

Marzetti[®]

Since 1896

TM



Caramel Dip Recipes



Serves: 8 Prep Time: 15 min. Bake Time: 15-20 min.

Caramel Pecan Kringle

FOR KRINGLE

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| $\frac{3}{4}$ cup to 1 cup Marzetti® Old Fashioned Caramel Dip , divided | 1 cup pecans, divided |
| | 1 sheet puff pastry, defrosted |

FOR ICING

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| $\frac{1}{2}$ cup confectioners' sugar | 1 tbsp. cream or milk |
| pinch of salt | $\frac{1}{4}$ tsp. vanilla extract |

For kringle, preheat oven to 350 degrees F. Place all pecans on a sheet pan and toast for 8 minutes. Cool, chop and set aside. Increase oven temperature to 400 degrees F. Line a baking pan with parchment paper. Unfold puff pastry in center of prepared pan. Evenly spread $\frac{1}{2}$ of the **Marzetti Old Fashioned Caramel Dip** onto center section of dough. Sprinkle with $\frac{1}{3}$ cup pecans. Fold one-third section of dough over to cover caramel and pecans. Spread that dough layer with remaining **Marzetti Old Fashioned Caramel Dip** and $\frac{1}{3}$ cup pecans. Fold remaining section of dough over all, trying to completely cover caramel and pecans. Bake 15 to 20 minutes or until pastry is golden brown. For icing, whisk together all ingredients, adding additional cream if necessary. Cool kringle slightly; drizzle icing over top and sprinkle with remaining pecans. Cool completely. Slice and serve.

Caramel Apple Crunch Bars

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| 1 | 16 oz. tub Marzetti® Old Fashioned Caramel Dip | ½ | tsp. baking soda |
| 1½ | cups all-purpose flour | ½ | cup butter, softened |
| 1¾ | cups quick cooking oats | ¼ | cup shortening |
| 1 | tsp. salt | ½ | cup packed brown sugar |
| | | 4½ | cups favorite apples, peeled and chopped |

Preheat oven to 400 degrees F. In a mixing bowl, combine flour, oats, salt and baking soda. In a large mixing bowl, blend together butter, shortening and sugar with an electric mixer on medium speed until smooth. Add dry mixture and blend to form a crumbly mixture. Measure and set aside 2 cups crumbs. Press remaining crumbs into a 9 x 13" pan. Spread apples into an even layer over crust. Transfer the **Marzetti Old Fashioned Caramel Dip** to a microwave safe bowl and microwave for 30 to 40 seconds or until warm. Stir until smooth. Pour over apples and sprinkle remaining crumbs over all. Bake on middle rack of oven for 25 to 30 minutes or until top is golden brown and apples are tender. Cut into desired size bars while slightly warm and serve. Store remaining bars covered in refrigerator.

Serves: 24 pieces Prep Time: 20 min. Bake Time: 25-30 min.



Caramel Pecan Brittle

½ cup **Marzetti® Old Fashioned Caramel Dip**
1 cup sugar
1½ cups pecan halves

1 tsp. butter
1 tsp. vanilla extract
1 tsp. baking soda

Lightly butter a cookie sheet pan. Combine the **Marzetti Old Fashioned Caramel Dip** and sugar in a 2-quart microwave safe glass bowl. Microwave on high power for 4 minutes. Stir in pecans; return bowl to microwave for 3 minutes. Stir in butter and vanilla; return bowl to microwave for 1 1/2 minutes. Stir in baking soda and immediately pour mixture onto prepared pan. Using a spatula spread mixture into a layer about 1/4" thick. Cool completely and break into desired sized pieces. To store brittle, layer it on wax or parchment paper in an airtight container.

Serves: 12-15 pieces Prep Time: 6 min. Cook Time: 8.5 min.





Serves: 12 Prep Time: 10 min. Bake Time: 45 min.

caramel French Toast

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| 1 | 16 oz. Marzetti® Old Fashioned Caramel Dip | 2 | cups milk |
| 1 | medium sized loaf French bread, cut into $\frac{3}{4}$ " slices | 2 | tsp. vanilla extract |
| 2 | | 2 | tsp. ground cinnamon |
| 6 | large eggs | $\frac{1}{2}$ | tsp. ground nutmeg |

Spread the **Marzetti Old Fashioned Caramel Dip** into bottom of a 9 X 13" baking dish. Arrange bread slices on top of caramel. In a bowl, whisk together eggs, milk, vanilla, cinnamon and nutmeg. Pour mixture over bread. Cover and refrigerate several hours or overnight. Preheat oven to 350 degrees F. Bake on middle rack of oven, uncovered for about 45 minutes or until custard is set. Serve.

Caramel Apple Scones

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| ½ cup Marzetti® Old Fashioned Caramel Dip , divided | 2 tbsp. baking powder |
| 3 cups all-purpose flour, plus extra for rolling dough | ½ cup butter, cut into ½" pieces |
| 4 tbsp. sugar | ½ cup milk |
| 1 pinch of salt | 2 large eggs |
| | 2 apples, peeled and finely chopped |

Preheat oven to 350 degrees F. Line a cookie sheet with parchment paper. In a large mixing bowl, combine flour, sugar, salt and baking powder. Cut butter into dry mixture until it resembles crumbs. Whisk together milk and eggs; add to crumb mixture and fold until most dry ingredients are incorporated. Add apples and 1/4 cup of the **Marzetti Old Fashioned Caramel Dip** and gently fold into mixture. Lightly dust a work surface with flour. Roll dough to 1/2" thickness and cut dough as desired. Place scones on prepared sheet and bake 15 to 20 minutes, depending upon size of scones. Cool slightly and ice the tops of scones with the remaining **Marzetti Old Fashioned Caramel Dip**. Serve.

