Enjoy some new recipes to help with your comfort food cravings.

And this is your reminder to start thinking about your fall baking! Make your list and start stocking up your pantry with all the additional items needed!

We here in the test kitchen are thinking about our holiday cooking and baking. We invite you, if you have a favorite recipe you would like to share with our readers this holiday season, please submit it to:

ads@thedrummer.com
Attn.: Now We're Cookin'
Have a great week!

Cinnamon Roll Casserole

Prep Time: 10 min.
Cook Time: 25 min.
Servings: 12

12 eggs
1-1/2 C. plus 3 T. milk, divided
2 T. ground cinnamon, divided
5 tsp. pure vanilla extract, divided
1/4 tsp. baking powder
1 loaf challah bread, cubed (or brioche or another similar light and fluffy white bread)
1/4 C. butter, melted
1/4 C. packed brown sugar
1/2 C. whipped cream cheese
3 T. confectioners' sugar

Mix eggs, 1-1/2 C. of the milk, 1 T. of the cinnamon, 3 tsp. of the vanilla and baking powder in large bowl with wire whisk until well blended. Add bread cubes; toss to coat well. Pour into 13x9-inch baking dish sprayed with no stick cooking spray. Cover. Refrigerate at least 4 hours or overnight.

Preheat oven to 350°F. Remove casserole from refrigerator. Mix melted butter, brown sugar and remaining 1 T. cinnamon in small bowl until well blended. Drizzle over casserole. Let stand 10 to 15 min.

Bake 20 to 25 min. or until golden brown. Let stand 5 min. before serving.

Meanwhile, mix cream cheese, confectioners' sugar and remaining 2 tsp. vanilla in small bowl until smooth. Slowly stir in remaining 3 T. milk. Drizzle over casserole before serving.

Caramelized Onion and Bacon Pull-Apart Bread

Level: Easy
Total: 1 hr. 35 min.
Active: 40 min.
Servings: 8-12

1/4 lb. bacon (3 to 4 slices), cut into 1/4-inch dice
3 lg. onions, thinly sliced
8 T. (1 stick) unsalted butter, at room temperature
2 tsp. chopped fresh thyme
Kosher salt and ground black pepper
One 1-1/2-pound round rustic loaf of bread, such as sourdough or Italian
4 oz. smoked Gouda, shredded
4 oz. mozzarella, shredded
2 T. chopped fresh parsley

Preheat the oven to 350°F. Line a baking sheet with parchment paper.

Heat a large skillet with a lid over medium-high heat and add the bacon. Cook, stirring occasionally, until the bacon is golden brown, about 9 min. Transfer the bacon to a plate using a slotted spoon. Add the onions to the skillet and cook, covered, stirring occasionally and scraping up the stuck bits on the bottom of the pan as needed, until the onions release their juices and are caramelized, golden and soft, about 30 min. (If the onions begin to brown before they soften, stir in a T. water, lower the heat and return to cooking.)

Combine the butter, thyme, 1 tsp. salt and some pepper in a medium bowl. Stir in the onions until the butter melts and becomes saucy.

Meanwhile, with a large serrated knife, shave 1/4 inch off the bottom crust of the bread.. Make 1-inch wide crosshatch cuts on the top of the bread, three-quarters of the way through to the bottom. Put the bread on the prepared baking sheet.

Spoon 3/4 of the onion mixture into all of the slits. Mix together the Gouda and mozzarella in a small bowl, then stuff three-quarters of the cheese inside all of the slits. Spoon the remaining onion mixture on top, followed by the remaining cheese. (The bread will be very stuffed and messy.) Cover the bread loosely with foil and bake until the filling is warm and the cheese is melted, about 25 min. Transfer to a platter or cutting board and top with the bacon and parsley. Serve immediately.

Bacon-Wrapped Venison Tenderloin w/ Garlic Cream Sauce

Prep Time:15 min.
Cook Time: 1 hr. 10 min.
Total Time:1 hr. 25 min.
Servings: 6

6 thick slices bacon
2 (3/4 lb.) venison tenderloin roasts
2 tsp. olive oil, divided
1/4 tsp. onion powder, divided
Kosher salt and black pepper to taste
2 T. butter
1 (8 oz.) package sliced cremini mushrooms
2 cloves garlic, chopped
1 T. chopped green onion, or more to taste
1/2 C. heavy whipping cream, or more to taste

Gather the ingredients. Preheat the oven to 375°F.

Arrange bacon slices on a slotted baking pan. Bake bacon in the preheated oven until partially cooked but still flexible, 6 to 8 min.

Brush venison tenderloins with olive oil and season with onion powder, salt, and black pepper. Place tenderloin roasts side by side and wrap them together in strips of partially cooked bacon. Place into a roasting pan.

Roast in the preheated oven until bacon is browned and an instant-read meat thermometer inserted into the thickest part of a tenderloin reads at least 145°F, about 1 hour.

