

# Chocolate Chip Banana Muffins



**NATIONAL STRAWBERRY RHUBARB PIE DAY** – National Strawberry Rhubarb Pie Day falls on June 9 each year to recognize a delicious and seasonal strawberry rhubarb pie. Join us as we explore all things rhubarb. We might even serve a slice of pie for you to enjoy!

## **#StrawberryRhubarbPieDay**

Around the country, rhubarb is a perennial favorite for home gardens. One of the first fruits of their labors, gardeners begin to harvest rhubarb in the middle of May and early June, and it finds its way into desserts and preserves.

### **Your Key Ingredient:**

NESCO Vacuum Sealer

### **Grocery Ingredients**

- 1 Unbaked Pie Shell

### **Batter Ingredients:**

- $\frac{3}{4}$  c Sugar
- $\frac{1}{4}$  c Butter
- 1 egg
- 3 ripe bananas, mashed
- 2 c Flour
- $\frac{1}{2}$  tsp baking powder
- $\frac{1}{2}$  tsp baking soda
- $\frac{1}{4}$  tsp salt
- 4 T milk
- $\frac{1}{2}$  c chocolate chips

### **Crumble Topping:**

- 3 T Flour
- 2 T Sugar
- $\frac{1}{8}$  tsp baking powder
- $\frac{1}{8}$  tsp cinnamon
- 1 T butter, softened
- (Combine all dry ingredients and cut in butter.)

### **Instructions:**

1. Cream sugar and butter. Add egg, then mix in bananas.
2. In separate bowl mix flour, baking soda, baking powder and salt.
3. Add dry flour mixture to wet banana mixture alternately with milk.
4. Fold in chocolate chips.
5. Grease and flour (or use cooking spray) muffin pan.
6. Spoon batter into pan.
7. Sprinkle with crumble topping.
8. Bake at 350 degrees for 17-20 minutes. This can also go in a bread loaf pan, increase bake time for 50 minutes.

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# Strawberry Rhubarb Pie



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## **Grocery Ingredients**

- 1 Unbaked Pie Shell

## **FILLING**

- 1 egg
- 1 c Sugar
- 3 c Chopped Rhubarb (do not drain juice if using from freezer)
- 1 pint fresh strawberries, sliced
- 2 T flour
- 1 tsp. Vanilla

## **TOPPING**

- $\frac{3}{4}$  c Flour
- $\frac{1}{2}$  c Oat Meal
- $\frac{1}{2}$  c Brown Sugar
- $\frac{1}{2}$  c Butter

## **Instructions:**

1. Beat egg, beat in sugar, flour and vanilla. Mix well
  2. Gently fold in Rhubarb and Strawberries
  3. Pour into pie shell
  4. For topping, combine flour, brown sugar and oats in a small bowl
  5. Cut in butter until crumbly and sprinkle over filling
  6. Bake at 400 degrees for 10 minutes, then reduce heat to 350 and bake for another 35 minutes or until golden brown and bubbling.
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# Slow Cooker Sweet Potato Casserole with Toasted Pecan Topping



This slow cooker version of sweet potato casserole is easy to prepare and frees up your oven for other holiday dishes. The spiced sweet potatoes and crunchy pecan topping make it a crowd-pleaser!

Your Key Ingredient:

[NESCO Slow Cooker](#)

## Ingredients:

- 4 lbs. sweet potatoes, peeled and cut into 1-inch cubes
- $\frac{1}{2}$  cup dark brown sugar
- $\frac{1}{4}$  cup unsalted butter, melted
- 1 tbs. vanilla extract

- 1 tbs. water
- 1 tsp. ground cinnamon
- 1 tsp. pumpkin pie spice
- Salt, to taste
- Marshmallows
- Pecans

### **Instructions:**

1. Place the cubed sweet potatoes into the slow cooker. Add brown sugar, melted butter, vanilla extract, water, cinnamon, pumpkin pie spice, and a pinch of salt. Stir to combine.
  2. Cover and cook on **high** for 3-4 hours or on **low** for 6-7 hours, until the sweet potatoes are tender.
  3. Once tender, use a potato masher or fork to mash the sweet potatoes directly in the slow cooker until smooth. Adjust seasoning with additional salt or spices if needed.
  4. In a small bowl, mix together the brown sugar, melted butter, and toasted pecans. Spread the topping evenly over the mashed sweet potatoes.
  5. Add a thin layer of marshmallows.
  6. Cover and cook on high for an additional 10 minutes, or until the topping is warmed through and slightly caramelized.
  7. Turn off the slow cooker and let the casserole cool slightly before serving. Serve directly from the slow cooker to keep it warm.
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# Lucky Charms Cookies



These soft and delicious Lucky Charms cookies are perfect for Saint Patrick's day.

