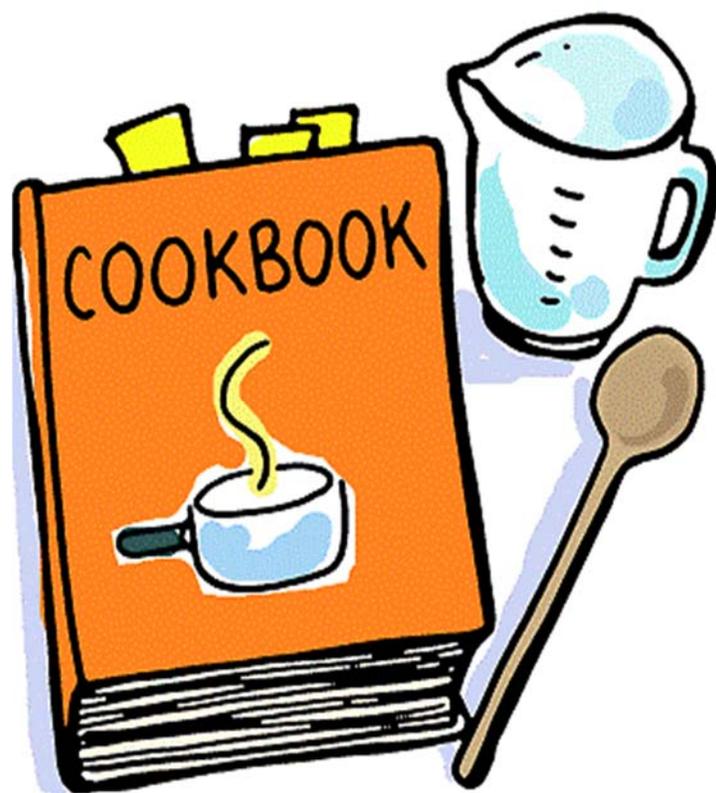


A PINCH OF PATIENCE
A DASH OF KINDNESS
A SPOONFULL OF
Laughter 
and a Heap
 of LOVE.

CLEARPOINT
DAYCARE
RECIPE BOOK
2019



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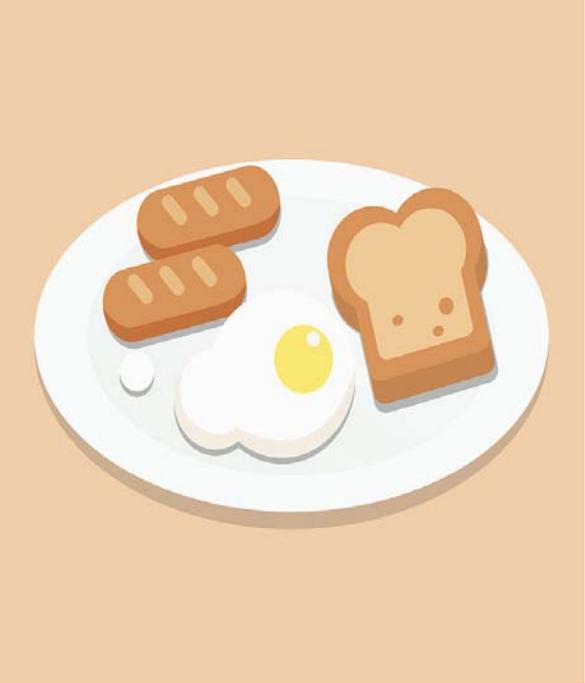
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BREAKFAST



Nathan K.

SHIRLEY TEMPLE

Ingredients

- 1 ounce grenadine syrup
- 4 ounces ginger ale
- 4 ounces lemon-lime soda
- Maraschino cherry, garnish

Preparation

1. Fill a glass with ice and add grenadine.
2. Add ginger ale and lemon-lime soda.
3. Stir, and garnish with maraschino cherry.

Finnegan B.

HOMEMADE CHOCOLATE CHILLS

Preparation

1. Dump some milk in your blender
2. Dump some chocolate sauce in your blender
3. Dump some ice cubes in your blender
4. Blend.

Miss Cynthia's Class

LEMONADE

Preparation

1. In saucepan, combine 1 $\frac{3}{4}$ cups white sugar and 1 cup water. Boil and stir, dissolving sugar.
2. Cool and refrigerate until chilled.
3. Add 1 $\frac{1}{2}$ cups lemon juice to pitcher along with sugar water and 7 additional cups of water.

Jackson C.

DRAGON SMOOTHIE

Preparation

- 1 cup of OJ
- $\frac{1}{2}$ teaspoon cinnamon
- 1 cup cherry yogurt
- 1 dragon fruit, peeled
- $\frac{1}{4}$ cup sugar
- 1 cup chia seeds
- Blend.

Miss Maryam's Class

PEANUT BUTTER PANCAKES WITH NUTELLA

Ingredients

- 1 cup all-purpose flour
- 1 tsp. baking soda
- $\frac{1}{4}$ tsp. salt
- 3 Tbsp. sugar
- 1 $\frac{1}{2}$ cups buttermilk
- 1 large egg
- $\frac{1}{2}$ tsp. vanilla extract
- $\frac{1}{2}$ c. peanut butter
- 1 banana diced

Preparation

1. Combine flour, baking soda, salt, sugar, buttermilk, egg, vanilla and peanut butter in a large bowl. Mix thoroughly.
2. Add diced banana to mix
3. Spoon $\frac{1}{4}$ cup into skillet and cook both sides

Victoria B.

CREPES

Ingredients

- 1 cup flour
- ½ cup almond flour
- 1 tablespoon white sugar
- ½ teaspoon baking powder
- 2 cups milk
- 2 tablespoons butter, melted
- ½ teaspoon vanilla extract
- 2 eggs

Preparation

1. In large bowl, mix flour, sugar, and baking powder
2. Stir remaining ingredients till smooth
3. Heat a lightly oiled or sprayed griddle/frying pan over medium heat
4. ¼ cup batter onto hot surface
5. Cook until lightly browned on both sides

Miss Helen Marie's

ANY TIME EGG WRAPS

Ingredients

- 1 medium onion, chopped
- 2 teaspoons vegetable oil
- 6 eggs
- ½ cup milk
- ¼ teaspoon salt
- ⅛ teaspoon pepper
- ⅓ cup shredded cheese
- 6 flour tortillas, warmed

Preparation

1. In large nonstick skillet, sauté peppers and onions on medium until tender.
2. In large bowl, whisk eggs, milk, salt and pepper.
3. In the same skillet, add egg mixture. Cook while stirring eggs.
4. Top with cheese and portion onto tortillas

Finn G.

GRAND MAMA'S PANCAKES

Ingredients

- 1 ¾ Cups Soymilk
- ½ Teaspoon Vegetable Oil
- ¼ Teaspoon Salt
- 2 Ripe Bananas, mashed
- 2 Tablespoon Granulated Sugar
- 3 Teaspoon Baking Soda
- 2-3 Cups All-Purpose Flour

Preparation

1. Mix all dry ingredients in a mixing bowl, stir together.
2. Add mashed banana, soymilk, and oil to the dry, mix.
3. Cook desired sizes on non-stick pan at medium heat. Add chocolate chips is desired before flipping.

Nathan S.

FRENCH TOAST

Ingredients

- 6 thick slices bread
- 2 eggs
- 2/3 cup milk
- 1/4 teaspoon ground cinnamon (optional)
- 1/4 teaspoon ground nutmeg (optional)
- 1 teaspoon vanilla extract (optional)
- salt to taste

Preparations

1. Beat together egg, milk, salt, desired spices and vanilla.
2. Heat a lightly oiled griddle or skillet over medium-high heat.
3. Dunk each slice of bread in egg mixture, soaking both sides. Place in pan and cook on both sides until golden. Serve hot.

