



recipes
from the
HEARTLAND

WITH ROBYN MCCLOSKEY

Robyn McCloskey has been in journalism for more than 30 years and has loved to cook and entertain for even longer. Robyn was born and raised in the Hoosier state, where she still lives with her husband, Alan.

Carry-in
Favorites

If you’ve been searching for new recipes to make for fall gatherings, backyard barbecues or family reunions, here are some ideas. Even if you are asked to always bring the same dish because everyone loves it or it’s a tradition, you can still change things up and surprise folks. I’m confident that folks will enjoy all of these recipes, and you will have a new dish that you’ll always be asked to bring to future gatherings!

ROBYN'S RECIPES >



Butterscotch Blondies

What's a family gathering or pitch-in without awesome desserts! I'm confident that if you take this to your next carry-in, you'll bring home an empty dish.

- 1 cup butter at room temperature
- 3 cups packed brown sugar
- 4 large eggs
- 2 teaspoons vanilla extract
- 3 cups all-purpose flour
- 1 tablespoon baking powder
- 1 teaspoon salt
- 1 ½ cups chopped pecans, toasted

ICING

- 2 sticks butter
- 2 cups packed brown sugar
- 4 cups powdered sugar
- 1/3 cup half-and-half
- 2 teaspoons vanilla extract

1. Preheat oven to 350 degrees. Line sheet pan (13 x 18 inches) with foil and grease with butter or cooking spray.
2. Beat 1 cup butter and 3 cups brown sugar using electric mixer with paddle attachment until fluffy (about 2 minutes).
3. Add eggs one at a time while beating on medium-low speed and then add vanilla extract. Beat for 1 more minute and scrape down sides of bowl to make sure everything is incorporated.
4. Combine dry ingredients, flour, baking powder and salt in medium bowl.
5. Beat flour mixture into butter mixture at slow speed.
6. Stir in pecans and pour into prepared pan. Use spatula to spread batter evenly.
7. Bake for 25 to 30 minutes. Bars should be set and slightly raised. Cool completely.
8. For icing, melt 1 cup butter and 2 cups brown sugar in a saucepan over medium heat. Once mixture starts to bubble, decrease heat to medium-low and continue to cook for 2 more minutes, stirring occasionally.
9. Place powdered sugar, half-and-half and vanilla extract in mixing bowl and using paddle attachment beat on medium speed until creamy.
10. Add melted butter mixture and beat to combine.
11. Pour over cooled bars and let icing set for at least 30 minutes before cutting.

MORE OF ROBYN'S RECIPES ON PG. 18-19

in the
KITCHEN

WITH KATRINA ADAMS

Cornish Hen
in Air Fryer

If you like rotisserie chicken, you're going to love this Cornish hen cooked in an air fryer. It's tender and tasty – and easy to prepare – an outstanding main dish for a fall dinner.

- 1 Cornish hen
- 1 teaspoon lemon pepper
- 2 teaspoons salt-free seasoning
- 1-2 teaspoons everything bagel seasoning
- 1 teaspoon paprika or smoked paprika
- Salt and pepper to taste
- Olive oil
- Cooking spray

1. Spray air fryer basket with cooking spray.
2. Wash Cornish hen and pat dry with paper towels.
3. Rub both sides of hen with olive oil.
4. Sprinkle seasonings and spices on both sides of hen.
5. Place hen breast-side down in air fryer basket. Air fry 25 minutes at 390 degrees.
6. Open basket and flip hen halfway through.
7. Cook an additional 5-10 minutes if you want skin to be a little crispier.

ALL ABOUT K MARIE

Katrina is an award-winning food blogger, cookbook author and party planner with a passion for cooking, entertaining and everything under the hospitality industry. Her recipes have been published in Talk of Alabama, Delish.com, Taste of Home magazine and Alabama Living. Visit her blog, kmariekitchen.com, for other great recipes.

Katrina was born and raised in Anderson and is a graduate of Highland High School. Her parents still reside in Anderson.

