



Good things
come to those who bake

Easy & Delicious
*simple recipes for
memorable treats.*





Cherry Chocolate Macaroon Pie

Bake Time: 22 Min. Servings: 8



Ingredients

- 1 9-inch chocolate cookie pie crust
- 1¾ cups flaked coconut
- ½ cup semi-sweet chocolate chips
- 1 (14-ounce can) sweetened condensed milk (not evaporated milk)
- ½ cup semi-sweet chocolate chips
- 1 (21-ounce) can **LUCKY LEAF® Regular or Premium Cherry Pie Filling**
- Additional semi-sweet chocolate chips

Instructions

1. Preheat oven to 350°F.
2. In bottom of chocolate pie crust, layer 1¾ cups coconut and ½ cup chocolate chips.
3. Pour 1 cup sweetened condensed milk over chips and coconut; reserve remaining condensed milk. Bake 18 to 22 minutes until top is very lightly browned. Remove from oven; cool.
4. Meanwhile, in small saucepan, stir together remaining sweetened condensed milk and ½ cup chocolate chips. Heat 2 to 3 minutes over medium-low heat until chips are melted and mixture is smooth.
5. Pour melted chocolate over cooled coconut filling. Let sit 10 minutes.
6. Spoon **LUCKY LEAF® Cherry Pie Filling** over chocolate/coconut filling. Garnish with extra chocolate chips and coconut flakes if desired. Chill.



Cherry Pretzel Squares

Bake Time: 10 Min. Servings: 12



Ingredients

- 3 cups pretzels, chopped
- $\frac{3}{4}$ cup brown sugar
- $\frac{1}{2}$ cup butter, melted
- 1 (8-ounce) package cream cheese, softened
- 1 cup powdered sugar
- 1 (18-ounce) container frozen whipped dessert topping, thawed
- 2 (21-ounce) cans **LUCKY LEAF® Regular or Premium Cherry Pie Filling**

Instructions

1. Preheat oven to 350°F.
2. In a medium bowl, combine crushed pretzels, brown sugar and butter. Spread half of this pretzel mixture in bottom of 9x13-inch baking pan. Bake 10 minutes. Cool.
3. While the pretzel mixture is baking, combine the cream cheese and powdered sugar in large mixing bowl. Fold in whipped topping.
4. Spread half of this cream cheese mixture on top of the cooled baked pretzel crust.
5. Spread 2 cans of **LUCKY LEAF® Cherry Pie Filling** over the cream cheese layer, then spread the remaining half of the cream cheese mixture over the pie filling.
6. Sprinkle with the remaining pretzel mixture. Refrigerate at least 4 hours.



Simple & Sweetie Blueberry Cobbler

Bake Time 1 Hr. Servings: 12



Ingredients

- 6 Tablespoons butter
- $\frac{3}{4}$ cup sugar
- 1 cup self-rising flour
- 1 cup milk
- 1 (21-ounce) can **LUCKY LEAF® Premium Blueberry Pie Filling**

Instructions

1. Preheat oven to 350°F.
2. Melt butter and pour into a 2.5-quart casserole or baking pan.
3. Mix sugar, flour and milk. Pour mixture over butter but do not mix.
4. Pour the **LUCKY LEAF® Premium Blueberry Pie Filling** on top but do not mix.
5. Bake for 1 hour.



