3 cups)

2 medium mangoes, peeled and mashed

1/2 cup plum sauce

2 cups hot cooked brown rice

1/4 cup slivered almonds, toasted

In a small saucepan, combine the sugar, cornstarch and salt; stir in broth and teriyaki sauce until smooth. Cook and stir until thickened. Set aside.

In a large skillet or wok, stir-fry the snow peas, carrots, zucchini, onion, pepper and water chestnuts in oil until crisp-tender. Add the chicken, mangoes and broth mixture; heat through. Stir in plum sauce. Serve with rice. Sprinkle with almonds.

The next time you roast a chicken some Sunday, set aside 3 cups of meat. Freeze in a Ziploc® Brand Freezer Bag so you can quickly make this stir-fry during the week.

TIP



make-ahead burritos

yield: 16 BURRITOS

We have two children who keep us busy, so I love meals I can just pull out of the freezer, like these flavorful burritos.

JENNIFER SHAFER - DURHAM, NC

- 3 cups shredded cooked chicken or beef
- 1 jar (16 ounces) salsa
- 1 can (16 ounces) refried beans
- 1 can (4 ounces) chopped green chilies, drained
- 1 envelope burrito seasoning
- 1/2 cup water
- 16 flour tortillas (8 inches), warmed

16 ounces Monterey Jack cheese, cut into 5-inch x 1/2-inch strips

In a large skillet or saucepan, combine meat, salsa, beans, chilies, seasoning and water. Bring to a boil. Reduce heat; simmer, uncovered, for 5 minutes or until heated through.

Spoon about 1/3 cup off-center on each tortilla; top with a cheese strip. Fold edge of tortilla nearest filling over to cover. Fold ends of tortilla over filling and roll up. Freeze for up to 2 months in a Ziploc® Brand Freezer Bag.

TO USE FROZEN BURRITOS: Wrap individual burritos in foil; place on a baking sheet. Bake at 350° for 50 minutes or until heated through. If thawed, bake for 25-30 minutes.

TIP

When sealing a Ziploc® Brand Freezer Bag, lay it flat, and then squeeze out as much air as possible. Close the bag so that only a small part is open; press out the remaining air and seal completely.



biscuit nugget chicken bake

yield: 4-6 SERVINGS

Topped with seasoned, golden biscuits, this yummy casserole will fill up a family in no time. It's one of my favorite recipes for an evening meal.

KAYLA DEMPSEY - O'FALLON, IL

- 3 cups cubed cooked chicken
- 1 can (10-3/4 ounces) condensed cream of chicken soup, undiluted
- 1 cup milk
- 1 jar (4-1/2 ounces) sliced mushrooms, drained
- 1/2 teaspoon dill weed
- 1/2 teaspoon paprika
- TOPPING:
- 1/4 cup grated Parmesan cheese
- 1 tablespoon dried minced onion
- 1 teaspoon dried parsley flakes
- 1/2 teaspoon paprika
- 1 tube (12 ounces) refrigerated buttermilk biscuits

In a large saucepan, combine the first six ingredients. Cook and stir over medium heat for 5-7 minutes or until heated through; keep warm.

In a Ziploc® Brand Storage Bag, combine the cheese, onion, parsley and paprika. Separate biscuits and cut into quarters; add to bag and shake to coat. Place on an ungreased baking sheet. Bake at 400° for 5 minutes.

Transfer chicken mixture to a greased 8-in. square baking dish; top with biscuits. Bake, uncovered, for 10-13 minutes or until bubbly and biscuits are golden brown.



slow-cooked pork roast

yield: 12 SERVINGS

The fix-it-and-forget-it convenience of this down-home dinner really appeals to me. The meat is so tender that it just falls apart when served.

MARION LOWERY - MEDFORD, OR

- 2 cans (8 ounces each) unsweetened crushed pineapple, undrained
- 1 cup barbecue sauce
- 2 tablespoons unsweetened apple juice
- 1 tablespoon minced fresh rosemary or 1 teaspoon dried rosemary, crushed
- 2 teaspoons grated lemon peel
- 1 teaspoon minced garlic
- 1 teaspoon Liquid Smoke, optional
- 1/2 teaspoon salt
- 1/4 teaspoon pepper
- 1 boneless pork top loin roast (3 pounds)

In a large saucepan, combine the first nine ingredients. Bring to a boil. Reduce heat; simmer, uncovered, for 3 minutes.

