

21 Quick Easy Meals

30 Minute
Recipes



COVER PHOTO CREDITS

Special Thanks to the Following Bloggers and Companies
For Their Photos on Our eBook Cover

[Jaclyn from Cooking Classy](#)

[Tess from Slow Cooking Kitchen](#)

[Christy from The Girl Who Ate Everything](#)

30 Minute Recipes: 21 Quick Easy Meals

Copyright 2013 by Prime Publishing LLC

All rights reserved. No part of this book may be reproduced or transmitted in any form or by any means, electronic or mechanical, including photocopying, recording, or by any information storage or retrieval system, without written permission from the publisher, except in the case of brief quotations embodied in critical articles and reviews.

*Trademarks are property of their respective holders.
When used, trademarks are for the benefit of the trademark owner only.*

Published by Prime Publishing LLC, 3400 Dundee Road, Northbrook, IL 60062 – www.primecp.com

Letter from the Editors

Dear Cooking Enthusiast:

More often than not, we find ourselves in a hurry. Life gets busy, and with the hustle and bustle of the work week, running errands to keep the family functioning, and just the overall lack of time in a day, the last thing you have time for is fixing up a meal for the family. That's why we've put together a handy collection of quick and easy recipes that will get dinner on the table in no time. Whether you need a quick fix skillet, or a fast dessert to go with your meal, our brand new cookbook, 30 Minute Recipes: 21 Quick and Easy Recipes has got you covered.

It's time to beat the clock and make something great in 30 minutes or less. There's no need to stop and pick up something on-the-go when you can make something twice as good yourself. These quick recipes will become your go-to meals for the week. There are recipes for hearty sides, sweet treats, and mouthwatering main dishes that will become family favorites. Plus, if you find yourself in the need for a quick appetizer recipe to make for a party or a family gathering, we've got the recipes that will make you the life of the party. It does not matter how long it takes to make; it only matters if the recipe is absolutely delicious.

Our handy guide will provide you with everything you need to have a 4-course meal in the comfort of your own home without slaving over a hot stove. Not having enough time to cook will no longer be an excuse with these heartwarming quick fixes. There's always time to sit down, relax, and enjoy something delicious. You deserve it.

For more quick and easy recipes, be sure to visit RecipeLion.com. While you're there, subscribe to our free newsletter, [Quick and Easy Recipes](#), to get free recipes delivered to your inbox every week.

Happy Cooking!

Sincerely,

The Editors of RecipeLion

[RecipeLion](http://RecipeLion.com)

[RecipeLion Blog](#)

Table of Contents

Appetizer Recipes	7
Meatball Mini Bites	7
Nacho Cheese Bites.....	8
No Fuss Cabbage Fritters	9
Sides	10
Easy and Quick Fried Rice	10
Grandma’s Favorite Quick and Easy Biscuits	11
30 Minute Broccoli Noodle Salad.....	12
Ranch Roasted Red Potatoes	14
Cheesy Hashbrown Casserole	16
Main Dishes	17
20 Minute Sloppy Joe.....	17
30 Minute Chicken Skillet	18
Flash In a Pan Chicken.....	19
Shortcut Chicken and Noodles.....	21
The Best Weeknight Linguine	22
Crazy Easy Chicken Piccata.....	24
Quick Skillet Salisbury Steak	25
Desserts	26
15 Minutes Donuts from Scratch	26
20 Minute Fruit Cobbler.....	28
30 Minute Chocolate Cake.....	29

6 Minute Miracle Cookies 30

The Fastest Fudge in the World 31

Pete’s 10 Minute Peanut Butter Cookies..... 32

Special Thanks..... 33

Appetizer Recipes

Meatball Mini Bites

By: Campbell's Kitchen.com



Looking for the best appetizer recipes for a crowd? Check out these fun Meatball Mini Bites from Campbell's Kitchen! These bite-sized appetizers are the perfect party pleaser since they're easy to eat standing up. Learn how to make your own mini meatball "sandwiches" with this easy appetizer recipe!

