



SIX SISTERS' STUFF

25 SHEET PAN RECIPES

*Easy-to-follow, delicious recipes made in a
sheet pan.*



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One pan and dinner is served!

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DESSERTS

Sweet treats to feed a crowd.

SHEET PAN BASICS

1 KEEP FOOD UNIFORM

Cut vegetables and meat the same size so they cook evenly. Look for meat that is uniform in thickness so it cooks evenly.

2 DON'T OVERCROWD INGREDIENTS

if food is packed too tightly in the sheet pan, it won't allow excess moisture to release resulting in soggy food and uneven cooking.

3 PROPER POSITIONING

Place whole protein in the middle of the pan to absorb the most heat and scatter vegetables on the sides.

4 THE RIGHT PAN

A rimmed half sheet pan is ideal for sheet pan recipes. The best sheet pans are made of heavy duty uncoated aluminized steel because they stay flat and sturdy.



CHICKEN POT PIE

Ingredients:

- 2 Tablespoons butter
- 4 celery stalks (diced)
- 4 carrots (sliced)
- 1 onion (diced)
- 2 red potatoes (diced)
- 2 teaspoons minced garlic
- salt and pepper, to taste
- 1/4 cup flour
- 2 cups chicken broth
- 1 (8 ounce) package cream cheese
- 2 cups rotisserie chicken (shredded)
- 1/2 cup frozen peas
- 1 (17.3 ounce) package Pepperidge Farm Puff Pastry Sheet (thawed)
- 1 egg
- 2 Tablespoons fresh parsley (finely minced)

Directions:

- Preheat oven to 400 degrees F.
- Melt butter in a large saucepan over medium-high heat.
- Add celery, carrots, onion and potatoes. Saute for 8-10 minutes, or until vegetables begin to soften.
- Add garlic and season with salt and pepper.
- Mix in flour, chicken broth and cream cheese. Let cook for 5 more minutes, stirring constantly.
- Fold in chicken and peas.
- Pour mixture into a baking sheet sprayed with nonstick cooking spray.
- Roll out two puff pastry sheets to the width of the sheet pan, cut into 1-inch strips and lay over filling.
- Use a sharp knife to cut off any excess dough hanging over the sides.
- Whisk egg in a small bowl and brush over the top of the pot pie.
- Cook for 30-35 minutes, or until the top is golden brown.
- Remove from oven, garnish with fresh parsley and serve.




STEAK FAJITAS

Ingredients:

- 1-2 pound flank steak, thinly sliced
- 1 red bell pepper, thinly sliced
- 1 green bell pepper, thinly sliced
- 1 yellow onion, thinly sliced
- 2 Tablespoons olive oil
- 2 teaspoons chili powder
- 1 teaspoon ground cumin
- 1 teaspoon garlic powder
- 1 teaspoon paprika
- Salt and pepper, to taste
- 8-10 corn tortillas
- Cilantro, for topping
- Sour cream, for topping
- Shredded cheddar cheese, for topping

Directions:

- Preheat oven to 400 degrees F.
- Spread sliced steak, bell peppers and onion onto a large baking sheet.
- Drizzle olive oil on top and toss to coat evenly.
- In a small bowl, combine chili powder, cumin, garlic powder and paprika.
- Sprinkle seasoning mix over meat and vegetables and toss to coat evenly.
- Season with salt and pepper, to taste.
- Cook for 15-20 minutes, or until meat has reached desired doneness and vegetables are soft.
- Serve on tortillas and top with fresh cilantro, sour cream and shredded cheddar cheese, if desired.



MEATLOAF & GREEN BEANS

Ingredients:

- 1 1/2 pounds ground beef
- 2 eggs
- 1 onion (diced)
- 1/4 cup ketchup
- Salt and pepper, to taste
- 1 cup quick oats
- 1/2 cup Italian bread crumbs
- 1 (10.75 ounce) can tomato soup (divided)
- 2 Tablespoons Worcestershire sauce
- 2 Tablespoons brown sugar
- 1 Tablespoon olive oil
- 1 pound fresh green beans

Directions:

- Preheat oven to 400 degrees F.
- In a large mixing bowl, combine ground beef, eggs, onion, ketchup, salt and pepper, oats, bread crumbs, and half the can of soup.
- Spray a baking sheet with nonstick cooking spray.
- Form meatloaf mixture into 12 patties and place on baking sheet.
- In a small mixing bowl, whisk together remaining soup, Worcestershire sauce and brown sugar.
- Spoon some of the soup mixture on top of each meatloaf patty.
- Toss green beans in olive oil until evenly coated and spread out on baking sheet between meatloaf.
- Bake for 25-30 minutes, or until meatloaf is cooked through and green beans are soft.