Meanwhile, cut roast in half. In a nonstick skillet coated with cooking spray, brown the pork roast.

Place the roast in a 5-qt. slow cooker. Pour sauce over roast and turn to coat. Cook on high for 4 hours or on low for 6-7 hours. Let stand for 15 minutes before carving.

tasteofhome®

Ziploc® BRAND

worldmags & avaxhome



mom's spaghetti sauce

yield: 10-12 SERVINGS

I do the prep work for this sauce in the morning and let it simmer all day. When I get home, all I have to do is boil the noodles and dinner is on!

KRISTY HAWKES - SOUTH OGDEN, UT

- 1 pound ground beef
- 1 medium onion, chopped
- 1 medium green pepper, chopped
- 8 to 10 fresh mushrooms, sliced
- 3 celery ribs, chopped
- 1-1/2 teaspoons minced garlic
- 2 cans (14-1/2 ounces each) Italian stewed tomatoes
- 1 jar (26 ounces) spaghetti sauce

- 1/2 cup ketchup
- 2 teaspoons brown sugar
- 1 teaspoon sugar
- 1 teaspoon salt
- 1 teaspoon dried oregano
- 1 teaspoon chili powder
- 1 teaspoon prepared mustard
- Hot cooked spaghetti

In a large skillet, cook the beef, onion, green pepper, mushrooms, celery and garlic over medium heat until meat is no longer pink; drain.

In a 3-qt. slow cooker, combine the tomatoes, spaghetti sauce, ketchup, sugars, salt, oregano, chili powder and mustard. Stir in the beef mixture. Cover and cook on low for 4-5 hours or until heated through. Serve with spaghetti.

TIP

In the morning, combine salad greens and chopped veggies in a Ziploc® Brand Storage Gallon Bag and chill. A side for your spaghetti dinner is ready to go at dinnertime.



Easy-to-Freeze Freshness



Save Time with Healthy Sides

Freezing is an excellent way to preserve fresh vegetables. It's important to get the produce from the garden to the freezer in as short a time as possible.



Ziploc® Brand Bags with the Smart Zip™ seal— edge-to-edge protection you can hear!



cream cheese cutouts

yield: ABOUT 7 DOZEN

Decorating cookies always puts me in a happy mood. Cookies from this recipe don't rise a lot or lose their shape.

JULIE DAWSON - GALENA, OH

- 1 cup butter, softened
- 1 package (3 ounces) cream cheese, softened
- 1 cup sugar
- 1 egg
- 1 teaspoon vanilla extract
- 2-1/2 cups all-purpose flour
- 1/4 teaspoon salt

FROSTING:

- 3 cups confectioners' sugar
- 1/3 cup butter, softened
- 1-1/2 teaspoons vanilla extract

2 to 3 tablespoons milk

Food coloring, optional

Frosting and assorted sprinkles, optional

In a large bowl, cream the butter, cream cheese and sugar until light and fluffy. Beat in egg and vanilla. Combine flour and salt; gradually add to creamed mixture just until blended. Cover and refrigerate for 1-2 hours or until easy to handle.

On a lightly floured surface, roll dough to 1/8-in. thickness. Cut with cookie cutters dipped in flour. Place 1 in. apart on ungreased baking sheets. Bake at 375° for 7-8 minutes or until edges are lightly browned. Cool for 1 minute before removing to wire racks.

In a small bowl, beat the confectioners' sugar, butter, vanilla and enough milk to achieve desired consistency. Add food coloring if desired. Decorate cookies with frosting and sprinkles if desired.

TIP

Bake a batch of Cream Cheese Cutouts when time allows; cool and freeze in Ziploc® Brand Freezer Gallon Bags for up to 3 months. When ready to use, thaw at room temperature; frost and decorate as desired.



sunflower potluck cake

yield: 22 SERVINGS

I first saw this cake on the dessert table at a picnic. Later, for something different, I did my own variation.