Strawberry Cream Cheese Passion Pie

Bake Time 20 Min. Servings: 8



Ingredients

- 1 (8-ounce) package cream cheese, softened
- 1 (14-ounce) can sweetened condensed milk (not evaporated milk)
- ½ cup lemon juice
- 1 teaspoon vanilla
- 1 (9-inch) graham cracker pie crust
- 1 (21-ounce) can **LUCKY LEAF® Premium Strawberry Pie Filling**

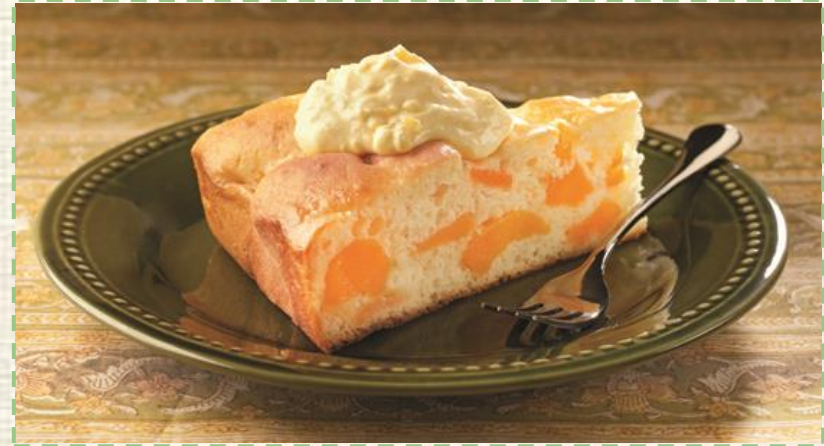
Instructions

1. In medium bowl, beat cream cheese until light and fluffy.
2. Slowly add sweetened condensed milk, beating until smooth. Stir in lemon juice and vanilla until mixed well.
3. Pour into crust. Chill 6 to 8 hours or until firm and then top with **LUCKY LEAF® Premium Strawberry Pie Filling**; or cut pieces and spoon filling over each slice.



Pretty Peach Cake With Pineapple Frosting

Bake Time 35 Min. Servings: 18



Ingredients

- 1 (16.25 ounce) package white cake mix
- 1 (21-ounce) can **LUCKY LEAF® Premium Peach Pie Filling**
- 3 eggs
- ½ cup sour cream
- 1 (8-ounce) package cream cheese, softened
- 1 package vanilla pudding mix
- 1 (16-ounce) can crushed pineapple in juice
- 1 (8-ounce) tub whipped topping

Instructions

1. Preheat oven to 350°F.
2. With fork, mix together cake mix, **LUCKY LEAF® Premium Peach Pie Filling** and eggs. Gently add sour cream. Spread batter into a greased 9x13-inch baking pan.
3. Bake 30 to 35 minutes or until a wooden toothpick inserted near center comes out clean. Cool completely. Refrigerate until ready to serve.
4. Mix together cream cheese, instant pudding, and crushed pineapple with juice. Gently fold whipped topping into cream cheese mixture. Spoon a dollop of cream cheese mixture onto each serving.



Cherry Bliss Brownies

Bake Time 1 Hr. Servings: 24



Ingredients

- 1 (18.25 ounce) box brownie mix
- ½ cup vegetable oil
- 3 eggs, lightly beaten
- ¼ cup water
- 1 (8-ounce) package cream cheese, softened
- 5 Tablespoons butter, softened
- ⅓ cup sugar
- 2 eggs, lightly beaten
- 2 Tablespoons all-purpose flour
- ¾ teaspoon vanilla
- 1 (21-ounce can) **LUCKY LEAF® Regular or Premium Cherry Pie Filling**

Instructions

1. Preheat oven to 350°F.
2. In a large bowl, prepare brownie mix according to package directions, using oil, eggs, and water. Spread batter in a 13x9-inch greased baking pan. Set aside.
3. Beat cream cheese and butter in large bowl until fluffy. Add sugar. Beat in additional 2 eggs, flour, and vanilla. Drop spoonfuls of the mixture over brownie batter in pan. Use a knife to gently cut through batters to create a marble pattern.
4. Spoon **LUCKY LEAF® Cherry Pie Filling** over top. Bake for 50 to 60 minutes or until toothpick comes out clean.
5. Cool completely before serving.



