



Recreational Sports Camp

Cookbook 2008



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Blue Bonnet Chocolate Chip Cookies

- 2 ½ Cups all-purpose flour
- 1 Tsp baking soda
- ¾ Cup Blue Bonnet stick melted and cooled
- 1 ½ Cups brown sugar
- 1 Egg
- 2 Tsp vanilla extract
- 1 Cup semi-sweet chocolate chips

1. Preheat the oven to 350.
2. Combine flour and baking soda. Set aside.
3. In a large bowl, combine melted Blue Bonnet and brown sugar. Mix well. Stir in egg and vanilla extract until well blended. Add flour mixture and stir until just combined. Stir in chocolate chips.
4. For each cookie, drop a heaping tablespoon of dough onto a cookie sheet, leaving about 2 ½ inches between each. Bake at 350 for 9 to 11 minutes or until edges harden and centers are still soft.

Cinnamon Twirls

1 Package canned refrigerated biscuits
1 Stick margarine, softened
1/3 Cup sugar
1 Teaspoon cinnamon
½ Cup sifted powdered sugar
Lemon juice or water

Preheat oven to 400 degrees.

Flatten each biscuit into a four inch circle, spread each circle with a teaspoon of margarine, combine sugar and cinnamon and sprinkle evenly over circle. Cut circle in half. Place margarine sides together and twist. Place on cookie sheet.

Bake about 10 to 12 minutes or light golden brown. Combine powdered sugar and lemon juice. Drizzle over twirls.

Crackle Cookies

Makes 24

Baking Time: 10 minutes

Ingredients

½ Cup self-rising flour
¼ Cup unsweetened cocoa powder
½ Cup superfine sugar
2 Tablespoons ¼ stick butter
1 Egg, beaten
1 Teaspoon vanilla
½ Cup confectioners' sugar

1. Preheat the oven to 400F. Sift the flour and cocoa into a bowl and stir in the sugar.
2. Blend in the butter until the mixture resembles fine crumbs. Stir in the egg and cherry brandy and mix well together.
3. Put the confectioners' sugar into a bowl. Shape walnut-sized pieces of dough into ball and drop into the confectioners' sugar. Toss until thickly coated and place on baking sheets lined with parchment paper
4. Bake for about 10 minutes until just set. Cool on a wire rack.

Cookie Tip

If you wish you can make the dough ahead of time and keep covered in the refrigerator. Shape and bake the cookies at the last minutes and serve warm.

Lace Cookies

Makes 12-14

Baking Time: 5-7 minutes

1/3 cup 2/3 stick butter

3/4 cup rolled oats

1/2 cup superfine sugar

1 egg, beaten

2 teaspoons baking soda

1 teaspoon ground cinnamon

1 teaspoon vanilla

1. Preheat the oven to 350F. Line baking sheets with parchment paper. Melt the butter in a pan and remove from the heat. Stir in all the remaining ingredients.
2. Put 3-4 heaping teaspoonfuls of the mixture onto the prepared baking sheets.
3. Bake in the oven for about 5-7 minutes or until dark golden brown.
4. Leave to cool for a few minutes on the baking sheets and then carefully remove to a wire rack using a large spatula.

Cookie Tip

Don't be tempted to put more than three or four of these cookies on the baking sheet and make sure they are spaced well apart.

Melted Cheesy Quesadilla

- 1 Small tortilla
- 1 Slice of fat-free or reduced fat cheese salsa

What you do:

- 1 Cut tortilla in half
- 2 Cut cheese slice into two triangles
- 3 Place cheese triangles on half of your tortilla
- 4 Place other half of tortilla on top of cheese
- 5 Place tortilla on a piece of aluminum foil
- 6 Tortilla may be cooked in a toaster oven or cooked in the oven on broil
- 7 Watch the tortillas so they do not burn
- 8 Let the quesadilla cool slightly before cutting into triangles
- 9 Dip into salsa

Oat Apple Crunchies

Makes: 18

Baking Time: 10-15 Minutes

- 1 3/4 Cups rolled oats generous
- 1/3 Cup all-purpose flour
- 3/4 Cup light brown sugar, firmly packed
- Scant 1/2 cup chunky applesauce
- 1/2 Cup corn oil
- 1 Egg
- 1 Teaspoon cinnamon

1. **Preheat** the oven to 350F. Lightly grease two baking sheets.
2. Place all the ingredients in a large mixing bowl and beat until well combined.
3. Drop rounded tablespoons of the dough onto the baking sheets. Flatten slightly with the back of a spoon.
4. **Bake** until golden, 10-15 minutes. Let cool on the baking sheets for a few minutes then transfer to a wire rack to cool completely.

Pizza Twists

Baking Time: 15-17 minutes

1 Package canned refrigerator biscuits
1 Jar pizza or spaghetti sauce mozzarella cheese, shredded
Pepperoni
Olive Oil
Garlic salt

Any other topping you like

1. Flatten each biscuit into an oval shape
2. Spread each oval with pizza sauce
3. Cut oval in half
4. Sprinkle mozzarella cheese on half of oval. Add pepperoni and other toppings
5. Place sauce sides together and twist. Brush top of biscuit with olive oil and sprinkle with garlic salt
6. **Bake** at 375

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.

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

<http://boonoggleman.com>

Lanyards