Heat butter in a saucepan over medium heat. Add mushrooms and garlic; cook and stir until mushrooms are soft, 8 to 10 min. Stir in green onion. Stir in cream and cook, stirring often, until heated through. Serve sauce with tenderloins.

Spiced Apple Up-side Down Cake

Prep Time: 15 min.
Cook Time: 28 min.
Servings: 12

1 C. butter, divided
1/2 C. packed brown sugar
4 tsp. pure vanilla extract, divided
3 tsp. apple pie spice, divided
2 apples, such as Gala or Jonagold, peeled and thinly sliced
1 pkg. (2-layer size) yellow cake mix
4 eggs
1 container (8 oz.) sour cream

Preheat oven to 350°F. Place 1/2 C. of the butter and brown sugar in small saucepan. Cook on medium heat 2 min. or until sugar is dissolved. Stir in 2 tsp. of the vanilla and 1 tsp. of the apple pie spice. Pour into 13x9-inch baking pan. Place apple slices in even layer in bottom of pan. Set aside.

Beat cake mix, eggs, sour cream, remaining 1/2 C. butter, 2 tsp. vanilla and 2 tsp. apple pie spice in large bowl with electric mixer on low speed 30 seconds or until moistened. Beat on medium speed 2 min. Pour batter over apples.

Bake 25 to 28 min. or until toothpick inserted in center comes out clean. Cool in pan on wire rack 10 min. Invert onto serving platter. Spoon any remaining sauce over apples. Serve with whipped cream, if desired.

Apple Enchilada Dessert

Prep Time: 15 min.
Cook Time: 25 min.
Total Time: 40 min.
Servings: 6

1 (21 oz.) can apple pie filling
6 (8 in.) flour tortillas
1 tsp. ground cinnamon, or more to taste
1/2 C. white sugar
1/2 C. packed brown sugar
1/2 C. water
1/3 C. margarine

Preheat the oven to 350°F.

Spoon fruit evenly onto all tortillas and sprinkle with cinnamon. Roll up tortillas and place seam side down on a lightly greased 8x8-inch baking pan.

Bring white sugar, brown sugar, water, and margarine to a boil in a medium saucepan. Reduce heat and simmer, stirring constantly, for 3 min.

Pour sauce evenly over tortillas; sprinkle with extra cinnamon on top to taste.

Bake in the preheated oven for 20 min.

Pecan Pie Brownies

Level: Easy
Total: 4 hr. 30 min.
(includes cooling time)

Active: 25 min.
Servings: 9

Brownie Layer:
Nonstick cooking spray
4 lg. eggs
1-1/4 C. unsweetened cocoa powder
1 T. pure vanilla extract
1 tsp. kosher salt
1 tsp. baking powder
1 tsp. instant espresso, optional
16 T. (2 sticks) unsalted butter
2-1/4 C. granulated sugar
1-1/2 C. all-purpose flour
1 C. semisweet chocolate chips

Pecan Layer:
3/4 C. packed light brown sugar
1/2 C. light corn syrup
4 T. unsalted butter, melted
1 T. pure vanilla extract
1/2 tsp. kosher salt
2 lg. eggs
1 T. bourbon, optional
3-1/2 C. coarsely chopped pecans

For the brownie layer: Preheat the oven to 350°F. Line a 9-by-9-inch baking pan with parchment, leaving a 2-inch overhang on 2 sides. Spray the parchment with nonstick cooking spray.

In the bowl of a stand mixer fitted with the paddle attachment, combine the eggs, cocoa powder, vanilla, salt, baking powder and espresso powder, if using. Beat on medium-low speed until smooth, about 2 min.

Melt the butter in a small saucepan over medium-low heat. Add the sugar and stir until mostly dissolved, 2 to 3 min.

Add the melted butter mixture to the bowl and mix on medium-low speed until the batter is smooth and shiny, about 2 min. Reduce the speed to low and carefully add the flour and chocolate chips, mixing until the flour is fully incorporated. Pour the batter into the prepared pan and bake until the brownie layer is cooked through, 32 to 34 min.

For the pecan layer: While the brownie layer is baking, whisk together the brown sugar, corn syrup, melted butter, vanilla, salt, eggs and bourbon, if using, in a medium bowl until well combined and the sugar is dissolved. Add the pecans and stir until the nuts are completely coated.

Gently pour the pecan mixture over the baked brownie, using a spoon or small offset spatula to carefully spread all the way to the edges. Bake until the pecan pie layer is golden, set and no longer jiggly, 30 to 35 min. Let cool completely, about 3 hours, before slicing into 9 squares.

Quote of the Week:

"Veterans know better than anyone else the price of freedom, for they've suffered the scars of war. We can offer them no better tribute than to protect what they have won for us."

~ Ronald Reagan