Layers of Love Cherry-Choco Trifle

Servings: 12



Ingredients

- 1 (18.25-ounce) package chocolate cake mix, prepared
- 1 (14-serving size) package instant chocolate pudding mix, prepared
- 2 (21-ounce) cans **LUCKY LEAF® Regular or Premium Cherry Pie Filling**
- 2 cups frozen whipped topping, thawed
- Chocolate curls (optional)

Instructions

1. Preheat oven to 350°F. Prepare cake mix according to package directions and bake in a 9x13-inch baking pan. Let cake cool completely and cut into 1-inch cubes.
2. Prepare pudding mix according to package directions. Chill at least 30 minutes.
3. Place half of cake cubes in a 3- to 4-quart trifle bowl. Spoon one can of the **LUCKY LEAF® Regular or Premium Cherry Pie Filling** over cake; spread 1 cup pudding over cherries and top with half of whipped topping. Repeat layers.
4. Top with chocolate curls, if desired. Cover and chill at least 1 hour.



Layers of Lemony Love

Bake Time 25 Min. Servings: 12



Ingredients

- 1½ cups all-purpose flour
- 1½ sticks butter, softened
- 1 (8-ounce) package cream cheese, softened
- 1 cup powdered sugar
- 1 (21-ounce) can **LUCKY LEAF® Premium Lemon Pie Filling**
- 1 teaspoon vanilla
- 1 (8-ounce) container frozen whipped dessert topping, thawed

Instructions

1. Preheat oven to 350°F. Grease bottom of a 9x13-inch baking pan. Mix flour and butter; spread in pan. Bake for 20 to 25 minutes or until golden. Let crust cool.
2. Mix cream cheese, powdered sugar, **LUCKY LEAF® Premium Lemon Pie Filling**, vanilla and half of the whipped topping together. Spread over crust. Spread remaining whipped topping over pie filling mixture.
3. Cover and chill until ready to serve.



Strawberry Slow Cooker Scoop Cake

Bake Time 3 Hr. Servings: 8



Ingredients

- 1 (21-ounce) can **LUCKY LEAF® Premium Strawberry Pie Filling**
- 1 (18.25-ounce) package strawberry cake mix
- ½ cup butter, melted
- ½ cup white chocolate baking pieces

Instructions

1. Place **LUCKY LEAF® Premium Strawberry Pie Filling** in a 3¼- to 4-quart slow cooker.
2. Combine dry cake mix and butter thoroughly, using fingers if necessary. The mixture will be crumbly. Sprinkle over pie filling.
3. Cover and cook on low-heat setting for 2 to 3 hours.
4. Sprinkle with chocolate pieces and serve warm. Garnish with chopped nuts or whipped cream, if desired.



Easy Apple Cheese Danish

Bake Time 55 Min. Servings: 12



Ingredients

- 1 (17.5-ounce) package frozen puff pastry sheets (2 sheets), thawed
- 1 (8-ounce) package cream cheese, softened
- ½ cup sugar
- 1 egg
- 1 teaspoon vanilla
- 1 (21-ounce) can **LUCKY LEAF® Premium Apple Pie Filling**
- 1 teaspoon cinnamon-sugar

Instructions

1. Preheat oven to 375°F. Cut ⅓ of pastry off one sheet along a fold and set aside. Roll remaining ⅔ of pastry sheet on a lightly floured surface to fit the bottom of a 9x13x2-inch baking pan. Lay the pastry in the bottom of the pan and bake for 10 minutes (pastry will puff and shrink from sides). Remove from oven and let cool in pan on a wire rack for 10 minutes.
2. Meanwhile, in a medium mixing bowl, beat cream cheese, sugar, egg, and vanilla with an electric mixer on medium speed until well combined. Carefully spread cream cheese mixture over baked pastry in pan. Carefully spoon **LUCKY LEAF® Premium Apple Pie Filling** evenly over cream cheese layer.
3. Cut ⅓ of pastry off of remaining full pastry sheet. Place next to reserved ⅓ sheet of pastry and pinch together the long edges (wrap remaining pastry and chill for another use). Roll them together on the lightly floured surface until pastry is large enough to lay atop and cover the apples. Sprinkle top with cinnamon-sugar.
4. Bake for 35 to 45 minutes or until pastry is puffed and golden brown. Cool completely on a wire rack before serving. Cover and refrigerate within 2 hours.