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# Slow Cooker Peanut Butter Fudge



Your Key Ingredient:

[NESCO Slow Cooker](#)

**Grocery Ingredients:**

- 20 oz. peanut butter chips
- 1 cup smooth peanut butter
- 1 cup chunky peanut butter
- 2 tsp. vanilla
- pinch of salt
- 1 bag white chocolate
- 1 bag mini m&m's

**Directions:**

1. Add peanut butter chips, peanut butter, vanilla, and salt into slow cooker.
2. Cover and cook on high for 30 minutes.

3. After 30 minutes, stir to mix ingredients, place lid back on slow cooker and continue to cook.
  4. Check every 15 minutes after the initial 30, open slow cooker and stir ingredients to make sure sides and bottom do not burn. Make sure everything is fully melted and mixed well together. This process should take up to a total of 40-90 minutes.
  5. Once all ingredients have fully melted and mixed together, use a spatula to smooth out into a flat surface, turn off slow cooker and allow to cool and harden.
  6. If you would like to add toppings, make sure they are added once the mixture starts to thicken a bit. (so they don't sink) but before the fudge has fully set so toppings will stick.
  7. Once fudge has fully set, lay on a flat surface and use a sharp knife to cut into squares for serving.
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## **Slow Cooker Pumpkin Spice Cake**



Your Key Ingredient:

[NESCO Slow Cooker](#)

**Grocery Ingredients:**

- 1 spice cake mix
- 1 15 oz. can pumpkin (divided)
- 1/2 cup water
- 1/3 cup vegetable oil
- 4 eggs
- 1 tsp. pumpkin pie spice

**Frosting:**

- 4 oz. cream cheese
- 1/3 cup butter, softened
- 1 tsp vanilla
- 1/2 tsp cinnamon
- 2 cups powdered sugar

- 1/3 cup pumpkin
- 1/2 cup chopped pecans

**Directions:**

1. Use mixer to beat cake mix, 1 1/2 cups pumpkin, water, oil, eggs and pumpkin spice pie.
2. Pour batter into your slow cooker and cover.
3. Cook on high 2 hours.
4. Uncover and let cool for 10 minutes.
5. Remove and place on serving plate and let cool completely.
6. To make frosting, beat cream cheese, butter, vanilla, cinnamon and mix until smooth. Stir in remaining leftover pumpkin. Gradually mix in powdered sugar until smooth and spread onto cooled cake.
7. Sprinkle with pecans and enjoy!

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## **Cadbury Egg Easter Cookies**



Our roaster oven is so much more than just for cooking turkeys. You can also bake delicious cookies in it!

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## **Slow Cooker Berry Cobbler**



Your Key Ingredient:

NESCO Slow Cooker

Grocery Ingredients:

1 cup flour

2 tablespoons sugar

1 teaspoon baking powder

1/4 teaspoon ground cinnamon

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## **Brown Butter Sugar Cookies**



This new twist on a traditional Christmas cookie will be the hit of your holidays! The brown butter adds a nutty sweetness to round out the flavor of the cookie while still maintaining a familiarity to the classic sugar cookies. While many people prefer to roll out and use cookie cutters to create snowmen, Christmas trees, and candy cane shapes, we made ours drop-style and added some festive colored sugars after baking. Whatever your style, these cookies are sure to be a crowd pleaser!

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## **Sundae Bar**



Just when you thought your NESCO Roaster couldn't get any more amazing! When you're not using it for cooking, gear up your NESCO 18 Qt. Roaster Oven for serving. Its versatile display allows for easy access to any buffet-style meal. Ice cream toppings such as fresh fruit and whipped cream stay chilled all afternoon. Check out our sundae bar suggestions below.

**Your Key Ingredient:**

[NESCO 18 Qt. Roaster Oven](#)

**Grocery Ingredients:**

Ice

Assorted sundae toppings, such as nuts, sprinkles, fruit, and cookie pieces

**Instructions:**

1. Leave your **NESCO® 18 Qt. Roaster Oven** unplugged and fill with ice.

2. Place Buffet Kit in Roaster on top of ice.
3. Fill with your favorite sundae toppings and enjoy!



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# Peach Cobbler



Get the vanilla ice cream ready. Stuffed with caramelized peaches tucked in a light, spongy crust, our Slow Cooked Peach Cobbler is melt-in-your-mouth delicious. This classic recipe is easy and simple in your NESCO Slow Cooker. Skip the oven and use your Slow Cooker to achieve an irresistible balance of sweet and tart in every spoonful. Farmer's market peaches work perfectly.