Alessio S. and Logan H.

CINNAMON AND CHOCOLATE PANCAKES

Ingredients

- 1 ¼ cups Flour
- 1 tablespoon sugar
- 1 teaspoon cinnamon
- 1 tablespoon baking powder
- ¼ teaspoon salt
- 2 eggs
- 1 cup milk
- 4 tablespoons melted butter
- ¾ teaspoon vanilla
- 1/3 cup chocolate chips

Preparation

1. Preheat fry pan (griddle or skillet for Americans).
2. Combine flour, sugar, cinnamon, baking powder and salt in a large bowl.
3. Mix together wet ingredients and beat into dry mixture until smooth.
4. Fold in chocolate chips.
5. Pour or spoon batter into fry pan in desired quantity.
6. Flip when top begins to bubble, then cook a minute more.

Kate C.

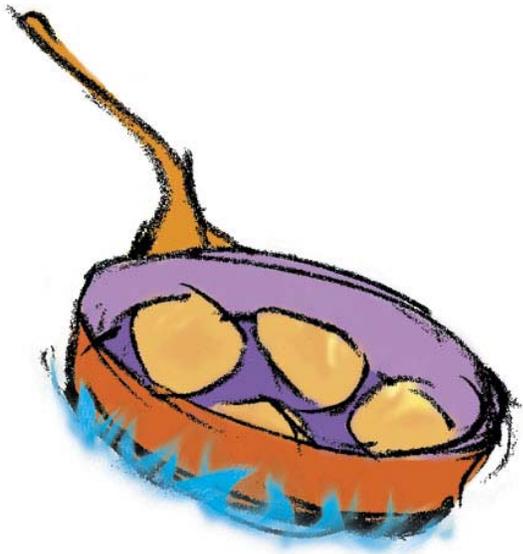
HOMEMADE BELGIAN WAFFLES

Ingredients

- 2 ¼ Cups all-purpose flour
- 1 tbsp baking powder
- 3 tbsps. sugar
- ½ tsp salt
- 1 tsp cinnamon
- 2 large eggs separated
- ½ cup vegetable oil
- 2 cups milk
- 1 tsp vanilla extract

Preparation

1. Preheat your waffle iron, spray with nonstick cooking spray and set aside.
2. In a large bowl whisk together the flour, baking powder, sugar, salt, and cinnamon.
3. In a medium bowl beat the egg whites with a hand mixer until stiff peaks form. Set aside.
4. In a medium bowl mix together egg yolks, vegetable oil, milk, and vanilla.
5. Add egg yolk mixture to the dry ingredients and mix well.
6. Fold in the egg whites.
7. Pour the batter onto your hot waffle iron and cook according to the manufacturer's directions.
8. Serve immediately with butter, syrup, powdered sugar or any other favorite toppings.



WAZIS

Luc F.

SPINACH PIE OR 'TORTA ACELGA'

Ingredients

- 8 cloves of garlic
- 350g grated cheese
- 2 packs (500g each) frozen spinach
- 8 eggs
- Puff pastry
- Breadcrumbs (optional)

Preparation

1. Boil two packs of frozen spinach, then drain and remove excess water
2. Add minced garlic, cheese, eggs, and breadcrumbs. Mix thoroughly.
3. Use puff pastry to cover a pie dish
4. Add spinach mixture to the pie dish, cover with puff pastry
5. Place in oven at 200 C until cooked

Miss Maryam's Class

BARBEQUE RIBS

Ingredients

- 4 pounds pork baby back ribs
- 3 garlic cloves, minced
- 1 tablespoon sugar
- 2 teaspoon salt
- 1 tablespoon paprika
- 2 teaspoons ground cumin
- 2 teaspoon chili powder
- Barbeque Sauce

Preparation

1. Preheat to 325 F. Rub ribs with garlic. Bake covered until tender, 2 hours on pan.
2. Mix sugar, salt and seasonings, cover ribs.
3. Cool ribs for an hour or overnight.
4. Cover ribs in barbeque sauce of choice, grill over medium heat brushing with sauce occasionally for 12-15 minutes.

Miss April Nash's

SPICY CHICKPEA BURGERS

Ingredients

- 1, 14 oz can of chickpeas, drained, rinsed and mashed
- ½ red onion, finely chopped
- 1 small zucchini grated
- 1 cup quick oats
- 3 tablespoons finely chopped coriander leaves
- 3 tablespoons red wine vinegar
- 2 tablespoons olive oil
- 2 tablespoon sriracha sauce
- 2 teaspoon black pepper
- 1 teaspoon cumin
- 1 teaspoon garlic powder
- ½ teaspoon salt

Preparation

1. Add all ingredients to a large bowl and mix well.
2. Shape into 6-8 burgers
3. Heat oil in a skillet on medium-high heat, and fry for 3-5 minutes on each side
4. Serve on toasted bun of choice or flat bread

Amelia Q.

MILA'S SHRIMP

Ingredients

- Shrimp (frozen or fresh / cooked or uncooked)
- Butter (to taste depending on amount of shrimp)
- Sea salt
- Garlic (powder or minced)
- Seasoning (depending on taste-- usually Italian or Cajun)
- Lemon or Lime

Preparation

1. Thaw shrimp if frozen. Once thawed, peel and devein. You can leave the tail on
2. Heat butter in pan and add shrimp
3. Add garlic and seasoning
4. Squirt lemon or lime and add salt to taste
5. Shrimp is done when red and tenderness is at desired level (usually 2 mins)

Ashlyn F.

PITA CHIPS

Ingredients

- 12 pita bread pockets
- ½ cup olive oil
- ½ tsp ground black pepper
- 1 tsp garlic salt
- ½ tsp dried basil
- 1 tsp dried parsley

Preparation

1. Preheat oven to 400 degrees F (200 C)
2. Cut each pita bread into 8 triangles.
3. Place triangles on a lined cookie sheet
4. Mix all other ingredients in a bowl
5. Brush oil mixture evenly on pitas breads
6. Bake for approx. 7 minutes or until golden brown.

Liam F.

LIAM'S HUMMUS

Ingredients

- ¼ cup loosely packed fresh parsley
- 2 cloves garlic
- 19 oz can chickpeas, drained and rinsed
- 2/3 cups olive oil
- ½ cup Tahini (sesame seed butter or paste) available in Middle Eastern food markets or specialty stores
- 6 tbsp Fresh lemon juice
- 1 tsp salt
- Freshly ground pepper to taste
- ½ tsp cumin (or to taste)
- 3 tbsp additional olive oil, to garnish
- Paprika and olives, to garnish (optional)

Preparation

1. Make sure that the parsley and food processor are dry.
2. Process parsley until minced. Set aside
3. Put all ingredients (with the exception of the minced parsley and items for garnish) in the food processor. Process until very smooth.
4. Put the mixture in a serving bowl and drizzle with remaining oil and sprinkle with reserved parsley.
5. May be garnished with paprika and olives.

Alex S. and Derek J.