Caramel Apple Pie

Bake Time 45 Min. Servings: 8



Ingredients

- 2 prepared pie crusts
- ½ teaspoon nutmeg
- ½ teaspoon cinnamon
- ½ teaspoon allspice
- 2 (21-ounce) cans **LUCKY LEAF® Premium Apple Pie Filling**
- 12 Kraft® caramel squares
- 1 teaspoon milk
- ½ cup chopped pecans
- 1 egg, beaten
- 1 teaspoon sugar

Instructions

1. Preheat oven to 425°F. Place one pie crust in a baking dish.
2. Combine spices with **LUCKY LEAF® Premium Apple Pie Filling**. Pour apple mixture into crust.
3. Melt caramels and milk in microwave-safe bowl for about a minute, stirring twice. Pour melted caramels over the Apple Pie Filling.
4. Place pecans on top and cover with the second crust. Vent crust for baking.
5. Brush top of pie crust with the beaten egg wash and sprinkle with 1 teaspoon sugar. Bake for 45 minutes.



Sugar Dusted Apple Bundt Cake

Prep Time 15 Min. Bake Time: 1 Hr.
Servings: 12



Ingredients

- 2 Tablespoons sugar (for pan prep)
- ½ teaspoon ground cinnamon (for pan prep)
- 3 cups all-purpose flour
- ½ teaspoon salt
- 2½ teaspoons baking powder
- 2 cups sugar
- 1 cup vegetable oil
- 4 eggs, beaten
- ⅓ cup orange juice
- 2 teaspoons vanilla extract
- 1 (21-ounce) can **LUCKY LEAF® Premium Apple Pie Filling**

Instructions

1. Preheat oven to 350°F. Grease and flour a 10-inch tube pan or bundt cake pan.
2. In a small bowl, mix together 2 Tablespoons sugar and cinnamon, and sprinkle bottom and sides of pan.
3. Combine the flour, salt, baking powder and 2 cups sugar in a large bowl. Stir in the oil, eggs, orange juice and vanilla; mix well. Add **LUCKY LEAF® Premium Apple Pie Filling** and stir. Pour batter evenly into the prepared pan.
4. Bake uncovered for 1 hour. Let cool for 15 minutes.
5. Invert onto serving plate and cool. Drizzle with citrus glaze if desired.

Optional Glaze:

In a medium bowl, beat 1 cup powdered sugar and 1 Tablespoon orange juice for 1 minute or until smooth. Add additional orange juice by the teaspoon if needed for desired consistency.



Cherry Vanilla Chocolate Chip Cake

Prep Time 15 Min. Bake Time: 45 Min.
Servings: 12



Ingredients

CAKE INGREDIENTS:

- 1 (16.25-ounce) box white cake mix
- 3 eggs
- 1 (21-ounce) can **LUCKY LEAF® Regular or Premium Cherry Pie Filling**
- 1 cup mini chocolate chips

OPTIONAL ICING INGREDIENTS:

- 2 Tablespoons warm water
- 1 teaspoon vanilla extract
- 1 teaspoon almond extract
- ¼ teaspoon salt
- 1½ cups powdered sugar

Instructions

1. Preheat oven to 350°F.
2. Combine all cake ingredients together using a spoon or spatula. Pour evenly into a greased bundt pan or 9x13-inch cake pan.
3. Bake 35 to 45 minutes in a bundt pan; 30 to 35 minutes in a 9x13-inch cake pan.
4. Cake should be golden brown. A toothpick inserted in center will come out clean.
5. Optional Icing: Combine first 4 ingredients together. Add powdered sugar and mix well with an electric mixer until desired consistency is achieved. Drizzle icing over cake and serve with additional **LUCKY LEAF® Cherry Pie Filling** if desired.



