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*Southern*  
**BAKING RETREAT**

MARTHA WHITE® ♦ WHITE LILY®



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*#SouthernBakingRetreat*



# Harvest Apple Cornbread Panzanella

Prep Time: 15 min. Cook Time: 20 min. Yield: 6 servings



## INGREDIENTS

### Chicken

2 teaspoons **Crisco**® 100% Extra Virgin Olive Oil

4 Apple Chicken Sausage Links, cut into 1/2 inch thick slices

### Cornbread

1 (7 oz.) package **Martha White**® Sweet Yellow Honey Cornbread & Muffin Mix -**OR-**

1 (7 oz.) package **Martha White**® Sweet Yellow Cornbread & Muffin Mix

2/3 cup milk

1 large egg

1/4 teaspoon dried rubbed sage

1/2 cup chopped pecans

### Cornbread

2 Fuji or Honeycrisp apples, cored and cut into bite-sized pieces

1 teaspoon lemon juice

1/2 small red onion, halved and thinly sliced

4 cups packed baby kale

1/2 cup shredded sharp cheddar cheese

### Cornbread

1/2 cup **Crisco**® 100% Extra Virgin Olive Oil

2 tablespoons red wine vinegar

2 tablespoons apple cider

Salt and cracked black pepper, to taste

## DIRECTIONS

**1.** For sausage: **HEAT** oven to 425°F. Place 8-inch Lodge® cast iron skillet over medium low heat. Cook sausage in olive oil for 10 minutes or until heated through and lightly browned, stirring frequently. Make cornbread while sausage is cooking.

**2.** For cornbread: **WHISK** together cornbread mix, milk, egg, sage and pecans in medium bowl. Remove sausage from pan and drain briefly on paper towels. Set aside and keep warm. Pour cornbread mixture into the hot pan. Bake 15 to 20 minutes or until golden brown. Cool slightly and cut into 1-inch cubes.

**3.** **STIR** together apples and lemon juice in large bowl. Add onion, kale, cheese, sausage and cornbread cubes.

**4.** For dressing: **WHISK** oil with vinegar, cider, salt and pepper. Pour over salad. Toss gently to coat. Serve immediately.



# Roasted Poblano Chicken Posole with Floating Corn Cake Islands

*Prep Time: 30 min. Cook Time: 20 min. Yield: 8 servings*



## INGREDIENTS

### Soup

- 1 Poblano chile peppers
- 2 tablespoons **Crisco**® Pure Vegetable Oil
- 2 medium onion, chopped
- 3 garlic cloves, minced
- 8 cups chicken stock
- 1 teaspoon each Mexican oregano, ground cumin, salt and pepper
- 4 cups shredded, cooked rotisserie chicken
- 2 (15.5 oz.) cans white hominy, rinsed and drained

### Corn Cakes

- 1 (6 oz.) package **Martha White**® Buttermilk Cornbread & Muffin Mix
- 1/2 cup milk
- 1 large egg, beaten
- 1 (11 oz.) can Mexican style whole kernel corn, drained
- 1/2 cup shredded Monterey Jack cheese
- Crisco**® Pure Vegetable Oil, for frying

## DIRECTIONS

**1.** For soup: **HEAT** oven to broil. Place poblanos on baking sheet. Broil until skin is blistered and charred. Place in medium bowl. Cover tightly with plastic wrap for 30 minutes. Remove from bowl and peel. Cut off ends, slice open and lay flat. Scrape and discard seeds. Finely chop the chiles. Set aside.

**2.** **HEAT** oil in 5-quart Lodge® cast iron Dutch oven over medium heat. Cook onions and garlic until soft. Add chicken stock and bring to a boil. Reduce heat to simmer. Stir in the oregano, cumin, salt, pepper, shredded chicken, hominy and chopped poblanos. Bring to a boil. Reduce heat and simmer for 15 minutes.

**3.** For corn cakes: **WHISK** cornbread mix, milk and egg. Stir in corn and Monterey Jack cheese. Heat about 2 tablespoons oil in 10 1/2-inch Lodge® cast iron skillet over medium high heat until very hot. Pour corn cake batter by 1/4 cupfuls onto skillet. Cook until golden brown. Turn and brown on other side. Add more oil as needed for remaining batter. To serve, spoon posole into bowls. Float a corn cake on top of soup. Top with desired toppings.