Serves: 12 Prep Time: 15 min. Bake Time: 15-20 min.





Serves: 3-4 Prep Time: 5 min. Cook Time: 6 min.

Dulcedilla

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| 2 | tbsp. Marzetti® Old Fashioned Caramel Dip , divided, plus extra for drizzling | 2 | 8" flour tortillas |
| 1 | tbsp. butter, softened and divided into 4 pieces | 4 | tsp. milk chocolate chips, divided |
| 2 | tsp. sugar, divided | 4 | tsp. chopped peanuts, divided |

In a medium nonstick skillet, over medium heat, melt 1/4 tablespoon butter, sprinkle 1/2 teaspoon sugar over butter and cook for 1 to 2 minutes. Place one tortilla in pan and press it down with a spatula, rotating to coat it with sugar mixture. Spread top of tortilla with 1/4 tablespoon butter and sprinkle with 1/2 teaspoon sugar. Flip tortilla; press down with spatula and cook until that side is caramelized. Reduce heat to low. Spread 1 tablespoon of the **Marzetti Old Fashioned Caramel Dip** over half of tortilla, sprinkle with 2 teaspoons each chocolate chips and peanuts. Fold tortilla in half. Transfer tortilla to a cutting board and cut into 3 to 4 wedges. Repeat process with remaining tortilla and ingredients. Serve with ice cream and drizzle extra **Marzetti Old Fashioned Caramel Dip** over all.

Apple carrot cake

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| 1 | 9 oz. Marzetti® Apple Crisp Mix | $\frac{3}{4}$ | cup vegetable oil |
| 1½ | cups all-purpose flour | 2 | tsp. vanilla extract |
| ¼ | tsp. baking soda | ¼ | cup orange juice |
| 1 | tsp. ground ginger | 3 | cups shredded carrots |
| 1 | tsp. ground cinnamon | 1 | large apple, peeled & grated |
| 3 | large eggs | 1 | cup finely chopped walnuts, optional |
| 1 | cup sugar | | |

FROSTING

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|---------------|-------------------------------------------------------------------------------------------|---|-----------------------------------------|
| $\frac{2}{3}$ | cup Marzetti® Old Fashioned Caramel Dip , plus extra for garnishing cake, optional | 1 | 3 oz. pkg. plain cream cheese, softened |
| 2 | 8 oz. pkg. plain cream cheese, softened | 4 | tbsp. butter, softened |
| | | 2 | tsp. pure vanilla extract |

Preheat oven to 350 degrees F. Lightly mist two 9-inch round pans with vegetable spray. Line pans with circles of parchment paper and butter parchment paper. In a large mixing bowl, combine **Marzetti Apple Crisp Mix**, flour, baking soda, ginger and cinnamon. In a large bowl, beat eggs and sugar with an electric mixer on medium speed, mixing until eggs are light yellow. Add oil and continue to mix until well incorporated. Reduce speed to low and mix in flour mixture; add vanilla and orange juice and mix to incorporate. Fold in carrots, apples and walnuts. Divide batter evenly between prepared pans. Bake 28 to 33 minutes or until a toothpick inserted into center of cakes comes out clean. Cool cakes for 5 minutes; invert pans and remove paper from cake. Cool completely. Frost cakes with Caramel Cream Cheese Frosting.

FROSTING

Beat cream cheese in a small bowl with an electric mixer, on medium speed until smooth; add butter and continue to mix until smooth. Add **Marzetti Caramel Dip** and vanilla and mix for 1 minute or until mixture is smooth.

Makes: One 9" layer cake Prep Time: 35 min. Bake Time: 33 min.





Makes: One 9" Pie Prep Time: 25 min. Bake Time: 50 min.

Apple crunch Pie

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|---|-------------------------------------------------------------------------|---|------------------------------------------------------------------|
| 1 | 9 oz. package Marzetti® Apple Crisp Mix , divided | 1 | tsps. vanilla extract |
| ½ | cup Marzetti® Old Fashioned Caramel Dip , plus extra for serving | 4 | large (about 1½ lbs.) Granny Smith apples, peeled, cored & diced |
| 1 | cup sour cream | 1 | 9" prepared pie crust |
| 1 | large egg | 1 | tsps. ground cinnamon |
| | | 3 | tbsps. butter, softened |

Preheat oven to 425 degrees F. In a mixing bowl, combine ¼ cup **Marzetti Apple Crisp Mix**, **Marzetti Old Fashioned Caramel Dip**, sour cream, egg and vanilla; add apple pieces and stir to coat apples. Spoon filling into prepared pie shell. Bake pie for 35 to 40 minutes or until apples are tender and crust is golden brown. Prepare topping while pie is baking; combine remaining **Marzetti Apple Crisp Mix**, cinnamon and butter in a bowl and mix until it looks like coarse meal. Remove pie from oven and sprinkle topping over apples. Return pie to oven and bake 10 minutes, or until the topping is golden brown. Cool. Serve with warm **Marzetti Old Fashioned Caramel Dip**. (To warm **Marzetti Old Fashioned Caramel Dip**, spoon desired amount into a microwave safe container and microwave on medium heat for 10 to 20 seconds or until warm.)



Dip into Marzetti Caramel Dip