

A Winning Recipe: A Decadent, Easy Dessert Bar



Peanut butter, toffee and brownies create this winning recipe.

(NAPSA)—Baking a mouthwatering dessert bar doesn't have to be difficult. This dessert, using brownie mix as an easy base for a delicious treat, was one of 100 recipes that vied for the \$1 million grand prize in the 44th Pillsbury Bake-Off® Contest.

Peanut Butter-Toffee Cheesecake Brownies

- 1 box (19.5 oz) Pillsbury®
Chocolate Fudge Brownie
Mix**
- ½ cup Crisco® Pure
Vegetable Oil**
- ¼ cup water**
- 2 Eggland's Best eggs**
- 1 package (8 oz) cream
cheese, softened**
- 1 can (14 oz) Eagle Brand®
Sweetened Condensed
Milk**
- ½ cup Jif® Creamy Peanut
Butter**
- 1 bag (8 oz) Heath® milk
chocolate toffee bits**
- 1 cup Hershey's® milk
chocolate baking chips**

**3 tablespoons whipping
cream**

**Heat oven to 350°F. Lightly
spray 13x9-inch pan with Crisco®
Original No-Stick Cooking Spray.**

**In medium bowl, stir brownie
mix, oil, water and eggs 50
strokes. Spread in pan; set aside.**

**In large bowl, beat cream
cheese with electric mixer on
medium speed until fluffy. Add
milk and peanut butter; beat
until smooth. Stir in 1 cup of
the toffee bits. Spread evenly
over batter.**

**Bake 30 to 40 minutes or until
cheesecake layer is set and edges
are light golden brown. Cool 30
minutes. Refrigerate 40 minutes.**

**In small microwavable bowl,
microwave chocolate chips and
cream uncovered on High 40 to
60 seconds or until melted; stir
until smooth. Spread over
cheesecake layer. Sprinkle with
remaining toffee bits. Cool com-
pletely. Store covered in refrig-
erator. Makes 36 brownies.**

**See all 100 winning Bake-Off
recipes at www.pillsbury.com.**

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