BEST POUTINE

Ingredients

- 6 to 8 large Yukon gold potatoes, peeled
- 1 tablespoon vegetable oil, plus more for frying
- 2 cups bacon
- 2 cups of more bacon
- 1 teaspoon of cider vinegar
- 2 tablespoons unsalted butter
- 2 tablespoons all-purpose flour
- Kosher salt and freshly ground pepper
- 2 cups cheddar cheese curds

Preparation

1. Slice the potatoes lengthwise, about 1/4 inch thick. Stack the slices and cut lengthwise into 1/4-inch-thick sticks. Place in a large bowl filled with cold water and let sit at least 1 hour, or up to 24 hours for extra-crispy fries. Drain well and pat dry or spin dry in a salad spinner.
2. Line a baking sheet with a double layer of paper towels. Heat 2 to 3 inches vegetable oil in a heavy-bottomed pot over medium-high heat until a deep-fry thermometer registers 350 degrees F (or use a deep fryer). Fry the potatoes in small batches until whitish yellow, about 8 minutes. Remove with a strainer and drain on the paper towels. Bring the oil temperature to 375 degrees F over high heat. Fry the potatoes in batches again until golden brown, 6 to 8 minutes. Drain on fresh paper towels. Salt and pepper the fries while hot. Strain the gravy.
3. Place fries in serving dish, scatter cheese and whatever other toppings wanted. Pour hot gravy over and let sit for two minutes.

Samuel G.

GRANDAD'S MEAT SAUCE

Ingredients

- Olive oil
- 1 1/2 -2 lbs. lean ground beef
- 1 large can of tomato sauce
- 1 large can of chopped tomatoes
- Have more cans of tomatoes on hand in case you need to add more depending on how much meat you use
- 1 onion diced
- 1 green pepper diced
- 2 stalks of celery diced
- 1 small package of white mushrooms sliced
- 3-4 garlic cloves crushed and diced
- Fresh basil (around 1/4 cup or to taste)
- Fresh Italian parsley (1/4 cup or to taste)
- Crushed chilies to taste
- Oregano to taste
- Salt and pepper
- Sugar (2 tbs.)

Preparation

1. Put enough oil in bottom of pot to coat the bottom and set on medium low heat.
2. Once oil is hot, add onion and stir for about 1 minute.
3. Add meat, salt and pepper. Turn heat to medium high and cook for about 5 minutes stirring. Add garlic
4. and cook till meat is almost cooked.
5. Add celery, peppers, mushrooms. Stir till meat is cooked.
6. Add tomatoes and sauce, chilies, oregano and stir, bring to a simmer. Add more tomatoes if needed.
7. I then add a couple of tablespoons of sugar, basil, and parsley and voila you are done!
8. Simmer for a couple of hours. If too thick you can add a little water or tomato product.

PERFECT PIZZA

The following students contributed to Pizza: Massimo B., Miss Barbara's Class, Annika S. and Marshall P.

Ingredients

- 1 1/2 cups (355 ml) warm water (105°F-115°F)
- 1 package (2 1/4 teaspoons) of active dry yeast
- 3 3/4 cups (490 g) bread flour
- 2 Tbsp olive oil (omit if cooking pizza in a wood-fired pizza oven)
- 2 teaspoons salt
- 1 teaspoon sugar

Preparation

1. Whisk warm water and sugar, sprinkle yeast in. Rest until foamy, 10 minutes. Stir in olive oil.
2. Whisk flour and salt, make well in middle, pour in yeast, stir.
3. Knead until elastic dough forms. Divide in two and rise in bowls until doubled. Roll and add toppings

Isaiah B., Ryan M. and Eamon K.

P.H.I.G.

This is the creation of these three boys, it is their version of a perfect pizza.

Ingredients

- Pizza dough (see previous page)
- Favorite flavor sausage
- Favorite flavor Ice Cream
- Gummy bears

Preparation

1. Make pizza with favorite toppings (recommended cheese and pepperoni)
2. Add sliced sausage to pizza
3. Cook pizza
4. Add gummy bears and ice cream to pizza. They must be piled on top of each other.

Miss Sherry's

SHEPHERD'S PIE LOADED POTATOES

Ingredients

- 4-6 baking potatoes
- 1-pound lean ground beef
- 1/2 medium onion, chopped
- 1 garlic clove, crushed
- 3/4 cup tomato pasta
- 1/4 cup Worcestershire sauce
- 1 1.2 cups beef broth
- 2 cups frozen vegetables, thawed (carrots, peas, corn, and green beans)
- 1 cup shredded cheddar cheese

Preparation

1. Bake potatoes in 400F oven for an hour or until they can be pierced easily.
2. While the potatoes are cooking, heat a skillet over medium heat, add ground beef, onions, garlic, salt, and pepper. Cook while breaking up the meat, until browned. Drain excess grease.
3. Stir in the tomato paste, Worcestershire sauce, and beef broth
4. Add vegetables, bring to a simmer, cook until thickened slightly. Season to taste.
5. Cut an 'x' into the potatoes across the top and open it.
6. Spoon the filling into the potato and top with shredded cheese.
7. Return the potatoes to the oven at 400F for 5 minutes, or place under broiler to melt cheese.

Samih A.

LASAGNA

Ingredients

- 1 lb. (450 g) lean ground beef
- 2-1/2 cups Cracker Barrel Shredded Part Skim Mozzarella Cheese, divided
- 2 cups light ricotta cheese
- 1/2 cup Kraft 100% Parmesan Grated Cheese, divided
- 1/4 cup chopped fresh parsley
- 1 egg, beaten
- 1 jar (650 mL) Classic di Napoli Tomato & Basil Pasta Sauce
- 1-1/2 cups water
- 12 lasagna noodles, uncooked

Preparation

1. Heat oven to 350°F.
2. Brown meat in large skillet on medium-high heat. Meanwhile, mix 1-1/4 cups mozzarella, ricotta, 1/4 cup Parmesan, parsley and egg until blended.
3. Drain meat; return to skillet. Stir in pasta sauce. Pour water into empty sauce jar; cover and shake well. Add to skillet; stir until blended.
4. Spread 1 cup meat sauce onto bottom of 13x9-inch baking dish; top with layers of 3 lasagna noodles, 1/3 of the ricotta mixture and 1 cup meat sauce. Repeat layers twice. Top with remaining noodles and meat sauce. Sprinkle with remaining mozzarella and Parmesan. Cover with foil sprayed with cooking spray.
5. Bake 1 hour or until heated through, uncovering after 45 min. Let stand 15 min. before cutting to serve.

Luc F.

MACARONI CHEESE

Ingredients

- 2 chopped onions
- 4 tablespoon minced garlic
- 300g macaroni pasta
- 1 pack of hotdogs
- 1 pack of bacon
- 800 ml bechamel
- Grated cheese
- 2 tablespoons cumin
- 2 tablespoons olive oil

Preparation

1. Chop up garlic, onions, hotdogs, and bacon
2. Fry in olive oil until onions are soft and bacon is cooked
3. Boil pasta until it is cooked
4. Mix everything together with bechamel and add salt, pepper, and cumin
5. Pour into large ovenproof dish
6. Sprinkle with more cumin and cover with grated cheese\cook for 15 mins at 150C then grill for 5 mins until nicely browned

Frej C.

CHICKEN CURRY

Ingredients

- 3 tablespoons olive oil
- 1 small onion, chopped
- 2 cloves garlic, minced
- 3 tablespoons curry powder
- 1 teaspoon ground cinnamon
- 1 teaspoon paprika
- 1 bay leaf
- 1/2 teaspoon grated fresh ginger root
- 1/2 teaspoon white sugar
- salt to taste
- 2 skinless, boneless chicken breast halves - cut into bite-size pieces
- 1 tablespoon tomato paste
- 1 cup plain yogurt
- 3/4 cup coconut milk
- 1/2 lemon, juiced
- 1/2 teaspoon cayenne pepper

Preparation

1. Heat olive oil in skillet over medium heat.
2. Sauté onion until lightly browned. Stir in garlic, curry powder, cinnamon, paprika, bay leaf, ginger, sugar, and salt. Stir for two minutes.
3. Add chicken pieces, tomato paste, yogurt, and coconut milk. Bring to a boil, reduce heat and simmer for 20 to 25 minutes.

