

Mini Canes Camp Cooking Recipes

Pizza Bagels

Ingredients

- 1.) Bagel Thins
- 2.) Marinara sauce
- 3.) Mozzarella Cheese
- 4.) Pepperoni

Directions

- 1) Preheat Oven to 350 degrees
- 2) Place bagel thin on aluminum foil
- 3) With a spoon spread a layer of marinara sauce on top of the bagel thin.
- 4) Add a handful of Mozzarella Cheese and 4-5 pepperoni
- 5) Place in oven and cook for 10 minutes

Dirt Cups

Ingredients

- 1.) Oreos
- 2.) Pudding
- 3.) Gummy worms

Directions

- 1.) Crush your Oreos inside your zip lock baggie.
- 2.) Add crushed Oreos into the bottom of each cup.
- 3.) Add a layer of pudding. Repeat steps 2 and 3 again.
- 4.) Finish up by adding 4 gummy worms to the top of each cup.

Cheesy Quesadillas

Ingredients

- 1.) Pat of butter
- 2.) 1 flour tortilla
- 3.) ¼ cup of grated cheese

Directions

- 1.) Melt butter in a frying pan over medium heat.
- 2.) Fold the other half over the cheese to form a half circle.
- 3.) Cook for about 2 minutes or until the tortilla browns.
- 4.) Use a spatula to flip the tortilla over.
- 5.) Cook for another 2 minutes or until brown.

Peach Cobbler cups

Ingredients

- 1.) Whip cream
- 2.) Graham Crackers
- 3.) Peaches

Directions

- 1.) Crush Graham crackers inside of closed zip lock bags for crust.
- 2.) Add a few scoops of graham crackers to the bottom of the cup.
- 3.) Put 2-3 spoon full of peaches into cup.
- 4.) Cover with whip cream
- 5.) Layer with more peaches.
- 6.) Sprinkle any remains of Graham crackers on top.

Pizza Twists

Ingredients

- 1.) Crescents
- 2.) Mozzarella Cheese
- 3.) Pepperoni
- 4.) Butter

Directions

- 1.) Preheat your oven to 350 degrees
- 2.) Line a baking sheet with parchment paper.
- 3.) Press two crescent triangles together to make a rectangle.
- 4.) Brush your rectangle crescent with butter.
- 5.) Sprinkle 2 tablespoons of cheese in the center of crescent and 3 pepperonis on top.
- 6.) Fold each side over to the middle and press the edges together
- 7.) Twist your breadsticks and place onto parchment paper
- 8.) Brush with butter again and bake for 18-20 minutes an serve with marinara sauce for dipping.

Iron Pressed Grilled Cheese

Ingredients

- 1.) Cheese
- 2.) Bread
- 3.) Butter

Instructions

- 1.) Place 2 slices of bread on aluminum foil
- 2.) Spread butter on both sides of bread slices
- 3.) Wrap whole sandwich with aluminum foil
- 4.) Press with iron to melt