

## Slow Cooker Oyster Stuffing

This classic New England style side dish is the stuff holiday dreams are made of. Shucked oysters. Fluffy French bread. Smoky bacon. Seasoned with the robust flavors of McCormick® parsley, thyme, nutmeg and sage. If you've never cooked homemade Oyster Stuffing, this is the year to start.

Prep Time: 15 minutes

Cook Time: 50 minutes

- 4 slices bacon
- 2 tablespoons butter
- 2 cups chopped celery
- 1 cup chopped onion
- 1/2 teaspoon McCormick® Parsley Flakes
- 1/2 teaspoon McCormick® Rubbed Sage
- 1/2 teaspoon McCormick® Thyme Leaves
- 1/4 teaspoon McCormick® Ground Nutmeg
- 10 cups cubed French bread (1-inch cubes)
- 1 cup Kitchen Basics® Original Chicken Stock
- 1 container (12 ounces) shucked oysters, drained or 12 shucked oysters

1. Preheat oven to 350°F. Cook bacon in large skillet on medium-high heat until crisp. Remove bacon; crumble and set aside. Reserve bacon drippings in skillet. Melt butter in same large skillet with the bacon drippings on medium heat. Add celery, onion and seasonings; cook and stir until softened, about 5 minutes.
2. Mix bread cubes, onion mixture, crumbled bacon and stock in large bowl. Add oysters; toss gently until well mixed. Spoon into lightly greased 13x9-inch baking dish.
3. Bake 40 minutes or until heated through and lightly browned.

Makes 12 (2/3-cup) servings.

**Slow Cooker Directions:** Prepare stuffing as directed in Steps 1 and 2, except spoon stuffing into lightly greased 6-quart slow cooker. Cover and cook 3 hours on LOW. Uncover and cook 30 minutes longer.

**Nutrition Information Per Serving:** 174 Calories, Total Fat 6g, Saturated Fat 2g, Cholesterol 14mg, Sodium 391mg, Carbohydrates 23g, Fiber 1g, Protein 7g

## Slow Cooker Sausage Stuffing

With slow cooker stuffing, you'll spend less time in the kitchen and more time making memories this holiday season. Place ingredients – including cubed French bread, chicken stock, sausage, celery and onion – into the crock. Add McCormick® rosemary and rubbed sage and let the slow cooker work its magic. The result? An aromatic, moist-in-all-the-right-spots stuffing. Yum!

Prep Time: 15 minutes

Cook Time: 1 hour 25 minutes

1/4 cup (1/2 stick) butter

2 cups chopped celery

1 cup chopped onion

1/2 pound mild (sweet) Italian sausage, casings removed

1 cup **Kitchen Basics® Original Chicken Stock**

2 teaspoons **McCormick® Rubbed Sage**

1 teaspoon **McCormick® Crushed Rosemary Leaves**

10 cups cubed French bread (1-inch cubes)

1. Melt butter in large skillet on medium heat. Add celery and onion; cook and stir until softened, about 5 minutes. Add sausage; cook and stir until no longer pink, about 5 minutes.
2. Spray inside of slow cooker with no stick cooking spray. Add stock and herbs; stir to blend. Stir in bread cubes and sausage-vegetable mixture. Cover.
3. Cook 45 minutes on HIGH. Uncover and stir. Cook, uncovered, 30 minutes longer.

Makes 12 (2/3-cup) servings.

**Nutrition Information Per Serving:** 187 Calories, Total Fat 7g, Saturated Fat 3g, Cholesterol 19mg, Sodium 450mg, Carbohydrates 23g, Fiber 2g, Protein 8g

## Slow Cooker Cranberry Apple Stuffing

Save room in the oven and make Thanksgiving stuffing in the slow-cooker instead. Savory sage, parsley and onion combine with sweet and tangy chopped apples and cranberries for a classic seasonal side.

Prep Time: 20 minutes

Cook Time: 3 hours

- 1/4 cup (1/2 stick) butter
- 2 cups chopped celery
- 1 cup chopped onion
- 2 medium apples, cored and chopped
- 1 cup dried cranberries
- 2 cups **Kitchen Basics® Original Chicken Stock**
- 2 teaspoons **McCormick® Sage, Rubbed**
- 2 teaspoons **McCormick® Parsley Flakes**
- 1 teaspoon **McCormick® Garlic Salt**
- 1/2 teaspoon **McCormick® Coarse Ground Black Pepper**
- 8 cups cubed day-old Italian or French bread

1. Melt butter in large skillet on medium heat. Add celery and onion; cook and stir 5 minutes or until softened. Stir in apples and cranberries.
2. Spray inside of slow cooker with no stick cooking spray. Add stock and seasonings; stir to blend. Stir in bread cubes and vegetable mixture. Cover.
3. Cook 3 hours on LOW or until desired texture.