Ingredients

- 1 package (17.3 ounces) Pepperidge Farm Puff Pastry Sheets, thawed,
- 32 (1/2 ounce each) frozen fully-cooked meatballs
- 3/4 cup prepared pasta sauce, basil pesto or sun-dried tomato pesto
- 2 cups of whipped topping
- 2 cups baby arugula
- shredded mozzarella or Asiago cheese

Instructions

1. Preheat oven to 400 degrees F.
2. Unfold the pastry sheets on a lightly floured surface. Cut each pastry sheet into 16 (2 1/2-inch) squares. Place the pastry squares onto 2 baking sheets.
3. Bake for 15 minutes or until the pastries are golden brown. Let cool on the baking sheets for 5 minutes. Split each pastry into 2 layers, making 64 layers in all.
4. Heat the meatballs according to the package directions. Spread about 1 teaspoon pasta sauce on each bottom pastry layer. Top each with 1 tablespoon arugula and 1 meatball.
5. Top with the cheese, if desired, and the top pastry layers.

Nacho Cheese Bites

By: Campbell's Kitchen.com



Bite-size appetizers are always perfect for entertaining and these Nacho Cheese Bites from Campbell's Kitchen fit into both casual settings or more upscale cocktail parties. If you're looking for the best easy appetizer recipes for a crowd you've found a winner here! Serve these fun bites with additional salsa for dipping and you'll have a definite crowd pleaser on your hands!

Ingredients

- 1/2 of a 17.3-ounce package Pepperidge Farm Puff Pastry Sheets (1 sheet), thawed
- 1 egg
- 1 tablespoon water
- 1 cup shredded Cheddar cheese (about 4 ounces)
- 1/4 cup Pace Chunky Salsa
- 5 pitted ripe olives, cut into quarters (optional)
- chili powder

Instructions

1. Preheat the oven to 400 degrees F. Beat the egg and water in a small bowl with a fork or whisk. Stir the cheese and salsa in a small bowl.
2. Unfold the pastry sheet on a lightly floured surface. Roll the pastry sheet into a 15 x 12-inch rectangle. Cut into 20 (3-inch) squares. Place about 1 tablespoon cheese mixture in the center of each pastry square. Top each with 1 olive piece, if desired. Brush the edges of the pastry squares with the egg mixture. Fold the pastry over the filling to form triangles. Crimp the edges with a fork to seal. Place the filled pastries onto baking sheets. Brush the pastries with the egg mixture and sprinkle with the chili powder.
3. Bake for 15 minutes or until the pastries are golden brown. Remove the pastries from the baking sheets and let cool on wire racks for 10 minutes.

No Fuss Cabbage Fritters

By: [Victoria from Easy Recipes With A Twist](#)



Dip your way into heaven with these fantastic No Fuss Cabbage Fritters. Fried until they are golden brown and served with a spicy dill sauce, this easy appetizer recipe will become a fan favorite. Start dippin' and enjoy.

Ingredients

- 1 1/2 cups white cabbage, finely chopped or grated
- 2 eggs
- 3 tablespoons flour
-
- 1 teaspoon dry oregano
- 1 tablespoon olive oil
- salt and pepper, to taste
- For the Dipping Sauce
- 1/2 cup plain yogurt
- 1 tablespoon olive oil
- 1 pinch cayenne pepper
- 1 tablespoon baby dill, chopped
- salt and pepper to taste
- 1/2 cup olive oil for frying

Instructions

1. Mix well all the fritters ingredients.
2. Preheat olive oil to medium high heat in frying pan
3. Scoop about 1 tablespoon to form 1 fritter. Fry the fritters for about 2 minutes per side or until they are golden brown.
4. Mix all dipping sauce ingredients together and serve with piping hot fritters.

Sides

Easy and Quick Fried Rice

In need of quick dinner recipes for kids? Then give this delicious fried rice recipe a try. In under 20 minutes, this delicious quick recipe for supper is ready to go.

Ingredients

- 2 cups leftover plain white rice
- 1 egg, beaten
- 3 tablespoons butter
- 1/3 cup onion, chopped
- 3 to 4 green onions, chopped
- 1 handful cashew or almond pieces
- 2 tablespoons soy sauce
- 1/3 cup water
- 1 cup (or more, to taste) cooked chicken, beef, shrimp or pork

Instructions

1. Cook egg in butter in a 10-inch skillet until set.
2. Add onion, green onion, nuts and rice. Cook over medium heat for 5 minutes until lightly browned, stirring frequently.
3. Stir in the mixture of soy sauce and 1/3 cup water. Add chopped cooked chicken, beef, pork chops or any other meat, if desired.

