

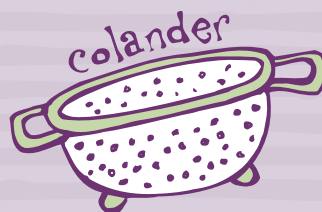
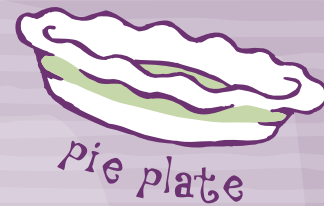
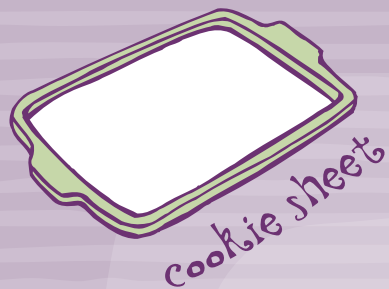
Recipes



and

Memories

Camp♥Grandma®



Recipes & Memories

A Cookbook & Memory Album
celebrating Grandma's kitchen,
always rich in good food
and family traditions!



Camp Grandma®

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Exclusively by Camp Grandma®

www.campgrandma.com

This book is special, it's unlike any other,
and sure to be treasured by any grandmother.

There are recipes that kids can help grandma make,
plus journal and photo pages, making this a true keepsake.

Each recipe is written for lil' chefs to have fun,
and grandkids will love saying "I made this one".

Cookie ratings on recipes show if they're easy to make,
One cookie is simplest, three cookies you might bake.

The heart of a family is grandma's kitchen,
not just rich in good food but also in family traditions.



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recipe for happy grandkids

2 cups good stories read



1 cup fun games played

2 tbs. Grandpa's piggy back rides



1 heaping cup of hugs

Pinch of sweet treats



Dash of the giggles



Mix all ingredients together.

Yield: Endless servings of

fun & love at Camp Grandma!

breakfast

Grandkids need lots of fuel
for all those fun activities.
So start the day off right
with one of these tasty recipes.
Make the Cinnamon Twisters
or Yella Duck's Nest.
Cooking together with
Grandma is the very best!



yella duck's nest

Serves 1

[level]: 

tools needed: butter knife, dinner plate

ingredients:

1 plain glazed or cake doughnut
1 small can or bag chow mein noodles

1 can cake icing
1 bag jelly beans

directions:

Place doughnut on dinner plate. Using butter knife, spread icing over the top. Sprinkle with a small handful of noodles. Put jelly beans in the middle.

pretty as a picture toast

Serves 1

[level]: 

tools needed: 4 small drinking glasses, measuring cups, spoon, small clean paint brush, butter knife