### **Cooking Tips:**

- For best results, use crisp sweet-tart red apples, such as Empire, Baldwin or Honeycrisp.
- For moister stuffing, increase chicken stock to 3 cups.
- For drier stuffing, allow bread cubes to air-dry overnight.

Makes 15 servings.

**Nutrition Information Per Serving:** 136 Calories, Total Fat 4g, Saturated Fat 2g, Cholesterol 8mg, Sodium 351mg, Carbohydrates 22g, Fiber 2g, Protein 3g

## Artisan Bread Stuffing with Apples and Sausage

Start with artisan bread for stuffing that has great texture. Apples, cranberries and sausage round out the holiday flavor.

Prep Time: 15 minutes

Cook Time: 45 minutes

- 1/2 cup (1 stick) butter
- 2 cups chopped celery
- 1 cup chopped onion
- 1/2 pound bulk pork sausage
- 2 medium tart red apples, such as Cortland or Ida Red, cored and chopped
- 1 cup dried cranberries
- 1 teaspoon **McCormick Gourmet™ Flat Leaf Parsley**
- 1 teaspoon **McCormick Gourmet™ Organic Crushed Rosemary**
- 1 teaspoon **McCormick Gourmet™ Organic Thyme**
- 6 cups cubed day-old artisan bread, 1 1/2 to 2 inch cubes
- 1 1/2 cups **Kitchen Basics® Original Chicken Stock**
- 1 cup apple cider

1. Preheat oven to 325°F. Melt butter in large skillet on medium heat. Add celery and onion; cook and stir 5 minutes or until softened. Add sausage; cook and stir until browned. Stir in apples, cranberries, parsley, rosemary and thyme.
2. Place bread cubes in large bowl. Add vegetable mixture, stock and apple cider; toss gently until well mixed. Spoon into lightly greased 13x9-inch baking dish. Cover with foil.
3. Bake 15 minutes. Remove foil; bake additional 20 minutes or until heated through and top is lightly browned.

Makes 10 servings.

**Nutrition Information Per Serving:** 303 Calories, Total Fat 15g, Cholesterol 36mg, Sodium 461mg, Carbohydrates 36g, Fiber 3g, Protein 6g

## Cornbread, Sausage and Herb Stuffing

Prep Time: 30 minutes

Cook Time: 1 hour

### Cornbread:

- 1 cup cornmeal
- 1 cup all-purpose flour
- 1 teaspoon baking powder
- 1/2 teaspoon baking soda
- 1/8 teaspoon salt
- 1/2 cup unsalted butter, melted and slightly cooled
- 1/4 cup honey
- 1 large egg, at room temperature
- 1 cup buttermilk, at room temperature

### Stuffing:

- 2 1/2 cups reduced-sodium chicken broth
- 2 large eggs
- 1/4 cup unsalted butter
- 1 medium onion, chopped (about 1 cup)
- 3 celery stalks, sliced (about 1 and 1/4 cups)
- 1 tablespoon **McCormick Parsley Flakes**<sup>®</sup> (plus additional for sprinkling on top)
- 1 teaspoon **McCormick Thyme Leaves**<sup>®</sup>
- 1 teaspoon **McCormick Rubbed Sage**<sup>®</sup>
- 1/2 teaspoon **McCormick Sea Salt Grinder**<sup>®</sup>
- 1/2 teaspoon **McCormick Coarse Ground Black Pepper**<sup>®</sup>
- 1 pound uncooked sausage
- 1 medium pear, peeled and cut into 1/2 inch pieces (about 1 cup)
- 1 cup shelled pecans

1. Preheat oven to 375°F. Whisk all of the Cornbread ingredients together in a large bowl. Pour into a greased 9x9 square baking pan. Bake for 22-24 minutes or until the top is golden brown. Set aside to cool overnight. Do not cover.
2. Preheat oven to 300°F. Slice the cornbread into small 1-inch cubes. You will have about 7-8 cups cubes. Spread onto a lined baking sheet and bake for 10 minutes. Set aside to cool as you prepare the stuffing. Turn the oven up to 375°F.
3. For the Stuffing, whisk the broth and eggs together in a very large bowl. Set aside.
4. Heat butter in a large skillet over medium-high heat. Add the onion, celery, parsley, thyme, sage, salt and pepper. Cook for 4 minutes until vegetables begin to soften. Squeeze the sausage meat out of the casings into the skillet. Break up with a spoon then add the pears. Cook until sausage is just about cooked through. Pour into the broth and egg mixture,

including any liquid that may be in the skillet as well. Add the toasted cornbread cubes and pecans. Very gently fold everything together.