# Caramelized Maple Apple Bacon Brunch Bake

*Prep Time: 10 min. Cook Time: 55 min. Yield: 6-8 servings*

## INGREDIENTS

**Crisco®** Original No-Stick Cooking Spray

### Cornbread

5 applewood smoked thick bacon slices  
2 tablespoons pure maple syrup  
1 teaspoon ground cinnamon  
1 1/2 tablespoons turbinado sugar (raw sugar)  
1 large egg  
1/2 cup milk  
3 tablespoons unsalted butter, melted  
1 (6 oz.) package **Martha White®** Cotton Country® Buttermilk Cornbread Mix, **-OR-** Buttermilk Cornbread Mix & Muffin Mix

### Apple Topping

1/3 cup chopped pecans, toasted  
2 tablespoons unsalted butter  
1 1/2 cups peeled, chopped Granny Smith apples  
1/4 cup orange juice  
1/2 cup pure maple syrup  
1 teaspoon grated orange peel  
3 tablespoons **Smucker's®** Sweet Orange Marmalade  
1/3 cup golden raisins  
1/2 teaspoon fresh grated nutmeg  
3 tablespoons powdered sugar

## DIRECTIONS

**1.** HEAT oven to 375° F. Coat 10-inch Lodge® cast iron skillet with no-stick cooking spray. Line rimmed baking sheet with parchment paper. Arrange bacon slices on paper in single layer. Whisk together 2 tablespoons maple syrup and cinnamon in small bowl. Brush on top side of bacon. Bake 8 minutes. Sprinkle with sugar. Bake 10 to 13 minutes or until bacon is very brown. Place bacon on paper towel, glazed side up, to drain and cool. Chop into small pieces.

**2.** WHISK together egg, milk and 3 tablespoons melted butter in large bowl. Stir in cornbread mix and cheese until blended. Set aside 3 tablespoons bacon. Stir remaining bacon into cornbread mixture. Pour into prepared skillet. Bake 25 to 30 minutes or until golden brown.

**3.** PLACE pecans in another 10-inch skillet. Toast over medium heat until lightly browned, about 4 minutes, shaking skillet often. Remove from skillet. Set aside. Melt 2 tablespoons butter in same skillet. Add apple. Cook 5 minutes on medium heat. Slowly add orange juice, 1/2 cup maple syrup, grated orange peel, marmalade and raisins. Bring to a simmer.

**4.** CUT cornbread into wedges. Top with warm apple mixture, pecans, reserved bacon and nutmeg. Dust with powdered sugar.





## Buffalo Chicken Cornbread with Blue Cheese Salad

*Prep Time: 10 min. Cook Time: 30 min. Yield: 8 servings*



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### INGREDIENTS

- |   |   |
|---|---|
| <b>Crisco</b> ® Original No-Stick Cooking Spray                           | 1/2 teaspoon red pepper flakes          |
| <b>Cornbread</b>  | 2 tablespoons chopped cilantro          |
| 1 large egg   | <b>Cornbread</b>                        |
| 3/4 cup milk  | 1/2 small head iceberg lettuce, chopped |
| 1 tablespoons <b>Crisco</b> ® Pure Olive Oil                              | 1 cup sliced celery                     |
| 1 (6 oz.) package <b>Martha White</b> ® Yellow Cornbread & Muffin Mix     | 1/2 red onion, sliced                   |
| 1 cup shredded Cheddar cheese   | 1/2 cup crumbled blue cheese            |
| 1/2 cup crumbled blue cheese  | 2/3 cup blue cheese salad dressing      |
| 2 cups cooked, frozen, boneless buffalo-style hot wings, thawed and diced | 1/2 cup tomatoes, diced                 |
|   | Cilantro, chopped                       |

### DIRECTIONS

- 1.** HEAT oven to 400° F. Spray 10 1/2-inch Lodge® cast iron skillet with no-stick cooking spray. Stir egg, milk and oil together. Add cornbread mix, Cheddar cheese, 1/2 cup blue cheese, diced hot wings, red pepper flakes and 2 tablespoons chopped cilantro. Stir until well blended. Pour mixture into prepared skillet, spreading evenly. Bake 20 to 30 minutes until golden brown. Remove from oven. Cool.
- 2.** COMBINE lettuce, celery, red onion and 1/2 cup blue cheese. Toss with blue cheese dressing. Cut cornbread into 8 wedges. Top each wedge with an even amount of salad. Garnish with diced tomatoes and cilantro.

