

## Cheesy Baked Grits

If you're lucky enough to have leftovers, reheat them in the microwave. (pictured on page 14)

**Prep: 15 min. Bake: 50 min.**

- 1 cup uncooked regular grits
- 1 (16-oz.) package pasteurized prepared cheese product, cubed (see note)
- ½ cup butter
- 6 large eggs
- ¼ cup milk
- ½ tsp. salt
- Paprika

Prepare 1 cup grits according to package directions; remove from heat, and stir in three-fourths of cheese and butter until blended.

Whisk together eggs, milk, and salt. Gradually whisk about one-fourth of hot grits mixture into egg mixture; add to the remaining hot grits mixture, whisking constantly. Spoon mixture evenly into a lightly greased 13- x 9-inch baking dish. Bake at 350° for 30 minutes. Sprinkle with remaining cheese and paprika; bake 10 to 20 minutes or until set. **Yield:** 8 servings.

**Note:** For testing purposes only, we used Velveeta.

*quick & easy*

## Toffee-Apple Dip

One recipe makes enough dip for six large apples or pears. To prevent the cut fruit from turning brown, soak the slices for an hour in canned pineapple juice.

**Prep: 5 min.**

- 1 (8-oz.) package cream cheese, softened
- 1 (8-oz.) package toffee bits
- ¾ cup firmly packed light brown sugar
- ½ cup granulated sugar
- 1 tsp. vanilla extract

Stir together all ingredients until well blended. Serve immediately, or store in an airtight container in the refrigerator up to 5 days. **Yield:** about 3 cups.

*editor's favorite*

## Brown Sugar-Pecan Coffee Cake

A crisp, buttery crust makes this a tasty morning pick-me-up.

**Prep: 15 min. Bake: 30 min.**

- 2 cups all-purpose flour
- 2 cups firmly packed light brown sugar
- ¾ cup butter, cubed
- 1 cup sour cream
- 1 large egg, lightly beaten
- 1 tsp. baking soda
- 3 Tbsp. granulated sugar
- 1 tsp. ground cinnamon
- 1 cup chopped pecans

Stir together flour and brown sugar in a large bowl. Cut ¾ cup butter into flour mixture with a pastry blender or 2 forks until crumbly. Press 2¾ cups crumb mixture evenly on the bottom of a lightly greased 13- x 9-inch pan.

Stir together sour cream, egg, and baking soda; add to remaining crumb mixture, stirring just until dry ingredients are moistened. Stir together granulated sugar and cinnamon. Pour sour cream mixture over crumb crust in pan; sprinkle evenly with cinnamon mixture and pecans.

Bake at 350° for 25 to 30 minutes or until a wooden pick inserted into center comes out clean. **Yield:** 12 servings.



### COFFEE TIPS

Nothing complements coffee cake like a hot cup of joe. Here are suggestions for the perfect brew:

- Start with cold (preferably filtered) water.
- Grind only as much coffee as you plan to brew.
- Use 2 Tbsp. of coffee for 6 oz. (¾ cup) of water.
- After brewing, serve coffee immediately or transfer to a thermal carafe for up to 15 minutes. Don't leave in coffeemaker where it can develop a scorched taste.
- Don't boil coffee; boiling destroys flavor and makes coffee bitter.