

Cereal-Marshmallow Bars

Yield: 24 bars

Ingredients

- 3-4 tablespoons butter or margarine (not reduced fat)
- 40 large marshmallows or 4 cups of mini marshmallows (10 ounce package)
- 5-6 cups ready-to-eat cereal

Equipment

- Measuring cups
- Large microwave-safe mixing bowl
- Large mixing bowl
- Cooking spoon
- 9"x13" pan
- Heavy saucepan (optional)

Order of Work

1. Lightly coat the pan with non-stick cooking spray.
2. Place butter or margarine and marshmallows in large microwave-safe mixing bowl. Place in microwave on high setting for 2 minutes. Stir. Microwave an additional 1 to 2 minutes or until melted. **OR** you may melt the margarine or butter and marshmallows over low heat in a heavy saucepan while stirring continually.
3. While the marshmallows and butter or margarine are melting, measure the cereal into a large bowl.
4. Stir the melted butter or margarine and marshmallows. Pour this over the cereal. Stir gently until cereal mixture is evenly coated. You may need an adult to help you with this step.
5. Carefully press the warm marshmallow-cereal mixture in the prepared pan.
6. Cool. Cut into small squares or bars.

For extra-special cereal-marshmallow bars, add some chocolate bits, chopped dates, candied fruits, or nuts. You can use one or more of these and mix them with the cereal before adding the marshmallow mixture.



■ Coffeecake With Topping

Yield: 9-12 servings

Ingredients

Topping:

- 1/4 cup firmly packed brown sugar
- 1 teaspoon cinnamon
- 1 tablespoon all-purpose flour
- 1 tablespoon butter or margarine
- 1/2 cup chopped nuts (optional)

Coffeecake batter:

- 1 egg
- 1/2 cup granulated sugar
- 1/2 cup milk
- 2 tablespoons melted fat or oil
- 1 cup sifted all-purpose flour
- 1/2 teaspoon salt
- 2 teaspoons baking powder

Order of Work

1. Make the topping first. Measure the brown sugar, cinnamon, and flour into the small mixing bowl and mix well.
2. Measure the fat. Cut it into the flour-sugar-cinnamon mixture. Ask someone to show you how to do this.
3. Add nuts (if you are using them) and mix well. Set topping aside until you need it.
4. Preheat the oven to 375 degrees F.
5. Lightly coat the baking pan with non-stick cooking spray.
6. Break the egg into the mixing bowl, and beat with a whisk or fork.
7. Add the sugar, milk, and melted fat or oil to the egg, and stir until all is mixed.
8. Sift the flour once; then measure it. Add to second small mixing bowl. Add salt and baking powder. Stir flour mixture.
9. Add flour mixture to the egg mixture, and stir only until dry ingredients are wet. The batter will look lumpy. Too much mixing causes tunnels.
10. Put into the prepared pan. (Use the rubber scraper so that you won't waste batter.)
11. Use the mixing spoon to sprinkle the topping evenly over the top of the batter in the pan.
12. Put into the preheated oven. Bake about 25 minutes. The coffeecake will spring back when lightly touched and begin to pull away from the edge of the pan when it is done. The top will be a golden color dotted with the dark brown topping.
13. Take out of the oven. Allow pan to cool. Cut cake into pieces while it is still in the pan. Use turner to remove cake pieces from the pan. Serve warm.

Equipment

- Non-stick cooking spray
- Flour sifter
- Waxed paper
- Measuring cups
- Spatula or knife
- Measuring spoons
- Mixing bowls, 1 large, 2 small
- Pastry blender or fork
- Whisk or fork
- 2 mixing spoons
- Scraper
- Small pan for melting fat
- Baking pan (8"x8")
- Wire rack
- Hot pads



■ Oatmeal Drop Cookies

Yield: 3 1/2 dozen cookies

Ingredients

1 cup sifted all-purpose flour
1/2 teaspoon baking powder
1/2 teaspoon baking soda
1/2 teaspoon salt
1/2 cup granulated sugar
1/2 cup firmly packed brown sugar
1/2 cup butter, margarine, or shortening,
softened (not reduced fat)
1 tablespoon water
1/2 teaspoon vanilla
1 egg
1 1/2 cups regular or quick oatmeal,
uncooked

Equipment

Non-stick cooking spray
Flour sifter
Waxed paper
Measuring cups
Measuring spoons
Mixing bowl
Mixing spoon
2 teaspoons
Scraper
Cookie sheet
Turner
Hot pads
Wire racks
Small bowl
Knife or spatula

Order of Work

1. Preheat the oven to 350 degrees F.
2. Lightly coat the cookie sheet with non-stick cooking spray.
3. Sift flour once, then measure it. Add to mixing bowl.
4. Measure the baking powder, baking soda, and salt. Add to the flour and stir.
5. Measure and add the sugar, brown sugar, fat, water, and vanilla.
6. Break the egg into the small bowl, then add it to the other ingredients.
7. Beat the mixture until it looks smooth. Be sure to stir all the way to the bottom of the bowl.
8. Measure the oatmeal and stir it in. Be sure it is mixed throughout the batter.
9. Drop by spoonfuls on prepared cookie sheet. To do this, dip out a rounded teaspoon of dough and use the other teaspoon to push the dough onto the cookie sheet. Leave about 2 inches between cookies. Use scraper to clean out bowl.
10. Bake at 350 degrees F for 12 to 15 minutes. The cookies will be a light golden color when they are done and should spring back when lightly touched with the fingers.
11. Take cookies out of the oven. Use hot pads because the cookie sheet is hot.
12. Use a spatula or turner to remove the hot cookies from the sheet. Place them on a rack to cool. Cool cookie sheet before filling again. When cookies are cool, store in a container with a tight lid.