### VARIATION

**RANCH STYLE:** Omit blue cheese from cornbread and salad. Substitute ranch dressing for blue cheese dressing.



# Luscious Lemon and White Chocolate Tart

*Prep Time: 15 min. Cook Time: 20 min. Yield: 10 servings*



## INGREDIENTS

**Crisco®** Original No-Stick Cooking Spray

### Cornbread

1 (7.6 oz.) package **Martha White®**

Lemon Poppyseed Flavored Muffin Mix

1/2 cup sliced almonds, coarsely chopped

1/4 cup butter, melted

### Filling

2/3 cup heavy cream

1/2 teaspoon unflavored gelatin

1 (8 oz.) package cream cheese

6 ounces good quality

white chocolate

### Toppings

1/2 cup **Dickinson's®** Lemon Curd

2 ounces good quality

white chocolate

## DIRECTIONS

**1.** HEAT oven to 350°F. Spray 9-inch tart pan with no-stick cooking spray. Stir together muffin mix and almonds. Stir in butter until blended. Press evenly in bottom and about 1/4 inch up sides of prepared pan. Bake for 12 to 15 minutes, or until light golden brown.

**2.** POUR heavy cream into small bowl. Sprinkle gelatin evenly over cream. Allow to stand until softened about 5 minutes.

**3.** BEAT cream cheese in medium bowl with electric mixer at medium-high speed until smooth. Beat in gelatin mixture at low speed scraping down sides of bowl just until blended, about 1 minute. Pour into medium saucepan.

**4.** ADD 6 ounces white chocolate. Cook on medium-low, stirring until chocolate is melted and mixture is smooth, about 4 minutes. Pour filling evenly over prepared crust. Refrigerate at least 1 hour.

**5.** MICROWAVE lemon curd on HIGH in small, microwave-safe bowl just until softened, about 25 to 30 seconds. Stir until smooth. Spread evenly over chilled filling.

**6.** MAKE decorative curls with 2 ounces white chocolate using a vegetable peeler. Sprinkle over tart. Serve immediately or refrigerate until ready to serve.



## Very Berry Triple Berry Trifle

*Prep Time: 20 min. Cook Time: 20 min. Yield: 15 servings*

### INGREDIENTS

**Crisco®** Original No-Stick Cooking Spray  
CAKE  
2 (7 oz.) packages **Martha White®**  
Wild Berry Flavored Muffin Mix  
2 large eggs  
2/3 cups water  
1/2 cup **Crisco®** Pure Vegetable Oil

### PUDDING

1 (8 oz.) package cream cheese, softened  
1 (14 oz.) can **Eagle Brand®** Sweetened Condensed Milk  
1 (3.4 oz.) box instant vanilla pudding mix  
1 1/2 cups cold milk  
1 (8 oz.) container frozen whipped topping, thawed  
4 1/2 cups frozen mixed berries (do not thaw)  
Mixed berries for garnish, if desired

### DIRECTIONS

- 1.** HEAT oven to 350°F. Spray 13 x 9-inch pan with no-stick cooking spray. Stir together muffin mix, eggs, water and oil until blended. Pour into prepared pan. Bake 15 to 20 minutes or until a toothpick inserted in the center comes out clean. Cool completely.
- 2.** BEAT cream cheese and sweetened condensed milk in large bowl with electric mixer at medium high speed until smooth. Beat in pudding mix until dissolved. Add milk and beat at medium speed for 2 minutes. Fold in half the whipped topping. Refrigerate to thicken.
- 3.** DIVIDE cooled cake into thirds. Crumble one third into the bottom of a 4-quart trifle dish. Sprinkle with one third of the berries, then one third of the pudding mixture. Repeat layers. Top with remaining whipped topping. Sprinkle with berries, if desired. Chill 4 to 6 hours before serving.



