

This week, we will find some of our favorite “out-to-eat” and “store-bought” knockoffs to try at home! I think they may even be better when they are homemade!

Can you tell where they are from?

Egg Bites

Prep Time: 10 min.

Cook Time: 25 min.

Servings: 12

3 C. boiling water
6 eggs
1-1/3 C. full-fat cottage cheese
2 T. cornstarch
1 tsp. sea salt
3/4 tsp. black pepper
1-1/4 C. shredded Swiss cheese
6 slices bacon, crisply cooked and chopped

Place an oven rack in both the middle and lower positions of the oven. Place a large baking pan on the lower rack. Carefully pour boiling water into the pan. Preheat oven to 300°F. Spray wells of a 12-cup muffin pan with no-stick cooking spray. Set aside.

Place eggs, cottage cheese, cornstarch, salt, and pepper in a blender container. Cover. Blend on high speed until well blended and smooth. Transfer egg mixture to a medium bowl. Stir in cheese.

Pour egg mixture into muffin cups, filling each about 3/4 full. Sprinkle bacon evenly into each cup, pressing gently to sink into the egg mixture.

Bake on the middle rack of the oven for 20 to 25 min. or until egg bites begin to pull away from the sides of the muffin cups. Cool in pans for about 5 min. Serve warm.

Homemade Rolls with Cinnamon Honey Butter

Prep Time: 20 min.

Cook Time: 20 min.

Servings: 15

Rolls

1-1/2 C. whole milk
4 C. all-purpose flour, divided
2 envelopes (about 4-1/2 tsp.) instant rapid-rise yeast
1/4 C. granulated sugar
2 lg. eggs, divided
1 tsp. salt
2 T. salted butter, softened

Cinnamon Honey Butter

1/2 C. butter, softened
1/4 C. confectioners' sugar
1 T. honey
1-1/2 tsp. ground cinnamon
1/2 tsp. pure vanilla extract

Heat milk until very warm, but not simmering (about 100°F to 105°F on an instant read thermometer). Turn off heat.

Place 3 C. of the flour, yeast, sugar, 1 of the eggs, and salt in bowl of a stand mixer fitted with dough hook attachment. Add warm milk to the flour mixture. Knead on medium speed 2 min., scraping down sides of bowl as needed. Add remaining flour, 1/2 cup at a time, kneading 2 min. after each addition. Add butter, kneading just until dough is soft and pillowy and begins to pull away from sides of bowl.

Note: If the dough seems too wet, you may need more flour. Add additional flour in 1/4 cup increments until the dough has pulled away from the sides of the bowl while kneading.

Cover bowl with plastic wrap. Let rest 30 min. or until doubled in size. Remove plastic wrap. Press down center of dough to deflate, then gently fold in edges of dough to form a ball.

Spray 13x9-inch baking dish with no stick cooking spray. Divide dough into 15 equal portions and shape into balls. Arrange evenly in prepared baking dish. Cover with plastic wrap. Let rest 30 min., or until doubled in size.

Meanwhile, for the Cinnamon Honey Butter, mix all ingredients in small bowl until well blended and smooth. Set aside or refrigerate until ready to serve.

Preheat oven to 375°F. Beat remaining egg in small bowl. Brush tops of rolls with egg wash. Bake 16 to 18 min., or until golden brown. Remove from oven and brush warm rolls with melted butter. Serve with Cinnamon Honey Butter.

Honey Sesame Chicken

Prep Time: 10 min.

Cook Time: 10 min.

Servings: 6

1/3 C. honey
3 T. soy sauce
1 T. white vinegar
2 tsp. finely chopped fresh garlic
3 tsp. sesame seed, divided
1 tsp. ground ginger
1/4 tsp. ground white pepper
1/4 C. cornstarch
1-1/2 lbs. boneless skinless chicken breast, cut into 1-inch chunks
2 T. oil

Mix honey, soy sauce, vinegar, garlic, 2 tsp. of the sesame seed, ginger and white pepper in small bowl until smooth. Set aside.
Mix cornstarch and remaining 1 teaspoon sesame seed in large bowl. Add chicken; toss to coat well.
Heat oil in large skillet on medium-high heat. Add chicken; stir-fry 5 min. or until browned. Stir sauce mixture; add to skillet. Bring to boil on medium heat, stirring constantly. Cook 2 min. or until sauce is slightly thickened and chicken is cooked through. Sprinkle with sliced green onion and serve with cooked rice, if desired.