Kayden I., Matthew J. and Beni M.

THE THREE AMIGO BURRITO

Ingredients

- 1 lb. lean ground beef
- 1 1-ounce packet taco seasoning mix
- 1 1/2 cups refried beans or 1 1/2 cups drained and rinsed black beans
- 3/4 cup corn kernels
- 3 cups cooked rice I like to use Uncle Ben's microwaveable Ready Rice for a quick option
- 6 large 10-inch flour tortillas (I like to use Mission brand "burrito size" tortillas)
- 1 1/2 cups shredded cheddar cheese
- Optional garnish: finely diced red onion; lettuce; diced tomato or salsa; sour cream; fresh cilantro; avocado or guacamole

Preparation

1. Preheat oven to 350 degrees F. Spray 9 x 13-inch baking dish with cooking spray and set aside.
2. Cook beef with taco seasoning mix, according to seasoning package instructions.
3. To prepare 1 burrito: spread 1/4 cup beans down center of tortillas; top with 1/2 cup rice, beef, 2 tablespoons corn, and 1/4 cup cheese.
4. Fold in opposite sides of each tortilla, then roll up, burrito style. Place, seam-sides down, in prepared dish. Repeat with remaining ingredients to prepare 6 total burritos.
5. Cover with foil and bake for 25 minutes (until heated through). If you are baking the burritos from the refrigerator while they're still cold, it will take about 30-35 minutes for them to heat through

Miss Barbara Class's

CHICKEN NUGGETS

Ingredients

- 3 skinless, boneless chicken breasts
- 1 cup Italian seasoned breadcrumbs
- 1/2 cup grated Parmesan cheese
- 1 teaspoon salt
- 1 teaspoon dried thyme
- 1 tablespoon dried basil
- 1/2 cup butter, melted

Preparation

1. Preheat oven to 400 degrees F (200 degrees C).
2. Cut chicken breasts into 1 1/2-inch sized pieces. In a medium bowl, mix together the breadcrumbs, cheese, salt, thyme and basil. Mix well. Put melted butter in a bowl or dish for dipping.
3. Dip chicken pieces into the melted butter first, then coat with the breadcrumb mixture. Place the well-coated chicken pieces on a lightly greased cookie sheet in a single layer and bake in the preheated oven for 20 minutes.

Mackenzie S.

GRAND-MAMA'S MACARONI SALAD

Ingredients

- Cook 1 package of macaroni and cool in the fridge
- Finley chopped:
 - 1 green onion
 - 1/2 red pepper
 - 1/2 orange pepper
 - 1/2 yellow pepper
 - 1 celery stalk
- Grate 1 carrot

Preparation

1. Mix the veggies and macaroni together and chill for a few hours
2. Add about a cup of Hellman's mayo
3. Add salt and pepper to taste
4. Mix well and serve

Annika S. and Marshall P.

SUSHI

Ingredients

- 6 sheets seaweed aka-nori
- 1 batch prepared sushi rice
- 1/2 lb. sushi salmon
- 4 oz. cream cheese, sliced in strips

Preparation

1. Lay nori out flat
2. Spread prepared rice on top
3. Cut salmon, cream cheese, avocado, cucumbers and carrots into strips
4. Marshal recommends salmon, cream cheese avocado
5. Annika recommends cucumber, carrots and cream cheese
6. Lay ingredients on rice and roll tightly.

CHICKEN NOODLE SOUP

Ingredients

- 1 whole chicken with skin and bones
- 2 medium carrots peeled
- 1 medium onion skin removed
- 2 celery stalks
- 3 to 4 quarts water 3-4 L
- 2 cups egg noodles dry, about 4 oz
- 1 chicken bouillon cube or 1 tbsp vegete
- 1 tsp salt or to taste
- 1 tsp pepper or to taste
- 1/4 cup parsley fresh, chopped

Preparations

1. Wash the chicken. Place the chicken in a big soup pot, you'll need at least a 5 qt pot, and add enough water to cover the chicken. Add the whole onion, whole carrots and celery sticks to the pot. Make sure there's enough water to cover the vegetables. Bring to a boil over medium-high heat.
2. Once it comes to a boil, you will notice a dirty foam floating around the top of the pot, use a skimmer to skim that out. Keep skimming the foam until there's no more left. Reduce the heat to medium-low, cover with a lid and cook for about 1 hour, the carrots should be fork tender and the chicken cooked through, and almost falling off the bone.
3. Carefully remove the chicken from the soup pot and let it cool for a few minutes until it's cool enough so that you can pull the meat from it. Remove the carrots, celery and onion from the soup pot as well. Chop up the carrots and celery and add it back to the soup.
4. Shred some meat from the chicken then add the shredded chicken back to the soup pot.
5. Add the dry noodles to the pot, and the chicken bouillon or vegete. Taste for seasoning and adjust with salt and pepper as needed.
6. Cook for another 5 to 10 minutes until noodles are cooked through. Be careful to not add too many noodles because as the soup sits, they will expand and soak up a lot of the broth.
7. Garnish with parsley and serve.



DESSERTS

Miss Helen Marie's

CARROT CAKE

Ingredients

- 2 cups flour
- 2 teaspoon cinnamon
- 2 teaspoon baking soda
- ½ teaspoon nutmeg
- ½ salt
- 3 eggs
- 1 ½ cups sugar
- ¾ cups mayo
- 1, 8 oz can crushed pineapple, drained
- 2 ½ cups shredded carrots

Preparation

1. Mix flour, baking soda, cinnamon, nutmeg, and salt in a bowl
2. Mix eggs, sugar, mayo, pineapple, and carrot in another bowl
3. Combine the two mixtures together, incorporating the dry mixture into the wet mixture in parts.
4. Pour into a 13X9" pan or Bundt pan.
5. Bake at 350 F for 60 minutes, or until tester comes out clean.

Cream Cheese Icing Ingredients

- 5 tablespoon cream cheese softened
- 1 ½ cups icing sugar
- ½ teaspoon vanilla

Zoe C.

GREEK YOGURT LEMON RASPBERRY SCONES

Ingredients

- Scones:
 - 1 cup vanilla-flavored Greek yogurt
 - 1 egg
 - 3 tbsp freshly squeezed lemon juice
 - 2 tsp grated lemon zest
 - 1 ½ cups all-purpose flour
 - ¾ cup whole wheat flour
 - ¼ cup granulated sugar or light brown sugar (not packed)
 - 2 tsp baking powder
 - 1 tsp baking soda
 - ½ tsp sea salt
 - ¼ cup frozen butter
 - 1 cup frozen raspberries
- Glaze:
 - ½ cup icing sugar
 - 1 tbsp freshly squeezed lemon juice
 - 1 tbsp butter, melted
 - ½ tsp lemon zest

Preparation

1. Preheat oven to 400 degrees F. Lightly oil a large cookie sheet or line with parchment paper. Makes 12 scones.
2. In a medium bowl, whisk together yogurt, egg, lemon juice and zest. Set aside.
3. In a large bowl, mix together both flours until blended. Remove $\frac{1}{4}$ cup flour blend to use for dusting the surface later. You will be left with 2 cups of flour in the bowl; to this add sugar, baking powder, baking soda and salt. Mix well. Using the large holes of a box grater, shred the butter directly into flour mixture.
4. Stir gently (fluff it) until the butter is evenly distributed in the mixture. Avoid using your hands for this purpose as they will warm the butter too much.
5. Pour wet ingredients into dry ingredients and mix using a wooden spoon until a soft dough forms. If dough is too stiff, add a bit more yogurt. If too sticky, add a bit more flour. Fold in raspberries.
6. Turn dough out onto a lightly floured surface. Divide dough in half and form each half into a ball. Place both dough balls on prepared sheet. Pat each ball into a 1-inch thick circle, about 6 to 7 inches in diameter, spaced at least 2 inches apart. Using a large, sharp knife cut each circle into 6 wedges, but don't separate them. Brush tops with a bit more melted butter.
7. Bake scones for about 18 minutes, until puffed up and golden. Transfer scones to a wire rack to cool slightly while you make the glaze. Combine glaze ingredients in a small bowl and mix well until very smooth. Break scones apart and drizzle glaze over them.

