

Creative Cooking Could Land You \$1 Million



Sweetened condensed milk gives this easy dessert a creamy filling while flour, sugar and nuts add a delightful crunchy topping.

(NAPSA)—Ladies and gentlemen, start your ovens. A smart recipe idea could win you \$1 million in the 45th Pillsbury Bake-Off® Contest. Enter now through April 18, 2011 at www.bakeoff.com in the categories Breakfast & Brunches, Entertaining Appetizers, Dinner Made Easy™ or Sweet Treats.

Here's one tasty idea from finalist Maurice Chinn, 44th Contest, to get you started:

Oatmeal Raisin Cheesecake Crumble

- 1 pkg. Pillsbury® Big Deluxe™ refrigerated oatmeal raisin cookies (12 cookies)
- 2 cups Fisher® Chef's Naturals® Chopped Pecans
- 2 pkgs. (8 oz. each) cream cheese, softened
- 1 can (14 oz.) Eagle Brand® Sweetened Condensed Milk
- 1 tsp. McCormick® Pure Vanilla Extract
- 2 LAND O'LAKES® eggs
- 1 cup Pillsbury BEST® All Purpose Flour
- ¾ cup packed light brown sugar
- ½ cup cold LAND O'LAKES® Butter
- ¾ cup Hershey's® cinnamon chips

- 1 cup raisins
- ½ cup oats

Heat oven to 350° F. Press cookie dough rounds evenly into bottom of ungreased 13x9-inch pan. Sprinkle with 1 cup of the pecans; press firmly into dough. Bake 13 to 17 minutes or until golden brown. Meanwhile, in large bowl, beat cream cheese with electric mixer on medium until smooth.

Add milk, vanilla and eggs; beat until well blended. On low speed, beat in ½ cup of the flour. Pour over crust; spread evenly. In medium bowl, mix brown sugar and remaining ½ cup flour. Cut in butter, using pastry blender or fork, until mixture looks like coarse crumbs. Stir in cinnamon chips, raisins, oats and remaining 1 cup pecans. Sprinkle over cheese mixture.

Bake 35 to 45 minutes longer or until set. Cool completely, about 2 hours. To serve, cut into 4 rows by 4 rows. Makes 16 servings.

Want a shot at \$1 million?

Visit www.bakeoff.com for official contest rules and entry forms for the 45th Pillsbury Bake-Off® Contest.