

America's Favorite Recipe Award Goes To Toffee-Banana Brownies



Dress up a brownie mix with bananas, macadamia nuts and caramel, and enjoy the spectacular results.

(NAPSA)—If there's anything better than a brownie, it's a toffee-banana brownie. So while a panel of judges determined the \$1 million recipe for the Pillsbury Bake-Off® Contest, people from across America also selected one winner in the 43rd Contest. Consumers logged onto www.bakeoff.com to vote for their favorite recipe among the 100 final recipes.

The \$5,000 America's Favorite Recipe Award went to Gwen Beauchamp of Lancaster, TX, for her Toffee-Banana Brownies. A confirmed chocoholic with a husband who loves brownies, Beauchamp decided to reinvent a favorite brownie recipe for her entry.

Toffee-Banana Brownies

Prep Time: 20 min

Start to Finish: 3 hr 10 min

- 1 box (19.5 oz) Pillsbury Traditional Fudge Brownie Mix**
- ½ cup Crisco Pure Vegetable Oil**
- ¼ cup water**
- 3 Eggland's Best eggs**
- 1½ cups toffee bits**
- 1 cup Fisher Macadamia Nuts, chopped**

- 2 firm ripe medium bananas, cut into ¼-inch pieces (2 cups)**
- ⅓ cup Smucker's Caramel Ice Cream Topping**

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

2. In medium bowl, stir brownie mix, oil, water and eggs 50 strokes with spoon. Add 1 cup of the toffee bits, the nuts and bananas; stir just until well blended. Pour into pan. Sprinkle remaining ½ cup toffee bits over top.

3. Bake 38 to 48 minutes or until center is set when lightly touched, top is slightly dry and edges just start to pull away from sides of pan. Cool completely, about 2 hours. For brownies, cut into 6 rows by 4 rows. To serve, drizzle each brownie with caramel topping. Cover and refrigerate any remaining brownies.

Makes 24 brownies.

High Altitude Directions (3500-6500 ft.): Increase water to ⅓ cup. Add ½ cup all-purpose flour to dry brownie mix.