TERIYAKI CHICKEN & VEGETABLES

Ingredients:

- 8 boneless skinless chicken thighs
- 3 cups broccoli florets
- 2 cups sliced carrots
- 2 cups sugar snap peas
- Salt and pepper, to taste
- 1 cup low sodium soy sauce
- 1/4 cup honey
- 1/4 cup rice wine vinegar
- 2 teaspoons sesame oil
- 3 teaspoons minced garlic
- 1 teaspoon grated ginger
- 1 Tablespoon cornstarch
- 1 Tablespoon water
- 2 teaspoons sesame seeds (for garnish)

Directions:

- Preheat oven to 400 degrees F.
- Cover a baking sheet with foil and spray with nonstick cooking spray.
- Arrange chicken, broccoli, carrots and peas in an even layer on baking sheet. Season with salt and pepper, taste.
- In a saucepan over medium heat, whisk together soy sauce, honey, rice wine vinegar, sesame oil, minced garlic, ginger, cornstarch and water. Bring to a boil and reduce heat to low and let simmer for a few minutes, stirring constantly, until sauce thickens.
- Spoon teriyaki sauce over chicken and drizzle remaining sauce over vegetables.
- Bake for 30-35 minutes, or until chicken is cooked through and vegetables are soft.
- Garnish with sesame seeds before serving, if desired.




SWEET PORK NACHOS

Ingredients:

- 1 (1 pound) pork roast
- 1 (8 ounce) jar chunky salsa
- 1 (12 ounce) can Dr. Pepper
- 1 cup brown sugar
- 1 (12 ounce) bag corn tortilla chips
- 2 cups shredded cheddar cheese
- 1/2 cup black beans (rinsed and drained)
- 1/2 cup corn (drained)
- 1 roma tomato (diced)
- 1/4 red onion (minced)
- 2 jalapeños (cut into slices)
- 2 Tablespoons sour cream
- 1/4 cup cilantro (chopped)

Directions:

- Place pork in the slow cooker, and fill with water until it reaches halfway up the roast.
- Cook on high for 3 hours.
- Drain the water and cut the pork in thirds.
- Mix together salsa, Dr. Pepper, and brown sugar and pour over the pork.
- Cook on low for 3 more hours.
- Drain the liquid (reserving just a little bit to mix with the pork) and shred the pork. Mix the shredded pork with the reserved liquid.
- Preheat oven to 400 degrees F.
- Spread chips in an even layer on baking sheet.
- Top with shredded cheese.
- Sprinkle on black beans, corn, tomato, onion and jalapeños.
- Bake for 5-10 minutes or until cheese has completely melted.
- Remove from oven.
- Spoon sour cream into a Ziploc bag, clip the corner of the bag, and drizzle over nachos.
- Top with cilantro and serve.



PORK CHOPS & POTATOES

Ingredients:

- 1/2 cup shredded Parmesan cheese
- 1 teaspoon Italian seasoning
- 3/4 Italian bread crumbs
- 1/2 cup butter
- 6 boneless pork chops
- 4 cups fingerling potatoes
- 1 Tablespoon olive oil
- salt and pepper, to taste

Directions:

- Preheat oven to 400 degrees F.
- Cover a sheet pan in foil and spray with nonstick cooking spray.
- In a medium bowl, combine Parmesan cheese, Italian seasoning and bread crumbs.
- Melt butter in a separate bowl.
- Dip each pork chop in butter then coat in crumb mixture and place on prepared baking sheet. Continue until all pork chops are coated and on the pan.
- Cut potatoes into halves and toss in olive oil.
- Place potatoes on pan around pork chops.
- Season pork chops and potatoes with salt and pepper, to taste.
- Bake for 35-40 minutes or until pork chops are cooked through and potatoes are slightly browned.



