

# (Rice Crispy Treats)

## Marshmallow Crispy Treats

2  $\frac{1}{2}$  C. Rice Crispy's

$\frac{1}{4}$  cup of butter

20 Big Marshmallow's

1. Using a piece of paper towel, butter the bottom of an 8X8 square cake pan with butter.
2. Melt the  $\frac{1}{4}$  cup of butter in a double boiler.
3. Add the marshmallow's to the melted butter. Stir constantly with a WOODEN SPOON until the marshmallows are melted.
4. Take the mixture off the heat.
5. Add the rice crispy's to the mixture. *Fold* GENTLY with a wooden spoon until the rice crispy's are coated.
6. Scrape the mixture into the buttered square cake pan. Press the mixture in the pan with a COLD, WET METAL SPOON.
7. Let the rice crispy treats cool before cutting into pieces.

*wrap in P.T. if extra.*

# CHOCOLATE CHIP COOKIES

## INGREDIENTS

1/3 CUP SHORTENING (PACKED)  
1/3 CUP BUTTER (5 AND 1/3 TABLESPOONS)  
1/2 CUP GRANULATED SUGAR  
1/2 CUP BROWN SUGAR (PACKED)  
1 EGG  
1 TEASPOON VANILLA

1 AND 1/2 CUPS FLOUR (SIFTED)  
1/2 TEASPOON BAKING SODA  
1/2 TEASPOON SALT

1 CUP CHOCOLATE CHIPS

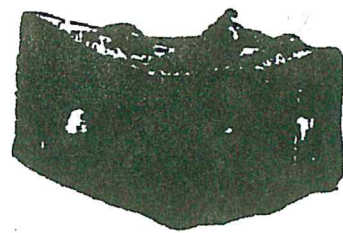
★ FOR SOFTER COOKIES STIR IN 1/4 CUP MORE FLOUR WHEN YOU STIR IN THE CHOCOLATE CHIPS.

1. IN A MIXING BOWL, WITH AN ELECTRIC MIXER, BLEND TOGETHER THE SHORTENING, BUTTER, BROWN SUGAR, GRANULATED SUGAR, EGG AND VANILLA.
2. IN ANOTHER BOWL, WITH A WOODEN SPOON STIR TOGETHER THE FLOUR, BAKING SODA AND SALT.
3. COMBINE THE TWO BOWLS USING AN ELECTRIC MIXER.
4. STIR IN THE CHOCOLATE CHIPS WITH A WOODEN SPOON.
5. PUT THE COOKIE DOUGH INTO A PLASTIC BAG. MARK THE BAG WITH YOUR HOUR AND KITCHEN

DAY TWO

1. PREHEAT THE OVEN TO 375 DEGREES.
2. ROLL THE DOUGH INTO 3/4 INCH BALLS. *↓ PAMM*
3. PLACE THE DOUGH BALLS ONTO A BAKING SHEET. *↓ 12 per sheet*
4. BAKE FOR 8-11 MINUTES.
5. ALLOW THEM TO COOL COMPLETELY ON THE COUNTERTOP BEFORE PUTTING THEM IN BAGGIES OR STACKING THEM.

# FUDGE BROWNIES



## INGREDIENTS:

1/4 CUP OF BUTTER (1/2 STICK)

1/2 STICK



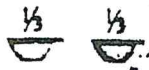
1 CUP CHOCOLATE CHIPS



3/4 CUP OF SUGAR



2/3 CUP SIFTED FLOUR



1/2 TEASPOON VANILLA



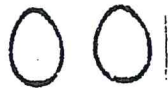
1/4 TEASPOON BAKING POWDER



1/4 TEASPOON SALT



2 EGGS



*mix all  
in mixing  
bowl -  
add to  
brown...*

1. HEAT THE OVEN TO 350 DEGREES.
2. GREASE THE **BOTTOM** OF A SQUARE CAKE PAN (8X8X2) WITH **PAM**.
3. USE A DOUBLE BOILER TO MELT THE BUTTER AND PACKAGE OF CHOCOLATE CHIPS.
4. REMOVE THE MELTED BUTTER AND CHOCOLATE CHIPS FROM THE HEAT.
5. STIR IN ALL THE REMAINING INGREDIENTS WITH A WOODEN SPOON UNTIL IT IS SMOOTH.
6. SPREAD IN THE GREASED PAN WITH A RUBBER SPATULA.
7. BAKE FOR 30 MINUTES.