“Seconds Please” Peach Cake

Bake Time: 55 Min. Servings: 12



Ingredients

- 4 eggs
- ⅓ cup cooking or canola oil
- ¼ teaspoon almond extract
- 1 box yellow cake mix
- 2 (21-ounce) cans **LUCKY LEAF® Premium Peach Pie Filling**

Instructions

1. Preheat oven to 350°F. Grease and lightly flour a 10-cup bundt pan; set aside.
2. Beat eggs, oil and almond extract in large bowl with an electric mixer until combined. Add cake mix; beat on low speed about 30 seconds or until combined and smooth. Fold in 1 can **LUCKY LEAF® Premium Peach Pie Filling**.
3. Spoon batter evenly into prepared pan. Bake in preheated oven for 45 to 55 minutes or until a wooden toothpick inserted near center comes out clean. Cool cake in pan on wire rack for 10 minutes. Loosen edge of cake from pan. Invert pan with cake onto wire rack; remove pan from cake and cool completely.
4. Just before serving, transfer cake to plate or platter. Heat remaining can of **LUCKY LEAF® Premium Peach Pie Filling** over medium heat just until slightly warm. Arrange peach slices on top of cake; spoon on glaze from pie filling. Cut to serve. (Or, slice cake and serve pie filling over cake slices.)



White Chocolate Cherry Cream Pie

Prep Time: 10 Min. Servings: 8



Ingredients

- 1 (8-ounce) package cream cheese, softened
- ½ cup sugar
- 1 teaspoon almond extract
- ½ cup white chocolate chips
- 1 (18-ounce) package frozen whipped topping, thawed
- 1 (19-inch) chocolate cookie crust
- 1 (21-ounce) can **LUCKY LEAF® Regular or Premium Cherry Pie Filling**

Instructions

1. Beat cream cheese, sugar and almond extract until smooth in a large bowl.
2. Melt white chocolate in microwave according to package directions. When melted, pour into cream cheese mixture.
3. Beat with electric mixer until smooth.
4. Fold whipped topping into mixture. Pour evenly into crust.
5. Cover and chill for at least 2 hours, or until ready to serve.
6. Spoon **LUCKY LEAF® Regular or Premium Cherry Pie Filling** on top just before serving. Garnish with white chocolate chips, if desired.



Apple Cheesecake Bars with Sea Salt Caramel Sauce

Bake Time: 50 Min. Servings: 12



Ingredients

CRUST INGREDIENTS:

- 6 Tablespoons butter, melted
- 1½ cups graham cracker crumbs
- ¼ cup sugar

FILLING INGREDIENTS:

- 2 (8-ounce) packages cream cheese, softened
- ½ cup sugar
- 3 eggs
- ½ teaspoon sea salt
- 1 (21-ounce) can **LUCKY LEAF® Premium Apple Pie Filling**
- ¾ cup favorite prepared caramel sauce
- Coarse crystals sea salt

Instructions

1. Heat oven to 350°F. Coat 9x9-inch baking pan with nonstick cooking spray.
2. In a medium bowl, mix melted butter, graham cracker crumbs and sugar until crumbly. Press firmly into the bottom of the baking pan.
3. In large bowl, combine cream cheese, sugar, eggs, and salt. Beat at medium high speed, until mixture is smooth, about 1 to 2 minutes.
4. Fold **LUCKY LEAF® Premium Apple Pie Filling** into cheesecake mixture. Spoon mixture evenly on top of crust.
5. Bake uncovered for 45 to 50 minutes, until filling is set. Let cool completely.
6. Just before serving, drizzle caramel sauce on top of cheesecake pieces and sprinkle with a little coarse sea salt. Refrigerate leftovers.