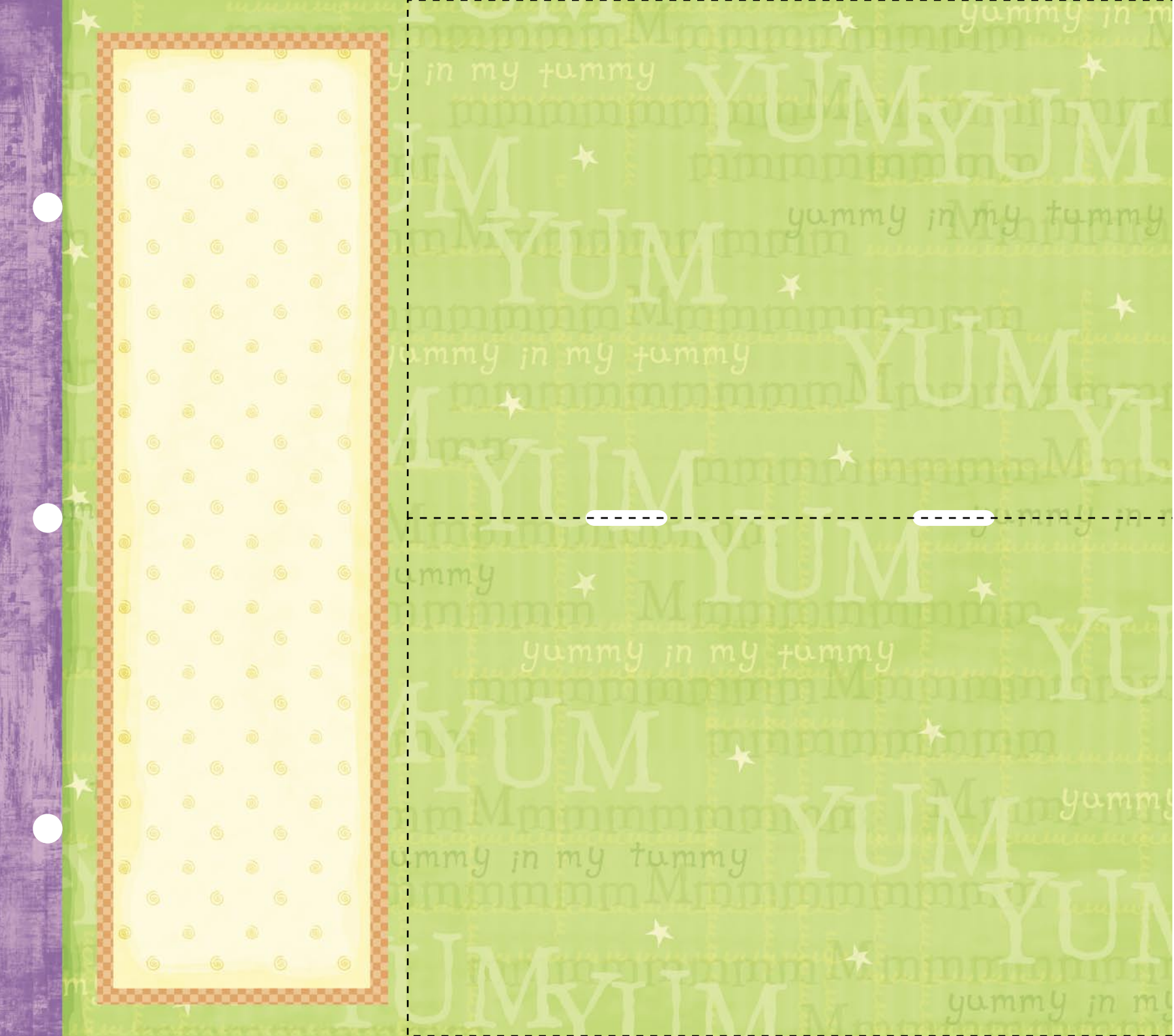
ingredients:

1 cup milk
red, yellow, green and blue food coloring

sliced white bread
butter (optional)

directions:

Fill each glass with $\frac{1}{4}$ cup milk. Put 5 drops of red food coloring into the first glass and stir with spoon until color is mixed. Repeat with each color until you have four different colors of milk. Dip the paint brush into the colored milk and lightly paint your pictures on the slices of bread. Place your bread masterpieces into a toaster and lightly toast. Lightly butter.



[illegible]

cinnamon twisters

makes 8

level:  

tools needed: measuring cups, microwave safe bowl, mixing bowl, cookie sheet, wooden spoon

ingredients:

1 can refrigerator biscuits

1/2 cup cinnamon

1/4 cup melted butter/margarine

1/2 cup sugar

directions:

Preheat oven to 350 degrees. Mix cinnamon and sugar with wooden spoon in mixing bowl. Separate biscuits and stretch each piece into a long oval shape. Dip into melted butter, coating well, then roll in cinnamon/sugar mixture. Twist biscuits three times in one direction. Place on cookie sheet. Bake for 11 to 13 minutes or until biscuits are golden.

tippy toad in-the-hole

Serves 1

level:  

tools needed: butter knife, medium drinking glass or round cookie cutter, cutting board, mixing bowl, whisk, skillet, spatula

ingredients:

1 slice of bread

butter

1 egg

directions:

Butter both sides of the bread. Place the bread on a cutting board and with cookie cutter or drinking glass cut a hole in the middle of the bread. Crack an egg into mixing bowl, being egg-stra careful to leave out the shell. Use a whisk to scramble the egg. Toast the bread and bread circle in a skillet over medium heat for 2 minutes. Pour the scrambled egg into the hole in the bread and cook another 2 minutes. Using a spatula, flip bread and circle and cook on the other side another 2 minutes. Place your Tippy Toad in-the-hole onto a plate and top with the bread circle.

breakfast bonanza

Serves 6-8

level:   

tools needed: measuring cups, skillet, mixing bowl, whisk, 9" x 13" baking dish, colander, wooden mixing spoon

ingredients:

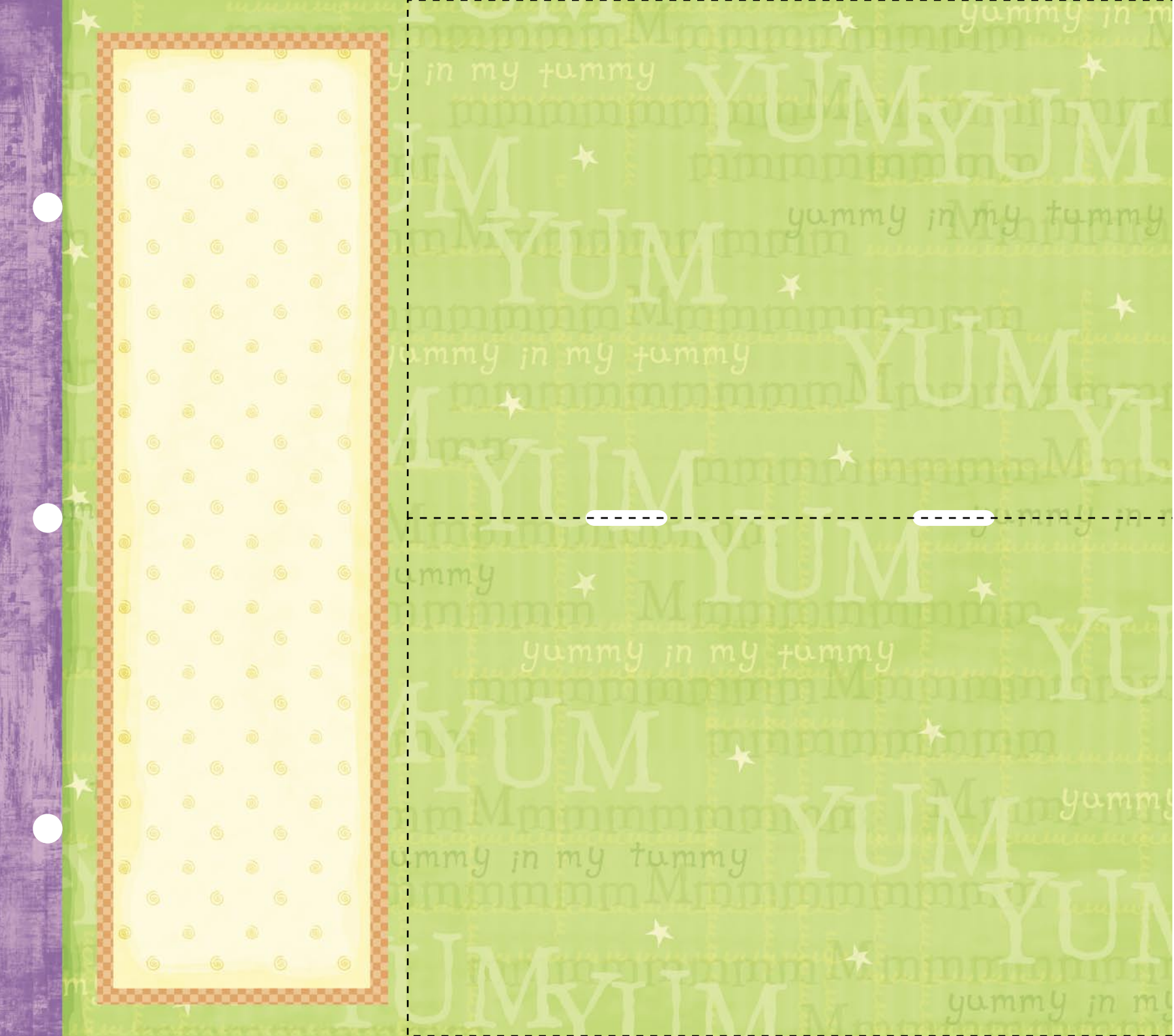
1 (12 ounce) package frozen hash browns
2 cups grated cheddar cheese
2 cans refrigerator crescent rolls