Adrianna P.K. and Neela S.

CAKE POP

Ingredients

- Use homemade cake and frosting

Preparation

1. Add cake to a large bowl. Crumble until it resembles fine crumbs. Add in frosting a little bit at a time until cake is moist and can hold a ball shape, yet still slightly crumbly.
2. Use a mini ice cream scoop and scoop out two balls of cake mixture. Roll the mixture into a tight ball and place on a plate. Repeat until all the cake mixture has been rolled into balls.
3. Melt 2-4 ounces of white chocolate in the microwave. Dip the tip of the cake pop sticks into the white chocolate and insert into the cake balls about half-way.
4. Freeze for about 20 minutes.
5. Melt the remaining chocolate in a large cup. Make sure you have enough chocolate to completely submerge the cake ball.
6. Remove cake balls from freezer. Dip cake balls carefully into the chocolate until covered. Let the excess chocolate drip off. Swirl and tap gently if needed.
7. Add the sprinkles while the chocolate is still wet. It will harden quickly. Place into the freezer to speed up setting time.

Michael T.

BEAVER TAILS

Ingredients

- 1/2 cup warm water
- 2 packages instant yeast
- 1/2 cup sugar
- 1/2 cup warm milk
- 6 tablespoons melted butter
- 2 eggs
- 1 1/2 teaspoons salt
- 2 1/4 cups whole wheat flour

Preparation

1. In the bowl of a stand mixer, add warm water, a big pinch of sugar and yeast. Allow to sit until frothy.
2. Into the same bowl, add 1/2 cup sugar, warm milk, melted butter, eggs and salt, and whisk until combined.
3. Place a dough hook on the mixer, add the flour with the machine on, until a smooth but slightly sticky dough forms.
4. Place dough in a bowl, cover with plastic wrap, and allow to proof for 1 1/2 hours.
5. Cut dough into 12 pieces and roll out into long oval-like shapes about 1/4-inch-thick that resemble a beaver's tail.
6. In a large, deep pot, heat oil to 350 degrees. Gently place beavertail dough into hot oil and cook for 30 to 45 seconds on each side until golden brown.
7. Drain on paper towels, and garnish as desired. Toss in cinnamon sugar, in white sugar

Mikaela D.

CHURROS

Ingredients

- 1 cup water
- 2 1/2 tablespoons white sugar
- 1/2 teaspoon salt
- 2 tablespoons vegetable oil
- 1 cup all-purpose flour
- 2 quarts oil for frying
- 1/2 cup white sugar, or to taste
- 1 teaspoon ground cinnamon

Preparation

1. In a small saucepan over medium heat, combine water, 2 1/2 tablespoons sugar, salt and 2 tablespoons vegetable oil. Bring to a boil and remove from heat. Stir in flour until mixture forms a ball.
2. Heat oil for frying in deep-fryer or deep skillet to 375 degrees F (190 degrees C). Pipe strips of dough into hot oil using a pastry bag. Fry until golden; drain on paper towels.
3. Combine 1/2 cup sugar and cinnamon. Roll drained churros in cinnamon and sugar mixture.

William R. and Lauren W.

OATMEAL COOKIES

Ingredients

- 1 cup butter, softened
- 1 cup white sugar
- 1 cup packed brown sugar
- 2 eggs 1 teaspoon vanilla extract
- 2 cups all-purpose flour
- 1 teaspoon baking soda
- 1 teaspoon salt
- 1 1/2 teaspoons ground cinnamon
- 3 cups quick cooking oats

Preparation

1. In a medium bowl, cream together butter, white sugar, and brown sugar. Beat in eggs one at a time, then stir in vanilla. Combine flour, baking soda, salt, and cinnamon; stir into the creamed mixture. Mix in oats. Cover, and chill dough for at least one hour.
2. Preheat the oven to 375 degrees F (190 degrees C). Grease cookie sheets. Roll the dough into walnut sized balls, and place 2 inches apart on cookie sheets. Flatten each cookie with a large fork dipped in sugar.
3. Bake for 8 to 10 minutes in preheated oven. Allow cookies to cool on baking sheet for 5 minutes before transferring to a wire rack to cool completely.

Hyogun K.

CLASSIC VANILLA CUPCAKES

Ingredients

- 1½ cups (375 mL) / all-purpose flour, sifted
- 1½ tsp (7.5 mL) / baking powder
- ½ tsp (2.5mL) / salt
- ½ cup (125mL) / unsalted butter, at room temperature
- 1 cup (250) / granulated sugar
- 2 / eggs, at room temperature
- ¾ cup (175 mL) / milk
- 2 tsp (10 mL) / vanilla extract
- ½ cup (125 mL) / unsalted butter, at room temperature
- 4 cups (1 L) / icing sugar, sifted
- ¼ cup (60 mL) / 35% whipping cream (approx.)
- 2 tsp (10 mL) / vanilla extract
- Pinch salt

Preparation

1. Preheat oven to 350°F (180°C). Line 12 muffin cups with paper liners. Whisk together flour, baking powder and salt; set aside. In separate bowl and using electric mixer, beat butter with sugar until light and fluffy. Beat in eggs, one at a time, incorporating each one fully before adding the next one; beat in vanilla.
2. With mixer on low speed, add flour mixture in 3 parts alternately with milk in 2 parts.
3. Spoon or scoop batter into prepared muffin cups, about two-thirds full. Bake for 18 to 20 minutes or until tester comes out clean when inserted into center of cupcakes. Let cool completely on rack.
4. Beat butter until light and fluffy. With mixer on low speed, beat in icing sugar, cream, vanilla and salt until smooth, adding up to 2 tbsp (30 mL) more cream if needed. Increase speed to high; beat for 1 to 2 minutes or until frosting is light and fluffy.
5. Add frosting to piping bag fitted with round tip; pipe over cupcakes. Alternatively, spoon frosting into resealable bag and clip off one corner to pipe over cupcakes, or spoon onto cupcakes.

Lex R.

PEANUT BUTTER COOKIES

Ingredients

- 1/2 C (125 ml) butter
- 1/2 C (125 ml) firmly packed brown sugar
- 1/2 C (125 ml) sugar
- 1 egg
- 1 C (250 ml) peanut butter
- 1/2 tsp (2.5 ml) salt
- 1 tsp (.5 ml) vanilla extract
- 1 1/2 C (375 ml) flour
- 1/2 tsp (2.5 ml) baking soda

Preparation

1. Preheat oven to 350° F (175° C).
2. Cream butter and sugars. Add egg and beat well.
3. Beat in peanut butter, salt and vanilla extract.
4. Add flour and baking soda and beat until smooth.
5. Roll cookies into 1" (2.5 cm) balls and place on parchment-lined Sheet Pan. Press flat.
6. Bake for 10–12 minutes, or until lightly golden.