CREAMY CHICKEN & BACON POCKETS

Ingredients:

- 1 (8 ounce) container chive and onion flavored cream cheese
- 1/2 cup shredded mozzarella cheese
- 3 boneless skinless chicken breasts (cooked and shredded)
- 6 bacon strips (cooked and crumbled)
- 3 Tablespoons sun dried tomatoes (chopped)
- 1 (8 ounce) package crescent roll dough
- 1 egg
- 1 Tablespoon water

Directions:

- Preheat oven to 375 degrees F.
- Warm cream cheese in the microwave for 20-30 seconds to soften. Place in a mixing bowl with mozzarella cheese, chicken, bacon, and sun-dried tomatoes. Stir to combine and set aside.
- Lightly dust a work surface with flour and roll out crescent dough. Cut into 16 squares.
- Place about 2 teaspoons of cream cheese mixture onto each square.
- Press edges together until sealed.
- After stuffing and folding each pastry, place on a baking sheet.
- Whisk egg and water together and brush over the top of each pastry.
- Bake in preheated oven for 12-15 minutes or until puffed and golden brown.
- Cool 10 minutes before serving.



CHICKEN SAUSAGE & VEGETABLES

Ingredients:

- 1 (12 ounce) pkg. precooked chicken and apple sausages
- 5 red potatoes
- 1 medium zucchini
- 4 large carrots
- 1 onion
- 2 Tablespoons olive oil
- Poultry seasoning, to taste
- Garlic salt, to taste

Directions:

- Preheat oven to 400 degrees F.
- Line a baking sheet with foil.
- Slice sausage and dice potatoes, zucchini, carrots, and onion.
- Spread sliced chicken sausage, potatoes, zucchini, carrots and onion onto baking sheet.
- Drizzle olive oil on top and toss to coat.
- Sprinkle on poultry seasoning and garlic salt, to taste.
- Bake for 20 minutes or until vegetables are soft.



CHICKEN BACON RANCH TAQUITOS

Ingredients:

- 1 (8 ounce) package cream cheese (softened)
- 12 strips bacon (cooked and crumbled)
- 4 cups cooked chicken (shredded)
- 2 cups shredded Monterey Jack cheese
- 3 Tablespoons green onions (chopped)
- 1 (1 ounce) package dry ranch dressing mix (divided)
- 20 (6 inch) flour tortillas
- Salt, to taste

Directions:

- Preheat oven to 425 degrees F.
- Cover a large baking sheet with aluminum foil and spray lightly with cooking spray.
- Mix together cream cheese, bacon, chicken, cheese, and green onions.
- Add in about 1/2 of the dry ranch dressing mix, or more if desired. Mix well.
- Spoon 2-3 Tablespoons of the chicken mixture onto each flour tortilla and roll it up.
- Place taquitos seam-side down on the baking sheet. Repeat about 20 times or until all the filling is used.
- Once finished, spray the tops of the taquitos with nonstick cooking spray and sprinkle with salt.
- Place pan in oven and bake for 15-20 minutes, or until edges and tops are golden.
- Let cool slightly and serve with ranch dressing or salsa.



WHITE TOP PIZZA

Ingredients:

- 1 (13.8 ounce) pkg. refrigerated pizza dough
- 1/2 cup alfredo sauce
- 2 cups shredded mozzarella cheese
- 1 cup chicken, cooked and cubed
- 6 slices bacon, cooked and crumbled
- 1 teaspoon minced garlic
- 1 teaspoon dried oregano
- 1/4 cup baby arugula, chopped
- balsamic glaze, for topping

Directions:

- Preheat oven to 400 degrees F.
- Spray a baking sheet with nonstick cooking spray.
- Roll out pizza dough and place in prepared pan.
- Spread alfredo sauce on top of crust.
- Sprinkle shredded cheese, chicken, bacon, garlic, oregano and arugula evenly on top.
- Cook for 8-10 minutes, until crust is golden brown.
- Remove from oven and drizzle with balsamic glaze, if desired.
- Cut into squares and serve.



