

Mini Cane Recreational Sports Camp 2015 Cook Book



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Chocolate Chip Banana Oatmeal Cookies

Ingredients:

- 2 cups all-purpose flour
- 1 teaspoon salt
- 1/2 teaspoon baking soda
- 3/4 cup unsalted butter, softened
- 1/2 cup granulated sugar
- 1/2 cup packed light brown sugar
- 1 egg
- 1 1/2 teaspoons pure vanilla extract
- 1/2 cup mashed ripe banana (about 1 large)
- 1 cup old-fashioned rolled oats
- 2 cups chocolate chips

Directions:

Preheat oven to 375 degrees. Whisk together flour, salt, and baking soda in a small bowl and set aside. Place butter and sugars into a mixing bowl and beat on medium speed until pale and fluffy. Reduce speed to low. Add egg and vanilla and mix until combined. Mix in banana. Add flour and mix until just combined. Stir in oats and chocolate chips. Using a 1 1/2-inch ice cream scoop or cookie scoop, drop dough onto baking sheets spacing about 2 inches apart. Bake cookies until golden brown and just set, about 12 to 13 minutes.

Apple Stuffed Pretzels

Ingredients:

- Filling
 - 1 cup finely chopped apple (1 small)
 - ¼ cup granulated sugar
 - ¼ teaspoon ground cinnamon
- Pretzels
 - 1 can Pillsbury™ refrigerated classic pizza crust
 - 2 tablespoons baking soda
 - 1 cup water
 - 1 egg, beaten
 - Coarse sugar

Directions:

Heat oven to 400°F. In small bowl, mix Filling ingredients; set aside. Spray large cookie sheet with cooking spray. Unroll dough onto lightly floured surface; press to 14x12-inch rectangle. Cut lengthwise into 4 strips.

Spoon filling onto long edge of each dough strip. Stretch dough over filling, press to seal. Cut each strip in half, making 8 filled pieces. Stretch each piece to 12 inches. Form dough into pretzel shape.

In microwavable bowl, stir baking soda and water. Microwave uncovered on High 1 to 2 minutes or until hot. Brush each pretzel with baking soda mixture. Let stand 5 minutes.

Brush pretzels with beaten egg; sprinkle with sugar. Place on cookie sheet.

Bake 8 to 10 minutes or until pretzels are deep golden brown.

Dirt Cups

Ingredients:

- 1 pkg. (3.4 oz.) vanilla instant pudding mix
- 1 pkg. (3.9 oz.) chocolate instant pudding mix
- 1 qt. (4 cups) cold milk, divided
- 1 cup thawed COOL WHIP Whipped Topping, divided
- 20 OREO Cookies, finely crushed
- 16 worm-shaped chewy fruit snacks

Directions:

PREPARE vanilla and chocolate pudding mixes separately with milk as directed on packages. Let stand 5 min. Stir 1/2 cup COOL WHIP into each bowl of pudding.

SPRINKLE 1 Tbsp. cookie crumbs into bottom of each of 8 (6-oz.) dessert cups; top each with layers of 1/4 cup vanilla pudding, 1 Tbsp. cookie crumbs and 1/4 cup chocolate pudding. Sprinkle with remaining cookie crumbs. Refrigerate at least 1 hour or until ready to serve.

INSERT 2 fruit snacks into each dessert just before serving.

Striped Delight

Ingredients:

- 35 OREO cookies
- 6 Tbsp butter, melted
- 8 oz PHILADELPHIA Cream Cheese, softened
- ¼ cup sugar
- 2 Tbsp cold milk
- 12 oz COOL WHIP Whipped Topping, thawed, divided
- 7 ¾ oz JELL-O chocolate instant pudding
- 3 ¼ cup milk

Directions:

PROCESS cookies in food processor until fine crumbs form. Transfer to medium bowl; mix in butter. Press onto bottom of 13x9-inch dish.

Refrigerate until ready to use.

WHISK cream cheese, sugar and 2 tbsp. milk in medium bowl until blended. Stir in 1-1/4 cups COOL WHIP; spread over crust.

BEAT pudding mixes and 3-1/4 cups milk with whisk 2 min.; pour over cream cheese layer. Let stand 5 min. or until thickened; cover with remaining COOL WHIP. Refrigerate 4 hours.

Old Fashioned Pancakes

INGREDIENTS:

- 1 egg
- 1 cup flour
- 3/4 cup milk (I usually add a bit more to my desired consistency)
- 2 Tablespoons oil
- 1 Tablespoon sugar
- 3 teaspoons baking powder
- 1/2 teaspoon salt

DIRECTIONS:

Mix your dry ingredients together, then add in your wet ingredients. Mix until smooth and to desired consistency. Pour out onto semi-hot griddle; not too hot or the middle of your pancakes won't cook through. When it's bubbled up on one side, flip! Serve with your favorite syrup, fruit or sugar!

HINT: For more flavor, add a bit of vanilla!

Potato Chip Cookies

(MAKES 100 COOKIES)

Ingredients:

- 4 sticks margarine
- 2 teaspoons vanilla
- 1 cup crushed potato chips
- 1 ¼ cups granulated sugar
- 3 ¼ cups flour
- 1 cup chopped pecans (optional)
- Confectioner's sugar

Directions:

1. Preheat oven to 350°
2. Combine the margarine and sugar
3. Add the vanilla and then the flour. Mix well
4. Add the potato chips and mix well
5. Using a teaspoon, measure the dough into small balls and place on an ungreased cookie sheet. Bake for 15 minutes.
6. Roll in confectioner's sugar.