

# Irresistible Twist on Lunchbox Favorites



(NAPSA)—Great cooking and baking ideas can be a click away with access to the 100 recipes from the 45th Pillsbury Bake-Off® Contest. This perfectly portioned dessert from finalist Amy Siegel can delight at home and on the go.

## Strawberry-Swirl Peanut-Butter Brownie Cupcakes

### 24 foil baking cups

- 1 (14-oz.) can Eagle Brand® Sweetened Condensed Milk
- $\frac{3}{4}$  cup Jif® Extra Crunchy Peanut Butter
- 1 (19.5-oz.) box Pillsbury® Chocolate Fudge Brownie Mix
- 3 Land O Lakes Eggs
- $\frac{1}{2}$  cup Crisco® Pure Canola Oil
- $\frac{1}{2}$  cup buttermilk
- $\frac{1}{2}$  teaspoon McCormick Pure Almond Extract
- 1 (8-oz.) package cream cheese, softened
- $\frac{1}{4}$  cup Land O Lakes Unsalted or Salted Butter, softened
- 1 teaspoon McCormick Pure Vanilla Extract
- $3\frac{1}{2}$  cups powdered sugar
- $\frac{1}{4}$  cup Smucker's® Seedless Strawberry Jam
- 12 small strawberries, halved

Heat oven to 350°F. Place foil cup in each regular-size muffin cup. In bowl, stir together condensed milk and peanut butter until blended. In large bowl, beat brownie mix, eggs, oil, buttermilk and almond extract with electric mixer on medium speed 2 minutes or until blended. Spoon 1 tablespoon brownie batter into muffin cup; top with 1 tablespoon of peanut butter filling. Spoon remaining brownie batter over filling. Bake 25–35 minutes or until toothpick inserted in center comes out almost clean. Cool 10 minutes. Remove cupcakes to cooling racks. Cool completely, about 1 hour. In large bowl, beat cream cheese, butter and vanilla with electric mixer on medium speed until fluffy, about 2 minutes. Gradually add powdered sugar, beating until smooth. Add jam; stir once or twice to create swirls. Spoon into decorating bag or large resealable plastic bag (cut  $\frac{1}{2}$ -inch opening from 1 corner of plastic bag). Pipe frosting on cupcakes. Garnish with strawberry half. Store covered in refrigerator.

Visit [www.bakeoff.com](http://www.bakeoff.com) for all 100 45th Pillsbury Bake-Off Contest recipes.