BBQ CHICKEN SWEET POTATO

Ingredients:

- 6 sweet potatoes
- 3 boneless skinless chicken breasts
- 2 cups BBQ sauce
- 1 cup shredded mozzarella cheese
- 1/2 red onion, diced
- 4 Tablespoons cilantro (chopped)

Directions:

- Scrub the outside of each potato and remove any blemishes.
- Poke the outside of each sweet potato multiple times with a fork then place on a baking sheet and place on the middle oven rack.
- Heat oven to 425 degrees F. and bake for 45 minutes, or until a fork easily presses into the center.
- Meanwhile, spray a 9x13-inch baking dish with nonstick cooking spray.
- Place chicken breasts in prepared pan and cover with BBQ sauce.
- Bake at 375 degrees for 25-30 minutes, or place in the oven with the sweet potatoes for the last 20 minutes of cooking. Make sure chicken is cooked all the way through.
- Remove chicken and sweet potatoes from the oven.
- Shred cooked BBQ chicken.
- Cut each sweet potato down the middle and fill with shredded chicken.
- Divide mozzarella cheese, red onion and chopped cilantro evenly between each potato and put on top of each baked potato.
- Broil on high for 2-3 minutes, or until cheese is completely melted.
- Serve hot.



ITALIAN PORK CHOPS & VEGETABLES

Ingredients:

- 5 Tablespoons olive oil
- 1 (1 ounce) packet Italian dressing mix
- 1 teaspoon smoked paprika
- 1 teaspoon dried oregano
- 1 Tablespoon grated Parmesan cheese
- 1/2 teaspoon salt
- 1/2 teaspoon pepper
- 6 (4-6 ounce) pork chops
- 1 1/2 pounds baby red potatoes (halved)
- 1 pound baby carrots
- 1 Tablespoon fresh parsley (for garnish)

Directions:

- Preheat oven to 400 degrees F.
- Spray a large sheet pan with nonstick cooking spray.
- In a medium bowl, mix together olive oil, dressing mix packet, paprika, oregano, Parmesan cheese, salt and pepper.
- Dip each pork chop in the oil mixture, making sure to coat both sides, and place on the prepared pan. Repeat with remaining pork chops.
- Add the potatoes and carrots to the sheet pan and drizzle any remaining olive oil mixture on top. Toss lightly to mix together.
- Bake for 35-40 minutes or until pork chops are fully cooked.
- Garnish with parsley and serve.



BAKED BBQ CHICKEN TOSTADAS

Ingredients:

- 4 (6 inch) corn tortillas
- 8 Tablespoons BBQ sauce
- 1 cup cooked, shredded chicken
- 1/2 cup shredded mozzarella cheese
- 4 Tablespoons diced red onion
- 4 Tablespoons diced roma tomato
- 4 Tablespoons chopped cilantro

Directions:

- Preheat oven to 400 degrees F.
- Place corn tortillas on a baking sheet.
- Spread 1 Tablespoon BBQ sauce on each tortilla.
- Top each tostada with 1/8 cup mozzarella cheese.
- Mix remaining BBQ sauce with shredded chicken and put 1/4 cup BBQ chicken on top of each tostada.
- Sprinkle on 1 Tablespoon red onion, 1 Tablespoon tomato and 1 Tablespoon cilantro on top of each tostada.
- Bake for 6-8 minutes. Turn oven to High Broil and broil for 1-2 minutes.



HEALTHY BANANA CAKE

Ingredients:

- 5 ripe bananas
- 3/4 cup honey
- 1/2 cup applesauce
- 2 eggs
- 1 teaspoon vanilla extract
- 1 1/2 teaspoons baking soda
- 1/2 teaspoon salt
- 1/2 teaspoon cinnamon
- 1/4 teaspoon nutmeg
- 2 cups flour
- 1 cup mini semisweet chocolate chips

Directions:

- Preheat oven to 350 degrees F.
- In a large bowl mash bananas.
- Add honey, applesauce, eggs and vanilla and mix until well combined.
- Add baking soda, salt, cinnamon, nutmeg and flour and stir until well combined.
- Fold in 1/2 cup of chocolate chips.
- Spray a 13 x 18 inch baking sheet with nonstick cooking spray and spread batter evenly inside.
- Sprinkle remaining 1/2 cup chocolate chips on top of cake.
- Bake for 20-25 minutes, or until the top is golden brown and the middle of the cake is set up.



