

Delicious and Popular Brand-Named Foods and Beverages Recipes

Kellogg's Eggo Waffles

This is a very easy Kellogg's Eggo waffle recipe that is deliciously fluffy. The eggs can be adjusted from three to four. It is one of the yummiest and healthiest breakfasts to prepare and enjoy at home.

Serves 5 – Prep. time 15 minutes – Cooking time 25 minutes

Ingredients

- 2½ cups all-purpose flour
- ½ tablespoon baking soda
- ½ teaspoon baking powder
- Table salt, pinch
- 3–4 eggs (whisked)
- ¼ cup brown sugar
- 1 cup almond milk
- ½ cup water
- ⅓ cup buttermilk
- ¼ cup olive oil

Directions

1. Preheat the waffle iron.
2. Take a bowl and combine the whisked eggs with the brown sugar. Mix with a hand beater at high speed until fluffy.
3. Add the water, milk, and oil.
4. Combine the mixture well.
5. Add the remaining ingredients to the bowl and mix to make a batter.
6. Spray the preheated waffle iron with oil and pour the batter into it.
7. Close the waffle iron and then cook for 1 minute.
8. Open the waffle iron and let it get cold.
9. Carefully remove the waffle and cool. Waffle should be brown.
10. Repeat the process with the remaining batter.
11. Once done, serve and enjoy.

Nutrition Facts per Serving

Calories 506, total fat 26 g, carbs 59 g,
Protein 11.4 g, sodium 474 mg

Corn Dog

This is a perfect corn dog recipe, best served with mustard... or if you are like me homemade ketchup!

Serves 20 – Prep. time 10 minutes – Cooking time 5 minutes

Ingredients

- 2 cups yellow cornmeal
- 2 cups all-purpose flour
- ½ teaspoon salt
- ¼ teaspoon black pepper
- 1 cup white sugar
- 2 tablespoons baking powder
- 2 eggs, whisked
- 2 cups milk
- 2 quarts vegetable oil, for frying
- 24 ounces package beef frankfurters

Equipment

- 26–28 wooden skewers

Directions

1. In a large mixing bowl, combine flour, cornmeal, salt, pepper, sugar, and baking powder.
2. Stir in whisked eggs and mix all ingredients well.
3. Add milk and mix until all ingredients are combined.
4. Preheat the oil in a large pan.
5. Insert the skewers into the frankfurters.
6. Roll frankfurters in the batter.
7. Once coated fully, fry in oil for 3 minutes.
8. Drain excess oil on paper towels.

Nutrition Facts per Serving

Calories 1029, total fat 98 g, carbs 32 g,
Protein 7.5 g, sodium 470 mg

Hostess Twinkies

This is a delicious tiny cake with a creamy filling. It is a great snack that can be served to kids.

Serves 10 – Prep. time 35 minutes – Cooking time 30 minutes

Ingredients

- 3 egg whites
- 1 14-ounce box golden pound cake mix
- ½ cup water

Filling Ingredients

- 3 teaspoons hot water
- ⅓ teaspoon salt
- 2½ cups marshmallow crème
- ⅓ cup shortening
- ½ cup powdered sugar
- ⅓ teaspoon vanilla extract

Directions

1. Preheat oven to 350°F.
2. Fold a sheet of aluminum foil in half.
3. Wrap the folded foil around a spice bottle to create a mold.
4. Remove the bottle.
5. Leave the top of the mold open for pouring purposes.
6. Make 10 molds like this.
7. Arrange all the molds on a cookie sheet.
8. Grease the molds with cooking spray.
9. In a large bowl, combine cake mix with water.
10. Beat well.
11. Beat egg white in a separate bowl and then add to the cake mixture.
12. Pour this prepared batter into the molds.
13. Bake in the oven for 30 minutes.
14. Once golden brown, take them out.
15. For the filling, combine salt and water in a bowl and stir until salt is dissolved.
16. Mix the marshmallow crème, powdered sugar, shortening, and vanilla in a small bowl until fluffy.
17. Add the salt solution and combine well.
18. Make holes in the cakes and inject them with the filling.
19. Serve.

Nutrition Facts per Serving

Calories 294, total fat 7.3 g, carbs 55 g,
Protein 1.7 g, sodium 153 mg

Bisquick Original All-Purpose Baking Mix

This baking mix creates a great gift to give on any occasion.