5. Spoon stuffing into a greased 9x13 baking pan. Bake for 40 minutes or until toasted on top. Sprinkle with additional parsley, if desired, and serve warm.

Makes 8-10 servings.

**Kitchen Tip:** If using the recipe to stuff a turkey, skip Step 5 and allow stuffing to cool completely after step 4. Then stuff into the turkey.

**Make ahead instructions:** Prepare the cornbread 1 day in advance as instructed in Step 1. You can also chop and toast it 1 day in advance (Step 2). To save time, you can also chop the onion, celery, and pear 1 day in advance as well. Cover and refrigerate them overnight.

**Nutrition Information Per Serving:** N/A

## Slow Cooker Mashed Sweet Potatoes with Marshmallows

Rich, creamy sweet potatoes loaded with mini marshmallow topping? Count us in! From cooking to mashing to seasoning with McCormick® cinnamon and nutmeg, it all happens in one convenient spot – the slow cooker. Sprinkle mixture with mini marshmallows and make room at the holiday table.

Prep Time: 15 minutes

Cook Time: 4 hours 10 minutes

5 pounds sweet potatoes, peeled and cut into cubes  
1/2 cup **Kitchen Basics® Original Chicken Stock**  
1/4 cup firmly packed brown sugar  
4 tablespoons butter, cut into chunks  
2 teaspoons **McCormick® Ground Cinnamon**  
1 teaspoon salt  
1/2 teaspoon **McCormick® Ground Nutmeg**  
2 cups miniature marshmallows

1. Spray inside of 6-quart slow cooker with no stick cooking spray. Add sweet potatoes, stock and brown sugar. Cover.
2. Cook 4 hours on HIGH or until potatoes are tender, stirring after each hour. Stir in butter, cinnamon salt and nutmeg. Cover. Let stand 5 minutes.
3. Beat potatoes with electric mixer on medium-high speed until smooth. Top with marshmallows. Cover. Cook 10 minutes on HIGH or until marshmallows are slightly melted.

Makes 8 servings.

**For Vegetarian-Friendly Version:** Use **Kitchen Basics® Organic Vegetable Stock** or **Kitchen Basics® Unsalted Vegetable Stock** in place of the chicken stock.

**Nutrition Information Per Serving:** 282 Calories, Total Fat 6g, Saturated Fat 4g, Cholesterol 15mg, Sodium 439mg, Carbohydrates 53g, Fiber 6g, Protein 4g

## Slow Cooker Mashed Potatoes

These one-pot mashed potatoes are slow-simmered in stock and bay leaves, then whipped to perfection with butter, milk and garlic. Pop on the lid and take to your Thanksgiving gathering or a neighborhood potluck.

Prep Time: 15 minutes

Cook Time: 4 hours

- 5 pounds Yukon gold potatoes, peeled and cut into cubes
- 1 cup **Kitchen Basics® Original Chicken Stock**
- 2 **McCormick® Bay Leaves**
- 1/2 cup (1 stick) butter, cut into chunks
- 1 teaspoon salt
- 3/4 teaspoon **McCormick® Ground Black Pepper**
- 1/2 teaspoon **McCormick® Garlic Powder**
- 1/2 to 1 cup milk
- 1 teaspoon **McCormick® Parsley Flakes**

1. Spray inside of 6-quart slow cooker with no stick cooking spray. Add potatoes, stock and bay leaves. Cover.
2. Cook 4 hours on HIGH or until potatoes are tender, stirring after each hour. Remove bay leaves. Stir in butter, salt, pepper and garlic powder. Cover. Let stand 5 minutes.
3. Beat potatoes with electric mixer on medium-high speed or mash with potato masher, gradually adding milk, until smooth. Stir in parsley. Top with additional butter, if desired.

Makes 16 servings.

**Nutrition Information Per Serving:** 166 Calories, Total Fat 6g, Saturated Fat 4g, Cholesterol 16mg, Sodium 227mg, Carbohydrates 16g, Fiber 2g, Protein 3g

## Gourmet Spiced Whipped Sweet Potatoes

Brown sugar, cinnamon and cayenne pepper adds a little heat and sweetness to whipped sweet potatoes.

Prep time: 15 minutes

Cook time: 35 minutes

4 pounds medium sweet potatoes, pierced with a fork  
3/4 cup  
2 tablespoons firmly packed brown sugar  
1 teaspoon **McCormick Gourmet™ Organic Ground Saigon Cinnamon**  
1/8 teaspoon **McCormick Gourmet™ Organic Cayenne Pepper**, optional  
1/2 cup sour cream

1. Preheat oven to 400°F. Bake sweet potatoes on middle rack 35 minutes or until tender. Cool slightly then peel. Place sweet potatoes in large bowl.
2. Bring stock, brown sugar, cinnamon and cayenne pepper to simmer in small saucepan. Add to sweet potatoes along with sour cream. Beat with electric mixer on medium speed until smooth. Beat on medium-high speed until light and fluffy.

