WHAT YOU’LL NEED:

• Piggy Pop™ silicone baking pan
• Ingredients for your favorite recipe
• Non-stick baking spray

For best results, we recommend Bisquick® batter, Pam® baking spray.

Care & Cleaning Instructions:

• Piggy Pop™ is dishwasher safe or can be cleaned by hand with warm water, a sponge, and dish soap. Towel or air dry.

Tips:

• Use a batter dispenser to make filling quick & easy.
• Bake on a cookie tray or baking sheet for easy handling.
• Allow pigs to cool for 5 minutes after cooking, then gently press from bottom of the mold to remove.
• Use a utensil to help remove pigs if ingredients are sticking to edges.
Spray Piggy Pop™ with non-stick baking spray to ensure easy removal.

Pour batter into each mold evenly to ¼ inch below the edge.

Press cocktail franks into each mold just below the surface of the batter.

Bake in oven at 425° for 12-15 minutes, or until golden brown.

Allow to cool for 5 minutes before removing

Baking time and temperature for each recipe may vary between oven types. Follow the baking instructions for your desired recipe and check periodically to avoid overcooking. Always make sure to wear protective oven mitts when handling Piggy Pop™ in and out of the oven.
PIGS IN A BLANKET

INGREDIENTS

• 3 cups Original Bisquick® pancake batter mix
• 1 ½ cups milk
• 1 package (at least 12 pcs) cocktail franks
• 3 eggs

425˚ F

12-15 Min.

HOW TO MAKE IT

• Preheat oven to 425 degrees.

• In a medium size bowl, mix together Bisquick® with the milk and eggs until blended.

• Spray the silicone pan with non-stick spray, then pour the mixture into each of the prepared pig molds.

• Press cocktail franks into each mold, ensuring each frank is just below the surface of the batter.

• Bake for 12-15 minutes, or until golden brown.

TIP: You can also use hot dogs or other meats, simply cut them to size.

* Bisquick® instructions may vary. Follow the instructions provided on your package.
HAM AND CHEESE

INGREDIENTS

- 2 eggs
- 3 cups Original Bisquick® mix
- ¾ cup shredded cheddar cheese
- 3 tbsp. vegetable oil
- 1 cup milk
- ¾ cup chopped fully cooked ham (1/4 pound)

400°F 18-20 Min.

HOW TO MAKE IT

• Preheat oven to 400 degrees.
• In a medium size bowl, mix together the Bisquick®, eggs, milk, and oil.
• Add in the cheese and ham and stir until evenly distributed.
• Spray the silicone pan with non-stick spray, then pour the mixture into each of the prepared pig molds.
• Bake for 18-20 minutes, or until golden brown.

* Bisquick® instructions may vary. Follow the instructions provided...
INGREDIENTS

- 6 eggs
- 2 tbsp. red onion, minced
- 2 green onions, sliced
- 3 tbsp. tomato, diced
- 2 tbsp. shredded cheddar cheese
- ½ tsp. dried basil
- salt and pepper, to taste

350˚ F  15-20 Min.

HOW TO MAKE IT

- Preheat oven to 350 degrees.
- In a medium size bowl, mix together the eggs, onions, tomatoes, and cheese.
- Stir in basil, salt and pepper.
- Spray the silicone pan with non-stick spray, then pour the mixture into each of the prepared pig molds.
- Bake for 15-20 minutes, or until golden brown.
BACON CHEDDAR CORNBREAD

INGREDIENTS

- 8 slices bacon
- 1 cup yellow cornmeal
- 1 cup all-purpose flour
- ¼ cup sugar
- 1 ¼ cups buttermilk
- 1 cup shredded cheddar cheese
- ½ tsp. baking soda
- ¼ tsp. salt
- 2 large eggs, lightly beaten
- 2 tbsp. butter, melted
- 2 tsp. baking powder

400˚ F  30 Min.