## Quick Cinnamon Rolls

1 c. Baking Mix, packed  
1/3 c. Milk

1/8 c. Butter (2 Tbs.)

2 Tbs. Sugar  
1 Tsp. Cinnamon

1. With a wooden spoon, stir together the Baking Mix and the milk in a mixing bowl.
2. Take the mixture out of the bowl, place on counter that has been dusted with Baking Mix (IF NEEDED- if sticky).
3. Knead the dough for at least two minutes, until smooth and not sticky.
4. Roll the dough out onto the countertop to form a thin sheet.
5. Melt the butter in a little white bowl in microwave for 30 seconds and brush on the sheet of dough. Use ALL the butter.
6. Mix the cinnamon and sugar together in a little white bowl with a little spoon. Sprinkle on dough- use ALL.
7. Roll up the dough and put in a bag with your hour and kitchen number and put in the fridge.

### DAY 2:

1. Preheat oven to 425 degrees.
2. Grease an 8 x 8 pan with pam.
3. Cut the tube of dough into pieces-either one or two per person. Use a butter knife or metal spatula.
4. Place the pieces in the pan with spiral side facing up.
5. Bake for 15 minutes.
6. After rotating, make glaze.

### White Glaze

1/2 c. Confections Sugar  
2 Tsp. Water  
1/4 Tsp. Vanilla

Combine all ingredients in a little white bowl with a little spoon. Stir constantly, until smooth and thin enough to pour. Once Cinnamon Rolls are golden brown, take out of the oven and immediately drizzle glaze over the rolls. Use ALL the glaze.

Use a turner to put on plate, soak the 8 x 8 while eating.

## Grilled Cheese Sandwich

2 Slices of Bread

1 Slice of American Cheese

1 Tablespoon of butter or margarine (and salt and pepper to taste)

1. Butter one side of each piece of bread lightly.
2. Place one piece of bread, butter-side down, on hot fry pan.
3. Put cheese on bread that is in fry pan.
4. Place other piece of bread on top of cheese, butter-side up.
5. With fry pan on medium-high, wait until bottom bread is golden brown. Turn sandwich over with a turner.
6. Lift onto cutting plate and cut in half.
7. ENJOY!!

**There are many different ways to make a Grilled Cheese Sandwich but this is the most universal way. There are also quite a few variations to making a Grilled Cheese Sandwich...Here are just a few:**

- \*two or three pieces of cheese
- \*different kinds of bread (white, wheat, rye, etc.)
- \*different kinds of cheese (American, Swiss, Provolone, etc.)
- \*add a kind of meat, like ham, and it would be a "Grilled Ham and Cheese"...(turkey, corned beef, roast beef, etc.)
- \*add a type of sauce like barbeque, mustard, mayonnaise, or whatever else you prefer

**Here are some ideas of what to make with a Grilled Cheese Sandwich (a good idea for a lunch or dinner meal):**

- \*tomato soup, chicken noodle soup, or another kind of soup
- \*potato chips, tortilla chips, Doritos or some other kind of snack

**As you can see, there are a ton of different things that can be done with a Grilled Cheese Sandwich...as long as you know the basics, you can take it anywhere you'd like from there!**

# RED LOBSTER CHEDDAR BAY BISCUITS

2½ cups Bisquick baking mix      ¾ cup cold whole milk  
4 tablespoons cold butter (½ stick)      ¼ teaspoon garlic powder  
1 heaping cup grated Cheddar  
cheese