## **Your Key Ingredient:**

[NESCO Slow Cooker](#)

## **Grocery Ingredients:**

### *Peach Filling*

3 lbs fresh or frozen peaches, sliced

3/4 cup Apple Butter

4 Tbsp vanilla extract

1/4 cup granulated sugar

1/4 tsp salt

## *Crust*

1 1/2 cups all-purpose flour  
3/4 cup yellow cornmeal  
3/4 cup granulated sugar  
1 Tbsp baking powder  
1 tsp salt  
1 1/4 cup whole milk  
1/2 cup melted unsalted butter

### **Instructions:**

1. Place the peaches, apple butter, vanilla, sugar, and salt in **NESCO® Slow Cooker**. Stir to coat, then spread evenly.
2. For the crust: In a large bowl, mix the flour, cornmeal, sugar, baking powder, and salt. Mix in the milk. Then mix in the melted butter on a low setting until smooth. Pour the batter over the peaches making sure it coats the entire surface.
3. Place a long piece of paper towel on the Slow Cooker and cover with the lid to absorb condensation and allow crust to crisp. Pull the paper towel tight so it doesn't sag. Cook on high for 4 to 6 hours or on low for 7 to 8 hours.
4. Once the middle of the top has puffed up and is golden around the edges, the cobbler is ready. Check the center with a toothpick to be sure it's cooked through.
5. Spoon the cobbler into bowls and top with fresh whipped cream or vanilla ice cream.



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## Homemade Applesauce



Homemade Applesauce is simple and delicious. Whether you prefer Granny Smith, Macintosh, or Honey Crisp, a few spoonfuls of cinnamon and sugar bring out the sweet-tart flavors of all your favorite apple varieties. With its slow cook setting, your NESCO

Pressure Cooker simmers apples to softness in just 3 to 4 hours.  
Tip: Use handpicked apples for the freshest flavor.

### **Your Key Ingredient:**

[NESCO Pressure Cooker](#)

### **Grocery Ingredients:**

5 lbs tart apples, peeled, sliced, and cored  
3/4 tsp cinnamon  
3/4 cup sugar  
1 1/4 cup water  
1 1/2 Tbsp lemon juice (prevents browning)

### **Instructions:**

1. Add apples, cinnamon, and sugar to **NESCO® Pressure Cooker**. Add water and lemon juice and stir gently.
  2. Set Pressure Cooker to Slow Cooker and cover. Let cook for 3 to 4 hours or until apples are soft.
  3. When finished cooking, mash with a potato masher to get desired texture.
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# Salted Caramel Cheesecake



Salted Caramel Cheesecake is a dessert lover's dream. Sweet, salty, and buttery, every bite of this recipe is just as good as the first. Unlike traditionally dense cheesecakes, our Salted Caramel Cheesecake stays soft and velvety when baked in your NESCO Pressure Cooker. Layered on a crumbly graham cracker crust and topped with drizzles of caramel sauce, this is a recipe you'll want to make again and again.

## Your Key Ingredient:

[NESCO Pressure Cooker](#)

[NESCO 16-Speed Hand Mixer](#)

## Grocery Ingredients:

### *Crust*

1 cup graham cracker crust

3 Tbsp butter, melted

### *Filling*

2, 8 oz packages cream cheese

1/2 cup sugar

1 tsp vanilla extract

2 eggs

### *Topping*

2 Tbsp coarse sea salt

Caramel syrup for drizzling

### **Instructions:**

1. Mix graham crackers and melted butter in a bowl and press evenly into the bottom on an 8" springform pan and about 1 inch up the sides. Set aside.
  2. Beat cream cheese on medium-high using **NESCO® 16-Speed Hand Mixer** until smooth. Add sugar and vanilla while continuing mixing. Add eggs one at a time, scraping the sides of the bowl as necessary. Pour filling into the prepared crust.
  3. Place the wire rack and 2 cups of water in **NESCO® Pressure Cooker**. Fold a 12" piece foil into thirds to create a "sling" for easy removal of the pan. Using the sling, lower the pan into the Pressure Cooker and lock the lid. Set pressure valve to "pressure" and cook on HIGH for 25 minutes.
  4. When timer is up, use Quick Release to lower the pressure. remove cheesecake from Pressure Cooker and let cool slightly.
  5. Sprinkle sea salt on top of cheesecake and drizzle with caramel syrup. Chill for at least 3 hours, or up to 2 days.
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# Pumpkin Spice Muffins



Satisfy your pumpkin spice craving this fall with our delicious Pumpkin Spice Muffins. Made with a heavenly autumnal blend of cinnamon, nutmeg, and vanilla, these muffins are simply irresistible. Your NESCO Roaster Oven bakes up to a dozen at once in just under 30 minutes. Reheat with a slab of cinnamon butter for a decadent breakfast treat.