HOW TO MAKE IT

- Preheat oven to 400 degrees.
- Cut bacon into bite sized pieces and cook until brown & crispy.
- In a large bowl, stir together cornmeal, flour, sugar, baking powder, baking soda, & salt. Add the eggs, buttermilk, & melted butter and stir until combined.
- Taking that mixture, add in half of the bacon & half of the cheese.
- Spray the silicone pan with non-stick spray, then pour the mixture into each of the prepared pig molds. Sprinkle remaining cheese and bacon on top.
- Bake for 30 minutes, or until golden brown.
**BLUEBERRY MUFFIN**

**INGREDIENTS**

- 2 cups all purpose flour
- \(\frac{3}{4}\) cup granulated sugar
- 2 tsp. baking powder
- 1 tsp. vanilla extract
- 2 cups blueberries (fresh or frozen)
- 1 cup milk
- \(\frac{1}{4}\) tsp. salt
- 2 large eggs
- \(\frac{1}{2}\) cup melted butter (1 stick)


**375˚ F  20-25 Min.**

**HOW TO MAKE IT**

- Preheat oven to 375 degrees.
- In a large bowl, whisk together the flour, sugar, baking powder, and salt.
- In a separate bowl, mix together the milk, eggs, vanilla extract, and melted butter. Carefully pour the wet ingredients into the dry ingredients and mix until combined.
- Gently add the blueberries into the batter.
- Spray the silicone pan with non-stick spray, then pour the mixture into each of the prepared pig molds.
- Bake for 20-25 minutes, or until golden brown.
INGREDIENTS

• 1 ¼ cups boiling water
• 1 6 oz. Jell-O® brand gelatin
• 2 tbsp. sour cream
• Canned fruit (opt.)

Refrigerate  Overnight

HOW TO MAKE IT

• Mix one packet of gelatin with 1 1/4 cups of boiling water. Mix thoroughly with a metal spoon until it has completely dissolved. Note: This is less water than indicated on the packet, which will make a firmer mold.

• Allow Jell-O® mixture to cool. Whisk two tbsp. of sour cream into the gelatin to make the pig opaque.

• Optional: Add a can of crushed fruit to the Jell-O® mixture. Stir well to mix it uniformly.

• Pour gelatin mixture into each of the pig molds. Place it in the refrigerator overnight before removing.
BROWNIES

INGREDIENTS

- 1 cup butter
- 4 eggs
- 2 cups sugar
- 1 ½ cups flour
- 1 tsp. salt
- ½ cup cocoa
- 2 tbsp. vanilla
- 1 cup nuts (opt.)

350° F                     25 Min.

HOW TO MAKE IT

- Preheat oven to 350 degrees.
- Melt butter in a microwave and add eggs and sugar to stir until combined.
- Add flour, salt, cocoa, vanilla and nuts, if desired. Mix together.
- Spray the silicone pan with non-stick spray, then pour the mixture into each of the prepared pig molds.
- Bake for 25 minutes, or until golden brown.
CINNAMON SUGAR

INGREDIENTS

• 1 ½ cups all-purpose flour
• ½ cup white sugar
• 1 ½ tsp. baking powder
• ¼ tsp. ground nutmeg
• ⅛ tsp. salt

• 1 egg, lightly beaten
• ½ cup milk
• ⅓ cup butter, melted
• ¼ cup white sugar
• ½ tsp. ground cinnamon

350° F  20-25 Min.

HOW TO MAKE IT

• Preheat oven to 350 degrees.

• In a medium size bowl, stir together the flour, ½ cup sugar, baking powder, nutmeg, & salt.

• Stir together egg, milk & ⅓ cup melted butter.

• Add egg mixture to flour mixture and stir until just moistened (batter may be lumpy).

• Spray the silicone pan with non-stick spray, then pour the mixture into each of the prepared pig molds.

• Bake for 20-25 minutes, or until golden brown.

