

9X13 COMPETITION RECIPE BOOK

Hosted by IRE
Where Data meets Gourmet delights

Prepare to indulge in a delightful collection of mouthwatering recipes from our annual 9x13 baking competition. From savory to sweet, pies to pastries, this recipe book showcases the best creations from our talented home cooks.

Discover the sweet side of IRE (Institutional Research and Effectiveness) as we go beyond data and charts to delight your taste buds.





Sushi bake

SERVINGS: 4

PREPPING TIME: 25 MIN

COOKING TIME: 35 MIN

Ingredients

3 c sushi rice- cooked

1/3 C Rice Vinegar

3/2 tsp salt

3 Tbs sugar

2-3 pkg imitation Krab-
shredded

3/4 C kewpie mayo-
(no substitution)

1tsp wasabi

2 Tbs siracha

3oz cream cheese

2-3 Green onion -diced

Furikake

Instructions

- Prepare the rice according to pkg directions.
- Combine Rice Vinegar, salt and sugar and pour over the rice.
- Spread the rice into a 9x13 baking dish and liberally sprinkle Furikake over rice.
- Combine Krab, mayo, wasabi, siracha, cream cheese and green onion.
- Spread over rice and sprinkle more Furikake, drizzle top with mayo and siracha. Broil 10 min

Tips and Variations

Eat with seaweed wrappers. Plan on 3 packages of wrappers for a pan this size

Made by Ann Fick-2022



Hearty meat and potatoes casserole

SERVINGS: 15

PREPPING TIME: 10 MIN

COOKING TIME: 50 MIN

Ingredients

2 lbs. ground chuck (or turkey)
6-8 med yellow (gold) potatoes
1 lb. grated cheddar cheese
3 cups cream of mushroom soup
3/2 cup milk
1 medium onion
1/2 stick butter

Instructions

- Brown ground chuck, drain and set aside. Boil potatoes with skin on and set aside.
- Melt butter in saucepan. Add chopped onion, sauté. Add cream of mushroom soup, milk, and half of the cheese.
- In a 9x13 glass baking dish, layer ingredients so: peeled and sliced potatoes, ground chuck, sauce mixture and repeat for a second layer.
- Top with remaining cheese
- Bake at 350 degrees for 30min.

Made by Vickie Bolinger-2023



Tuna Noodle Casserole

SERVINGS: 4

PREPPING TIME: 25 MIN

COOKING TIME: 35 MIN

Ingredients

2 cans (5 oz) tuna in water, drained

2 cans (10.5 oz) cream of mushroom soup

Milk (10.5 oz, measure with empty soup can)

Bag of frozen peas

Salt

Pepper

1 and ½ sticks of butter

1 bag of wide egg noodles

2 cups grated cheddar cheese

2 sleeves of ritz crackers

Instructions

- Preheat oven to 350 degrees, place 9x13 pan in oven while preheat with 1 stick of butter to melt in bottom of pan
- Cook the noodles in a large pot of salted boiling water according to package directions, just until al dente. Drain.
- In a large bowl, whisk together condensed soup and milk. Gently stir in the cooked noodles, tuna and peas. Taste and season with salt and pepper. Transfer mixture to prepared dish with melted butter.
- In a small bowl, melt 1/2 stick of butter and add 2 sleeves of crushed ritz crackers to coat.
- Top casserole with grated cheese and cracker topping
- Bake for 20-25 minutes, or until top is golden brown and inside is hot and bubbly.

Made by Jamie Vanderlip-2022



Pineapple casserole

SERVINGS: 15

PREPPING TIME: 10 MIN

COOKING TIME: 50 MIN

Ingredients

2 (20 oz.) cans chunk pineapple, drained
1 ½ cups sugar
2 cups shredded sharp Cheddar cheese.
6 Tbsp. self-rising flour
2 cups crumbled Ritz crackers.
1 stick butter, melted.

Instructions

- Combine pineapple, sugar, cheese and flour, tossing well. Place in a 9 X 13 baking dish prepared with cooking spray.
- Combine crackers with melted butter, sprinkle over pineapple mixture.
- Bake at 325° for 30 minutes.