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## “Sakes Alive” Chocolate Fudge Bars

*Prep Time: 20 min. Cook Time: 35 min. Yield: 32 bars*



### INGREDIENTS

<b>Crisco®</b> Butter Flavor No-Stick Cooking Spray	1 1/2 cups quick cooking oats
2 cups firmly packed brown sugar	1 (14 oz.) can <b>Eagle Brand®</b> Sweetened Condensed Milk
1 cup butter, softened	1 (14 oz.) package semi-sweet chocolate chips, (2 cups)
1 teaspoon vanilla extract	3/4 cup chopped walnuts
1 large egg	
2 (7.4 oz.) packages <b>Martha White®</b> Chocolate Chip Muffin Mix	

### DIRECTIONS

- 1.** HEAT oven to 350° F. Coat a 13 x 9-inch pan with no-stick cooking spray. Beat brown sugar and butter in large bowl with electric mixer at medium high speed until light and fluffy. Beat in vanilla and egg
- 2.** STIR in muffin mix. Stir in oats until well blended. Reserve one cup of mixture. Set aside. Pat remaining mixture into prepared pan with oiled hands.
- 3.** COMBINE condensed milk and chocolate chips in medium saucepan. Cook over low heat until chocolate is melted, stirring constantly. Remove from heat. Stir in walnuts. Quickly spread evenly over muffin mixture covering completely to edge of pan. Drop reserved oat mixture by teaspoonfuls over chocolate mixture. Spread slightly
- 4.** BAKE 35 to 40 minutes or until golden brown. Cool completely on wire rack. Cut into bars.

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## White Lily Light and Fluffy Biscuits

*Prep Time: 10 min. Cook Time: 12 min. Yield: 12 biscuits*



### INGREDIENTS

<b>Crisco</b> ® Original No-Stick Cooking Spray	1/4 cup <b>Crisco</b> ® All-Vegetable Shortening, chilled
2 cups <b>White Lily</b> ® Enriched Bleached Self-Rising Flour	OR 1/4 stick <b>Crisco</b> ® Baking Sticks
OR 2 cups <b>White Lily</b> ® Enriched Unbleached Self-Rising Flour	All-Vegetable Shortening, chilled
	2/3 to 3/4 cups buttermilk or milk

### DIRECTIONS

1. **HEAT** oven to 500°F. Coat baking sheet with no-stick cooking spray.
2. **MEASURE** flour into large bowl. Cut in shortening with pastry blender or 2 knives until crumbs are the size of peas. Blend in just enough milk with fork until dough leaves sides of bowl.
3. **TURN** dough onto lightly floured surface. Knead gently 2 to 3 times. Roll dough to 1/2-inch thickness. Cut using floured 2-inch biscuit cutter. Place on prepared baking sheet 1 inch apart for crisp sides or almost touching for soft sides.
4. **BAKE** 8 to 10 minutes or until golden brown.

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## White Lily Light Biscuits (All-Purpose Flour Recipe)

*Prep Time: 10 min. Cook Time: 12 min. Yield: 12 biscuits*



### INGREDIENTS

<b>Crisco</b> ® Original No-Stick Cooking Spray	1/4 cup <b>Crisco</b> ® All-Vegetable Shortening, chilled <b>-OR-</b> 1/4 stick <b>Crisco</b> ® Baking Sticks All-Vegetable Shortening, chilled
2 cups <b>White Lily</b> ® Enriched Bleached All Purpose Flour	
1 tablespoon baking powder	
1 teaspoon salt	3/4 cup buttermilk or milk

### DIRECTIONS

1. **HEAT** oven to 500 °F. Coat baking sheet with no-stick cooking spray.
2. **COMBINE** flour, baking powder and salt in medium bowl. Cut in shortening with pastry blender or 2 knives until crumbs are the size of peas. Blend in just enough milk with fork until dough leaves sides of bowl.
3. **TURN** dough onto lightly floured surface. Knead gently 2 to 3 times. Roll dough to 1/2-inch thickness. Cut using floured 2-inch biscuit cutter. Place on prepared baking sheet 1 inch apart for crisp sides or almost touching for soft sides
4. **BAKE** 8 to 10 minutes or until golden brown.