To make raisin oatmeal cookies, add 1/2 cup of seedless raisins when you add the oatmeal. For gumdrop oatmeal cookies, add 1/2 cup of gumdrops, cut fine. For chocolate-chip oatmeal cookies, add 1/2 to 3/4 cup of chocolate chips.

■ Jackpot Drop Cookies

Yield: 3 dozen cookies

Ingredients

- 1 1/4 cups sifted all-purpose flour
- 1 teaspoon baking soda
- 1 teaspoon baking powder
- 1 egg
- 1/2 cup (1 stick) butter or margarine, softened (not reduced fat)
- 1/2 cup granulated sugar
- 1/2 cup firmly packed brown sugar
- 1 teaspoon vanilla
- 1 cup rolled oats, quick-cooking or regular
- 1/2 cup chocolate chips and/or 1/2 cup raisins, chopped dates or nuts, if desired

Equipment

- Non-stick cooking spray
- Flour sifter
- Waxed paper
- Measuring cups and spoons
- Straight-edged knife
- Mixing bowls, one small, one large
- Mixing spoon
- Mixer
- Cookie sheets
- Rubber scraper
- Cooling racks
- Potholders
- Turner

Order of Work

1. Preheat oven to 350 degrees F. Lightly coat the cookie sheet with non-stick cooking spray.
2. Sift flour and measure 1 1/4 cups. Add to small mixing bowl.
3. Add the baking soda and baking powder to flour. Stir. Set aside.
4. Break egg and add to large mixing bowl.
5. Add butter or margarine, sugar, brown sugar, and vanilla to large mixing bowl and beat thoroughly with mixer.
6. Add flour mixture and mix well.
7. Add rolled oats and chocolate chips (also raisins, nuts or dates, if used). Stir by hand until mixed.
8. Drop dough by teaspoonfuls on prepared cookie sheet about 2 inches apart. Use 1 teaspoon to dip out cookie dough and a second teaspoon to push dough off.
9. Bake for 10 to 12 minutes. The cookies will be a golden brown when they are done. They should be soft when you touch them lightly with your finger.
10. Cool cookies slightly. Remove cookies from pan with a turner. Place on racks.
11. When cool, store in container with tight lid.

Chocolate Crinkles

Yield: 4 dozen cookies

Ingredients

2 one-ounce squares unsweetened chocolate, melted
1/2 cup butter or margarine (not reduced fat)
1 2/3 cups granulated sugar
2 teaspoons vanilla
2 eggs
2 cups sifted all-purpose flour
2 teaspoons baking powder
1/2 teaspoon salt
1/3 cup milk
1/2 cup chopped nuts
Sifted confectioners' sugar

Equipment

Non-stick cooking spray
Mixing bowls, 1 large, 1 small
Measuring cups, liquid and dry
Measuring spoons
Mixing spoon
Straight-edged knife
Flour sifter
Waxed paper
Knife and cutting board (or nut chopper)
Rubber scraper
Cookie sheets
Potholders
Cooling racks
Turner

Order of Work

1. Preheat oven to 350 degrees F.
2. Place chocolate in small microwave-safe bowl. Microwave on 50% power for 30 to 40 seconds until chocolate is melted. Stir. Set aside to cool.
3. Using the mixer, cream together the butter or margarine, sugar, and vanilla.
4. Break one egg into small bowl. Add egg to sugar mixture and mix well. Break second egg into small bowl. Add second egg to sugar mixture. Mix until creamy.
5. Add cooled chocolate to sugar mixture. Mix until well blended.
6. Sift and measure flour. Add to small mixing bowl. Add baking powder and salt to flour and stir well..
7. Add half dry ingredients to sugar mixture with all of the milk. Mix until blended. Add remaining dry ingredients. Mix until blended.
8. Chop nuts with nut chopper or use a cutting board and knife. Add nuts to dough and mix until blended.
9. Chill mixture for 3 hours in refrigerator.
10. Lightly coat the cookie sheet with non-stick cooking spray.
11. Pinch off small pieces of dough and form into 1-inch balls. Roll balls in confectioners' sugar.
12. Place on prepared cookie sheet 2 or 3 inches apart.
13. Place cookie sheet in center of oven. Bake about 13 to 15 minutes.
14. Cool cookies slightly. Remove from the cookie sheet with a turner and place on racks to cool. When cool, store cookies in container with a tight lid.