1. Preheat your oven to 400 degrees.
2. <sup>1</sup>Combine Bisquick with cold butter in a medium bowl using a pastry cutter or a large fork. You don't want to mix too thoroughly. There should be small chunks of butter in there that are about the size of peas. <sup>2</sup>Add Cheddar cheese, milk, and ¼ teaspoon garlic. <sup>3</sup>Mix by hand until combined, but don't over mix.
3. Drop approximately ¼-cup portions of the dough onto an ungreased cookie sheet using an ice cream scoop. Bake for 15 to 17 minutes or until the tops of the biscuits begin to turn light brown.

## BRUSH ON TOP

2 tablespoons butter, melted      ¼ teaspoon dried parsley flakes  
½ teaspoon garlic powder      pinch salt

When you take the biscuits out of the oven, melt 2 tablespoons butter in a small bowl in your microwave. Stir in ½ teaspoon garlic powder and the dried <sup>(parsley)</sup> parsley flakes. Use a brush to spread this garlic butter over the tops of all the biscuits. Use up all of the butter.

- MAKES A DOZEN BISCUITS.

# Quesadilla's 1<sup>st</sup> - Frypan & turner

1. Spray Pan = 2<sup>nd</sup> - countertop & table
2. Put tortilla in pan = 3<sup>rd</sup> - stove
3. Sprinkle  $\frac{1}{4}$  c. cheese on  $\frac{1}{2}$  tortilla = 4<sup>th</sup> - sink & sweep
4. Turn on heat - medium
5. Let cheese melt
6. Fold over, cook
7. Flip, cook, golden brown
8. Put on plate, cut & turn heat off
9. Brees, drinks



# (Sugar Cookies)

## Santa Bear Cookies

1/2 cup sugar  
1/4 cup butter, softened

1 tbs. milk  
\*\*1/2 beaten egg  
1/2 tsp. vanilla

1 1/2 cups flour- sifted  
3/4 tsp. baking powder  
1/4 tsp. salt

1. Cream sugar and butter with an electric mixer.
2. Add vanilla, beaten egg and milk.
3. Add dry ingredients.
4. Put in bag and chill at least 2 hours.

### DAY TWO:

\*\*Flour counter, roll out and cut. Bake at 350 degrees for 9-11 minutes.

### DAY THREE:

#### BUTTER CREAM FROSTING

1/8 c. shortening  
2T. butter, softened  
1/4 tsp. vanilla  
1 c. confectioners' sugar  
2 1/2 tsp. milk

1. Cream shortening and butter in a mixing bowl.
2. Add vanilla and then gradually beat in sugar.
3. Add milk, beat until light and fluffy.
4. Add food coloring if wanted, decorate cookies.



Cut in 1/2 for class!

Key

## Snickerdoodles

Bowl #1

- 1 1/2 cups sugar
- 1/2 cup butter, softened (1 stick)
- 1/2 cup shortening
- 2 eggs
- 2 3/4 cups flour (sifted)

Bowl #2

- 2 teaspoons cream of tartar
- 1 teaspoon baking soda
- 1/4 teaspoon salt

Bowl #3

- 1/4 cup sugar
- 3 teaspoons ground cinnamon 1 Tbs.

1. These  
2. Large  
3. Small  
Bowl

1. Heat oven to 400 degrees

Bowl #1 2. Mix 1 1/2 cup sugar, butter, shortening and eggs in large bowl. Electric mixer

Bowl #2 3. Stir in flour, cream of tartar, baking soda and salt.

Bowl #3 4. Mix 1/4 cup sugar and cinnamon in small bowl.

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5. Shape dough into 1 1/4 inch balls. Roll in cin/sugar mixture.