Eryn H.

CHOCOLATE STRAWBERRIES

Ingredients

- 1.16 fresh strawberries
- 2.4 oz. Baker's semi-sweet chocolate

Preparation

1. Melt chocolate over the stove or in the microwave. Make sure it is smooth.
2. Dip the strawberries holding them by the stem, letting excess fall away.
3. Place on parchment paper and keep in fridge.

Camille B., Emma E., and Simone L.

RICE KRISPY SQUARES

Ingredients

- 50 ml or 1/4 cup margarine or butter
- 1.25 L or 5 cups miniature or 40 regular (250 g pkg) marshmallows
- 2 ml or 1/2 tsp vanilla extract (optional)
- 1.5 L or 6 Cups Rice Krispies* cereal

Preparation

1. In large saucepan over low heat, melt margarine. Add marshmallows; stir until melted and well blended. Remove from heat.
2. Stir in vanilla. Add cereal, stirring until coated.
3. Using lightly buttered spatula, press into buttered 3.5L (13 x 9") pan. Cool. Cut into bars.

Mikayla Y.

BANANA BREAD

Ingredients

- 1 1/2 cups sugar
- 3 eggs
- 3/4 vegetable oil
- 2 cups flour
- 2 teaspoon baking soda
- 1/2 teaspoon salt
- 1 teaspoon cinnamon
- 1 teaspoon allspice
- 2 cups banana, mashed

Preparation

1. Beat sugar and eggs until creamy. Add oil
2. Mix flour, baking soda, and spices
3. Add slowly to wet mixture
4. Add bananas
5. Bake at 350F for 60 mins

Madison L.

OATMEAL COOKIES

Ingredients

- 1 1/2 cups (375 ml) unbleached all-purpose flour
- 1 1/2 cups (375 ml) quick cooking rolled oats
- 1/2 teaspoon (2.5 ml) baking soda
- 1/4 teaspoon (1 ml) salt
- 1/2 cup (125 ml) unsalted butter, softened
- 1 1/4 cups (310 ml) brown sugar
- 1/4 cup (60 ml) canola oil
- 1 teaspoon (5 ml) vanilla extract
- 1 egg

Preparation

1. With the rack in the middle position, preheat the oven to 190 °C (375 °F). Line two large baking sheets with parchment paper.
2. In a bowl, combine the flour, oats, baking soda, and salt. Set aside.
3. In another bowl, cream the butter, brown sugar, oil, and vanilla with an electric mixer. Add the egg and beat until smooth. At low speed or with a wooden spoon, combine with the dry ingredients.
4. With a 60 ml (1/4 cup) ice cream scoop, place six to seven dough balls on each baking sheet. Press the balls so that they are about 2-cm (3/4-inch) thick.
5. Bake one sheet at a time for about 12 minutes or until lightly browned. Let cool on a wire rack. Serve warm or cold.

Alex S. and Derek J.

BROWNIES

Ingredients

- 1-pound unsalted butter
- 1 pound plus 12 ounces semisweet chocolate chips
- 6 ounces unsweetened chocolate
- 6 extra-large eggs
- 3 tablespoons instant coffee granules
- 2 tablespoons pure vanilla extract
- 2 1/4 cups sugar
- 1 1/4 cups all-purpose flour
- 1 tablespoon baking powder
- 1 teaspoon salt
- 3 cups chopped walnuts

Preparation

1. Preheat oven to 350 degrees F.
2. Butter and flour a 12 x 18 x 1-inch baking sheet.
3. Melt together the butter, 1 pound of chocolate chips, and the unsweetened chocolate in a medium bowl over simmering water. Allow to cool slightly. In a large bowl, stir (do not beat) together the eggs, coffee granules, vanilla, and sugar. Stir the warm chocolate mixture into the egg mixture and allow to cool to room temperature.
4. In a medium bowl, sift together 1 cup of flour, the baking powder, and salt. Add to the cooled chocolate mixture. Toss the walnuts and 12 ounces of chocolate chips in a medium bowl with 1/4 cup of flour, then add them to the chocolate batter. Pour into the baking sheet.
5. Bake for 20 minutes, then rap the baking sheet against the oven shelf to force the air to escape from between the pan and the brownie dough. Bake for about 15 minutes, until a toothpick comes out clean. Do not overbake! Allow to cool thoroughly, refrigerate, and cut into 20 large squares.

Aidan M.

THE FAMOUS MACTAGGART BANANA CHOCOLATE CAKE

Ingredients

- 3 medium bananas
- 3/4 cup brown sugar
- 1/2 cup applesauce, unsweetened
- 1 teaspoon vanilla extract
- 1 large egg
- 1 cup flour, all-purpose
- 1/2 cup cocoa powder, unsweetened
- 1 teaspoon baking soda
- 1/2 teaspoon salt
- 1 cup chocolate chips, semisweet
- 1/8 cup mini chips chocolate chips, semisweet

Preparation

1. In a stand mixer with the paddle attachment, mix the bananas and brown sugar until the bananas are mashed and the sugar is dissolved.
2. Add the applesauce, vanilla, and egg. Mix together.
3. In a separate bowl, mix together the flour, cocoa powder, baking soda and salt. Add the dry ingredients to the wet ingredients and mix until incorporated.
4. Fold in the semi-sweet chocolate chips. Pour batter into a greased 8×8-inch baking dish. Sprinkle the top with mini chocolate chips.
5. Bake at 350 degrees Fahrenheit for 25 to 35 minutes. Check the center with a toothpick to determine doneness. Best eaten warm.

Gianluca F. and Logan M.

BLUE GUMMY CAKE ON THE BEACH

Ingredients

Blueberry Banana Cake:

- 2 cups cake flour sifted
- 2 tsp baking powder
- 1/4 tsp salt
- 1/2 cup unsalted butter room temperature
- 1 cup granulated sugar
- 2 large eggs room temperature
- 1 tsp vanilla
- 3/4 cup overripe bananas mashed, approx. 2 medium sided
- 1/2 cup buttermilk room temperature
- 1 cup blueberries fresh or frozen, tossed in 2 tsp cake flour

Cream Cheese Frosting:

- 1 cup unsalted butter room temperature
- 6 oz cream cheese full fat, room temperature
- 3 cups powdered sugar sifted
- 1 tsp vanilla

Cake Preparation

1. Preheat oven to 350 F. Grease and flour three 6" cake rounds, line with parchment.
2. In a medium bowl, whisk cake flour, baking powder, and salt. Set aside
3. Beat butter until smooth. Add sugar and beat on med-high until pale and fluffy (2-3mins).
4. Reduce speed and add eggs one at a time, fully incorporating after each addition. Add vanilla and mashed bananas and mix until well combined.
5. Alternate adding flour mixture and buttermilk, beginning and ending with flour (3 additions of flour and 2 of milk). Fully incorporating after each addition. Do not overmix.
6. Gently fold in blueberries, being careful not to break them.
7. Spread batter evenly into prepared pans and bake for 30 mins or until a toothpick inserted into the center comes out mostly clean.

- Place cakes on wire rack to cool for 10 mins then turn out onto wire rack to cool comp

Cream Cheese Frosting:

- Beat butter and cream cheese until fluffy (2 mins). Add powdered sugar one cup at a time.
- Add vanilla and beat until fluffy (3 mins).

