

Sugar, Spice and Everything Nice - Dessert Class!

Easy Angel Food

Ingredients

1 Box Angel Food Cake Mix
1 Can Crushed Pineapple

Directions

1. Mix cake mix and pineapple together.
2. Spray 11" skillet with non-stick spray and place batter in. Cover and cook on medium-low for 15-20 minutes or until done.

Greaseless Banana Q

Ingredients

15 Cardava Bananas
1 Cup Brown Sugar
¼ Cup Sesame Seeds

Directions

1. Place bananas in skillet and sprinkle sugar over top. Stir to combine and cover.
2. Set temperature to 375°F/190°C and cook for 20 minutes.
3. Once bananas soften, add sesame seeds and stir to combine.
4. Serve warm.

Monkey Bread

Ingredients

12 Pillsbury Grands!® Homestyle Original Biscuits, cut in fourths
¾ cup white sugar
¾ cup brown sugar
1 ½ teaspoons ground cinnamon
1 stick butter, melted
1 cup powdered sugar (optional for topping)
1 tablespoon milk (optional for topping)

Directions

1. Spray inside of MP5 with non-stick cooking spray.
2. Melt butter in microwave safe bowl, and set aside.
3. In a small bowl, combine white sugar, brown sugar and cinnamon.
4. Take each piece of dough, one at a time, and dip into melted butter. Then dip in sugar mixture to coat and place in bottom of MP5. Repeat until all pieces are placed in MP5.
5. Pour any remaining butter over top of dough pieces.
6. Place cover on MP5 and set temperature to 250°F/120°C. Cook for 1 ½ hours, or until done.
7. Remove cover and let cool in MP5 for approximately 10 minutes.

8. Place a large serving platter over MP5 and carefully invert bread onto platter.
9. In a small bowl, combine powdered sugar and milk until desired icing consistency, adding more milk as needed.
10. Drizzle icing over bread and serve.

Electric Skillet Apple Pie

Ingredients

3-4 Fuji Apples, Cut on Cone #3 or #4
1 Pie Crust
1 Package Apple Crisp Dessert Mix
Miniature Marshmallows

Directions

1. Roll out pie crust and press into cake pan.
2. Layer apples in pie crust until slightly over-filled.
3. Sprinkle dessert mix evenly over apples, making sure apples are completely covered. Add marshmallows on top, if desired.
4. Place cake pan into cold electric skillet and cover. Set temperature to 400°F/205°C and timer for 20 minutes.
5. Unplug heat control and let pie sit in covered skillet 15 minutes.

Pumpkin Spice Rice Pudding

Ingredients

2 cups Arborio rice, rinsed
3 cups almond milk
1 cinnamon stick
2 teaspoons orange or clementine zest, use Cone #1
1 teaspoon sea salt
1 cup coconut sugar, can use granulated sugar
4 tablespoons coconut or almond milk
2 cups pumpkin puree
1/4 teaspoon ground cloves
1/4 teaspoon nutmeg
1/4 teaspoon allspice
dash of ground cinnamon
1 teaspoon fresh ginger, peeled and shredded, use Cone #1
2/3 cup golden raisins, optional

Directions

1. Roll out pie crust and press into cake pan.
2. Layer apples in pie crust until slightly over-filled.
3. Sprinkle dessert mix evenly over apples, making sure apples are completely covered. Add marshmallows on top, if desired.
4. Place cake pan into cold electric skillet and cover. Set temperature to 400°F/205°C and timer for 20 minutes.
5. Unplug heat control and let pie sit in covered skillet 15 minutes.