Grandma's Favorite Quick and Easy Biscuits

Always trust your Granny, so when she says this is one of the best easy biscuit recipes out there, you listen! When you need a delicious, but simple biscuit recipe quickly, make up Grandma's Favorite Quick and Easy Biscuits.

Ingredients

- 2 cups self-rising flour
- 1 cup milk
- 1/2 tablespoon sugar
- 1/4 cup mayonnaise

Instructions

1. Preheat oven to 450 degrees F. Mix all ingredients together in a bowl.
2. Pour into a greased muffin pan (I spray it with non-stick spray) and bake for 12 minutes or until lightly browned.

30 Minute Broccoli Noodle Salad

By: Campbell's Kitchen.com



This recipe for 30 Minute Broccoli Noodle Salad will impress your friends with its flavor and beautiful presentation. With pasta and broccoli perfectly tossed together in a brightly flavored peanut citrus sauce, there's a lot to savor in this dish! Anyone looking for an easy-to-make side dish recipe should consider this bold and interesting pasta salad from Campbell's Kitchen.

Serves: 10 (1.5 cups each)

Prep Time: 20min

Cooking Time: 10 min

Ingredients

- 16 ounces linguine or other long pasta, cooked and drained
- 1/2 cup Crisco canola oil
- 1/2 cup Jif creamy peanut butter
- 1/2 each orange juice
- 1/2 cup lemon juice
- 1/2 cup soy sauce
- 1 tablespoon sugar
- 1 small red, yellow or green pepper, chopped (about 1/2 cup)
- 1 large onion, chopped (about 1 cup)
- 1 tablespoon minced garlic
- 1 pound broccoli florets (about 3 cups)

Instructions

1. Place the hot linguine into a large bowl. Drizzle with 1 tablespoon oil and toss to coat.

2. Beat the peanut butter, orange juice, lemon juice, soy sauce and sugar in a medium bowl with a fork or whisk.
3. Heat the remaining oil in a 10-inch skillet over medium heat. Add the pepper, onion, and garlic and cook and stir for 1 minute.
4. Stir in the broccoli and the peanut butter mixture. Reduce the heat to low. Cook until the vegetables are tender-crisp, stirring often.
5. Add the vegetable mixture to the linguine and toss to coat.

Ranch Roasted Red Potatoes

By: [Christy from The Girl Who Ate Everything](#)



Having a prep time of less than five minutes, Ranch Roasted Red Potatoes are a great, lightning fast side dish for your next meal. Made with only 4 ingredients that you most likely have in your pantry, all you basically have to do is mix the ingredients together and toss them in the oven. Then, get ready for an explosion of ranch that you won't be able to find in any of your other potato recipes. You may want to skip every other part of dinner after your first bite of this roasted potato recipe.

Ingredients

- 2 pounds red potatoes, washed and quartered
- 1 (.4 ounce) packet Ranch salad dressing and dry seasoning mix
- Olive oil cooking spray or olive oil
- 1 teaspoon salt

Instructions

1. Preheat oven to 425 degrees F.
2. In a large bowl add potatoes and spray lightly with the cooking spray or drizzle with a little olive oil if you don't have olive oil cooking spray. Then, add in the Ranch dressing mix and salt. Toss well to coat each potato piece evenly.

3. Line a baking sheet with foil or spray it with non-stick cooking spray. Pour potatoes onto the baking sheet and spread out potatoes evenly.
4. Bake in oven until potatoes are cooked through, and edges start to turn very dark brown, approximately 20-25 minutes. To check to see if they are done, pierce one of the larger pieces of potato with a fork to see if it is soft.
5. Serve immediately.

Cheesy Hash Brown Casserole

This quick easy casserole recipe combines two of the best things about any breakfast - potatoes and cheese. Best of all, this is one of those casserole recipes that freeze well, assuming you have any leftovers.