Serves 8 – Prep. time 15 minutes

Ingredients

- 8 cups all-purpose flour
- $\frac{1}{3}$ cup baking powder
- $1\frac{1}{2}$ teaspoons salt
- 2 tablespoons sugar
- 1 cup vegetable shortening

Directions

1. Combine the flour, baking powder, salt, and sugar in a mixing bowl.
2. Turn on the electric mixer and start stirring the shortening into the dry mixture.
3. Keep on mixing until no lumps remain.
4. Store in an airtight container.

Nutrition Facts per Serving ($\frac{1}{4}$ cup)

Calories 167, total fat 4.6 g, carbs 28 g,
Protein 3.2 g, sodium 413 mg

7-Eleven Cherry Slurpee

This recipe is a copycat of 7-Eleven's cherry Slurpee, but for versatility, you can add any other flavor of Kool-Aid.

Serves 5 – Prep. time 5 minutes – Chilling time 6 hours

Ingredients

- 3 cups club soda
- 1 cup sugar
- 1 teaspoon Kool-Aid cherry powdered drink mix
- 1 teaspoon maraschino cherry juice
- $2\frac{1}{2}$ cups crushed ice
- Fresh mint for serving

Directions

1. Combine all the ingredients in a blender.
2. Pulse for few minutes.
3. Serve chilled and top mint leaves, if desired.

Nutrition Facts per Serving

Calories 151, total fat 0 g, carbs 40 g,
Protein 0 g, sodium 31 mg

Little Debbie Star Crunch

This is a perfect crunchy snack with a great flavor.

*Serves 6 – Prep. time 15 minutes – Cooking time 3–4 minutes
Chilling time 4 hours*

Ingredients

- 11 ounces caramel bits
- ⅓ cup butter, unsalted
- 3 cups marshmallows
- 2 cups Rice Krispies cereal
- 2 cups milk chocolate chips, melted
- ¼ cup vegetable shortening

Directions

1. Line a baking sheet with parchment paper.
2. Melt caramel bites in the microwave for 1 minute, stir, and then add butter and microwave for 1 more minute.
3. Add marshmallows and melt in the microwave for about 1-2 minutes.
4. While still hot, add the cereal and stir the mixture well.
5. Make small discs of batter by hand.
6. Place the discs on a baking sheet and cover with plastic wrap.
7. Cool for 2 hours in the refrigerator until firm.
8. Melt shortening and chocolate chips in the microwave for 1 minutes, stir and continue heating until smooth.
9. Dip the discs in chocolate until coated well.
10. Cool in the refrigerator for 2 hours, until hard.
11. Serve.

Nutrition Facts per Cookie

Calories 150, total fat 6 g, carbs 22 g,
Protein 1 g, sodium 65 mg

York Peppermint Patties

These homemade York peppermint patties are a great addition to your sweet treats.

*Serves 50 – Prep. time 20 minutes – Cooking time 2 minutes
Chill time: 2 hours*

Ingredients

- 8 cups powdered sugar, sifted
- ½ cup evaporated milk
- ½ cup light corn syrup
- 6 tablespoons coconut oil, melted
- 2 teaspoons peppermint extract
- 26 ounces dark chocolate, finely chopped

Directions

1. Combine sugar, milk, corn syrup, oil, and peppermint extract with an electric mixer.
2. Form the mixture into a soft dough.
3. Wrap in plastic wrap and refrigerate for few hours.
4. Roll out the dough on a flat surface dusted with powdered sugar.
5. Make 1-inch-thick circles with a cookie cutter.
6. Refrigerate for a few hours, until solid.
7. Take out the round cookies.
8. Microwave chocolate for 2 minutes to melt.
9. Dip the cookies into the melted chocolate and place them on a parchment-lined baking sheet.
10. Refrigerate for 2 hours before serving.
11. Enjoy.

Nutrition Facts per Serving

Calories 180, total fat 6.2 g, carbs 30.5 g,
Protein 1.3 g, sodium 15 mg

***These recipes and more can be found in Louise Davidson's *Copycat Recipes: Making Popular Brand-Named Foods and Beverages at Home*. To get your copy, click on the cover or click [here](#).