Stuffed Crust Blueberry Pie

Bake Time: 45 Min. Servings: 8



Ingredients

- 1 (8-ounce) package cream cheese
- 1 teaspoon grated lime peel
- 1 teaspoon lime juice
- ½ cup granulated sugar
- ½ teaspoon almond extract
- 2 (9-inch) refrigerator pie crusts, room temperature
- ¼ cup sliced almonds, chopped
- 1 (21-ounce) can **LUCKY LEAF® Premium Blueberry Pie Filling**

Instructions

1. Preheat oven to 425°F.
2. In a mixing bowl, beat cream cheese, lime peel, lime juice, sugar and almond extract until creamy. Remove ¼ cup of cheese filling; set aside.
3. Unroll one pie crust and press it into a glass 9-inch pie pan, pressing crust up sides and bottom. Sprinkle the bottom of crust with chopped almonds, lightly pressing down into the crust; spoon and spread ¾ cup cheese filling over the bottom and sides of pie crust.
4. Unroll the second pie crust; press or roll smooth and place over the cheese filling. Press crusts together; tuck top edges under the rim to form fluting crust. Lightly prick bottom crust with fork to remove any air bubbles.
5. Spread **LUCKY LEAF® Premium Blueberry Pie Filling** into crust; place spoonfuls of remaining lime cream cheese over pie filling. Lightly swirl together with spoon to form a designed top.
6. Bake in preheated 425°F oven for 15 minutes; reduce heat to 375°F and continue baking for 25 to 30 minutes or only until the crust is golden.
7. Let cool for 15 to 20 minutes. Refrigerate until ready to serve.



Strawberry Peanut Butter Pie

Servings: 10



Ingredients

- 1¼ cups crushed pretzels
- ¼ cup granulated sugar
- ½ cup butter, melted
- 1 cup creamy peanut butter
- 1 (8-ounce) package cream cheese
- ½ cup powdered sugar
- 1½ cups frozen whipped dessert topping, thawed
- 1 (21-ounce) can **LUCKY LEAF® Premium Strawberry Pie Filling**

Instructions

1. Combine the crushed pretzels and granulated sugar, then stir in the melted butter.
2. Press the crumb mixture onto the bottom and sides of a 10-inch pie plate. Cover and chill.
3. Beat together the peanut butter, cream cheese and powdered sugar with an electric mixer on medium speed. Fold in the whipped dessert topping.
4. Spoon ½ cup of the **LUCKY LEAF® Premium Strawberry Pie Filling** into the crust-lined pie plate. Carefully spread the peanut butter filling over top of the pie filling. Top with the remaining pie filling.
5. Cover and chill for 2 hours before serving.



Easy Blueberry Shortbread

Bake Time: 45 Min. Servings: 12



Ingredients

- $\frac{3}{4}$ cup butter, softened
- $1\frac{1}{2}$ cups sugar
- 2 eggs
- 2 cups flour, sifted
- $\frac{1}{2}$ teaspoon lemon rind
- 1 (21-ounce) can **LUCKY LEAF® Premium Blueberry Pie Filling**

Instructions

1. Cream butter and sugar. Add eggs singly and beat until light and fluffy. Add flour and lemon rind.
2. Put half of the dough in well-greased 9x13-inch pan and cover with pie filling. Drop remaining dough over top. Bake at 325°F for 45 minutes or until golden brown. Cool, top with icing.
3. Icing:
 - 2 cups confectioners' sugar
 - 2 Tablespoons water
 - $1\frac{1}{2}$ teaspoons lemon juice
4. In a bowl, combine the confectioners' sugar, water and lemon juice; stir until combined and smooth (mixture will be thick). With a fork or small spatula, drizzle on top of cooled shortbread.



Blueberry French Toast Bake

Bake Time: 40 Min.