Ingredients

- 3/2 cups potatoes, shredded
- 3/4 cup onion, shredded
- 1/2 cup milk
- Salt and pepper to taste
- 2 cups Cheddar blend cheese, shredded
- Butter or margarine for sautéing

Instructions

1. Combine potatoes, onions, salt and pepper. In non-stick skillet, put in a 2-3 Tbsp of margarine, enough that when melted there is a layer in the skillet. Add shredded potatoes and onions.
2. Press down, let cook for a bit until brown on one side, then cut into section and flip over and press whole thing down again. When that side is brown, flip and press again, add milk, lower heat to low, and cover until milk is all absorbed, add cheese on top.
3. Remove from heat and cover for a few minutes until cheese is melted and has worked its way into the potatoes.

Main Dishes

20 Minute Sloppy Joe

Whether you're looking for easy breakfast recipes or just love Amish recipes, this simple muffin is sure to please. We recommend serving these Amish Breakfast Puffs with butter and jam and pairing them alongside your coffee for a delightful treat. They're great for an after-dinner sweet snack too!

Serves: 4

Cooking Time: 20 min

Ingredients

- 1 pound ground beef, crumbled
- 1 tablespoon chili powder
- 1 green bell pepper, finely chopped
- 1/3 cup seasoned rice vinegar
- 14 ounces can stewed tomatoes with Mexican seasonings
- 4 hamburger buns, toasted
- 1/2 teaspoon salt
- 1/4 teaspoon pepper

Instructions

1. Heat a 10-inch skillet over medium/high heat. Add beef, chili powder, bell pepper, salt and pepper. Brown meat; drain fat.
2. Stir in tomatoes and vinegar; cook until thickened, about 8 minutes.
3. Spoon mixture onto buns and serve immediately.

30 Minute Chicken Skillet

This super easy chicken recipe is a favorite in my house. 30 Minute Skillet Chicken is a perfect dish for when you don't have a lot of time but have a lot of appetite. You'll simply love it.

Serves: 4

Ingredients

- 2 tablespoons olive oil
- 4 boneless, skinless chicken breast halves
- 1 medium onion, chopped
- 3 cloves garlic, minced
- 2 cups sliced fresh mushrooms
- 1 can (10- ounces) Rotel Diced Tomatoes and Green Chilies
- 1/4 cup Mozzarella cheese, shredded

Instructions

1. In skillet, cook chicken in oil until brown.
2. Add onion and garlic, saute until tender, about 5 min.
3. Add mushrooms and Rotel, reduce heat. Cover; simmer 25 min. stirring occasionally until meat is done.
4. Sprinkle with cheese. Replace cover and heat until cheese melts. Serve over rice.

Flash In a Pan Chicken

By: [Sherron Watson from Simple Gourmet](#)



We are always looking for chicken recipes that can be made in minutes, especially ones that go with just about any kind of meal. Whether you are prepping chicken for a salad or to throw in a marinara sauce to go with your pasta, Flash In a Pan Chicken has a wonderful flavor that will bring the dish together. Made with onions, garlic, and Lawry's seasoned salt, the chicken absorbs the entire flavor to create a mouthwatering piece of poultry. If you're looking for a quick recipe for chicken breasts, look no further because you've found the perfect one.

Ingredients

- 3-4 Chicken Breast, boneless
- 1-2 tablespoons of olive oil
- 1/2 an onion, sliced
- 1/4 cup of diced green onions
- 1 tablespoon of minced garlic
- Salt, to taste
- Pepper, to taste
- Lawry's Seasoned, to taste

Instructions

1. Find a pan that is large enough to hold your chicken breast. Add oil.
2. Add your chicken breast, onions, garlic and spices. Cook until the chicken releases easily when moved with a fork.

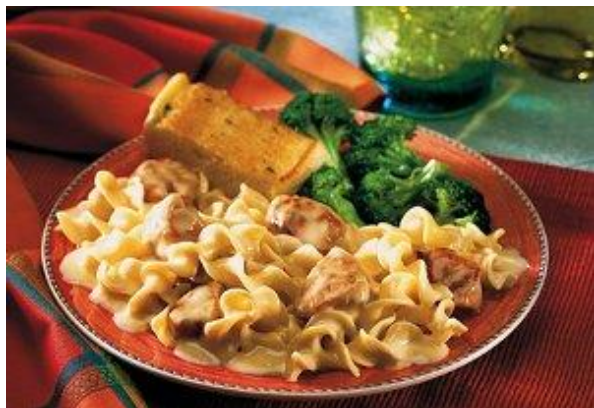
3. Turn over the breast and re-season with salt, pepper and Lawry's Seasoned Salt.