Makes 12 servings.

**Nutrition Information Per Serving:** 114 Calories, Total Fat 2g, Cholesterol 7mg, Sodium 63mg, Carbohydrates 22g, Fiber 3g, Protein 2g

## Slow Cooker Cranberry Sauce

Everything you need to create this sweet-tart holiday staple goes into one pot – cranberries, orange juice, oranges and sugar. Add a McCormick® cinnamon stick and bay leaves, and let it simmer. Big on convenience and flavor, this recipe will have you counting down the days to next Thanksgiving before the meal is even over.

Prep Time: 5 minutes

Cook Time: 3 hours 45 minutes

1 package (12 ounces) fresh or frozen cranberries  
2/3 cup sugar  
1 seedless orange, peeled and sectioned  
2 McCormick® Bay leaves  
1 McCormick® Cinnamon Stick

1. Place all ingredients in 4-quart slow cooker. Cover.
2. Cook 3 hours on HIGH, stirring every hour. Uncover. Stir well.
3. Cook, uncovered, 30 to 45 minutes longer on HIGH or until slightly thickened.

Makes 8 servings.

**Nutrition Information Per Serving:** 96 Calories, Total Fat 0g, Saturated Fat 0g, Cholesterol 0mg, Sodium 1mg, Carbohydrates 24g, Fiber 2g, Protein 0g

## Slow Cooker Butternut Squash

Free up the oven and stovetop space when preparing the holiday meal with this slow cooker side dish. Tender butternut squash and apples seasoned with thyme and pumpkin pie spice get crunch from toasted coconut.

Prep Time: 15 minutes

Cook Time: 4 hours

- 2 small butternut squash, peeled and cut into 1 1/2-inch chunks (about 8 cups)
- 2 apples, such as Braeburn or Gala, peeled, cored and cut into 1-inch chunks (about 4 cups)
- 1 large red onion, cut into 1-inch chunks
- 1/2 cup chicken broth
- 1/4 cup apple cider
- 1/4 cup firmly packed brown sugar
- 1/4 cup (1/2 stick) butter, melted
- 1 tablespoon **McCormick® Pumpkin Pie Spice**
- 1 teaspoon salt
- 1 teaspoon **McCormick® Thyme Leaves**
- 1/2 cup toasted flaked coconut

1. Place squash, apples and onion in slow cooker. Mix remaining ingredients except coconut in small bowl until well blended. Pour over squash mixture. Cover.
2. Cook 3 to 4 hours on HIGH, stirring after 2 hours. Stir before serving. Sprinkle with toasted coconut.

Makes 15 (2/3-cup) servings.

**Nutrition Information Per Serving:** N/A

## Slow Cooker Mac and Cheese

Homemade mac and cheese takes a turn for the easy with this slow cooker recipe. Add cooked pasta to the crock with Cheddar cheese, evaporated milk and McCormick® mustard powder, roasted garlic powder and ground pepper. Come back a few hours later - a creamy, cheesy, just-like-mom's macaroni and cheese dinner is ready for the masses.

Prep Time: 10 minutes

Cook Time: 1 1/2 hours

- 2 cups (8 ounces) uncooked elbow macaroni
- 3 cans (12 ounces each) evaporated milk
- 4 cups shredded mild Cheddar cheese, divided
- 1 teaspoon salt
- 1 teaspoon **McCormick® Ground Mustard**
- 1/2 teaspoon **McCormick® Roasted Garlic Powder**
- 1/2 teaspoon **McCormick® Coarse Ground Black Pepper**

1. Cook pasta as directed on package for al dente pasta. Drain well and return to saucepan. Stir in milk, 3 1/2 cups of the cheese and seasonings until well blended.
2. Spray inside of 4-quart slow cooker with no stick cooking spray. Spoon in mac and cheese mixture into prepared slow cooker. Top with remaining 1/2 cup cheese. Cover.
3. Cook 1 to 1 1/2 hours on LOW or until most of the liquid is absorbed.

Makes 10 servings.

