

DESSERTS CLASS!

MONKEY BREAD

12 Pillsbury Grands!® Homestyle Original Biscuits
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)

1. Cut biscuits into fourths. Melt butter and set aside.
2. 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 EOC. Repeat until all pieces are placed in EOC.
5. Pour any remaining butter over top of dough pieces.
6. Place cover on and set temperature to 250°F. Cook for 1 ½ hours, or until done.
7. Remove cover and let cool in MP5 for approximately 10 minutes.



BAKED STUFFED APPLES

6-8 Apples, rinsed
½ Cup Rolled Oats
¾ Cup White Flour
¼ Cup Pecans (Cut on Cone #2)
½ Cup Brown Sugar
½ Teaspoon ground cinnamon
½ Teaspoon ground cardamom
¼ teaspoon salt
½ cup butter, chilled and cut into small pieces
1 Lemon, juiced

1. Trim a little off bottoms of each apple if necessary to sit up straight. Slice off the top fourth of the apple. Using a melon baller or small spoon, scoop out seeds in center of each apple and discard. Scoop out just enough of the flesh in the apple to form a bowl shape.
2. Chop up apple tops and scooped out flesh in a small dice. Place in mixing bowl.
3. Combine rolled oats, flour, pecans, brown sugar, cinnamon, cardamom, and salt in a bowl. Mix to combine. Cut the butter into flour mixture with 2 forks until mixture is crumbly.
4. Place half of the crumble mixture into the bowl with apple pieces. Stir to combine.
5. Divide mixture, with apple pieces, evenly between apples and pack into scooped out center with a spoon.
6. Place each apple in wide pan and top stuffed apples with remaining crumble topping. Squeeze lemon juice over apples and cover. Cook on medium – click – low and cook for 50-60 minutes or until apples are soft.



PINEAPPLE UPSIDE DOWN CAKE

- 1 Box Pineapple or Yellow Cake Mix
- 1 Can Sliced Pineapple Rings
- 3 Eggs
- 1 1/2 Cups Veggies of Choice (Cone #1)
- Maraschino Cherries
- 1 Cup Brown Sugar

1. Mix together cake mix, veggies and eggs.
2. Coat pineapple rings with brown sugar and place in bottom of 11" skillet. Place cherries in middle of pineapple rings.
3. Pour batter over pineapple and cover. Cook on medium-low for 15-20 minutes or until spongy.



ELECTRIC SKILLET APPLE PIE

- 1 Pie Crust
- 1 Can Apple Pie Filling
- Mini Marshmallows
- Apple Crisp Dessert Mix/Granola

1. Roll out pie crust and press into pie pan. Place apple filling inside.
2. Add granola and marshmallows on top and place pie pan in cold EOC.
3. Cover and set to 400 degrees and set timer for 25 min. Once done, unplug heat control and allow pie to set for 15 minutes.
4. Remove pie pan from EOC and enjoy!



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CHERRY COBBLER DUMP CAKE

- 42 oz. cherry pie filling (2-21 oz cans)
- 1 box yellow cake mix
- 1 tsp almond extract
- 1/2 cup melted butter

1. Add the pie filling and almond extract to a bowl and combine.
2. Evenly sprinkle the cake mix over the cherry filling and then drizzle the melted butter over the cake mix and cover.
3. Set the temperature to 350°F. When Vapo-Valve™ begins to click, turn temperature down to 200°F/95°C and cook for an additional 20 mins.
4. Once it has fully cooked through, turn off skillet and let sit for about 5-10 minutes.



STEAMED BREAD PUDDING

- 5 Slices Bread
- 1/2 cup Sugar
- 2 Eggs, beaten
- 1/2 cup Raisins
- 1 1/2 cups Warm Evaporated Milk
- 1/2 tsp Salt

1. Cut bread into cubes.
2. Soak raisins in warm milk, add sugar then leave to cool.
3. Pour beaten eggs over milk mixture and add bread. Mix well and pour into poacher cups.
4. Add 1" water to bottom of 11" skillet, place poacher rack and cups on then cover. Steam for 20 minutes.

