

# 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



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.
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# Creamy Chocolate Cheesecake



NESCO  
Electric Pressure Cooker  
Chocolate Cheesecake



Our Creamy Chocolate Cheesecake recipe is melt-in-your-mouth delicious. Mixed with tangy cream cheese and topped with chocolate wafer cookie crumbs, every bite of this recipe is just

as good as it sounds. This recipe is easy to make in your NESCO 6 Qt. Pressure Cooker. We recommend serving with a dollop of whipped cream or strawberries.

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## Goosey S'mores Bars



With these Goosey S'mores Bars, you'll feel like you're sitting around the campfire no matter where you are. The graham cracker crust, the soft marshmallow, and the layer of chocolate combine to recreate your childhood favorite in a bar that you can bring to parties, barbecues, or potlucks. Just make sure to bring extra napkins.

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# Apple Berry Crisp



Crumbly, sweet, and sticky, our homemade Apple Berry Crisp will become your go-to fall dessert. In addition to fresh apples, we choose to mix our crisp with a handful of berries and just a hint of cinnamon and nutmeg. The NESCO 4 Qt. Roaster Oven bakes crust to golden perfection. Serve with a scoop of vanilla ice cream or simply enjoy it on its own.