Made by Vickie Bolinger-2023



Twice baked potato casserole

SERVINGS: 15

PREPPING TIME: 10 MIN

COOKING TIME: 50 MIN

Ingredients

2 + cups cheese (I suggest sharp cheddar)
seasoned salt (to taste)
6 green onions
Salt and pepper

Instructions

- Preheat oven to 400 degrees F.
- Cook the bacon until crispy, then crumble, cut or use a food processor to make bacon bits.
- Clean the potatoes, stab them with a fork, then place them on baking sheets.
- Rub the potatoes with canola oil.
- Bake potatoes until tender (45 minutes – 1 hour)
- Remove potatoes from oven and turn temperature down to 350.
- Slice the butter into pats and put into a LARGE mixing bowl.
- Add sour cream and about three quarters of the bacon and mix well.
- Cut potatoes into halves lengthwise and scoop insides into mixing bowl.
- Tear up 3 potato skins and add to the mixing bowl.
- Mash potatoes with a potato masher, spoon, or hand mixer
- Add cheese, milk, seasonings, and most of the green onions.
- Mix well.
- Spoon mixture into a buttered baking dish
- Top with more cheese and the remainder of the bacon and green onions
- Bake until warmed though (25-30 minutes)

Made by Jennifer Hughes-2022



Chicken pot pie

SERVINGS: 10

PREPPING TIME: 15 MIN

COOKING TIME: 55 MIN

Ingredients

- Chicken (Rotisserie, pulled off the bone)
- 2 cans (10.5 oz) cream of chicken soup
- Milk (10.5 oz, measure with empty soup can)
- Bag of frozen mixed veggies
- Salt
- Pepper
- Thyme
- Sage
- Poultry Seasoning
- 1 sticks of butter
- 1 box of Bisquick mix

Instructions

- Preheat oven to 350 degrees, place 9x13 pan in oven while preheat with 1 stick of butter to melt in bottom of pan
- Pull chicken off the bone of one rotisserie chicken and separate into chunks
- In a large bowl, whisk together condensed soup and milk. Gently stir in the chicken and mixed veggies. Taste and season with salt and pepper. Transfer mixture to prepared dish with melted butter.
- In another bowl, mix up the bisquick mix according to package like making biscuits. Thin mixture out with milk and add in Thyme, Sage, and Poultry seasoning to taste.
- Top casserole with Bisquick mixture.
- Bake for 30-35 minutes, or until top is golden brown and inside is hot and bubbly. Optional: Brush on melted butter to top of Bisquick topping as it is close to being done.

Made by Colleen Vanderlip-2022



Buffalo Chicken Dip

SERVINGS: 15

PREPPING TIME: 10 MIN

COOKING TIME: 50 MIN

Ingredients

0 oz cream cheese cut
into pieces

3 cups cheddar cheese
grated and divided

$\frac{3}{4}$ cup buffalo sauce

1 cup ranch dressing

3 cups cooked chicken
breast shredded

$\frac{1}{2}$ cup green onions
chopped

Blue cheese crumbles
(optional)

Instructions

- PREHEAT oven to 350°F. Mix all ingredients in a large bowl. Spoon into 9x13 baking dish.
- BAKE 20 minutes or until mixture is heated through; stir.
- Add blue cheese crumbles and green onions on top.

Made By Colleen Vanderlip-2023



Baked Italian Sub

SERVINGS: 6

PREPPING TIME: 15 MIN

COOKING TIME: 45 MIN

Ingredients

2 (8-oz.) tubes crescent dough
1/2 lb. deli ham
1/4 lb. pepperoni
1/2 lb. sliced provolone
1/4 lb. sliced mozzarella
1 c. (16-oz.) jar sliced pepperoncini
2 tbsp. extra-virgin olive oil
1/4 c. freshly grated Parmesan
1 tsp. dried oregano

Instructions

- Preheat oven to 350° and grease a 9"-x-13" baking sheet with cooking spray. Place one unrolled can of crescents on prepared baking sheet and pinch together seams. Layer ham, pepperoni, provolone, mozzarella, and pepperoncini.
- Unroll remaining tube of crescent dough and place on top of pepperoncini. Pinch together seams to seal.
- Brush oil all over top of crescent dough, then sprinkle with Parmesan and oregano.
- Bake until dough is golden and cooked through, about 35 minutes. (If dough is browning too quickly, cover with foil.)
- Let cool at least 15 minutes before slicing into squares.

Made By Jamie Vanderlip-2022



Strawberry pretzel salad

SERVINGS: 8

PREPPING TIME: 25 MIN

COOKING TIME: 50 MIN

Ingredients

2 cups crushed pretzels.
¾ cup melted butter
3 tablespoons sugar
8 ounces cream cheese,
(room temperature)
1 cup sugar
8 ounces whipped
topping
6 ounces strawberry
gelatin
2 cups boiling water.
20 ounces frozen
strawberries (including
juice)

Instructions

- Preheat oven to 400 degrees F. Mix crushed pretzels, butter and 3Tbsp sugar together and press into the bottom of a 13x9 baking pan. Bake for 6 min.
- Beat cream cheese with 1 cup of sugar, stir in whipped topping and spread over cooled crust.
- Dissolve gelatin in boiling water and then stir in frozen berries.
- Let set in the refrigerator until it begins to jell.
- Pour over cheese layer and refrigerate several hours or overnight.

