




20 MILLION MEMBERS & COUNTING! 

FROM **allrecipes.com** THE WORLD'S LARGEST FOOD COMMUNITY

allrecipes

MAGAZINE

p.92 SWEET BREAD RISING
p.84 FROZEN DINNERS - HOMEMADE!
p.35 HALL OF FAME FAVES

flavors *to savor*
p.13 & 76 MAKE IT A PARTY

FEBRUARY/MARCH 2018



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star power 64

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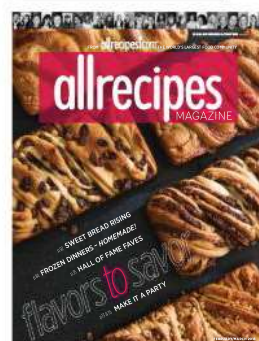
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warm and dreamy,
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PHOTOGRAPHER: Kim Cornelison
FOOD STYLIST: Charlie Worthington
PROP STYLIST: Sue Mitchell

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Homemade pudding melts any heart—especially with these new twists on caramel, chocolate, and vanilla.

CORRECTION

A recipe in our Sep/Oct 2017 issue—*Mall Pretzels* on page 98—misstated the amount of yeast. It should be one 0.25-ounce package, not 1.25 ounces.




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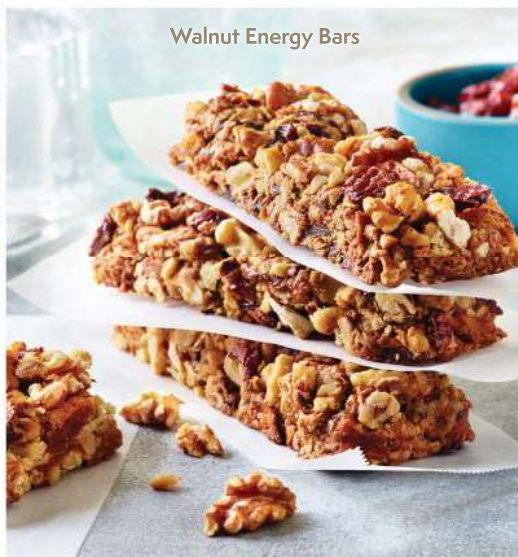
Per one ounce serving.

*Heart-Check food certification does not apply to recipes unless expressly stated. See heartcheckmark.org/guidelines. Supportive but not conclusive research shows that eating 1.5 ounces of walnuts per day, as part of a low saturated fat and low cholesterol diet and not resulting in increased caloric intake, may reduce the risk of coronary heart disease. (FDA) One ounce of walnuts provides 18g of total fat, 2.5g of monounsaturated fat, 13g of polyunsaturated fat including 2.5g of alpha-linolenic acid – the plant-based omega-3.

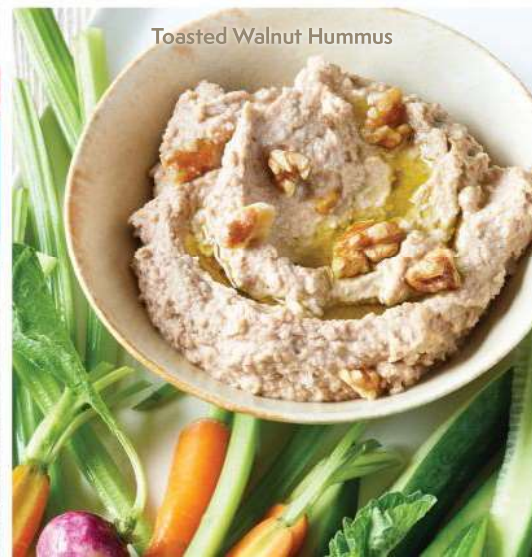
Fiery Hot Cheddar Walnuts



Walnut Energy Bars



Toasted Walnut Hummus



WINTER IS MY FAVORITE TIME

to get in the kitchen and try something new—a new technique, a new ingredient, a new tool. And that's what you'll find this month in our first project issue: flavors and recipes that entice you to explore new ideas, like baking a sweet loaf of babka (our cover recipe that's perfect served with morning coffee), or experimenting with Asian steamed buns filled with pork (you'll want to invite friends over to taste the results—yum). And with dinner tonight in mind, we have several recipes you can make now and freeze to serve on another day.

Enjoy the adventure!

Jennifer

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party like an allstar

Last September, Allrecipes hosted 35 of our Allstars at our Des Moines headquarters for two days of fun and learning. (Allstars are a select group of our most passionate and actively engaged community members. You can be an Allstar, too; get details at armagazine.com/allstars.) Many of them have become great friends. We all had a crazy-good time getting (re)acquainted and participating in the activities (and eating, of course). The Allstars got tips on food styling and mixology, competed in a recipe-development contest, and went head-to-head in a cook-off in our test kitchen.

Many thanks to our sponsors who helped make the overall event a great success:

RAGÚ

**SNACK FACTORY
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TITO'S HANDMADE VODKA

GALBANI CHEESE

FOLGERS COFFEE

BUSH'S BEANS

*Check out
the winning
recipe on the
next page!*



This recipe is from the Allrecipes Allstar team that competed to create the most innovative, best-tasting recipe in our Bush's Beans-sponsored cook-off.

Team members included community members RainbowJewels (Jewel Kingsley), MommaBean3 (Mauren VanBuskirk), and Carrie C. (Carrie Caldwell). Great work, you guys!

**TALK ABOUT
A PROJECT!**

637 LBS. OF GREEN BEAN CASSEROLE

In November, Green Giant set a Guinness World Record for the largest serving of green bean casserole. After being declared a winner, this No. 1 preferred Thanksgiving side dish fed more than 2,000 homebound seniors in New York City through Citymeals on Wheels.



winning recipe

**BRAND-NEW
RECIPE! GO
ONLINE TO RATE
AND REVIEW.**

hands-on 10 min
total 10 min
serves 20
(makes 2½ cups)

submitted by:
allrecipes magazine

QUICK

Brownie Batter Bean Dip

armagazine.com/brownie-batter-bean-dip

- 1 (16-ounce) can black beans,
rinsed and drained
- ½ cup packed brown sugar
- ½ cup unsweetened cocoa powder
- ½ cup almond butter or
sunflower-seed butter
- ¼ to ½ cup unsweetened
almond milk, as needed
- Fresh fruit or graham crackers
for dipping

Add beans, brown sugar, cocoa powder, and almond butter to a blender or food processor. Process until well combined. With blender still running, add almond milk, a tablespoon at a time, until reaching a smooth and spreadable consistency. Serve with fresh fruit or graham crackers for dipping.

PER 2-TABLESPOON SERVING: 93 CAL;
3.9g FAT (0.4g SAT); 3.7g PRO; 11.1g CARB;
1.9g FIBER; 121mg SODIUM; 4g SUGARS



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