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## Butterscotch Apple Pecan Cobbler

### Filling:

One 12-oz. pkg. (2 c.) Nestlé Toll House butterscotch flavored morsels  
1/4 c. firmly packed brown sugar  
1/4 c. all-purpose flour  
1/2 tsp. cinnamon  
2 1/2 lbs. tart apples, peeled and diced

### Topping:

1/2 c. all-purpose flour  
1/4 c. firmly packed brown sugar  
1/4 c. (1/2 stick) butter  
1 c. chopped pecans

3/4 c. quick or old-fashioned oats, uncooked

Whipped cream or ice cream, optional

**Filling:** Preheat oven to 375°F. In small bowl, combine butterscotch morsels, brown sugar, flour and cinnamon; set aside. Place

apples in ungreased 13x9-in. baking pan; sprinkle morsel mixture over apples. Bake 20 min.

**Topping:** In small bowl, combine flour and brown sugar. With pastry blender or 2 knives, cut in butter until crumbly. Stir in pecans and oats. Sprinkle over hot apple mixture. Bake 30 to 40 min. longer until apples are tender. Cool slightly. Serve warm with whipped cream or ice cream.

Makes 10 to 12 servings

## Butterscotch Apple Muffins

1 1/3 c. whole-wheat flour  
1 c. all-purpose flour  
1 c. (half of 12-oz. pkg.) Nestlé Toll House butterscotch flavored morsels  
1/2 c. sugar  
4 tsp. baking powder



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1/2 tsp cinnamon  
1/4 tsp. salt  
1 1/2 c. skim milk  
6 tbsp. vegetable oil  
1 egg  
1 apple, chopped  
Preheat oven to 400°F. Grease or paper-line 18 muffin cups. In large bowl, combine whole-wheat flour, all-purpose flour, butterscotch morsels, sugar, baking powder, cinnamon and salt. In small bowl, combine milk, oil, egg, and apple. Stir into flour mixture just until dry ingredients are moistened. Spoon into prepared muffin cups, filling each 3/4 full. Bake 18 to 20 min. until wooden toothpick inserted into center comes out clean. (Muffins will be light in color.) Cool 5 min.; remove from cups. Serve warm or cool completely.  
Makes 18 Muffins

## Barbecued Meatballs

2 lbs. lean ground beef  
1 1/3 c. ketchup, divided  
3 tbsp. seasoned dry bread crumbs  
1 egg, slightly beaten  
2 tbsp. dried onion flakes  
3/4 tsp. garlic salt  
1/2 tsp. black pepper  
1 c. packed brown sugar  
1 can (6-oz.) tomato paste  
1/2 tsp. soy sauce  
1/4 c. cider vinegar  
1 1/2 tsp. hot pepper sauce  
Diced bell peppers; optional  
Preheat oven to 350°F. Combine ground

beef, 1/3 c. ketchup, bread crumbs, egg, onion flakes, garlic salt and black pepper in medium bowl. Mix lightly but thoroughly; shape into 1-in. meatballs. Place meatballs in two 15x10-in. jelly-roll pans or shallow roasting pans. Bake 18 min. or until browned. Transfer meatballs to slow cooker. Mix remaining 1 c. ketchup, sugar; tomato paste, soy sauce, vinegar and hot pepper sauce in medium bowl. Pour over meatballs. Cover and cook on LOW 4 hours. Serve with cocktail picks. Garnish with bell peppers if desired.  
Makes about 4 dozen meatballs

## Party Mix

3 c. bit-size rice cereal  
2 c. O-shaped oat cereal  
2 c. bite-size shredded wheat cereal  
1 c. peanuts, pecans or cashews  
1 c. thin pretzel sticks (optional)  
1/2 c. butter or margarine, melted  
4 tbsp. Worcestershire sauce  
Dash hot pepper sauce  
1/2 tsp. seasoned salt  
1/2 tsp. garlic salt  
1/2 tsp. onion salt  
Combine cereals, nuts and pretzels in CROCK-POT®. Mix melted butter with remaining ingredients in small bowl; pour over cereal mixture in CROCK-POT® and toss lightly to coat. Do not cover CROCK-POT®. Cook on High 2 hrs, stirring well every 30 min; turn to Low 2 to 6 hrs. Store in airtight container.  
Makes 10 cups.