



Little Bay Baking Company

Apple Pie Cake on the Barbeque

- 1 bag **Little Bay Baking Yellow Cake Mix**
- 4 large eggs 1 cup rice milk ½ cup vegetable oil
- 1 large can or jar of apple pie filling (approximately 2 2/3 cups)

Spray 5 3-cup capacity aluminum baking tins with cooking spray. Divide pie filling evenly among the 5 tins. Prepare the cake as directed on the bag. Pour batter equally on top of the pie filling in the 5 pans. Bake on the gas grill with the lid down at about 350 degrees for 20-25 minutes. Cake should be firm to the touch when done. After cooling about five minutes invert pans onto serving plates and remove pans. Serve warm or cold. Makes about 5-10 servings.

Fresh fruit such as blueberries, sliced strawberries or raspberries can be used in place of the pie filling but cooking time will increase to 30-35 minutes.
(Note: 3 cup capacity pan would be a "casserole pan" 8"x 5.25"x 1.5")

Summertime Blueberry Corn Bread

- 1 cup **Little Bay Baking Corn Bread & Muffin Mix**
- 3 TBS sugar ½ cup rice milk
- 1 large egg ¼ cup vegetable oil
- 1/3 cup blueberries

Spray a 3-cup aluminum baking tin with cooking spray. In a medium bowl, stir corn bread mix with sugar. In separate bowl, mix rice milk, egg, and vegetable oil. Pour into dry ingredients and stir just until blended. Gently fold in blueberries. Spoon batter into prepared tin. Bake on the gas grill with the lid down at about 350 degrees for 20 minutes.

Makes 2-3 servings.

(Note: 3 cup capacity pan would be a "casserole pan" 8"x 5.25"x 1.5")

Chocolate Covered Chocolate Chip Cookie Pie

- 1 bag **Little Bay Baking Cookie Bar Mix**
- 4 large eggs ¼ cup water 2/3 cup vegetable oil
- 2 cups chocolate chips (divided)

Spray 2 9-inch aluminum pie pans with cooking spray. In a large bowl, prepare cookie bar mix with 4 eggs, 2/3 cup vegetable oil and ¼ cup water. Stir in 1 cup of the chocolate bits before dividing the dough between the 2 pie pans. Bake on the gas grill with the lid down at about 350 degrees for 30-35 minutes until cookies are light brown. Immediately upon removing from the grill sprinkle ½ cup chocolate chips evenly over each pie tin. Wait until chips are soft and shiny and then spread over the cookie bars. Let cool before cutting into wedges.

Makes 16 servings.