Nachos Supreme

Prep Time: 15 min.
Cook Time: 10 min.
Servings: 12

1 lb. ground beef
1 med. onion, chopped
1 C. chopped red or green bell pepper
1 pkg. fajita seasoning mix
1/4 C. water
8 C. restaurant-style tortilla chips (8 oz.)
2 C. shredded cheddar cheese (8 oz.), divided

Preheat oven to 375°F. Cook ground beef, onion, and bell pepper in a large skillet on medium heat for 5 min. or until cooked through, stirring frequently. Drain if needed. Stir in seasoning mix and water. Simmer for 5 min., stirring occasionally.

Arrange tortilla chips in a single layer on 2 lightly greased, foil-lined shallow baking pans, overlapping chips if needed to cover the bottom completely. Top each pan of chips with half of the meat mixture and the cheese.

Bake for 5 min. or until cheese is melted. Serve immediately with your favorite toppings.

Oatmeal Cream Pies

Prep: 20 min.
Cook: 10 min.
Servings: 18

3/4 C. butter, softened
2 lg. eggs, room temperature
1 pkg. spice cake mix (regular size)
1 C. quick-cooking oats
1 can (16 oz.) vanilla frosting

Beat butter and eggs until blended. Beat in cake mix and oats. Refrigerate, covered, 2 hours or until firm enough to roll, though dough will remain fairly soft.

Preheat oven to 350°F. On a well-floured surface, roll half of dough to 1/4-in. thickness. Cut with a floured 2-1/2-in. round cookie cutter. Place 1 in. apart on parchment-lined baking sheets. Bake until set, 8-10 min. Remove from pans to wire racks to cool completely. Repeat with remaining dough.

Spread frosting on bottoms of half of the cookies; cover with remaining cookies.

Mini Apple Pies

Prep: 1 hr.
Cook: 15 min.
Servings: 24

1 pkg. (8 oz.) cream cheese, softened
1 C. unsalted butter, softened
2 C. all-purpose flour
1/4 tsp. salt
Filling
1/4 C. sugar
1/4 tsp. ground cinnamon
1/8 tsp. ground allspice
2 C. finely chopped peeled tart apples
2 T. cold unsalted butter
Finishing
1 large egg yolk
2 T. water
Coarse sugar and cinnamon sugar

In a large bowl, beat cream cheese and butter until smooth. Combine flour and salt; gradually add to butter mixture until well blended. Divide dough in half. Shape each into a ball, then flatten into a disk. Wrap and refrigerate for 1 hour.

Filling: combine the sugar, cinnamon and allspice; set aside. Divide each portion of dough into 12 balls. On a lightly floured surface, roll each ball into a 4-in. circle. Place a tablespoonful of chopped apples on one side. Sprinkle with 1/2 tsp. sugar mixture; dot with 1/4 tsp. butter.

In a small bowl, whisk egg yolk and water. Brush edges of crusts with egg wash; fold crusts over filling and seal edges well with a fork. Place 2 in. apart on ungreased baking sheets. Brush remaining egg wash over tops. Cut slits in crusts. Sprinkle with coarse sugar and cinnamon-sugar.

Bake at 425°F. for 11-14 min. or until golden brown. Remove to wire racks to cool.

Cosmic@ Brownies

Prep: 10 min.

Cook: 20 min.

Servings: 12

1/3 C. butter, softened
1 C. sugar
1 tsp. vanilla extract
3 lg. egg whites, room temp
2/3 C. all-purpose flour
1/2 C. baking cocoa
1/2 tsp. baking powder
1/4 tsp. salt

Glaze:

2 T. water
1/4 tsp. vanilla extract
2 T. baking cocoa
2/3 C. confectioners' sugar
1/4 C. rainbow crunch sprinkles

Preheat oven to 350°F. In a large bowl, beat butter and sugar at medium speed until light and fluffy, 2-3 min. Beat in vanilla extract and egg whites, one at a time, until mixture is fluffy, 1-2 min.

In another large bowl, whisk together flour, cocoa, baking powder and salt. Gradually add flour mixture to bowl with wet ingredients, beating until combined. Transfer batter to a greased 8-in. square cake pan. Bake until a toothpick inserted into the center comes out clean, 20-25 min. Let cool.

In a large bowl, whisk together water, vanilla extract and cocoa. Gradually whisk in confectioners' sugar until combined. Pour glaze over brownies; spread into an even layer. Garnish with sprinkles; slice into squares.

Quote of the Week:

"I was obliged to be industrious. Whoever is equally industrious will succeed equally well."

~ Johann Sebastian Bach