### VARIATION

**GARLIC CHEESE BISCUITS:** STIR in 1 cup shredded Cheddar cheese before adding milk. Drop by rounded tablespoonfuls onto prepared baking sheet. Bake as directed above. Combine 1/4 cup melted butter and 1/4 teaspoon garlic powder. Brush on warm biscuits.



## Touch of Grace Biscuits

*Prep Time: 10 min. Cook Time: 20 min. Yield: 10 servings*



### INGREDIENTS

<b>Crisco®</b> Original No-Stick Cooking Spray	Baking Sticks All-Vegetable Shortening
1 1/2 cups <b>White Lily®</b> Enriched Bleached Self-Rising Flour	1/2 cup heavy cream
1 tablespoon sugar	3/4 cup buttermilk
1/4 teaspoon salt	1 cup <b>White Lily®</b> Enriched Bleached All Purpose Flour
3 tablespoons <b>Crisco®</b> All-Vegetable Shortening -OR- 3 tablespoons <b>Crisco®</b>	2 tablespoons butter, melted

### DIRECTIONS

1. HEAT oven to 450°F. Spray small (6 to 8-inch) round cake pan with no-stick cooking spray.
2. COMBINE 1 1/2 cups self-rising flour, sugar and salt in medium bowl. Cut in shortening with pastry blender or 2 knives until mixture is the size of peas. Stir in cream, then buttermilk (dough should look like cottage cheese).
3. POUR 1 cup all-purpose flour onto a plate or pie tin. With a medium ice cream scoop or spoon, scoop a biscuit-size lump of wet dough into the flour; sprinkle some flour over it to coat the outside.
4. PICK up biscuit with well-floured hands. Shape into the general shape of a soft round while shaking off excess dough. Place in prepared pan. Repeat with rest of dough, pressing each biscuit against the other so they will rise up and not spread out.
5. BAKE in center or just below center of oven until lightly browned, about 20 minutes.
6. BRUSH biscuits with melted butter. Cool one or two minutes in pan. Turn out and cut biscuits apart; serve hot.

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## White Lily Cream Biscuits

*Prep Time: 10 min. Cook Time: 10 min. Yield: 12 biscuits*

### INGREDIENTS

- 1 3/4 cups **White Lily**® Enriched Bleached Self-Rising Flour
- 1 cup heavy cream
- 1/4 cup butter

### DIRECTIONS

- 1.** HEAT oven to 500°F. Spray baking sheet with no-stick cooking spray.
- 2.** PLACE flour in large bowl. Cut in shortening with pastry blender or 2 knives until mixture is the size of peas.
- 3.** STIR in milk gradually, adding only enough to moisten flour and hold dough together. Drop by tablespoons onto baking sheet.

**TIP** More than 3/4 cup milk or buttermilk may be needed. Add until dough is wet and sticky, but does not spread when spooned onto baking sheet.

- 4.** BAKE 8 to 12 minutes or until lightly browned.

**TIP** Cooled biscuits can be frozen up to one month in plastic food storage bags. Reheat by placing in oven 5 to 10 minutes or microwave about 1 minute.

## Drop Biscuits

*Prep Time: 10 min. Cook Time: 12 min. Yield: 12 servings*

### INGREDIENTS

- Crisco**® Original No-Stick Cooking Spray
- 2 cups **White Lily**® Enriched Bleached Self-Rising Flour
- 1 tablespoon sugar
- 1/4 teaspoon salt
- 1/4 cup **Crisco**® All-Vegetable Shortening -OR- 1/4 stick **Crisco**® Baking Sticks All-Vegetable Shortening
- 3/4 cup buttermilk, plus additional as needed

### DIRECTIONS

- 1.** HEAT oven to 500°F. Spray baking sheet with no-stick cooking spray.
- 2.** PLACE flour in large bowl. Cut in shortening with pastry blender or 2 knives until mixture is the size of peas.
- 3.** STIR in milk gradually, adding only enough to moisten flour and hold dough together. Drop by tablespoons onto baking sheet.

**TIP** More than 3/4 cup milk or buttermilk may be needed. Add until dough is wet and sticky, but does not spread when spooned onto baking sheet.

- 4.** BAKE 8 to 12 minutes or until lightly browned.

**TIP** Cooled biscuits can be frozen up to one month in plastic food storage bags. Reheat by placing in oven 5 to 10 minutes or microwave about 1 minute.