

easy favorites from



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a note from

## *The Kitchen*



I'm Linda Carman from the Martha White Test Kitchen. With the help of some friends, I'm excited to bring you this eCookbook full of

delicious and convenient recipes.

On the following pages, you'll find recipes from some notable food bloggers. Each one uses a baking mix to create easy homemade treats that the whole family will love.

We hope you enjoy!

*Linda Carman*

Linda Carman





## Maple Pecan Cornbread Bites

STACEY LITTLE / SOUTHERN BITE

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### INGREDIENTS

Pillsbury™ Baking Spray with Flour

1 (7 oz.) package Martha White® Sweet  
Yellow Cornbread & Muffin Mix

1 egg, beaten

1/3 cup milk

1/4 cup maple syrup  
(or maple flavored syrup)

1/3 cup chopped pecans

1/2 teaspoon maple extract (optional)

### DIRECTIONS


Preheat the oven to 400°F and lightly spray a mini muffin tin with baking spray with flour.

In a medium bowl, combine the cornbread mix, egg, milk, and maple syrup. Stir until smooth. Stir in pecans and maple extract, if using. Fill wells of muffin tin 3/4 full. Bake 10 to 12 minutes or until golden brown.



## Lemon Berry Cream Cheese Muffins

CHRISTY JORDAN / SOUTHERN PLATE

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### INGREDIENTS

1 (7 oz.) package **Martha White®**  
WildBerry Flavored Muffin Mix

4 ounces cream cheese at  
room temp (softened)

1/4 cup milk

1/4 cup sugar

1 lemon, juiced

### DIRECTIONS

Preheat oven to 350°F.

Place muffin mix in medium mixing bowl. Add cream cheese, milk, sugar, and juice of the lemon. Stir until fully combined.

Line a 6-cup muffin tin with muffin liners. Divide batter equally among muffin liners.


Bake for 30-35 minutes, or until lightly browned on the top.



## Triple Berry Cobbler

SHAWN SYPHUS / I WASH YOU DRY

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### INGREDIENTS

Crisco® Original No-Stick Cooking Spray

4 cups frozen triple berry blend  
(raspberries, blackberries and blueberries)

2 tablespoons sugar

1 tablespoon tapioca

1 (7 oz.) package **Martha White®**  
Blueberry Flavored Muffin Mix

1/2 cup heavy cream

vanilla ice cream for serving

### DIRECTIONS

Preheat oven to 350°F. Lightly grease an oven safe 9" or 10" cast iron skillet or pie pan with no-stick cooking spray.

Combine the berries, sugar and tapioca in a bowl and toss to coat. Spread the berries in the bottom of the skillet or pie pan, set aside.

In another small dish combine the muffin mix with heavy cream and stir until a dough forms. Drop the dough by tablespoons all over the berries. Bake for 25 to 30 minutes, or until the top is golden brown and center is bubbly.

Let cool slightly before serving with a scoop of ice cream on top.



## Chocolate Chip Praline Cookie Bars

TINA BUTLER / MOMMY'S KITCHEN

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### INGREDIENTS

Crisco® Original No-Stick Cooking Spray

2 (7.4 oz.) packages Martha White®  
Chocolate Chip Muffin Mix

2 eggs

5 tablespoons butter, melted

1 teaspoon vanilla extract

1 cup caramel bits

3 tablespoons heavy cream

1/2 cup butterscotch chips

1/2 cup toasted pecans

### DIRECTIONS

Preheat oven to 350°F. Spray a 9-inch pie plate with no-stick cooking spray.

Using a stand or hand mixer, combine muffin mix, eggs, melted butter and vanilla extract. Cookie dough will be thick.

Spread the cookie dough evenly into pie plate.

Place pan in preheated oven and bake for 20-25 minutes or until cooked through and the edges are lightly brown. Remove from oven and set aside to cool on a baking rack.

In a small pot over medium-low heat, add the caramel bits and heavy cream. Cook until the caramels are melted, about 5-7 minutes. Cool caramel sauce slightly and drizzle over cookie bars.

Sprinkle the butterscotch chips and toasted pecans evenly over the top. Cut into wedges and serve.



