

**Mini Canes
Recreational
Sports Camp**

**Mrs. Greene's
Cookbook
2007**

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Apple Cinnamon Muffins

1 1/3 cups all-purpose flour
1 1/2 teaspoon baking powder
1/2 teaspoon salt
1/4 teaspoon baking soda
1 teaspoon ground cinnamon
1/4 teaspoon ground nutmeg
2/3 cup packed brown sugar

3/4 cup regular rolled oats
1/2 cup snipped dried apple
1/2 cup chopped walnuts, toasted
1 egg
3/4 cup buttermilk
1/3 cup cooking oil
1 teaspoon vanilla

Preheat oven to 400 degrees.

Line muffin cups with paper bake cups. In a large bowl, combine egg, buttermilk, oil, and vanilla. Add dry ingredients and mix until moistened. Fill each muffin cup to 3/4 full.

Bake about 20 minutes.

Chocolate-Buttermilk Loaves

1 2/3 cups all-purpose flour
2/3 cup unsweetened cocoa powder
1/2 teaspoon baking powder
1/2 teaspoon baking soda
1/2 cup butter, softened
1 cup sugar

2 eggs
1 cup buttermilk
1/2 teaspoon salt
1/3 cup chopped pecans or walnuts
1/4 cup miniature semi-sweet chocolate pieces

Preheat oven to 350 degrees.

Grease bottom and 1/2 inch up sides of four 5 3/4 x 3 x 2-inch individual loaf pans. Place in 15 x 10 x 1-inch baking pan; set aside. In medium bowl, combine flour, cocoa powder, baking powder, baking soda, and salt. In large bowl, beat butter with electric mixer on medium to high speed for 30 seconds. Add sugar; beat until fluffy. Beat in eggs until combined. Alternately add flour mixture and buttermilk to butter mixture, beating on low speed after each addition just until combined. Stir in pecans. Spoon about 1/2 cup of the batter into each prepared pan. Sprinkle with chocolate pieces. Spoon remaining batter into pans.

Bake 30 to 35 minutes or until toothpick inserted near centers comes out clean. Cool in pans on wire racks for 10 minutes. Remove loaves from pans. Cool on wire racks.

Crusty Pepperoni Pizza

1 loaf Italian, French, or Cuban bread
½ cup pizza sauce
2 cups shredded mozzarella cheese

24 slices pepperoni
1 bottle olive oil

Preheat oven to 400 degrees.

Slice bread lengthwise, then cut crosswise into 4 sections. Lightly brush cut side of bread with olive oil. Spread each piece of bread with pizza sauce, dividing equally. Then top with ¼ cup cheese and 3 slices of pepperoni.

Bake for about 12 minutes, or until cheese is melted and lightly browned. Serve immediately.

French Toast

2 eggs, slightly beaten
1 cup milk
¼ teaspoon salt

3 tablespoons butter or margarine
8 to 10 slices day old bread

Preheat skillet at 350 degrees.

In a small bowl, thoroughly mix eggs, milk, and salt. Melt 1 tablespoon butter or margarine in preheated skillet. Dip bread in egg mixture, turning to coat both sides. Place 3 to 4 slices into skillet. Fry until golden brown. Turn and brown other side. Repeat for additional bread slices. Serve hot with maple syrup, jelly, or honey.

Makes 4 to 5 servings.

Ginger Strips

1 cup sugar
½ cup vegetable oil
¼ cup molasses
1 tablespoon milk
1 egg
2 cups all-purpose flour

1 ½ teaspoons baking soda
½ teaspoon salt
½ teaspoon ground cinnamon
¼ teaspoon ground ginger
1/8 teaspoon ground cloves
4 teaspoons sugar, if desired

Preheat oven to 375 degrees.

In large bowl, mix 1 cup sugar, oil, molasses, milk, and egg with spoon. Stir in remaining ingredients except 4 teaspoons sugar. Divide dough in half. On ungreased cookie sheet, put half of dough into 14 x 2-inch strip. Cut strip lengthwise in half into two 14 x 1-inch strips with long knife; using knife, separate strips at least 3 inches. Flatten strips slightly with fork to about ½ inch thickness. Sprinkle each strip with 1 teaspoon sugar. Repeat with remaining dough.

Bake 12 to 14 minutes or until edges are light brown and tops appear cracked; cool 15 minutes. Cut each strip crosswise into 1-inch slices; remove from cookie sheet to wire rack. Store loosely covered.

Malted Drop Cookies

1 stick butter, softened
½ cup sugar
1 egg, lightly beaten
1 teaspoon vanilla extract

5 tablespoons chocolate malt powder
¾ cup all-purpose flour
½ cup rolled oats

Preheat oven to 375 degrees.

Line two baking sheets with nonstick parchment paper. Cream the butter and sugar together until light and fluffy. Beat in the egg and vanilla. Sift the chocolate malt powder and flour together and beat into the creamed mixture along with the oats until all the ingredients are well combined. Drop heaping teaspoons of the dough onto the baking sheets, spacing well apart.

Bake in the center of the oven until just golden, 10 to 12 minutes. The lower baking sheet may need slightly longer. Let the cookies cool on the baking sheets for a few minutes, then transfer to a wire rack to cool completely.

Red, White, and Blue Cookies

Refrigerated sugar cookie dough

Red and blue hard candies

Preheat oven to 350 degrees.

Use a hammer or meat mallet to crush hard candies. Put the candy pieces in small bowls. Line the cookie sheet with aluminum foil or parchment paper. Slice the cookie dough onto wax paper, one slice for each child. Each child will press small pieces of hard candy into the dough.

Bake 12 to 14 minutes or until the edges are light brown. Cool on rack for 2 minutes. The hard candies will remain hot for a few minutes.

Sour Cream and Craisin Cookies

1 stick butter

2/3 cup sugar

6 tablespoons sour cream

1 ¼ cups all-purpose flour

1 teaspoon baking soda

½ cup raisins

Preheat oven to 350 degrees.

Lightly grease two baking sheets. Cream the butter and sugar together until pale and fluffy. Beat in the sour cream. Sift the flour and baking soda together, then beat into mixture. Stir in the raisins. Drop tablespoons of the dough well apart on the baking sheets.

Bake until golden, 10 to 12 minutes. Let cool on the baking sheets for 2 to 3 minutes, then transfer to a wire rack to cool completely.

Web Sites

www.miami.edu/wellness/camp

Mini Canes Camp

(305) 284-8510

www.discountchoolsupply.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 and Crafts Company

1-800-243-9232