

-- Spencer's Weekly Recipes --

Easy Fruit Pizza



1 roll (16.5 oz.) Pillsbury™ refrigerated sugar cookies
1 pkg. (8 oz.) cream cheese, softened
1/3 cup sugar
1/2 teaspoon vanilla
2 kiwifruit, peeled, halved lengthwise and sliced
1 cup halved or quartered fresh strawberries
1 cup fresh or frozen blueberries
1/2 cup apple jelly

1. Heat oven to 350°F. Spray 12-inch pizza pan with cooking spray. Break up cookie dough in pan; press dough evenly in bottom of pan to within 1/2 inch of edge. Bake 16 to 20 min. or until golden brown. Cool completely on cooling rack, about 30 min.
2. In small bowl, beat cream cheese, sugar and vanilla with electric mixer on medium speed until fluffy. Spread mixture over cooled crust.
3. Arrange fruit over cream cheese. Stir jelly until smooth; spoon or brush over fruit. Refrigerate until chilled, at least 1 hour. To serve, cut into wedges or squares. Cover and refrigerate any remaining pizza.

<https://www.pillsbury.com/recipes/easy-fruit-pizza/a765c571-37d5-4916-8747-e944a923c83b>

**I remember the spoon's taste
more than the Ice Cream .**



Triple-Layer Cracker Toffee Bars

90 buttery rectangular crackers
(from 13.7-oz box)
1 can (14 oz.) sweetened
condensed milk (not evaporated)
1 cup packed brown sugar
1/2 cup butter
1/4 cup milk
1 bag (11.5 oz.) milk chocolate
chips (2 cups)



- Line 13x9-inch pan with foil. Spray foil with cooking spray. Place 30 crackers in bottom of pan.
- In 2-quart saucepan, mix condensed milk, brown sugar, butter and milk. Cook over medium heat until butter is melted, stirring frequently. Increase heat to medium-high; heat to boiling. Boil 5 min., stirring constantly.
- Pour one-third of the caramel mixture over crackers in pan. Arrange 30 crackers over caramel. Top with one-third of the remaining caramel mixture. Repeat with remaining crackers and caramel.
- In small microwavable bowl, microwave chocolate chips uncovered on High 1 to 2 min., stirring every 30 seconds, until melted and smooth. Pour over caramel; spread evenly. Refrigerate about 1 hour or until set. Cut into 6 rows by 8 rows. Store covered up to 4 days.
<https://www.pillsbury.com/recipes/triple-layer-cracker-toffee-bars/c585ec8a-e052-4e8a-bf83-3291ca205e31>

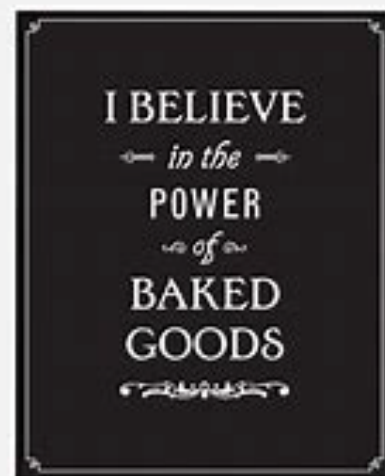
3-Ingredient Marshmallow M&M™ Cookie Bars



1 roll (16.5 oz) Pillsbury™ refrigerated peanut butter cookie
1 cup M&M's™ candy-coated milk chocolate candies
1/2 cup marshmallow crème

- Heat oven to 350°F.
- In medium bowl, crumble cookie dough; stir or knead in candies until well mixed. Reserve 1 cup of the dough. Press remaining dough evenly in ungreased 8-inch square pan. Bake 15 min.
- Drop teaspoonfuls of marshmallow crème on bar base. Crumble reserved cookie dough onto marshmallow and bar base.

<https://www.pillsbury.com/recipes/3-ingredient-marshmallow-mm-cookie-bars/df26eb45-db8e-4919-97d1-acb1ef4a3d0a>



Cherry Pie Cups

- 1 box Pillsbury™ refrigerated pie crusts, softened as directed on box
- 1 can (21 oz.) cherry pie filling



1 Heat oven to 425°F. Remove crusts from pouches; unroll on work surface. With 3 1/2- or 4-inch round cutter, cut 6 rounds from each crust; discard scraps.

2 Fit rounds into 12 ungreased muffin cups, pressing in gently. Spoon about 2 tablespoons pie filling into each crust-lined cup.

3 Bake 14 to 18 min. or until edges are golden brown and filling is bubbly.

<https://www.pillsbury.com/recipes/cherry-pie-cups/42a265fe-5501-41db-95b6-59c765e3938f>



3-Ingredient Goopy S'mores Bars

- 1 roll (16.5 oz.) Pillsbury™ refrigerated chocolate chip cookies

1 cup graham cracker crumbs

1 jar (7 oz.) marshmallow crème

- Heat oven to 350°F. Spray 8-inch square pan with cooking spray.
- In large bowl, break up cookie dough. Stir or knead in 3/4 cup of the graham cracker crumbs until well blended (reserve remaining crumbs). Press half of the dough evenly in bottom of pan to form crust. Bake 13 minutes.
- Spoon marshmallow crème evenly over partially baked dough; sprinkle with remaining 1/4 cup graham cracker crumbs. Crumble remaining cookie dough on top.
- Bake 20 to 25 min. or until golden brown. Cool 30 min. For bars, cut into 3 rows by 3 rows. Serve warm or cool.

<https://www.pillsbury.com/recipes/3-ingredient-goopy-s-mores-bars/16ef9aa5-3bf6-466c-9422-7e3ea7f6bd75>



Creamy Raspberry-Limeade Bars

- 1 roll (16.5 oz.) Pillsbury™ refrigerated sugar cookies
- 1 tablespoon grated lime peel and 2 tablespoons lime juice (from 1 lime)
- 2 pkg. (8 oz. each) cream cheese, softened
- 1/4 cup sugar
- 2 containers (6 oz. each) Yoplait® Original red raspberry yogurt
- 3/4 cup heavy whipping cream
- 40 fresh raspberries (about 8 oz.)
- Small lime slices, if desired



- 1 Heat oven to 350°F. Spray bottom of 13x9-inch pan with cooking spray.
- 2 In medium bowl, mix cookie dough and 1 teaspoon of the grated lime peel with hands or spoon until well blended. Press dough in bottom of pan. Bake 15 to 20 minutes or until light golden brown and set in center. Cool completely, about 30 minutes.
- 3 In large bowl, beat cream cheese, sugar, lime juice and remaining 2 teaspoons lime peel with electric mixer on medium speed until smooth and creamy. Add yogurt; beat until well blended.

In chilled medium bowl, beat whipping cream on high speed until soft peaks form. Gently fold whipped cream into cream cheese mixture until well blended. Spoon onto cooled crust; spread evenly.

<https://www.pillsbury.com/recipes/creamy-raspberry-limeade-bars/3984d584-0ecf-4bc7-80c9-f25f5168c1a5>