



Your Just Desserts

Easy To Make Cookies, Brownies And More



Bar dough comes premade so it can be popped in the oven for quick cookies—or used as a base for brownies, pies and more.

(NAPSA)—Bar none, the easiest and most convenient way to bake up cookies, brownies and other fun recipes is with bar dough. The refrigerated dough saves time in the kitchen and gets delicious treats on the table in record time.

For bakers who care about preparing the very best for their families, Nestlé® Toll House® offers a line of products, including bar dough, that deliver a warm and enjoyable experience. For years, the brand has been synonymous with high-quality, homemade, sweet baked goods.

In addition to rich cookies, Toll House bar dough can be used as part of Easter treats or as a quick crust for luscious pies, such as this delectable creation:

Chocolate Banana Cream Pie *Makes 8 servings*

- 1 package (18 oz.) NESTLÉ® TOLL HOUSE® Refrigerated Chocolate Chip Cookie Bar Dough, softened slightly**
- 1¾ cups milk**
- 1 package (3½ oz.) banana cream or vanilla instant pudding and pie filling mix**
- 2 medium bananas, sliced**

- 1 cup frozen non-dairy whipped topping, thawed**
- Chocolate Flavor NESTLÉ® NESQUIK® Chocolate Syrup (optional)**
- NESTLÉ TOLL HOUSE Semi Sweet Chocolate Mini Morsels (optional)**

Preheat oven to 350°F. Grease 9-inch pie plate.

Press ¾ package cookie dough* onto bottom and up side of pie plate.

Bake for 16 to 18 minutes or until golden brown; flatten down with back of spoon to form pie shell. Cool completely on wire rack.

Beat milk and pudding mix in small bowl, according to package directions; refrigerate for 5 minutes. Spread 1 cup pudding over cookie crust (save remaining pudding for later use). Top pudding with bananas; spread with whipped topping. Refrigerate for at least 1 hour or until set. Drizzle with Nesquik; top with morsels. Cut into wedges.

*** Bake up extra for an additional treat the kids (and grownups) will love.**

To learn more, or for more delicious recipes, visit the Web site at www.VeryBestBaking.com.