Made By Paula Miller-2023



Cherry chocolate cake

SERVINGS: 4

PREPPING TIME: 25 MIN

COOKING TIME: 35 MIN

Ingredients

- 1 Box Devil's Food Cake Mix (just the mix, no other ingredients on the box)
- 1 twenty ounce can of cherry pie filling
- 3 eggs
- 1 cup white sugar
- 1/3 cup milk
- 1/3 cup butter
- 6 ounces of semi-sweet chocolate bits/morsels

Instructions

- Beat together all ingredients. Grease 9X13 inch pan as instructions on box indicate. Pour mixture into pan. Bake for 35-40 minutes in a 350-degree oven.
- Let your cake cool completely before beginning to make the frosting. Mix milk, sugar, butter in a small saucepan and bring to a boil. Boil for 1 minute stirring constantly. Remove from heat and stir in the semi-sweet chocolate until mostly dissolved (a few small chocolate chunks are ok). Quickly pour the hot frosting over the cake and try to cover completely. The frosting hardens quickly. Add some sprinkles if desired. Let the frosting cool completely before covering. Store covered cake on the counter 3-4 days, then wrap and place leftovers in fridge.

Made by Danann Bledsoe-2022



Kentucky Butter Poke Cake

SERVINGS: 15

PREPPING TIME: 10 MIN

COOKING TIME: 50 MIN

Ingredients

1 box yellow cake mix
1 cup buttermilk
4- oz cream cheese,
softened
2 large eggs
1 (8-oz) package cream
cheese, softened

¼ cup butter, softened
1 tsp vanilla
1 tsp almond extract
1⅔ cups powdered sugar
¼ cup milk
1½ cups sliced almonds

Instructions

- Heat oven to 350°F. Spray a 13×9-inch cake pan with cooking spray.
- In a large bowl, beat cake mix, buttermilk, 4-oz cream cheese, and eggs with electric mixer on medium speed for 2 minutes. Pour batter into prepared pan.
- Bake for 30 to 33 minutes or until a toothpick inserted in center comes out clean.
- Heat oven to 350°F. Spray a 13×9-inch cake pan with cooking spray.
- In a large bowl, beat cake mix, buttermilk, 4-oz cream cheese, and eggs with electric mixer on medium speed for 2 minutes. Pour batter into prepared pan.
- Bake for 30 to 33 minutes or until a toothpick inserted in center comes out clean.

THE BEST DESSERT OF THE YEAR

Made by Colleen Vanderlip-2023



Pumkin Spice Heath Cake

SERVINGS: 15

PREPPING TIME: 10 MIN

COOKING TIME: 50 MIN

Ingredients

1/2 cup sugar
1/3 cup vegetable oil
1/3 cup sour cream
1/4 cup whole milk
1 teaspoon vanilla extract
1 teaspoon pumpkin pie spice
4 large eggs
1 (15-oz.) can pumpkin
1 (16.5-oz.) box spice cake mix
(such as Duncan Hines)
1 (8-oz.) bag toffee bits (such as
Heath Bits 'O Brickle)
1 (8-oz.) package cream cheese,
softened
1/4 cup unsalted butter,
softened.
1 teaspoon pumpkin pie spice
1 teaspoon vanilla extract
2 cups powdered sugar, sifted
3 (1.4-oz.) Heath English toffee
bars, chopped

Instructions

- Prepare the Cake Layers: Preheat oven to 350°F. Combine sugar, oil, sour cream, milk, vanilla, pumpkin pie spice, eggs, and pumpkin in a large bowl; beat on low speed with an electric mixer until smooth. Add cake mix; beat on medium speed for 2 minutes. Stir in toffee bits. Spread batter in a greased (with shortening) and floured 9 X 13 baking pan.
- Bake in preheated oven until a wooden pick inserted in center comes out clean, 28 to 33 minutes. Cool completely in pan on a wire rack, about 1 hour.
- Prepare the frosting: Beat cream cheese and butter on medium speed with an electric mixer until smooth. Beat in pumpkin pie spice and vanilla. Gradually add powdered sugar, beating on low speed until smooth and creamy. Spread frosting over cooled cake. Garnish with chopped toffee bars.

Made by Vickie Bolinger-2023



Triple chocolate chunk brownies

SERVINGS: 4

PREPPING TIME: 25 MIN

COOKING TIME: 35 MIN

Ingredients

1 package Hershey's
Triple chocolate Brownie
mix
1 egg
¼ cup water
1/3 vegetable oil

Preheat oven to 325.

Grease bottom of 8x8 or 11x7 pan

Stir one package of Hershey's Triple Chocolate Brownie Mix or Betty Crocker Triple Chocolate Chunk Mix, 1 egg, 1/4 cup water and 1/3 cup vegetable oil in a bowl until well blended. Spread in the pan. Bake according to pan size / time on box (33-40 min). Enjoy!