The total cooking time takes 12-15 minutes for a chicken breast that is less than an inch thick.

4. Remove chicken to a plate and serve with pasta and sauce, over a green salad or as the filling for a taco.

Shortcut Chicken and Noodles

By: Campbell's Kitchen.com



Comfort cooking always puts a smile on the face. Our recipe for Shortcut Chicken and Noodles is one of those delicious pasta recipes that, after your first bite, will immediately have a special place in your heart. Creamy, ready in just 25 minutes, and absolutely delicious, this one is a real keeper. Don't pass up on this comfort classic and bring a smile to your family.

Prep Time: 20 min

Cooking Time: 5 min

Ingredients

- 1 can (10.75 ounces) Campbell's Condensed Cream of Chicken Soup (Regular or 98% Fat Free)
- 1/2 cup milk
- 1/8 teaspoon ground black pepper
- 1/3 cup grated Parmesan cheese
- 2 cups cubed cooked chicken or turkey
- 1/3 of a 12-ounce package medium egg noodles (about 3 cups), cooked and drained
- chopped fresh parsley

Instructions

Heat the soup, milk, black pepper, cheese, chicken and noodles in a 3-quart saucepan over medium heat until the mixture is hot and bubbling, stirring often. Sprinkle with the parsley.

The Best Weeknight Linguine

By: [Tess Gardner from Slow Cooking Kitchen](#)



Perfect for any weeknight meal, this gourmet Italian dish is ready in just 30 minutes and may be one of the best pasta recipes. Made with a homemade spicy clam sauce, The Best Weeknight Linguine has a bold flavor that you will not be able to resist. Great for when you need dinner on the table in a flash, or if you are just looking to have an elegant dish for supper, make it tonight.

Prep Time: 15 min

Cooking Time: 15 min

Ingredients

- 1 pound linguine
- 2 1/2 cups diced tomatoes
- 2 1/2 cups whole baby clams
- 1 1/2 cups dry white wine
- 3/4 cup diced onion
- 3 tablespoons minced garlic
- 1 1/2 teaspoons red pepper flakes
- 1/3 cup tomato paste
- 1/3 cup olive oil
- 3 tablespoons finely chopped parsley
- 1 teaspoon salt

Instructions

1. Fill large cooking pot half way with water and bring to boil. Add linguine and continue boiling until pasta is nearly done. Remove from heat; drain and set aside.
2. Coat the bottom of a large skillet with olive oil and warm over medium heat. Add diced onion and sauté for approximately 3 minutes.
3. Add garlic and red pepper flakes; simmer for about a minute. Add white wine and tomato paste; continue simmering for 5 minutes
4. Add diced tomatoes, clams and salt; simmer for another minute or two.
5. Finally, add cooked linguine, parsley and olive oil; toss until well combined. Serve immediately.

Crazy Easy Chicken Piccata

If you're looking for a simple recipe for lemon chicken, give this Crazy Easy Chicken Piccata a try! This mouth-watering meal is so flavorful and delicious, it's restaurant-worthy. Serve alone or over pasta!

Ingredients

- 1/2 cup flour
- 1 teaspoon salt
- 1/2 teaspoon freshly ground pepper
- 2 pounds skinless, boneless chicken breast halves, pounded to 1/4-inch
- 2 tablespoons butter or margarine
- 1 tablespoon vegetable oil
- 3 tablespoons dry white wine or water
- 3 tablespoons lemon juice
- 1 lemon, thinly sliced
- 3 tablespoons capers (optional)
- 3 tablespoons fresh parsley, chopped

Instructions

1. Combine flour, salt, and pepper in a shallow dish. Dredge chicken breasts in flour mixture; shake off excess.
2. In a large frying pan, heat butter and vegetable oil over medium heat. Add chicken breasts. Cook about 3 minutes per side, until tender and opaque. Remove and keep warm.
3. Add wine to pan juices. Cook 1 minute, scraping up brown bits from bottom of pan. Add lemon juice and heat to boiling.
4. Return chicken to pan, cover with lemon slices, and cook until sauce thickens slightly, about 3 minutes. Serve garnished with capers and parsley.

