

# Chocolate & Peanut Butter Frozen Dessert

## Ingredients

- 15 Nutter Butter cookies, crushed (about 2 cups), divided
- 1 carton (16 ounces) mascarpone cheese
- 1 cup sugar, 2 teaspoons vanilla extract
- 1 carton (8 ounces) frozen whipped topping, thawed
- 1 medium banana, sliced
- 1 cup semisweet chocolate chips, melted and cooled slightly
- 1 tablespoon baking cocoa, 1 cup chunky peanut butter



## Directions

Line Ultra Pro loaf pan with parchment paper to make it easy to remove.

Sprinkle with a third of the crushed cookies.

In a Thats A Bowl bowl, mix mascarpone cheese, sugar and vanilla; fold in whipped topping. Divide mixture evenly among 3 bowls.

To 1 portion of cheese mixture, fold in sliced banana; add to loaf pan, spreading evenly. Repeat cookie layer. To second portion, stir in melted chocolate and cocoa; add to loaf pan. Sprinkle with remaining cookies. To third portion, stir in peanut butter. Spread over top.

Freeze, covered, until firm, at least 8 hours. To serve, invert onto a platter; remove parchment paper. Cut into slices.

# Easy Meatloaf

## Ingredients

- 1 large egg, lightly beaten
- 1/3 cup evaporated milk
- 2 tablespoons Worcestershire sauce
- 3/4 cup quick-cooking oats
- 1/4 cup chopped onion
- 1 teaspoon salt
- 1/2 teaspoon rubbed sage
- 1/8 teaspoon pepper
- 1-1/2 pounds ground beef
- 1/4 cup ketchup



In a large bowl, combine the egg, milk, Worcestershire sauce, oats, onion, salt, sage and pepper. Crumble beef over mixture and mix well.

Press into an ungreased 8x4-in. loaf pan. Bake, uncovered, at 350° for 1-1/4 hours; drain.

Spread ketchup over meat loaf. Bake until meat is no longer pink and a thermometer reads 160°, about 10 minutes longer. Let stand for 10 minutes before slicing.

# Italian Herb Pull-Apart Bread

## Ingredients

- 1/4 cup butter, melted
- 1- 2 Tablespoon DIY It Seasoning
- 1 loaf (1 pound) frozen white bread dough, thawed



## Directions

In a small bowl, combine the butter, parsley and Italian Seasoning. Cut dough into 1-in. pieces; dip into butter mixture. Layer in a greased 9x5-in. loaf pan.

Cover and let rise until doubled, about 1 hour.

Bake at 350° for 30 minutes or until golden brown.