Ingredients

- 1 (8-ounce) box cream cheese, softened
- 2 (21-ounce) cans **LUCKY LEAF® Premium Blueberry Pie Filling**
- 12 slices of bread, cubed
- 8 eggs
- ½ cup maple syrup
- 1 cup milk
- 1 package whipped topping, thawed

Instructions

1. Gently fold cream cheese and half of **LUCKY LEAF® Premium Blueberry Pie Filling** together. Refrigerate remaining pie filling for later. Grease or spray a shallow 2-quart baking dish. Arrange half of the bread cubes in pan. Dot cream cheese mixture by the teaspoon over bread. Top with remaining bread cubes. In a separate bowl, whisk together eggs, syrup and milk. Pour over bread.
2. Cover with foil and bake at 350°F for 20 minutes. Uncover; bake 20 minutes longer or until golden brown. Serve warm topped with a Tablespoon of **LUCKY LEAF® Premium Blueberry Pie Filling** and a dollop of whipped topping.



Cherry Pie Cookies

Prep Time: 10 Min. Bake Time: 15 Min.
Servings: 2 dozen



Ingredients

- ½ cup butter, softened
- ½ cup margarine, softened
- 2 cups flour
- ¾ cup powdered sugar
- 1 teaspoon vanilla
- 1 (21-ounce) can **LUCKY LEAF® Regular or Premium Cherry Pie Filling**
- ½ cup white or milk chocolate chips

Instructions

1. Preheat oven to 325°F. Mix butter and margarine until fluffy. Add flour, powdered sugar and vanilla just until combined and a soft dough is formed.
2. Roll the dough into two-inch balls. Place on greased baking sheet or baking sheet lined with parchment paper. Press thumb into center of cookie to make a well. Place cherries into each cookie.
3. Bake 12 to 15 minutes. Allow cookies to cool. Melt chocolate according to package directions. Drizzle over cookies. Let chocolate set and serve immediately or store in an airtight container.



Chocolate Cherry Thumbprints

Bake Time: 12 Min.



Ingredients

- 1 cup butter, softened
- 2 cups sugar
- 2 eggs
- 2 teaspoons vanilla
- 3 cups flour
- 1 cup cocoa
- ½ teaspoon salt
- ½ teaspoon baking soda
- ½ teaspoon baking powder
- ½ teaspoon baking powder
- 1 (21-ounce) can **LUCKY LEAF® Cherry Pie Filling**
- ½ cup chocolate chips

Instructions

1. Preheat oven to 350°F.
2. Cream butter and sugar until light and fluffy. Mix in eggs, one at a time. Add vanilla and mix until combined. Add flour, cocoa, salt, baking soda and baking powder. Mix until combined.
3. Roll dough into two-inch balls. Place on greased baking sheet or baking sheet lined with parchment paper. Press thumb into center of cookie to make a well. Place cherries into each cookie.
4. Bake for 12 minutes. Allow cookies to cool.
5. Melt chocolate according to package directions. Drizzle over cookies. Let chocolate set and serve immediately or store in airtight container.



Apple Crisp

Prep Time: 10 Min. Bake Time: 30 Min.
Servings: 10-12



Ingredients

- 2 (21-ounce) cans of **LUCKY LEAF® Premium Apple Pie Filling**
- ½ cup butter, softened
- 1½ cups quick oats
- 1 cup brown sugar
- ½ cup finely chopped or sliced nuts of your choice

Instructions

1. Preheat oven to 350°F. Place two cans of the **LUCKY LEAF® Premium Apple Pie Filling** in bottom of 9x13-inch pan. Blend softened butter, oatmeal, brown sugar and nuts until crumbly. Now's the time to add in anything else you'd like to include in your crisp.*
2. Sprinkle mixture over pie filling. Bake for 30 minutes or until golden brown.

***ADD IN YOUR FAVORITES:** coconut, chocolate chips, cinnamon chips, dried fruit, etc. The options are endless and the choice is yours!