



**Cookbook**

**2005**



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## Biscuit Pizza

1 canned biscuit

Spaghetti or pizza sauce

May also be added:

Olives, tomatoes, mushrooms, onions, green peppers, chicken, ham, ground beef

Shredded mozzarella cheese

Pepperoni

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 about 10 minutes or until biscuit is done.

## Cheesy Quesadillas

Pat of butter

1 flour tortilla

$\frac{1}{4}$  cup grated cheese

In a frying pan, melt the butter over medium heat. Set the tortilla in the pan and sprinkle with the cheese. Fold the other half over the cheese to form a half circle. Cook for about 2 minutes or until the tortilla browns. Use a spatula to flip the tortilla over. Cook for another 2 minutes or until brown.

## Chocolate Chip Cookies

6 tablespoons butter or margarine,  
softened  
½ cup packed light brown sugar  
¼ cup granulated sugar  
1 egg

1 teaspoon vanilla extract  
1 ½ cups all-purpose flour  
½ teaspoon baking soda  
¼ teaspoon salt  
1 cup chocolate chips

Preheat oven to 350°.

Cream butter, brown sugar, and granulated sugar until light and fluffy. Add egg and vanilla; beat well. Add flour, baking soda, and salt gradually into butter mixture. Stir in chocolate chips. Nuts may be added. Drop by spoonfuls onto cookie sheet lined with aluminum foil.

Bake for 10 to 12 minutes.

## Ironed Sandwich

1 slice of bread  
1 slice of cheese

Margarine, softened

Cut slice of bread in half. Spread margarine on 1 side of each slice. Cut or fold cheese slice in half. Place on unbuttered side of bread. Place bread slices with the margarine side out. Fold foil over sandwich. Iron both sides until cheese melts.

## Monkey Bread

1 refrigerated biscuit  
1 tablespoon granulated sugar  
1 teaspoon ground cinnamon

1 teaspoon margarine/butter  
Nuts, if desired

Preheat oven to 400 degrees.

Cut refrigerator biscuit into six pieces. Roll each piece into a ball. Roll balls in cinnamon/sugar mixture. Place in muffin cup. Add nuts, if desired. Sprinkle sugar mixture on top. Put margarine on top.

Bake for 15 minutes.

## Potato Chip Cookies

4 sticks margarine  
2 teaspoons vanilla  
1 cup crushed potato chips  
1 ¼ cup sugar

3 ¼ cups flour  
1 cup chopped pecans (optional)  
Confectioner's sugar

Preheat oven to 350 degrees.

Combine margarine and sugar. Add flour and vanilla; fold in chips. Round into small balls and put on ungreased cookie sheet.

Bake 15 minutes until lightly browned. Sift confectioner's sugar over top if desired.

Makes 100 cookies.

## Roll-Ups

2 slices whole grain bread  
Fruit spread/jelly

2 tablespoons walnuts  
1 teaspoon cinnamon

Preheat oven to 300 degrees.

Cut crust from bread and lay the slices on a paper plate. Flatten by rolling the rolling pin several times over each slice. With a spoon, spread 1 tablespoon of jam or jelly on the bread. Place walnuts in zip lock bag. Roll with rolling pin until walnuts are crushed. Sprinkle cinnamon and walnuts on top of jam/jelly. Roll up the bread and place seam side down on non-stick cookie sheet.

Bake in oven for 20 minutes. Cool before eating.

## Snickerdoodles

1 shortening stick  
2  $\frac{3}{4}$  cups flour  
1  $\frac{1}{2}$  cups sugar  
2 eggs

1 teaspoon baking soda  
2 teaspoons cream of tartar  
1 tablespoon cinnamon

Preheat oven to 350 degrees.

Combine shortening and sugar together until all of the sugar is mixed into the shortening. Add eggs and then stir well. Add dry ingredients and stir carefully until you have a nice dough. Place 3 tablespoons of sugar and 1 tablespoon of cinnamon into a zip lock bag. You can add more if you run out. Use a teaspoon to scoop up some dough. Roll dough into a ball and drop into zip lock bag. Repeat. Gently shake dough balls in zip lock bag so that they become coated with cinnamon and sugar. Take dough balls out of bag and place on a cookie sheet. Place about 12 dough balls on your sheet. Bake in preheated oven for 8 to 10 minutes. They'll have cracks in the top but not be browned. Let your cookies rest on the pan before cooling them completely on the counter.

# Web Sites

[www.miami.edu/wellness/camp](http://www.miami.edu/wellness/camp)

Mini Canes Camp

(305) 284-8510

[www.discountchoolsupply.com](http://www.discountchoolsupply.com)

Discount School Supply

1-800-627-2829

[www.guidecraft.com](http://www.guidecraft.com)

Guild Craft, Inc.

1-800-345-5563

[www.oriental.com](http://www.oriental.com)

Oriental Trading Company

1-800-228-2269

[www.snswwide.com](http://www.snswwide.com)

S&S Arts and Crafts Company

1-800-243-9232