## Your Key Ingredient:

[NESCO Roaster Oven](#)

## Grocery Ingredients:

- 1  $\frac{1}{2}$  cup AP flour
- $\frac{3}{4}$  cup sugar
- 3 tsp baking powder
- 2  $\frac{1}{2}$  tsp cinnamon
- $\frac{3}{4}$  tsp nutmeg

$\frac{3}{4}$  tsp salt  
 $\frac{1}{8}$  tsp ground cloves  
 $\frac{3}{4}$  cup butter, softened  
1  $\frac{3}{4}$  cup pumpkin puree  
 $\frac{3}{4}$  cup evaporated milk  
2 eggs  
2  $\frac{1}{2}$  tsp vanilla

### *Crumb Topping*

$\frac{1}{3}$  cup light brown sugar  
 $\frac{1}{4}$  cup all-purpose flour  
 $\frac{1}{2}$  tsp ground cinnamon  
1 Tbsp butter, melted

### **Instructions:**

1. Place wire baking rack in the bottom of your **NESCO® Roaster Oven**, making sure the handles are facing upwards for easy grabbing. Preheat Roaster to 400°F. Grease 12 muffin tins well.
  2. Sift the dry ingredients and cut in butter with a pastry blender (two knives work well).
  3. In a separate bowl, mix the pumpkin, evaporated milk, egg, and vanilla. Combine with dry ingredients and fold very gently just until blended. Do not overmix.
  4. Pour mixture evenly into muffin tins. Blend together the crumb topping and sprinkle over muffin batter.
  5. Bake in your roaster for 20-25 minutes. Decorate with powdered sugar or pecans.
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# End Of Summer Smoothies



Start off the morning right with our favorite End of Summer Smoothie. Featuring dark berries, yogurt, and just a touch of honey, this recipe is packed with powerful antioxidants, vitamins, and minerals. Your NESCO Blender fuses ingredients quickly for the perfect glass of fruity, frothy freshness. Optional: blend in a scoop of protein powder or flax meal.

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## Special Apple Snacks



Not sure what to do with the entire bushel of apples you picked from the orchard? Put your NESCO Dehydrator to work and enjoy the fruits of your labor all winter long with these Special Apple Snacks. Crispy, delicate, and packed with fall flavor, you'll want to grab more than just a handful of this healthy snack. Special Apple Snacks also make great additions to baked goods, trail mix, yogurt, and more.

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## Seasonal Pumpkin Bread



Nothing says fall quite like Seasonal Pumpkin Bread. Satisfy your pumpkin spice craving with this decadent and perfectly moist recipe. Your energy-saving NESCO 18 Qt. Roaster Oven prepares an entire loaf in just about an hour. If you're headed out for a Halloween party, pumpkin bread makes for a great hostess gift. Tip: toast and slather a slice with butter or cream cheese for a delicious morning treat.

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## Simple Apple Chips



Deluxe Dehydrators  
Simple Apple Chips

Get snackin' with these delicious Simple Apple Chips. Naturally flavored and sprinkled with just a touch of cinnamon sugar, this healthy recipe will satisfy your afternoon sweet tooth. We know store-bought dried fruit can be expensive. The NESCO Dehydrator bakes chips in large batches, so you can enjoy all of the savings without sacrificing any of the flavor.

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## Delicious Carrot Cake



Patriotic Flag Roaster  
Delicious Carrot Cake

Tired of regular old birthday cake? Put Delicious Carrot Cake on the menu for your next get-together. Delicately spiced with cinnamon, nutmeg, and just a touch of vanilla, this recipe is perfect for any celebration. The addition of crushed pineapples makes every slice moist and creamy. Your NESCO 18 Qt. Roaster Oven ensures an even bake throughout. Tip: prepare one day ahead for a richer flavor.

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## **Decadent Cream Cheese Frosting**



Digital Hand Mixer  
Decadent Cream Cheese Frosting



Whether you're baking carrot cake or red velvet brownies, your next sweet recipe can't go without cream cheese frosting. We love cream cheese frosting because it's thicker and more decadent than typical buttercream frosting. With your NESCO 16-Speed Hand Mixer and four simple ingredients, this recipe is perfect for just about any dessert.

### **Your Key Ingredient:**

[NESCO 16-Speed Hand Mixer](#)

### **Grocery Ingredients:**

1/2 cup margarine or butter, room temperature  
8 oz cream cheese, softened  
3+ cups powdered sugar  
1 Tbsp lemon juice

## **Instructions:**

1. In medium bowl, cream margarine and cream cheese with **NESCO® 16-Speed Hand Mixer**.
2. With the mixer on low speed, add in powdered sugar and lemon juice until light and fluffy. Add enough powdered sugar to make desired consistency.
3. Spread evenly over cooled cake.