LOLA HORTON WIEMER - CLARKLAKE, MI

- 3/4 cup butter, softened
- 1-2/3 cups sugar
- 3 eggs
- 1 teaspoon vanilla extract
- 2 cups all-purpose flour
- 2/3 cup baking cocoa
- 1-1/4 teaspoons baking soda
- 1 teaspoon salt
- 1/4 teaspoon baking powder
- 1-1/3 cups water
- 1 cup prepared chocolate frosting, divided
- 1 cup (6 ounces) semisweet chocolate chips

22 individual cream-filled sponge cakes
1 teaspoon milk

In a large bowl, cream butter and sugar until light and fluffy. Add eggs, one at a time, beating well after each addition. Beat in vanilla. Combine dry ingredients; gradually add to the creamed mixture alternately with water, beating well after each addition. Pour into two greased and floured 9-in. round baking pans.

Bake at 350° for 25-30 minutes or until a toothpick comes out clean. Cool in pans for 10 minutes before removing to wire racks to cool completely. Freeze one layer for future use. Set aside 1 tablespoon frosting. Frost top and sides of remaining cake.

Place cake in center of a large round tray (about 18 in.) Arrange chocolate chips on top. Place sponge cakes around cake. Mix reserved frosting with milk; place in a Ziploc® Brand Sandwich Bag. Cut a small hole in one bottom corner of the bag; drizzle frosting over sponge cakes.

This recipe makes two chocolate cake centers. Freeze the extra cake layer in a Ziploc® Brand Freezer Gallon Bag.

TIP



basic brownie mix

yield: 5 BATCHES (ABOUT 10 CUPS TOTAL)

This simple brownie mix is a quick answer to dessert for a busy homemaker or when unexpected company comes.

KATHRYN ROACH - EDMONT, AR

- 5 cups sugar
- 3 cups all-purpose flour
- 1 can (8 ounces) baking cocoa
- 1 teaspoon salt

ADDITIONAL INGREDIENTS
(for each batch of brownies):

- 1/2 cup butter, melted
- 2 eggs, lightly beaten
- 1 tablespoon water
- 1/2 teaspoon vanilla extract
- 1/4 cup chopped pecans, toasted
- Frosting of your choice, optional

In a large bowl, combine the sugar, flour, cocoa and salt. Store in a Ziploc® Brand Storage Bag in a cool dry place for up to 6 months.

To prepare brownies, in a large bowl, combine 2 cups brownie mix, butter, eggs, water and vanilla. Pour into a greased 8-in. square baking dish. Sprinkle with pecans. Bake at 350° for 25-30 minutes or until a toothpick inserted near the center comes out clean. Cool on a wire rack. Frost if desired.



motoring munchies

yield: 3 QUARTS

Packed with peanuts, dried fruit and other goodies, handfuls of this sweet snack will make kids happy on long car rides as well as at school!

NANCY SCHLINGER - MIDDLEPORT, NY

- 1 package (18 ounces) granola without raisins
- 1 can (12 ounces) salted peanuts
- 1 package (15 ounces) raisins
- 1 package (14 ounces) milk chocolate M&M's
- 1 package (14 ounces) peanut M&M's
- 2 packages (7 ounces each) mixed dried fruit

In a large bowl, combine all the ingredients. Store in a Ziploc® Brand Slider Gallon Bag.

TIP

Package Motoring Munchies in Ziploc® Brand Slider Quart Bags. The handy slider feature makes it easy to access the sweet snack!

taste of home®

worldmags & avaxhome

Ziploc® BRAND



Easy Energy Boost



Create-Your-Own Trail Mix

To make trail mix, simply create a unique combination that fits your family. Ziploc® Brand Slider Bags make it easy for everyone to enjoy it.



Ziploc® Brand Slider Bags seal tight for freshness.



happy face cupcakes

yield: 2 DOZEN

Kids of all ages will delight in these funny-faced cupcakes. You can even enlist your little ones to help decorate them.

TASTE OF HOME TEST KITCHEN

1 package (18-1/4 ounces) yellow cake mix

1 can (16 ounces) vanilla frosting

Assorted candies of your choice

Prepare and bake cake according to package directions for cupcakes. Cool for 5 minutes before removing from pans to wire racks to cool completely.

Frost cupcakes. Decorate with assorted candy to create smiley faces.

TIP

To keep Happy Face Cupcakes fresh, moist and delicious, store them in Ziploc® Brand Containers.