Quick Skillet Salisbury Steak

When you want a quick and easy weeknight dinner, the best place to turn is to your skillet. Ground beef turns into a lightning fast meal when you prepare this Quick Skillet Salisbury Steak recipe. You won't believe how incredibly simple this dish is to make, and it's so flavorful too! Anyone who is a fan of the classic old-fashioned Salisbury steak will love this quick-as-can-be version. It's hard to find recipes for ground beef that are fast, flavorful and fun to make, but this one is all three!

Serves: 6

Cooking Time: 20 min

Ingredients

- 10 1/2 ounces cream of onion soup
- 1 1/2 pounds ground beef
- 1/2 cup bread crumbs
- 1 medium egg
- 1/4 teaspoon salt
- 1 dash pepper
- 1 tablespoon flour
- 1/4 cup ketchup
- 1/4 cup water
- 1 teaspoon Worcestershire sauce
- 1/2 teaspoon mustard

Instructions

1. In bowl combine 1/3 cup soup with beef, crumbs, egg, salt and pepper.
2. Shape into 6 oval patties. In skillet, brown patties, pour off fat. Remove patties.
3. Gradually blend remaining soup into flour until smooth. Add to skillet remaining ingredients; stir to loosen browned bits.
4. Add browned patties to skillet and cover. Cook over low heat 20 minutes or until done. Stir occasionally.

Desserts

15 Minutes Donuts from Scratch

By: [Jaclyn from Cooking Classy](#)



Sometimes you just can't wait an hour to bite into a freshly made doughnut, which is where this recipe for 15 Minute Donuts From Scratch comes in. These light and fluffy cake donuts are so incredibly delicious you may end up eating the whole batch! If all cake donut recipes were this quick, easy and scrumptious, we'd be in serious trouble!

Ingredients

- 1 1/4 cups all-purpose flour
- 2 tsp baking powder
- 1/4 tsp salt
- 1/4 cup milk
- 1/4 cup buttermilk
- 1/4 cup granulated sugar
- 3 Tbsp melted butter
- 2 cups vegetable oil, for frying
- Granulated sugar, cinnamon sugar or powdered sugar, for coating 1 cup dark chocolate

Instructions

1. Preheat oil over medium heat in a 10 inch non-stick fry-pan (keeping an eye on it as it is heating).
2. In a small mixing bowl, whisk together flour, baking powder and salt. In a medium mixing bowl, whisk together milk, buttermilk, sugar and melted butter.

3. Using a fork stir in dry ingredients and mix just until combine (think of making biscuit dough, you just want to incorporate the ingredients).
4. Once the oil has reached 350 degrees F, measure out 1/2 tablespoonfuls dough and using your hands gently roll into a ball (gently rolling to keep them fluffy, think of rolling something really fragile. Again this is like a biscuit dough you don't want to overwork it).
5. Gently place dough ball into oil and fry until golden brown on bottom then flip and cook reverse side until golden brown.
6. Carefully remove with metal tongs or a fork and drain onto a paper towel lined plate. Roll in sugar.
7. Repeat this process with remaining dough (you can fit about 8 donuts in the pan at once if you can work that fast.)

20 Minute Fruit Cobbler

Tired of searching homemade peach cobbler recipes for one that is both easy and delicious? Look no further! This 20 Minute Fruit Cobbler is one of the best cobbler recipes around, and it'll be ready to enjoy in no time!

Serves: 6

Cooking Time: 20 min

Ingredients

- 1 can (21-ounces) fruit pie filling (any flavor)
- 1 1/4 cups Bisquick
- 1 tablespoon sugar
- 1/4 cup milk
- 1/4 cup sour cream

Instructions

1. Preheat oven to 425 degrees F.
2. Grease 1.5-quart casserole.
3. Heat pie filling to boiling in 1-quart saucepan. Pour into greased casserole dish.
4. Stir together Bisquick, sugar, milk, and sour cream until dough forms.
5. Drop by 6 spoonfuls onto hot pie filling. Sprinkle lightly with granulated sugar, if desired.
6. Bake about 20 minutes or until biscuits are golden brown.

30 Minute Chocolate Cake

Whip up the 30 Minute Chocolate Cake in half an hour or less! Mix the ingredients for this chocolate cake recipe all in one saucepan and bake for only 20 minutes while you make the delicious chocolate and nut frosting.