**Nutrition Information Per Serving:** 368 Calories, Total Fat 20g, Saturated Fat 14g, Cholesterol 80mg, Sodium 604mg, Carbohydrates 28g, Fiber 1g, Protein 19g

## Slow Cooker Creamed Corn with Ricotta, Rosemary and Bacon

Prep time: 10 minutes

Cook time: 4 hours

- 2 pounds frozen corn kernels (2 16-ounce packages)
- 4 tablespoons butter, cubed
- Non-stick cooking spray
- 1/2 cup heavy cream
- 4 ounces cream cheese, cubes
- 1 cup ricotta cheese
- 1 tablespoon sugar
- 1 tablespoon flour
- 1 teaspoon **McCormick® Salt**
- 1/2 teaspoon **McCormick® Garlic Powder®**
- 1/4 teaspoon **McCormick® Rosemary Leaves**
- 1/4 teaspoon **McCormick® Thyme Leaves**
- 1/4 teaspoon **McCormick® Paprika**
- 1/4 teaspoon **McCormick® Onion Powder**
- 1/4 teaspoon **McCormick® Pepper**
- Dash of **McCormick Cayenne pepper®** (optional)
- 4-6 strips of bacon, cooked and cubed
- Green onions, chopped

1. Lightly spray slow cooker with nonstick cooking spray. Remove 1 cup corn from packages to blender and add all remaining corn to slow cooker.
2. Add all the remaining Blender Creamed Corn ingredients to your blender. Blend until completely smooth. Add to slow cooker along with butter and stir until evenly combined. Cook on HIGH for 2-4 hours or on LOW 4-6 hours, stirring occasionally. Taste and season with additional salt and pepper if desired.
3. Garnish with bacon and green onions (optional).

Makes 8-10 servings.

**Nutrition Information Per Serving:** N/A

## Slow Cooker Cinnamon Sugar Glazed Carrots

Finished with a brown sugar glaze, this delectable dish, with hints of cinnamon and ginger, is the perfect side to a savory meal. Pairs well with both pork and chicken entrees.

Prep Time: 5 minutes

Cook Time: 4 hours

- 2 pounds baby carrots
- 2 tablespoons butter, melted
- 1/2 cup firmly packed brown sugar
- 1 1/2 teaspoons **McCormick® Ground Cinnamon**
- 1/2 teaspoon **McCormick® Ground Ginger**
- 1/2 teaspoon salt

1. Spray inside of 4-quart slow cooker with no stick cooking spray. Add carrots and melted butter; toss to coat. Cover.
2. Cook on HIGH 3 to 4 hours or until tender.
3. Meanwhile, mix brown sugar, cinnamon, ginger and salt in small bowl until well blended. Toss cooked carrots with brown sugar mixture in slow cooker just before serving.

Makes 8 servings.

**Nutrition Information Per Serving:** 123 Calories, Total Fat 3g, Saturated Fat 2g, Cholesterol 8mg, Sodium 262mg, Carbohydrates 23g, Fiber 4g, Protein 1g

## Slow Cooker Chocolate Pecan Pie Cake

Prep Time: 10 minutes

Cook Time: 2 hours 30 minutes

### Chocolate Cake:

- 1 package (2-layer size) chocolate cake mix
- 2 teaspoons **McCormick® Ground Cinnamon**
- 2 teaspoons **McCormick® Pure Vanilla Extract**

### Pecan Pie Topping:

- 2 cups chopped pecans
- 1 1/2 cups light corn syrup
- 1 1/2 cups firmly packed brown sugar
- 1/2 cup (1 stick) butter, melted
- 1 tablespoon **McCormick® Pure Vanilla Extract**

1. Spray inside of 6-quart slow cooker with no stick cooking spray. For the Chocolate Cake, prepare cake batter as directed on package, stirring in cinnamon and vanilla. Pour into greased slow cooker. Place towel over slow cooker and cover with lid.
2. Cook 2 hours on LOW or until cake is almost set.
3. For the Pecan Pie Topping, sprinkle pecans over cake. Beat remaining ingredients with wire whisk until smooth. Slowly pour over pecans. Cover.
4. Cook 10 minutes longer on LOW. Turn off slow cooker. Carefully remove slow cooker insert and place on wire rack. Cool 20 minutes before serving.

Makes 14 servings.

**Slow Cooker Rum Ball Cake:** Prepare as directed, using 1 tablespoon **McCormick® Rum Extract** in place of the vanilla in the Pecan Pie Topping.

**Nutrition Information Per Serving:** 580 Calories, Total Fat 28g, Saturated Fat 7g, Cholesterol 57mg, Sodium 377mg, Carbohydrates 78g, Fiber 2g, Protein 4g

## Slow Cooker Pumpkin Cake with Caramel Sauce

Finish your holiday feast with the grand finale of all desserts – a moist, pumpkin cake base, studded with chocolate chips and topped with a sticky caramel drizzle. It all comes together in your slow cooker, saving time, effort and oven space. Scoop baked cake into individual ramekins and top with whipped cream for a fancy, single-serving of indulgence.