FROSTED PUMPKIN CAKE

Ingredients:

- **Pumpkin Cake:**
- 4 eggs
- 2 cups sugar
- 1 cup vegetable oil
- 1 (15 ounce) can pumpkin puree
- 2 cups flour
- 3 teaspoons cinnamon
- 1 teaspoon pumpkin pie spice
- 2 teaspoons baking powder
- 1 teaspoon baking soda
- 1 teaspoon salt
- **Cream Cheese Frosting:**
- 1 cup butter, softened
- 1 (8 ounce) pkg. cream cheese
- 2 teaspoons vanilla extract
- 3 cups powdered sugar

Directions:

- Preheat oven to 350 degrees F.
- Spray a half baking sheet with nonstick cooking spray.
- In a mixing bowl, combine eggs, sugar, vegetable oil, and pumpkin puree until fully incorporated.
- Slowly add the flour but continue stirring to avoid lumps. Mix until well combined.
- Add the cinnamon, pumpkin pie spice, baking powder, baking soda and salt and mix until well combined.
- Pour the batter into prepared baking sheet and spread in an even layer.
- Bake for 25-30 minutes, or until set and let cool completely.
- For the frosting, cream together butter and cream cheese in a mixing bowl until fluffy.
- Add vanilla and powdered sugar and mix until smooth.
- Spread frosting over the cake and sprinkle cinnamon on top, if desired.



CHOCOLATE CHIP COOKIE BARS

Ingredients:

- 1 cup butter
- 1 1/4 cups brown sugar
- 3/4 cup sugar
- 1 Tablespoon vanilla extract
- 2 eggs
- 2 3/4 cups flour
- 1 teaspoon baking soda
- 1 teaspoon salt
- 2 1/4 cups mini semisweet chocolate chips, divided

Directions:

- Preheat oven to 350 degrees F.
- In a large bowl, cream together butter, brown sugar and sugar.
- Add vanilla and eggs and combine.
- Fold in flour, baking soda and salt.
- Mix in 2 cups of mini chocolate chips.
- Spray a 18"x13" sheet pan with nonstick cooking spray and spread cookie dough out evenly in pan.
- Sprinkle remaining 1/4 cup chocolate chips on top.
- Bake for 20-25 minutes or until middle is set up and edges are golden brown.
- Let cool and cut into squares.



CHOCOLATE CHIP PUDDING COOKIES

Ingredients:

- 3/4 cup butter, softened
- 3/4 cup brown sugar
- 1/4 cup granulated sugar
- 1 (3.4 ounce) package instant vanilla pudding
- 2 eggs
- 1 teaspoon vanilla
- 1 teaspoon baking soda
- 2 1/4 cups all-purpose flour
- 2 cups chocolate chips

Directions:

- Preheat oven to 350° degrees F.
- In a large bowl, cream together butter, brown sugar, granulated sugar and pudding mix. Beat in eggs and vanilla.
- Combine flour and baking soda and set aside.
- Add flour mixture until combined.
- Fold in chocolate chips.
- Roll into 1" balls and place on a baking sheet sprayed with nonstick cooking spray or covered in a silicone baking liner.
- Bake for 8-10 minutes, or until golden brown.



FROSTED PEANUT BUTTER BARS

Ingredients:

- 1 cup butter, softened
- 1 cup sugar
- 1 cup brown sugar, firmly packed
- 1 teaspoon vanilla extract
- 2 large eggs
- 2 1/2 cups peanut butter, divided
- 2 cups old fashioned oats
- 2 cups flour
- 1 teaspoon baking soda
- 1 teaspoon salt
- **Frosting:**
- 1/2 cup butter, softened
- 1/4 cup milk
- 2 teaspoons vanilla
- 4 tablespoons cocoa
- 3 cups powdered sugar

Directions:

- In a large bowl, cream butter, sugar and brown sugar together.
- Add vanilla, eggs, and 1 cup peanut butter; stir to combine.
- Add oats, flour, baking soda and salt and mix until well combined.
- Spray a baking sheet with nonstick cooking spray and spread out dough evenly.
- Bake for 15 minutes and remove from oven.
- Drop remaining peanut butter by spoonfuls on top of warm bars and spread when peanut butter has begun to melt.
- Let cool until peanut butter has set up.
- While cooling, mix together frosting ingredients with a hand mixer until smooth and spread on top of bars.