Assembly:

- Place one layer of cake on a cake stand or serving plate. Top with 2/3 cup of frosting. Repeat with remaining layers and apply a thin coat of frosting all over the cake. Chill for 20 mins.
- Use the remaining frosting to frost the cake and do a rustic swirl on the sides and top with an offset spatula if desired.
- Decorate with strawberries and gummies around the edges

Dyson L.

BANANA BREAD OR MUFFINS

Ingredients

- 1/2 butter soft
- 1 cup granulated sugar
- 2 eggs beaten
- 3 bananas, finely crushed
- 1 1/2 cups flour
- 1 teaspoon baking soda
- 1/2 teaspoon salt
- 1/2 teaspoon vanilla

Preparation

- Preheat oven to 350° / 180°.
- Cream together butter and sugar.
- Add eggs and crushed bananas.
- Combine well.
- Sift together flour, soda and salt. Add to creamed mixture. Add vanilla.
- Mix just until combined. Do not overmix.
- Pour into greased and floured loaf pan.
- Bake at 350° / 180° for 55 minutes

Miss Barbara Class's

CHOCOLATE ICE CREAM CAKE WITH CANDY

Ingredients

- 1.5-quart container vanilla ice cream
- 1.5-quart container chocolate ice cream
- 3/4 cup hot fudge sauce
- 12 OREO thins crushed
- 1 1/2 cups heavy whipping cream
- 1/4 cup sugar
- 1 teaspoon vanilla
- Any candy, the class suggests m&ms, KitKat

Preparation

- Remove ice cream from the freezer and defrost about 15 minutes.
- While ice cream is softening, line two 8-inch cake pans well with plastic wrap, leaving several inches of overhang.
- Spoon soft ice cream into each prepared pan, pressing down to remove air bubbles as you go. Cover with plastic wrap and press down evenly to smooth the top. Freeze for 8-12 hours or until hardened.
- 1 hour before assembling cake, place serving platter into freezer. (Make sure your platter can freeze!)
- Place heavy cream, sugar and vanilla into a large bowl and whip until stiff peaks form. Refrigerate.
- To assemble cake: remove ice cream layers and serving platter from freezer. Unwrap the tops of the ice cream layers and using the excess plastic wrap, remove layers from pans. Place chocolate layer on the bottom. Smooth an even layer of hot fudge over the chocolate layer, leaving a 1/2-inch border. Sprinkle crushed OREO thins over hot fudge and press down gently. Add vanilla layer over top. Spread whipped cream otop of the entire cake, add sprinkles as desired and freeze until ready to serve.
- Cover with chosen candies and chocolate before serving.

Victoria B.

NUTELLA BANANA MUFFINS

Ingredients

- 2 cups flour
- 1 teaspoon baking powder
- ½ teaspoon salt\
- 4 ripe bananas, mashed
- ½ cup brown sugar
- 1 large egg
- ¼ cup vegetable oil
- 2 teaspoon vanilla extract
- 1 cup Nutella

Preparation

1. Preheat oven 350
2. In a bowl, mix flour, baking soda, baking powder, and salt.
3. In separate bowl, mix banana sugar, beaten egg, vegetable oil, and vanilla until smooth.
4. Spray muffin tins and fill ¾ full
5. Top each one with 1 teaspoon of Nutella and swirl with toothpick into batter.
6. Bake 15-17 minutes

Ryan J.

CLASSIC CHEESECAKE

Ingredients

- 1 cup graham crumbs
- 3 Tbsp. sugar
- 3 Tbsp. butter, melted
- 5 pkg. (250 g each) Philadelphia Brick Cream Cheese, softened
- 1 cup sugar 3 Tbsp. flour
- 1 Tbsp. vanilla
- 1 cup sour cream
- 4 eggs
- 3 Tbsp. flour
- Cut strawberries

Preparation

1. Heat oven to 325°F.
2. Mix crumbs, 3 Tbsp. sugar and butter; press onto bottom of 9-inch springform pan. ...
3. Beat cream cheese, 1 cup sugar, flour and vanilla in large bowl with mixer until blended. Add sour cream; mix well. ...
4. Bake 1 hour 10 min. or until center is almost set.

Aidan L.L.

LEMON SQUARES

Ingredients

- 1 cup butter, softened
- 1/2 cup white sugar
- 2 cups all-purpose flour
- 4 eggs
- 1 1/2 cups white sugar
- 1/4 cup all-purpose flour
- 2 lemons, juiced

Preparation

1. Preheat oven to 350 degrees F (175 degrees C).
2. In a medium bowl, blend together softened butter, 2 cups flour and 1/2 cup sugar. Press into the bottom of an ungreased 9x13 inch pan.
3. Bake for 15 to 20 minutes in the preheated oven, or until firm and golden. In another bowl, whisk together the remaining 1 1/2 cups sugar and 1/4 cup flour. Whisk in the eggs and lemon juice. Pour over the baked crust.
4. Bake for an additional 20 minutes in the preheated oven. The bars will firm up as they cool.

Francis P.

MINI BANANA MUFFINS

Ingredients

- 1 1/2 cups all-purpose flour
- 3 large bananas, mashed
- 1 teaspoon baking powder
- 3/4 cup white sugar
- 1 teaspoon baking soda
- 1 egg
- 1/2 teaspoon salt
- 1/3 cup butter, melted

Preparation

1. Preheat oven to 350 degrees F (175 degrees C). Coat muffin pans with non-stick
2. spray or use paper liners.
3. Sift together the flour, baking powder, baking soda, and salt; set aside.
4. Combine bananas, sugar, egg, and melted butter in a large bowl.
5. Fold in flour mixture and mix until smooth. Scoop into muffin pans.
6. Bake in preheated oven. Bake mini muffins for 10 to 15 minutes or large muffins
7. for 25 to 30 minutes. Muffins will spring back when lightly tapped.

CANNOLI

Ingredients

- 3 cups all-purpose flour
- 1/4 cup white sugar
- 1/4 teaspoon ground cinnamon
- 3 tablespoons shortening
- 1 egg
- 1 egg yolk
- 1/2 cup sweet Marsala wine
- 1 tablespoon distilled white vinegar

Preparation

1. In a medium bowl, mix together the flour, sugar and cinnamon. Cut in the shortening. Make a well in the center, and pour in the egg, egg yolk, Marsala wine, vinegar and water. Mix with a fork until the dough becomes stiff, then finish it by hand, kneading on a clean surface. Knead for about 10 minutes, then cover and refrigerate for 1 to 2 hours.
2. Divide the cannoli dough into thirds and flatten each one just enough to get through the pasta machine. Roll the dough through successively thinner settings until you have reached the thinnest setting. Dust lightly with flour if necessary. Place the sheet of dough on a lightly floured surface. Using a form or large glass or bowl, cut out 4 to 5-inch circles. Dust the circles with a light coating of flour. Roll dough around cannoli tubes, sealing the edge with a bit of egg white.
3. Heat the oil to 375 degrees F in a deep-fryer or deep heavy skillet. Fry shells on the tubes a few at a time for 2 to 3 minutes, until golden. Use tongs to turn as needed. Carefully remove using the tongs, and place on a cooling rack set over paper towels. Cool just long enough that you can handle the tubes, then carefully twist the tube to remove the shell. Cooled shells can be placed in an airtight container and kept for up to 2 months. You should only fill them immediately or up to 1 hours before serving.
4. To make the filling, stir together the ricotta cheese and confectioners' sugar using a spoon. Fold in lemon zest and chocolate. Use a pastry bag to pipe into shells, filling from the center to one end, then doing the same from the other side.