Prep Time: 10 minutes

Cook Time: 3 hours 35 minutes

### **Pumpkin Cake:**

- 1 package (2-layer size) yellow cake mix
- 1 can (15 ounces) pumpkin
- 1/4 cup (1/2 stick) butter, melted
- 1/4 cup milk
- 2 eggs
- 2 teaspoons **McCormick® Pumpkin Pie Spice**
- 1 cup chocolate chips

### **Caramel Sauce:**

- 1 cup firmly packed brown sugar
- 1/2 cup heavy cream
- 1/4 cup (1/2 stick) butter
- 1 teaspoon **McCormick® Pure Vanilla Extract**
- 1/2 teaspoon **McCormick® Pumpkin Pie Spice**

1. Spray inside of 6-quart slow cooker with no stick cooking spray. For the Cake, mix all ingredients in large bowl. Pour into greased slow cooker. Place towel over slow cooker and cover with lid.
2. Cook 3 1/2 hours on LOW or until cake is almost set.
3. Meanwhile, for the Caramel Sauce, cook and stir all ingredients in small saucepan on medium-high heat 5 minutes or until sauce is smooth.
4. Carefully remove slow cooker insert and place on wire rack. Pour 1/2 of the Caramel Sauce over the cake. Let stand 10 to 15 minutes to cool slightly. Serve cake with remaining sauce, and ice cream or whipped cream, if desired.

Makes 16 servings.

**Substitution Tip:** Use 1 cup chopped candy bars, such as Heath® bar or Snickers®, in place of the chocolate chips.

**Nutrition Information Per Serving:** 330 Calories, Total Fat 14g, Saturated Fat 9g, Cholesterol 47mg, Sodium 257mg, Carbohydrates 48g, Fiber 3g, Protein 3g

## Slow Cooker Oatmeal Apple Cobbler

Fall in love with apple cobbler all over again – with this easy slow cooker version. Load apple slices into the cooker to soak up cinnamon and brown sugar, creating a warm, tender filling. Top with baking mix, oats, sugar, cinnamon and butter to create an irresistible cobbler topping. This spotlight on peak-of-season fruit is (dare we say) as good, if not better than its oven-baked cousin.

Prep Time: 15 minutes

Cook Time: 3 hours

### **Apple Filling:**

- 5 medium Gala apples, peeled, cored and thinly sliced
- 1 cup firmly packed brown sugar
- 1/4 cup all-purpose baking mix, such as Bisquick®
- 1 teaspoon **McCormick® Ground Cinnamon**

### **Oatmeal Cobbler Topping:**

- 1 cup all-purpose baking mix, such as Bisquick®
- 1/2 cup quick-cooking oats
- 1/2 cup firmly packed brown sugar
- 1/3 cup granulated sugar
- 1/4 teaspoon salt
- 1/2 teaspoon **McCormick® Ground Cinnamon**
- 1/2 cup (1 stick) cold butter, cut into pieces

1. Spray inside of slow cooker with no stick cooking spray. For the Apple Filling, toss apple slices, brown sugar, baking mix and cinnamon in large bowl. Place in slow cooker.
2. For the Cobbler Topping, mix all ingredients, except butter, in medium bowl. Cut in butter with fork until crumbly. Sprinkle over Apple Filling. Cover.
3. Cook 3 hours on HIGH.

Makes 10 servings.

**Nutrition Information Per Serving:** 366 Calories, Total Fat 10g, Saturated Fat 6g, Cholesterol 24mg, Sodium 284mg, Carbohydrates 67g, Fiber 2g, Protein 2g

## Cinnamon Pecan Pie Topping

Pecan pie filling gets new life outside the pie. Served alongside warmed Brie, hot waffles or freshly scooped vanilla ice cream, this crunchy topping is the ultimate in dessert decadence. *Photo credit: Caroline Edwards from Chocolate and Carrots.*

Prep Time: 5 minutes  
Cook Time: 12 minutes

1/2 cup firmly packed brown sugar  
1/2 teaspoon **McCormick® Ground Cinnamon**  
1/4 teaspoon salt  
1/8 teaspoon **McCormick® Ground Nutmeg**  
3 tablespoons butter, divided  
1 cup pecans, chopped  
1/2 cup light corn syrup  
2 tablespoons water  
1 teaspoon **McCormick® Pure Vanilla Extract**  
1/2 teaspoon **McCormick® Rum Extract**

1. Mix brown sugar, cinnamon, salt and nutmeg in small bowl until blended. Set aside.
2. Melt 2 tablespoons of the butter in large skillet on medium heat. Add pecans; toast 5 to 7 minutes or until golden brown, stirring frequently. Reduce heat to low.
3. Stir remaining 1 tablespoon butter, corn syrup, water, vanilla extract, rum flavor and brown sugar mixture into skillet. Cook and stir until butter is melted and mixture is heated through. Remove from heat. (Mixture will thicken as it cools.) Serve at room temperature.

Makes 1 1/2 cups or 12 (2-tablespoon) servings.