MARSHMALLOW BROWNIES

Ingredients:

- **Brownies:**
- 1 cup butter (softened)
- 2 cups sugar
- 1/3 cup cocoa powder
- 4 eggs
- 1 1/2 cups flour
- 1 teaspoon salt
- 2 teaspoons vanilla extract
- 1 (10 ounce) pkg. mini marshmallows
- **Frosting:**
- 1/2 cup butter, softened
- 2 Tablespoons milk
- 1 teaspoon vanilla extract
- 4 Tablespoons cocoa powder
- 3 cups powdered sugar

Directions:

- **For the brownies:**
- Preheat oven to 350 degrees F.
- Cream together butter, sugar and cocoa.
- Beat in eggs, one at a time, mixing after each one.
- Add flour, salt and vanilla and mix until well combined.
- Spray a baking sheet nonstick cooking spray.
- Spread brownie batter in prepared pan and bake for 22-25 minutes.
- Remove brownies from oven and spread marshmallows in an even layer on top. Return to oven for 3 minutes, until marshmallows are soft and puffy.
- Let cool completely.
- **For the frosting:**
- Mix all ingredients with a hand mixer until smooth.
- Add more powdered sugar or milk until you reach desired consistency and spread on top of bars.
- Let frosting set up before cutting.



FUNFETTI COOKIE BARS

Ingredients:

- 1 cup butter (softened to room temperature)
- 1 1/2 cups brown sugar
- 2 large eggs
- 1 Tablespoon vanilla
- 2 teaspoons baking powder
- 1 teaspoon salt
- 3 cups flour
- 2 cups white chocolate chips
- 1 cup sprinkles

Directions:

- Preheat oven to 350 degrees F.
- In a large mixing bowl, cream together softened butter and brown sugar.
- Mix in eggs and vanilla.
- Add baking powder, salt and flour and mix until well combined.
- Fold in white chocolate chips and sprinkles, reserving some of them to sprinkle on top before baking.
- Spray a half baking sheet with nonstick cooking spray, spread dough out evenly and top with remaining sprinkles.
- Bake for 20-25 minutes, or until middle is set and edges are golden brown.
- Let cool and cut into squares.



HAWAIIAN POKE CAKE

Ingredients:

- **Cake:**
- 1 (15.25 ounce) box yellow cake mix
- 1 cup water
- 1/3 cup vegetable oil
- 3 eggs
- **Filling:**
- 1 (14 ounce) can sweetened condensed milk
- 1 (15 ounce) can cream of coconut
- 1 (20 ounce) can crushed pineapple (juice reserved)
- **Topping:**
- 2 cups heavy whipping cream
- 1/2 cup powdered sugar
- 1 teaspoon coconut extract
- 1 cup sweetened, shredded coconut

Directions:

- Preheat oven to 350 degrees F.
- In a large mixing bowl, combine cake mix, water, vegetable oil and eggs until well combined.
- Spray a half sheet pan (13"x18"x1") with nonstick cooking spray and spread batter in pan in an even layer.
- Bake for 15-20 minutes, or until the center of the cake is set.
- Remove from oven and let cool.
- Use a fork and poke holes over the entire cake.
- In a mixing bowl, whisk together sweetened condensed milk, cream of coconut and juice from can of crushed pineapple.
- Pour over cake, filling all holes with mixture.
- Spread crushed pineapple over the top of the cake.
- In a mixing bowl or stand mixer, combine heavy whipping cream, powdered sugar and coconut extract until light and fluffy. Spread in an even layer on top of cake.
- Sprinkle coconut on top and refrigerate cake until serving.



TEXAS SHEET CAKE BROWNIES

Ingredients:

- **Brownies:**
- 2 cups flour
- 2 cups sugar
- 1/2 cup butter
- 1/2 cup shortening
- 1 cup water
- 1/4 cup cocoa
- 1/2 cup buttermilk
- 2 eggs
- 1 teaspoon baking soda
- 1 teaspoon vanilla
- **Frosting:**
- 1/2 cup butter (softened)
- 2 Tablespoons cocoa
- 1/4 cup milk
- 3 1/2 cups powdered sugar
- 1 teaspoon vanilla

Directions:

- Preheat oven to 400 degrees F.
- In a large mixing bowl, combine the flour and the sugar.
- In a heavy saucepan, combine butter, shortening, water, and cocoa. Stir and heat to boiling.
- Pour boiling mixture over the flour and sugar in the bowl.
- Add the buttermilk, eggs, baking soda, and vanilla. Mix until well combined.
- Pour into a sheet pan sprayed with nonstick cooking spray and spread in an even layer.
- Bake for 15-18 minutes or until set.
- While brownies bake, prepare the frosting.
- Combine butter, cocoa and milk in a saucepan over medium-high heat. Heat to boiling while stirring constantly.
- Whisk in powdered sugar until smooth.
- Pour warm frosting over brownies and let cool.
- Cut into bars and serve.



SUGAR COOKIE BARS

Ingredients:

- **Sugar Cookie Bars:**
- 1 cup butter (softened)
- 2 cups sugar
- 4 large eggs
- 2 teaspoons vanilla extract
- 4 3/4 cups flour
- 1 teaspoon salt
- 1 teaspoon baking soda
- **Frosting:**
- 1/2 cup butter (softened)
- 3 Tablespoons milk
- 2 teaspoons vanilla extract
- 4 cups powdered sugar
- Pink food coloring
- Sprinkles, for topping

Directions:

- Preheat oven to 375 degrees F.
- In a large bowl, cream together butter and sugar until fluffy.
- Add eggs, one at a time, mixing after each egg.
- Mix in vanilla.
- Beat in flour, salt and baking soda until well combined.
- Spread and press dough onto a half sheet pan (18"x13"x1") sprayed with nonstick cooking spray.
- Bake for 10-12 minutes, or until just golden brown; let cool completely.
- In a large bowl using a hand mixer or a stand mixer, combine all frosting ingredients and beat until light and fluffy.
- Spread frosting in an even layer on cooled cookie bars and top with sprinkles, if desired.



EASY LEMON SHEET CAKE

Ingredients:

- **Cake:**
- 1 (15.25 ounce) lemon cake mix
- 4 eggs
- 1 (15.75 ounce) can lemon pie filling
- **Cream Cheese Frosting:**
- 1 (8 ounce) pkg. cream cheese (softened)
- 1/4 cup butter (softened)
- 4 cups powdered sugar
- 1 teaspoon vanilla extract

Directions:

- Preheat oven to 350 degrees F.
- In a large bowl, combine the cake mix and the eggs and mix until fully incorporated.
- Fold in pie filling until well combined.
- Spread into a half sheet pan (18"x13"x1") sprayed with nonstick cooking spray.
- Bake for 18-20 minutes, or until a toothpick inserted near the center comes out clean.
- Let cool for 30 minutes.
- In a large mixing bowl, beat together cream cheese and butter until smooth.
- Add powdered sugar and vanilla beat until smooth and fluffy.
- Spread frosting on top of cooled cake, cut into slices and serve.



FUDGY RASPBERRY BROWNIES

Ingredients:

- **Brownie Layer:**
- 1 1/2 cups butter (melted)
- 3/4 cup cocoa powder
- 3 cups sugar
- 6 eggs, beaten
- 1 1/2 teaspoons vanilla
- 3/4 teaspoon salt
- 2 1/4 cups flour
- **Raspberry Buttercream Layer:**
- 1 cup butter (softened to room temperature)
- 1 teaspoon vanilla extract
- 1/4 teaspoon salt
- 1/2 cup seedless raspberry jam
- 4 cups powdered sugar
- **Chocolate Layer:**
- 2 cups milk chocolate chips
- 3/4 cup butter

Directions:

- Preheat oven to 350 degrees F.
- In a large mixing bowl, whisk together melted butter and cocoa. Add sugar, eggs, vanilla and salt.
- Mix well and stir in flour without over mixing.
- Spread in a baking sheet sprayed with nonstick cooking spray and bake for 25-30 minutes.
- Cool then put in the freezer for 20 minutes.
- For the raspberry buttercream, mix butter, vanilla, salt, jam and powdered sugar until light and fluffy.
- Frost brownies and return to the freezer for another 20 minutes.
- For the chocolate layer, melt chocolate chips and butter in the microwave for 2 minutes and mix until smooth.
- Spread on top of the frosting layer and return to the freezer for another 20 minutes to set.