6. Place 2 inches apart on an ungreased sheet. Bake 8 to 10 minutes.

Pat lightly

## Easy Macaroni and Cheese

$\frac{3}{4}$  cup Elbow Macaroni  
2 tbsp. Butter, divided  
 $\frac{1}{8}$  cup Flour  
1  $\frac{1}{2}$  cup Milk  
 $\frac{1}{2}$  tsp. Salt  
 $\frac{1}{8}$  tsp. Pepper  
 $\frac{3}{4}$  cup Cheddar Cheese  
 $\frac{1}{8}$  cup grated Parmesan Cheese

Preheat oven to 375 degrees. Cook macaroni in boiling salted water in a large saucepan just until tender, about 8 minutes. Drain and rinse under cold water.

Meanwhile, melt 1 tbs. butter in large saucepan over medium heat. Stir in flour and cook, stirring for one minute. Gradually whisk in milk, salt and pepper. Bring to a boil, whisking. Boil one minute and remove from heat and whisk in cheeses until melted and smooth. Add macaroni. Pour into shallow baking dish. Melt remaining one tablespoon of butter and drizzle over macaroni. Bake for 30 minutes. Makes about four servings.

8x8

## Mexican "Fried" Ice Cream Dessert

### Ingredients

- 3 cups crushed Corn Flakes cereal (1 1/2 c.)  
 3/4 cup sugar (Heaping 1/3 c.)  
 1/2 cup (1 stick) butter (1/2 stick)  
 1 (1.75 quart) container Vanilla ice cream (1/2 container)  
 1 (8 ounce) container Cool Whip (4 oz.) 1/2 c.  
 1/2 teaspoon ground cinnamon (1/4 tsp.)  
 1/4 cup honey (1/8 c.)  
 Chocolate syrup

Caramel sauce

Cherry!

### Instructions

- 1 Take the vanilla ice cream out of your freezer and let sit at room temperature for 30 minutes or so, to soften.
- 2 Melt butter in a medium skillet, over medium heat. Add the crushed corn flakes and sugar. Stir to combine. Fry mixture for 5 minutes, stirring constantly, until cereal is golden-brown. "Be careful not to burn. It may take less than 5 minutes"
- 3 Take a 9x13 baking dish and spread 1/3 of the corn flakes mixture into the bottom of pan. Set aside.
- 4 In a large bowl, add the softened vanilla ice cream and cool whip. Sprinkle with cinnamon. Using a spatula, stir and mix well to combine. Spread ice cream mixture over the top of the corn flake mixture in the bottom of the pan.
- 5 Spread the remaining corn flake mixture evenly over the ice cream. Drizzle the honey over the top. Cover pan, and place in freezer. Freeze ice cream for at least 5 hours, or overnight.
- 6 Cut into squares and serve with drizzles of chocolate syrup and caramel sauce (and if you're feelin' frisky add some whipped cream and a cherry on top) Enjoy! ♥
- 7 Serves 12

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## Homemade Pierogies

### Mashed Potato Filling:

2 Russet potatoes, washed, peeling and cut into even sized chunks

2tbs. Butter

¼ Onion, diced (optional- in YOUR own if you want)

¾ . Salt

½ c. Shredded cheddar cheese

### Pierogi Dough:

1 ½ Large eggs- mixed

½ c. Sour cream

½ tsp. Salt

1 ½ c. Flour

1 ½ tsp. Baking powder

### Day One- make mashed potatoes!

1. Wash, peel and CAREFULLY cut your potatoes into chunks.
2. Put them in a pan and cover them with water, let boil.
3. Boil for about 10 minutes until they are tender with a fork.
4. Drain the potatoes in a strainer and then put them back in the pan.
5. Add the butter, onions, salt and cheese.
6. Use a potato masher to combine all together. Add a little splash of milk if dry.
7. Put in a tupperware and label for the next day, leave in fridge overnight.