**Nutrition Information Per Serving:** 169 Calories, Total Fat 9g, Saturated Fat 2g, Protein 1g, Carbohydrates 21g, Cholesterol 8mg, Sodium 86mg, Fiber 1g

## Candy Apple Slab Pie

A fall-favorite carnival dessert gets the pie treatment. Sweet apples and cinnamon spice melt together in a delectable filling for a dessert that will have your guests begging for seconds. *Photo credit: Dorothy Kern from Crazy for Crust.*

Prep Time: 25 minutes

Cook Time: 40 minutes

- 2 packages (14.1 ounces each) refrigerated pie crusts (4 crusts), divided
- 2 cups sugar
- 1/4 cup cornstarch
- 1 tablespoon **McCormick® Ground Cinnamon**
- 8 cups thinly sliced peeled Fuji apples (about 8 apples)
- 50 drops **McCormick® Red Food Color**

1. Bring crusts to room temperature according to package directions. Unroll pie crusts. Press 2 of the pie crusts onto bottom and sides of 13x9-inch glass baking dish. Press seams of overlapping crusts in middle of baking dish together to seal.
2. Mix sugar, cornstarch and cinnamon in large bowl. Add apples; toss to coat well. Add food color; toss to coat well. Spoon into pie crust. Top with remaining 2 crusts. Pinch edges of top and bottom crusts together to seal. Cut small slits in top crust.
3. Bake in preheated 400°F oven 35 to 40 minutes or until crust is golden brown and filling is bubbly. Cool on wire rack.

Makes 16 servings.

**Nutrition Information Per Serving:** 348 Calories, Fat 12g, Saturated Fat 5g, Protein 2g, Carbohydrates 58g, Cholesterol 10mg, Sodium 260mg, Fiber 1g

## Caramel Apple Slab Pie

Using the season's signature flavors, this dish combines warm cinnamon spice, sweet honey crisp apples and crave-worthy caramel topping to create a delectable dessert that is the perfect finish to any meal. *Photo credit: Dorothy Kern from Crazy for Crust.*

Prep Time: 25 minutes

Cook Time: 40 minutes

- 2 packages (14.1 ounces each) refrigerated pie crusts (4 crusts), divided
- 1 1/2 cups sugar
- 1/4 cup cornstarch
- 1 tablespoon **McCormick® Ground Cinnamon**
- 8 cups thinly sliced peeled Honey Crisp apples (about 8 apples)
- 1 cup caramel topping, divided

1. Bring crusts to room temperature according to package directions. Unroll pie crusts. Press 2 of the pie crusts onto bottom and sides of 13x9-inch glass baking dish. Press seams of overlapping crusts in middle of baking dish together to seal.
2. Mix sugar, cornstarch and cinnamon in large bowl. Add apples; toss to coat well. Spoon into pie crust. Drizzle with 3/4 cup of the caramel topping. Top with remaining 2 crusts. Pinch edges of top and bottom crusts together to seal. Cut small slits in top crust.
3. Bake in preheated 400°F oven 35 to 40 minutes or until crust is golden brown and filling is bubbly. Cool on wire rack. Drizzle with remaining 1/4 cup caramel topping to serve.

Makes 16 servings.

**Nutrition Information Per Serving:** 392 Calories, Fat 12g, Saturated Fat 5g, Protein 3g, Carbohydrates 68g, Cholesterol 10mg, Sodium 315mg, Fiber 1g

## Cranberry Meringue Slab Pie

Finding the perfect balance of sweet and tart flavors, this dessert uses cranberry sauce in the filling and a creamy meringue topping to provide a refreshing finish to any holiday meal. *Photo credit: Dorothy Kern from Crazy for Crust.*

Prep Time: 25 minutes

Refrigerate: 4 hours

Cook Time: 40 minutes

- 1 package (14.1 ounces) refrigerated pie crusts (2 crusts)
- 1 2/3 cups sugar, divided
- 1/2 cup cornstarch
- 1 cup 100% cranberry juice
- 6 large eggs, yolks and whites separated
- 2 cans (14 ounces each) jellied cranberry sauce
- 1 teaspoon **McCormick® Pure Orange Extract**
- 1 teaspoon **McCormick® Cream of Tartar**

1. Bring crusts to room temperature according to package directions. Unroll pie crusts. Press crusts onto bottom of 13x9-inch glass baking dish. Fold edges of crust under and press together to form a thick crust edge. Press seams of overlapping crusts in middle of baking dish together to seal. Pierce crusts with a fork. Bake in preheated 350°F oven 20 to 25 minutes or until lightly browned. Cool on wire rack.
2. Meanwhile, mix 1 cup of the sugar and cornstarch in large saucepan. Gradually stir in cranberry juice with wire whisk until well blended. Whisk in 6 egg yolks and cranberry sauce until well blended. (Some lumps may remain.) Whisking occasionally, bring to boil on medium heat. Boil 1 minute. Remove from heat. Stir in extract. Pour hot filling into baked pie crust. Cool on wire rack. Refrigerate at least 4 hours or overnight until chilled and set.
3. For the Meringue, beat 6 egg whites in medium bowl with electric mixer on high speed until foamy. Mix remaining 2/3 cup sugar and cream of tartar in small bowl. Gradually add sugar mixture to egg whites, beating until stiff peaks form. Spread meringue evenly over cranberry-filled pie, sealing edges of crust. Bake in preheated 400°F oven 4 to 6 minutes or until edges are lightly browned. For best results, top and bake with meringue just before serving.

