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**Time-Saving Tip!**  
Croutons can be made up to 48 hours ahead of use. Place in an airtight container and refrigerate. Let stand at room temperature at least 30 minutes before using.

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## 4 Make-Ahead Baked Sweet Potatoes

Brought to you by Betty Crocker™

**Prep time:** 15 minutes (plus chill time, if refrigerated)

**Cook time:** 25 minutes

- 6 medium sweet potatoes (about 2¼ lbs)
- ¼ cup sour cream
- 2 tbs milk
- 2 tbs packed brown sugar
- 2 tbs butter or margarine, softened
- ⅛ tsp salt

1. Heat oven to 375 F. Pierce sweet potatoes with fork to allow steam to escape. Bake about 45 minutes or until tender.
2. Cut thin lengthwise slice from each potato; carefully scoop out inside of potato, leaving a thin shell. Mash potatoes in large bowl until no lumps remain. Beat in sour cream and milk. Beat in brown sugar, butter, and salt until potatoes are light and fluffy.
3. Place shells in ungreased 9-by-13-inch baking dish. Fill shells with potato mixture. Cover and refrigerate no longer than 24 hours.
4. Heat oven to 400 F. Bake uncovered about 25 minutes or until potato mixture is golden brown. (If baking filled shells immediately after mashing potatoes, bake about 20 minutes.)

**Makes 6 servings. Per serving:**

180 calories, 6 g fat (4 g saturated fat), 15 mg cholesterol, 95 mg sodium, 33 g carbohydrate, 33 g fiber, 2 g protein

## 5 Breyers® Pumpkin Ice Cream Pie

**Total time:** 4 hours, 35 minutes (includes freezing and standing time)

**Cooking spray**

- 1⅓ cups graham cracker crumbs
- ⅓ cup I Can't Believe It's Not Butter!® All Purpose Sticks, melted
- ¼ cup granulated sugar
- 3 cups Breyers® Homemade Vanilla Ice Cream
- 1 cup canned pumpkin
- ⅓ cup firmly packed light brown sugar
- ½ tsp ground cinnamon

1. Heat oven to 350 F. Spray 9-inch pie plate with no-stick cooking spray; set aside.
2. Combine graham cracker crumbs, I Can't Believe It's Not Butter!® All Purpose Sticks, and granulated sugar in bowl; press into bottom and up sides of prepared pie plate. Bake 10 minutes. Cool on wire rack, then freeze until ready to use.
3. Beat Breyers® Homemade Vanilla Ice Cream in bowl with electric mixer on low speed, just until softened. Beat in remaining ingredients until smooth. Turn mixture into prepared crust and freeze 4 hours or overnight.
4. Let stand 20 minutes before serving. Garnish, if desired, with whipped cream and additional cinnamon.

**Makes 8 servings. Per serving:**

320 calories, 130 g fat (6 g saturated fat), 30 mg cholesterol, 190 mg sodium, 43 g carbohydrate, 1 g fiber, 4 g protein

More than 85 percent of the world's canned pumpkin is grown by Libby's® in Illinois.