# Pierogi - Continued

## **Day Two- Make Pierogi dough, stuff, boil and eat!**

1. In a large mixing bowl, mix the eggs, sour cream, and salt with a wooden spoon.
2. Slowly mix in the flour and baking powder.
3. Mix together and then knead dough for 5-7 minutes, until dough is smooth and not sticky.
4. Lightly flour the counter, use a rolling pin and roll dough to about an eighth of an inch thick.
5. Using a glass with a 4 inch circle, cut out the circular shapes in the dough.
6. Spoon a small portion of mashed potatoes in the middle of the dough.
7. Dip your finger in a glass of water. Fold the dough over the other half, making almost like a pocket. Pinch edges together until the pierogi is sealed.

\*\*Here is where you could freeze them or boil then fry them.

If freezing, put pierogi on a large baking sheet covered in parchment paper and freeze pierogi for 3-4 hours then put them in a big zip lock.

To eat right way, add pierogi to a pan that has boiling water for about 3-4 minutes. They will float when they are done. You can eat them like this or you can put some melted butter in a fry pan and saute them for a few minutes after they are boiled.

## OREO COOKIE CREAM PIE

- ½ PACKAGE OREO COOKIES
  - ¼ CUP BUTTER (1/2 STICK)
  - ½ CUP POWDERED SUGAR
  - 4 OUNCES SOFTENED CREAM CHEESE
  - 12 OUNCES COOL WHIP
  - 1 BOX (3 OUNCES) INSTANT CHOCOLATE PUDDING
  - 1 CUP MILK
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1. Use a rolling pin and a baggie to crush the cookies.  
Put a small amount of crumbs aside for the top of the pie.
  2. Melt the butter in a small bowl in the microwave (about 40 seconds).
  3. Combine the crushed cookies and the melted butter in a mixing bowl.
  4. Spread the buttered crumbs on the bottom of an 8 x 8 cake pan. Pack down the mixture in the cake pan to form the crust.
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5. With an electric mixer, cream together ½ of the cool whip, the cream cheese and the sugar.
  6. Spread the mixture on top of the crust.
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7. Mix the package of pudding with the milk using a wire whisk.
  8. Spread pudding over last layer.
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9. Top with the other ½ of the cool whip.
10. Sprinkle with the remaining crumbs.
11. Cover with aluminum foil / mark with kitchen number.
12. Refrigerate for at least 3 hours.

# PIZZA

## DAY ONE

### PIZZA DOUGH INGREDIENTS

1 AND 1/2 CUPS SIFTED FLOUR  
2 AND 1/4 TEASPOONS QUICK RISING YEAST  
1/2 TEASPOON SALT  
1/4 TEASPOON SUGAR

1/2 CUP VERY HOT WATER  
1 AND 1/2 TEASPOONS OLIVE OIL

1. STIR TOGETHER IN A LARGE MIXING BOWL. WITH A WOODEN SPOON THE FLOUR, SALT, YEAST AND SUGAR.
2. IN ANOTHER SMALL BOWL STIR TOGETHER THE VERY HOT WATER AND OLIVE OIL.
3. COMBINE THE TWO BOWLS BY POURING THE LIQUID INTO THE DRY INGREDIENTS AND STIRRING VIGOROUSLY.
4. YOU MAY NEED TO ADD 1/2 CUP TO 3/4 CUP MORE FLOUR IF THE DOUGH IS STICKY.
5. KNEAD THE DOUGH ON A FLOURED COUNTER TOP FOR 3 TO 5 MINUTES.
6. PUT THE DOUGH INTO A LIGHTLY GREASED BAG. MARK THE DOUGH WITH THE HOUR AND KITCHEN NUMBER.

## PIZZA DAY 2

3/4 CUP SAUCE  
GRATED CHEESE  
PEPPERONI OR HAM

HEAT THE OVEN TO 475 DEGREES

2. GREASE THE BAKING SHEET *w Pam.*

3. PUT DOUGH ONTO THE PAN. *CRUST!!*

4. COVER THE DOUGH WITH SAUCE

5. SPREAD CHEESE AND MEAT

6. BAKE FOR 15 MINUTES

*- 1 Tbs. melted butter  
- 1 tsp. garlic powder  
- 1 tsp. Italian seasoning  
(Brush butter first, then season)*