Ingredients

For the Cake:

- 1 cup butter or margarine
- 4 tablespoons cocoa
- 1 cup water
- 2 cups sugar
- 2 cups flour
- 1 teaspoon baking soda
- 2 eggs
- 1 pinch salt
- 1 teaspoon vanilla

For the Frosting:

- 1/2 cup butter or margarine
- 4 tablespoons cocoa
- 6 tablespoons milk
- 1 teaspoon vanilla
- 1 cup nuts, chopped
- 1 pound confectioner's sugar

Instructions

For the Cake:

1. Preheat oven to 400 degrees F.
2. In saucepan, melt margarine with the cocoa and water, bring to boil.
3. Remove from heat and add the sugar, flour, baking soda, eggs, salt and vanilla.
4. Mix and pour into greased 13x9x2 inch sheet pan. Bake at 400 degrees F for 20 minutes.

For the Frosting:

1. About 5 minutes before cake is done, make the frosting by combining the margarine, cocoa, milk, vanilla, and nuts in a saucepan. Bring mixture to a boil.
2. Remove from heat and add confectioner's sugar.
3. Spread over HOT cake as soon as it is removed from oven. Let cool before serving.

6 Minute Miracle Cookies

What's the miracle behind these 6 Minute Miracle Cookies? The fact that they're made with cake mix and just two other basic ingredients. If you've never tried cake mix recipes for cookies before, give this version a shot. It's a quick and easy way to get a sweet treat prepared for family get-togethers or parties.

Ingredients

- 1 box cake mix (any flavor)
- 2 eggs
- 1/3 cup oil

Instructions

1. Preheat oven to 375 degrees F.
2. Mix all ingredients together with a wooden spoon.
3. Roll mixture into 1-inch balls and place far apart on cookie sheets.
4. Flatten to 1/4" thickness with the bottom of a glass that has been dipped in flour.
5. Bake for 6 minutes.

The Fastest Fudge in the World

Looking for recipes for dessert? These Chocolate Peanut Butter Marshmallow Bars are always a hit at every family party. They are easy to make and have the added bonus of being gluten-free. Sweet Toths will love them.

Ingredients

- 2 cups sugar
- 1 cup peanut butter
- 1 teaspoon vanilla extract
- 3 tablespoons cocoa (optional)

Instructions

1. Mix sugar, 1/2 cup water and cocoa (optional) in a saucepan and boil rapidly for exactly one minute.
2. Pour over peanut butter and vanilla in a bowl and beat until thick.
3. Pour mixture into buttered pan and allow to cool. Cut into squares.

Pete's 10 Minute Peanut Butter Cookies

Crank out nearly forty peanut butter cookies in under 30 minutes. This recipe for easy peanut butter cookies is great for busy working moms - make a batch on Sunday night, and put in your kids' school lunches throughout the week!

Ingredients:

- 1/2 cup shortening (I use half butter)
- 1/2 cup peanut butter
- 1/2 cup sugar
- 1/2 cup brown sugar
- 1 extra-large egg
- 1 1/4 cups sifted flour
- 3/4 teaspoon baking soda
- 1/2 teaspoon baking powder
- 1/4 teaspoon salt

Instructions:

1. Preheat oven to 375 degrees F.
2. Cream shortening and peanut butter until blended; gradually add sugars; beat until fluffy. Add egg and beat thoroughly.
3. Sift remaining ingredients together; divide in half and add to creamed mixture, one at a time, mixing till well blended after each addition.
4. Shape dough into 1 1/4-inch balls and place 3 inches apart on lightly greased cookie sheets. Flatten with fork making criss-cross pattern, or use cookie stamps.
5. Bake at 375 degrees F for about 10 minutes.

Special Thanks

The Following Contributors Made this eCookbook Possible

COOKING CLASSY™
with a sprinkle of fancy



SCK *Recipes*



30 Minute Recipes: 21 Quick and Easy Recipes

Free eCookbook from [RecipeLion](https://www.recipeLion.com)

Included in this eCookbook

Meatball Mini Bites
30 Minute Broccoli Noodle Salad
20 Minute Sloppy Joes
6 Minute Miracle Cookies

and more!