

**Mini Canes
Recreational
Sports
Camp**

**Mrs. Greene's
Cookbook
2006**

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Baked Apple Doughnuts

1 can (7.5oz) refrigerated buttermilk biscuits
3 tablespoons butter or margarine melted
1/3 cup sugar
1 apple peeled
1 tablespoon white or brown sugar
1 teaspoon cinnamon

Preheat oven to 375 degrees

Separate dough into 10 biscuits. Flatten each to 2 1/2" round. Cut a 1" hole in center using bottle top (save top from 16oz. or 20oz. water bottle). Dip all sides of biscuit into butter, then into sugar. Place on ungreased cookie sheet. Repeat for doughnut hole. Push the melon ball scoop into the apple and turn to scoop out apple balls. Place the apple balls in the hole of the biscuits. Sprinkle with cinnamon sugar. Place the apple doughnuts on cookie sheet.

Bake 12 to 14 minutes or until golden brown.

Biscuit Pizza

1 canned biscuit
Spaghetti or pizza sauce
Shredded mozzarella cheese
Pepperoni
May also be added:
Olives, tomatoes, mushrooms, onions, green peppers, chicken, ham, ground beef

Preheat oven to 400 degrees.

Flour hands, flatten biscuit using palm to mash. Place on aluminum foil. Spoon spaghetti sauce on biscuit; add the toppings you like, and sprinkle grated cheese on top of sauce.

Bake as per the directions on the biscuit can.

Chocolate Chip Cookies

2 ¼ cups all purpose flour	2 eggs
1 teaspoon baking soda	1 teaspoon vanilla extract
1 cup butter, softened	2 cups semisweet chocolate chips
¾ cup packed brown sugar	1 cup chopped walnuts (optional)
¼ cup white sugar	
1 (3.4oz) package instant vanilla pudding mix	

Preheat oven to 350 degrees.

Sift together the flour and baking soda, set aside. In a large bowl, cream together the butter, brown sugar, and white sugar. Beat in the instant pudding mix until blended. Stir in the eggs and vanilla. Blend in the flour mixture. Finally, stir in the chocolate chips and nuts. Drop cookies by rounded spoonfuls onto ungreased cookie sheets.

Bake for 10 to 12 minutes in the preheated oven. Edges should be golden brown. Makes 36 servings.

Flying Saucer Cookies

1 cup butter	1 teaspoon baking soda
1 cup sugar	1 teaspoon vanilla
1 cup brown sugar	2 cups oatmeal
2 eggs, beaten	2 cups corn flakes
2 cups flour, sifted	½ cup coconut
1.2 teaspoon salt	

Preheat oven to 350 degrees.

Cream butter, sugar and brown sugar; add beaten eggs. Sift flour, baking powder, salt, and baking soda; blend into butter mixture. Add vanilla, oatmeal, corn flakes, coconut, and nuts; mix until blended. Place an ice cream scoop of cookie dough on ungreased cookie sheet; flatten each cookie into 4" round.

Bake for 12 to 12 minute. Makes approx. 1 dozen cookies.

Holiday Snickerdoodles

1 stick butter or margarine
2 $\frac{3}{4}$ cups all purpose flour
1 $\frac{1}{2}$ cups sugar
2 eggs
1 teaspoon baking soda
2 tablespoons red sugar

2 teaspoons cream of tartar
Pinch of salt
2 tablespoons red sugar
2 tablespoons green sugar
1 tablespoon cinnamon

Sugar Cinnamon Mixture

Mix red sugar and 1 $\frac{1}{2}$ teaspoons cinnamon in a small bowl.

Mix green sugar and 1 $\frac{1}{2}$ teaspoons cinnamon in another small bowl.

Preheat oven to 375 degrees.

In a large bowl, mix sugar, butter, and eggs with spoon. Stir in flour, cream of tartar, baking soda and salt. Shape dough into $\frac{3}{4}$ inch balls. Roll in sugar cinnamon mixture. Place about 2 inches apart on an ungreased cookie sheet.

Bake 8-10 minutes. They will have cracks in the top but not browned.

Lime Crescents

1 cup butter or margarine, softened
 $\frac{1}{2}$ cup powdered sugar
1 teaspoon lime juice
2 $\frac{1}{4}$ cups all-purpose flour

$\frac{1}{4}$ teaspoon salt
2 teaspoons lime peel
1 cup powdered sugar
1 teaspoon grated lime peel

Preheat oven to 400 degrees.

In medium bowl, beat butter, $\frac{1}{2}$ cup powdered sugar and the lime juice with electric mixer on medium speed until smooth. Beat in flour, salt and 2 teaspoons lime peel. Shape dough by level measuring tablespoonfuls into crescent shapes, about 2 inches long. On ungreased cookie sheet, place crescents 1 inch apart.

Bake 6-10 minutes or until edges begin to brown.

Meanwhile, in small bowl, stir 1 cup powdered sugar and 1 teaspoon lime peel with fork. Roll warm cookies in sugar mixture; place on wire rack. Roll in sugar again.

Oatmeal Cookies with Dried Cranberries

1 ½ cups all purpose flour
1 teaspoon cinnamon
½ teaspoon salt
½ teaspoon baking soda
1/2 teaspoon baking powder
1 cup (3 sticks) unsalted butter, room temperature
1 cup firmly packed brown sugar
½ cup granulated sugar
2 large eggs
1 teaspoon pure vanilla extract
2 cups old fashioned rolled oats
2 cups dried cranberries

Preheat oven to 350 degrees.

Combine in a medium bowl flour, cinnamon, salt, baking soda, and baking powder. In a large bowl, beat the butter and sugars until light and fluffy. Add eggs and vanilla and beat until combined. Add flour mixture and beat until combined. Stir in oats and cranberries. Using a small ice cream scoop; drop dough on a cookie sheet.

Bake 20 minutes or until edges are just turning brown. Makes 4 dozen cookies.

Walnut Shortbread

1 1/3 cups all purpose flour
3 tablespoons packed brown sugar
½ cup butter
2 tablespoons finely chopped walnuts
Sifted powdered sugar optional

Preheat oven to 325 degrees.

In a medium bowl, stir together flour and brown sugar. Cut in butter until mixture resembles fine crumbs and starts to cling. Stir in nuts. Form into ball and knead until smooth. On a lightly floured surface, pat or roll dough into 11 ¼ x 6 inch strips. Place 1 inch apart on ungreased cookie sheet.

Bake about 10 minutes or until bottoms start to brown. Before serving dust with powdered sugar.

Web Sites

www.miami.edu/wellness/camp

Mini Canes Camp

(305) 284-8510

www.discountschoolsupply.com

Discount School Supply

1-800-627-2829

www.guidecraft.com

Guild Craft, Inc.

1-800-345-5563

www.oriental.com

Oriental Trading Company

1-800-228-2269

www.snswwide.com

S & S Arts & Crafts Company

1-800-243-9232