## Blueberry Crumb Cake

STEPHANIE PARKER / PLAIN CHICKEN

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### INGREDIENTS

Crisco® Original No-Stick Cooking Spray

2 (7 oz.) packages Martha White®  
Blueberry Flavored Muffin Mix

1-1/4 cups milk

1/3 cup sugar

1/3 cup brown sugar, packed

3/4 teaspoon cinnamon

1-3/4 cup flour

12 tablespoons butter, melted

1/2 cup powdered sugar

1/2 teaspoon vanilla

3 to 4 tablespoons milk

### DIRECTIONS

Preheat oven to 425°F. Lightly spray a 9-inch springform pan with no-stick cooking spray. Set aside.

Mix together muffin mix and milk. Pour into prepared pan.

Mix together sugar, brown sugar, cinnamon, flour and melted butter until crumbly. Sprinkle over top of muffin mix.

Bake for 30 to 35 minutes, until a toothpick inserted comes out clean.

Allow cake to cool and remove from pan.

Whisk together powdered sugar, vanilla and milk. Drizzle over cake and slice.



## Beefy Cornbread Casserole

BRANDIE SKIBINSKI / THE COUNTRY COOK

 /thecountrycook

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### INGREDIENTS

Crisco® Original No-Stick Cooking Spray

2 pounds ground beef

1 small onion, diced

2 cloves garlic, minced

1 (16 oz.) jar salsa

2 (6.5 oz.) packages Martha White® Yellow  
Cornbread & Muffin Mix, divided use

1-1/3 cups water, divided use

1 (14.75 oz.) cream style corn, divided use

2 cups shredded Mexican-style cheese

16 slices pickled jalapenos

### OPTIONAL TOPPINGS:

sour cream

pico de gallo

salsa

### DIRECTIONS

Preheat oven to 425°F. Spray a 9x13 baking dish with no-stick cooking spray.

In a large pan, brown ground beef with onions and garlic. Remove from pan and drain excess grease. Put back in pan and stir in salsa.

Prepare one package of cornbread mix with 2/3 cups water. Stir well, then add 1/2 can cream style corn. Mix well then pour evenly into prepared baking dish. Spread ground beef mixture on top of cornbread mixture.

Prepare second package of cornbread mix with 2/3 cups water. Stir well, then add 1/2 can cream style corn. Mix well then pour evenly on top of ground beef mixture. Top with shredded cheese. Then evenly place pickled jalapeno slices on top.

Cover with aluminum foil and cook for 15 minutes. Remove foil and cook for an additional 10 minutes.

Slice and serve with sour cream, pico de gallo or salsa.





## *Buffalo Chicken Cornbread with Blue Cheese Salad*

LINDA CARMAN / SOUTHERN PANTRY

[southernpantry.com](http://southernpantry.com)

### INGREDIENTS

#### CORNBREAD

- Crisco® Original No-Stick Cooking Spray
- 1 large egg
- 3/4 cup milk
- 2 tablespoons Crisco® Pure Olive Oil
- 1 (6.5 oz.) package Martha White® Yellow Cornbread & Muffin Mix
- 1 cup shredded Cheddar cheese
- 1/2 cup crumbled blue cheese
- 2 cups cooked, frozen, boneless buffalo-style hot wings, thawed and diced
- 1/2 teaspoon red pepper flakes
- 2 tablespoons chopped cilantro

#### SALAD

- 1/2 small head iceberg lettuce, chopped
- 1 cup sliced celery
- 1/2 red onion, sliced
- 1/2 cup crumbled blue cheese
- 2/3 cup blue cheese salad dressing
- 1/2 cup tomatoes, diced
- cilantro, chopped

### DIRECTIONS

Heat oven to 400°F. Spray 10 1/2-inch cast iron skillet with no-stick cooking spray.

Stir egg, milk and oil together. Add cornbread mix, Cheddar cheese, 1/2 cup blue cheese, diced hot wings, red pepper flakes and 2 tablespoons chopped cilantro. Stir until well blended.

Pour mixture into prepared skillet, spreading evenly. Bake 20 to 30 minutes until golden brown. Remove from oven. Cool.

Combine lettuce, celery, red onion and 1/2 cup blue cheese. Toss with blue cheese dressing.

Cut cornbread into 8 wedges. Top each wedge with an even amount of salad. Garnish with diced tomatoes and cilantro.



 /MarthaWhiteBaking