Makes 16 servings.

**Nutrition Information Per Serving:** 312 Calories, Fat 8g, Saturated Fat 3g, Protein 3g, Carbohydrates 57g, Cholesterol 74mg, Sodium 161mg, Fiber 0g

## Pecan Pie Bars

A holiday favorite dessert with all the flavors of pecan pie in easy-to-make bar form. Great for cookie exchanges because you bake just one pan instead of multiple batches as you do for individual cookies.

Prep Time: 15 minutes

Cook Time: 45 minutes

### Spiced Crust:

2 1/2 cups flour

1/2 cup confectioners' sugar

2 teaspoons **McCormick® Ground Cinnamon**

1/4 teaspoon salt

1 cup (2 sticks) cold butter, cut into chunks

### Pecan Topping:

3 eggs

1 cup light corn syrup

1 cup granulated sugar

2 tablespoons butter, melted

1 tablespoon **McCormick® Pure Vanilla Extract**

2 1/2 cups coarsely chopped pecans

1. For the Spiced Crust, mix flour, confectioners' sugar, cinnamon and salt in large bowl until well blended. Add butter; beat with electric mixer on medium speed until mixture resembles coarse crumbs. Press firmly into an even layer in foil-lined 13x9-inch baking pan.
2. Bake in preheated 350°F oven 20 minutes or until golden brown.
3. For the Pecan Topping, mix eggs, corn syrup, granulated sugar, butter and vanilla in large bowl until well blended. Stir in pecans. Pour over hot crust.
4. Bake 25 minutes longer or until topping is slightly firm in the center. Cool in pan on wire rack. Cut into bars.

Makes 24 (1 bar) servings.

**Nutrition Information Per Serving:** 306 Calories, Fat 18g, Saturated Fat 6g, Protein 3g, Carbohydrates 33g, Cholesterol 46 mg, Sodium 113mg, Fiber 1g

## Spiced Pecan Tarts

Your guests will delight in getting their very own pecan pie for dessert. These pecan tarts have just the right amount of sweetness with a hint of cinnamon and allspice.

### **Crust:**

- 1/2 cup (1 stick) butter, at room temperature
- 1/4 cup granulated sugar
- 1 egg yolk
- 1/8 teaspoon salt
- 1 1/4 cups flour

### **Pecan Filling:**

- 3 eggs, lightly beaten
- 3/4 cup firmly packed light brown sugar
- 3/4 cup light corn syrup
- 3 tablespoons butter, melted
- 2 teaspoons **McCormick® Pure Vanilla Extract**
- 1/2 teaspoon **McCormick Gourmet™ Organic Ground Saigon Cinnamon**
- 1/4 teaspoon **McCormick Gourmet™ Ground Jamaican Allspice**
- 1/4 teaspoon salt
- 1 1/2 cups pecan halves, toasted

1. Preheat oven to 350°F. For the Crust, beat butter in large bowl with electric mixer on medium speed until smooth. Add granulated sugar, egg yolk and salt; beat until well blended. Gradually beat in flour on low speed just until dough begins to clump together. Gather dough into a ball then flatten into a disk. Roll out dough on lightly floured surface to 1/8-inch thickness. Using a small knife, cut out 6 (6-inch) rounds. Lightly spray 6 (4-inch) fluted tart pans with removable bottoms with no stick cooking spray. Fit dough rounds in bottom and up sides of tart pans. Refrigerate 30 minutes or until dough is firm.
2. Meanwhile, for the Pecan Filling, mix eggs, brown sugar, corn syrup, melted butter, vanilla cinnamon, allspice and salt in large bowl until well blended. Stir in pecans. Place tart pans on rimmed baking sheet. Divide filling evenly among tart shells.
3. Bake 25 to 30 minutes or until filling is puffed and center is still soft enough to move when shaken gently. Remove tarts to wire rack; cool completely.

Makes 6 servings.

**Nutrition Information Per Serving:** 773 Calories, Fat 41g, Protein 9g, Carbohydrates 92g, Cholesterol 179mg, Sodium 392mg, Fiber 3g