GLAZED DONUTS

Ingredients for Donuts

- 4 pounds pork baby back ribs
- 3 garlic cloves, minced
- 1 tablespoon sugar
- 2 teaspoon salt
- 1 tablespoon paprika
- 2 teaspoons ground cumin
- 2 teaspoon chili powder

Ingredients for Glaze

- 4 tablespoons salted butter, melted
- 1 teaspoon vanilla
- 3 cups powdered sugar
- Enough milk to make a thin icing (about 1/2 cup)

Preparation

1. To make the dough: warm the milk until it is getting nice and warm when you dip your finger in it (about 105 degrees). Add the milk to a mixing bowl or the bowl of your stand mixer. Add the sugar and stir to dissolve. Add the yeast and stir to combine. Let the yeast rest for 5 minutes.
2. Add the beaten eggs and melted butter to the bowl and stir to combine.
3. While the mixer is running slowly, add the flour and salt and mix until the dough comes together. Mix for a whole five minutes to work the dough well. Turn off the bowl and let the dough sit in the bowl of the mixer for 10 minutes.
4. After the rest period turn the dough out into a lightly oiled bowl, cover the bowl with plastic wrap and refrigerate the dough for at least 8 hours up to overnight.
5. To form the donuts: Remove the dough from the fridge and roll it out on a lightly floured surface until it is 1/2 to 1/3 of an inch thick. Use a three-inch donut cutter to cut out the donuts.
6. Place the cut donuts and holes on a lightly greased baking sheet.
7. Repeat with the remaining dough.
8. Cover the donuts and let them rise until doubled in size, about one hour. The donuts will be very puffy and airy looking.

- To fry the donuts: Heat a few inches of oil or shortening in a large cast iron skillet or fryer over medium heat until the oil reaches 365 to 375 degrees (use a thermometer!). Carefully add the donuts to the hot oil and fry until golden brown, about 1 1/2 minutes per side. The donut holes will only take about 30 seconds per side.
- Use a slotted spoon to remove the donuts from the hot oil and place them on a paper towel lined baking sheet to remove extra grease. Let them cool slightly. Dip the hot donuts in the glaze and enjoy right away.
- For the Glaze: Just combine all the ingredients in a medium bowl and mix until smooth. Add just enough milk to make thin icing. Once the donuts are dipped halfway in the icing take them out, turn them icing side up, and place them on a cooling rack set inside a baking sheet (to catch the drips)

Rosalie P. and Ann F.

UNICORN CUPCAKES

Ingredients

- 2 cups flour.
- 1/2 teaspoon salt.
- 2 teaspoons baking powder.
- 1/2 cup butter, softened.
- 1/4 cup sugar
- 2 eggs.
- 1 cup milk.
- 1 teaspoon vanilla essence (optional)

Preparation

- Preheat oven to 375 f or 190c; line muffin cups with papers.
- Cream butter and sugar till light and fluffy (make sure the butter is room temp, so the mixture doesn't clump). Beat in eggs one at a time.
- Add flour (mixed with baking powder and salt) alternating with milk beat well; stir in vanilla.
- Divide evenly among pans and bake for 18 minutes. Let cool in pans. Ice once cool.
- Decorate with fondant ears and horns, while using black icing to draw eyes and smile

April Q.

FANTASIA CHEESECAKE

Ingredients for Crust

- 1 cup graham cracker crumbs
- 1 tablespoon sugar
- 4 tablespoon butter

Preparation of Crust

- Grease a 9-inch springform pan.
- In a large bowl, combine all the ingredients. Mix well.
- Press mixture into the bottom of the pan.

Ingredients for Filling

- 4 8-ounce packages cream cheese
- 2 cups sugar
- 1/8 tsp salt
- 1/2 tsp lemon extract
- 4 eggs

Preparation of Filling

- Preheat oven to 350F degrees.
- In a large bowl, cream together the cream cheese, sugar, salt and lemon extract. Cream until smooth.
- Add eggs one at a time. Blend well after every egg. Being careful not to over mix the batter.
- Pour into the pan over the graham cracker crust. Bake for 45 to 50 minutes. The cheesecake is ready when it is set in the middle.
- Cool on a wire rack for 30 minutes.
- Place in refrigerator and let chill.
- Top with whipped cream and fresh fruit

Ashlyn F.

APPLE MUFFINS

Ingredients

- 2 cups of sugar
- 2 eggs
- 1 cup oil
- 1 tbsp vanilla
- 3 cups flour
- 1 tsp salt
- 1 tsp baking soda
- 1 tsp cinnamon
- 3 cups peeled, cored, diced apples
- Brown sugar for topping

Preparation

1. Pre-heat oven to 350 degrees F and line muffin pans with paper liners.
2. Cream together sugar, eggs, oil and vanilla.
3. Sift flour, baking soda, salt and cinnamon
4. Add dry ingredients to creamed mixture and mix until combined
5. The batter will be very thick
6. Add the diced apples, mix
7. Fill the muffin tins $\frac{3}{4}$ full
8. Sprinkle with brown sugar
9. Bake for 20-24 minutes

Finley M., Mason B. and Ryan F.'s

THE BEST CAKE AND CUPCAKES

Ingredients for Cake

- 2 cups white sugar
- 1 $\frac{3}{4}$ cups all-purpose flour
- $\frac{3}{4}$ cup unsweetened cocoa powder
- 1 $\frac{1}{2}$ teaspoons baking powder
- 1 $\frac{1}{2}$ teaspoons baking soda
- 1 teaspoon salt
- 2 eggs
- 1 cup milk
- $\frac{1}{2}$ cup vegetable oil
- 2 teaspoons vanilla extract
- 1 cup boiling water

Ingredients for Cupcakes

- 2 cups white sugar
- 1 $\frac{3}{4}$ cups all-purpose flour
- $\frac{3}{4}$ cup unsweetened cocoa powder
- 1 $\frac{1}{2}$ teaspoons baking powder
- 1 $\frac{1}{2}$ teaspoons baking soda
- 1 teaspoon salt
- 2 eggs
- 1 cup milk
- $\frac{1}{2}$ cup vegetable oil
- 2 teaspoons vanilla extract
- 1 cup boiling water

Preparation

1. Preheat oven to 350 degrees F (175 degrees C). Grease and flour two nine-inch round pans.
2. In a large bowl, stir together the sugar, flour, cocoa, baking powder, baking soda and salt. Add the eggs, milk, oil and vanilla, mix for 2 minutes on medium speed of mixer. Stir in the boiling water last. Batter will be thin. Pour evenly into the prepared pans.
3. Bake 30 to 35 minutes in the preheated oven, until the cake tests done with a toothpick. Cool in the pans for 10 minutes, then remove to a wire rack to cool completely.
4. Preheat oven to 350°F (176°C) and prepare a cupcake pan with liners.
5. Add the flour, sugar, baking powder and salt to a large mixer bowl and combine. Set aside.
6. Add the milk, vegetable oil, vanilla extract and eggs to a medium sized bowl and combine.
7. Add the wet ingredients to the dry ingredients and beat until well combined.
8. Slowly add the water to the batter and mix on low speed until well combined. Scrape down the sides of the bowl as needed to make sure everything is well combined. Please note that the batter will be very thin.
9. Fill the cupcake liners about halfway and bake for 15-17 minutes, or until a toothpick comes out with a few moist crumbs.
10. Remove the cupcakes from oven and allow to cool for 2 minutes, then remove to a cooling rack to finish cooling.
11. Arrange cupcakes around cake and ice with chosen flavor and color icing.