



Serving Instructions

Thank you for your Casserole Queen purchase. Your casserole has been freshly prepared especially for you.

To get the most flavor and enjoyment out of your casserole we suggest the following cooking instructions:

- Our casseroles perform best when completely thawed before cooking. If you are pressed for time you can bake a casserole straight from the freezer at the suggested temperature, but you will need twice as much time in the oven.
- Please allow at least 10 minutes for your oven to fully preheat before baking your casserole.
- In order to cook your casserole thoroughly, do not cook in microwave (the dreaded flavor zapper). Our casseroles and disposables tins are intended for the oven. Although, once your casserole has been fully cooked and removed from the tin, you can use your microwave to reheat portions of the casserole.
- Your oven varies from Mrs. Henderson's oven down the road, so please note that these are basic guidelines. Cooking times may vary ever so slightly, so please pay attention. Check the casseroles several times near the end of baking to look for bubbling at the edges and a hot center.
- To ensure quality, we recommend that you do not store your casserole for longer than 2 months in your freezer.

Enjoy!
The Casserole Queens

Goopy Apple Butter Cake:

Remove foil lid. Bake at 350 degrees for 45 -50 minutes or until slightly browned like meringue. The cream cheese mixture will not solidify, hence the goopy part. Let cool 30 minutes. Refrigerate leftovers.

Pairing Suggestions: Have the milk man bring fresh cream this week – whip and sprinkle with cinnamon and add a dollop on top.

Ingredients: granny smith apples, lemon juice, yellow cake mix, butter, eggs, cream cheese, vanilla, cinnamon, confectioners' sugar