• Combine ¼ cup sugar and ½ tsp. cinnamon in a small bowl. Dip pigs into this mixture once removed from the oven.
INGREDIENTS

- 4 egg whites (room temperature)
- 1 cup white granulated sugar
- 1 tsp. vanilla extract
- ¼ cup of vegetable oil
- ½ tsp. baking soda
- 2 tbsp. maple syrup
- 2 cups of flour
- 1 tsp. baking powder
- ⅛ tsp. salt
- 1 cup of buttermilk
- 1 tsp. maple extract (opt.)

350° F  18-20 Min.

HOW TO MAKE IT

- Preheat oven to 350 degrees.
- Mix flour, baking soda, salt, & baking powder together & set aside. In a separate bowl, mix the vegetable oil, bacon grease, vanilla extract, & maple syrup together. (And maple extract if using.)
- Beat egg whites for about 30 seconds & slowly start pouring in sugar. Beat for 2-3 minutes, until white and fluffy.
- Slowly pour in oil mixture, as the eggs are still beating. Add flour mixture & buttermilk in two parts. Mix both parts in until all parts are incorporated.
- Spray the silicone pan with non-stick spray and then pour the mixture into each of the prepared pig molds.
- Bake for 18-20 minutes, or until golden brown.
- Carefully drizzle maple syrup on top or let pigs cool completely before frosting.
INGREDIENTS

- 2 cups Bisquick® baking mix
- 1 ¼ cups milk
- 1 egg

450°F  
13 Min.

HOW TO MAKE IT

- Preheat oven to 450 degrees.
- Mix all ingredients together in a medium size bowl until blended.
- Spray the silicone pan with non-stick spray and then pour the batter into each of the prepared pig molds.
- Bake for 13 minutes, or until golden brown.

* Bisquick® instructions may vary. Follow the instructions provided on your package.
FUNFETTI

INGREDIENTS

- 1 cup pancake mix
- 1 tsp. vanilla extract
- 1 cup yellow cake mix
- 1 cup milk
- 2 eggs
- 3 tbsp. rainbow sprinkles

425˚ F  10-12 Min.

HOW TO MAKE IT

- Preheat oven to 425 degrees.
- In a medium size bowl, mix the cake mixes, eggs, vanilla extract, and milk together until well blended.
- Pour the sprinkles into the mixture and stir until they are evenly distributed throughout.
- Spray the silicone pan with non-stick spray, then pour the mixture into each of the prepared pig molds.
- Bake for 10-12 minutes, or until golden brown.
PEPPERONI PIZZA POCKETS

INGREDIENTS

- 1 ball pizza dough (about 1 pound)  
- ½ cup sliced pepperoni  
- 2 cups shredded mozzarella cheese  
- 1 cup tomato sauce

400˚ F  8-10 Min.

HOW TO MAKE IT

- Preheat oven to 400 degrees.
- Roll out dough and cut 12, 2”x 1” slices.
- Spray the silicone pan with non-stick spray, then pour the mixture into each of the prepared pig molds.
- Fill each mold with 1 tbsp. of tomato sauce and 1 tbsp. of shredded mozzarella cheese.
- Take remaining dough and cover each mold to seal the ingredients in.
- Bake for 8-10 minutes, or until golden brown.
CHOCOLATE PEANUT BUTTER

INGREDIENTS

- 1 1/2 cups peanut butter
- 1 cup powdered sugar
- 1/2 tsp. sea salt
- 2 bags chocolate chips
- 1-2 tbsp. coconut oil (optional)

How to make it

1. Mix the peanut butter, powdered sugar, and salt in a food processor.

2. Melt the chocolate chips in a double boiler with the coconut oil. Add a layer of chocolate to the bottom of each pig mold, then place in fridge until hardened.

3. Remove from fridge, and add another layer of the melted chocolate, this time pulling it up the sides of the pig mold cavities with a spoon.

4. Add the peanut butter mixture to the molds by filling them to the top.

5. Spoon the rest of the chocolate over the top of the peanut butter and chill in the fridge until hardened.

Refrigerate 10-15 Min.