4 eggs
1 pound sausage
salt and pepper

directions:

Preheat the oven to 350 degrees. Unroll 1 can of crescent rolls into a baking dish, being careful not to perforate the dough. Press the dough into pan and seal cracks. Crumble sausage in a skillet. Cook the meat over medium heat until no pink remains. Drain the sausage, using a colander. Place the sausage over the crescent rolls in the dish. Add frozen hash browns. Sprinkle cheese over the top of the hash browns.

In a mixing bowl, crack eggs and lightly beat using whisk. Add salt and pepper to taste. Pour the eggs on top of cheese. Unroll the second package of crescent rolls and place over the sausage, hash brown, cheese and egg mixture. Bake for 45-50 minutes.



[illegible]

PB&B french toast

Serves 8

level:   

tools needed: knife, cutting board, mixing bowl, measuring spoons, measuring cups, spatula, skillet

ingredients:

4 slices day-old bread
4 tablespoons peanut butter
2 eggs
1/4 teaspoon cinnamon
powdered sugar for topping (if desired)

1 ripe banana
2 tablespoons honey
2 tablespoons milk
2 tablespoons butter for frying
maple syrup for topping (if desired)

directions:

Carefully trim crust from bread. Lay 2 slices on counter and spread peanut butter on each slice. peel banana and cut into thin slices. Place banana slices evenly on top of peanut butter. Drizzle honey on top of bananas. Lay other 2 slices of bread on top to complete your sandwich. Cut each sandwich in half diagonally.

In a mixing bowl, beat together eggs, milk and cinnamon. Heat the butter in a skillet over medium high heat until butter melts and begins to sizzle. Dip each triangle sandwich one at a time into the egg mixture, then arrange in skillet. Cook for 2 minutes on each side until golden brown, turning once. Remove from skillet and serve immediately with powdered sugar and maple syrup.

all-about-me apron

It's easy to make a chef's apron just the right size.
Use paint, markers or crayons to decorate and personalize!

materials needed: paper grocery bag, scissors, string or yarn, tape, crayons, markers, or paint, hole punch.

instructions:

#1

Cut an apron shape out of the grocery bag, approximately 18" long, 14" wide at the bottom and 8" wide at the top.



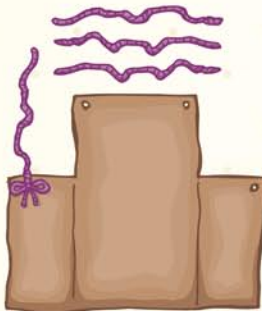
#2

Use a hole punch to make four holes as shown.



#3

Cut 4 pieces of yarn or string, each 12 inches long. Tie one end of each piece of yarn or string to each of the holes you punched.



#4

Put a piece of tape over the spots where you tied the yarn or string to the apron. Now it's ready to decorate and personalize.



Lunch

Lunches at Grandma's
are always an adventure,
never a boring or proper
"time to eat" venture.



easy cheesy quesadillas

Serves 1

level: 

tools needed: microwave safe plate

ingredients:

shredded cheese of your choice

1 tortilla

directions:

Place tortilla on microwave safe plate. Put shredded cheese on half of the tortilla. Fold in half. Add a little more cheese to top half. Fold up again. Microwave for one minute. Careful -- it's hot!

chicken & bean wraps

makes 8

level:  

tools needed: knife, cutting board, mixing bowl, measuring cups, baking sheets

ingredients:

1 (6 ounce) package fully cooked chicken strips, chopped

1 (15 ounce) can Ranch Style Beans, drained

8 (8 inch) flour tortillas

1/4 cup barbeque sauce

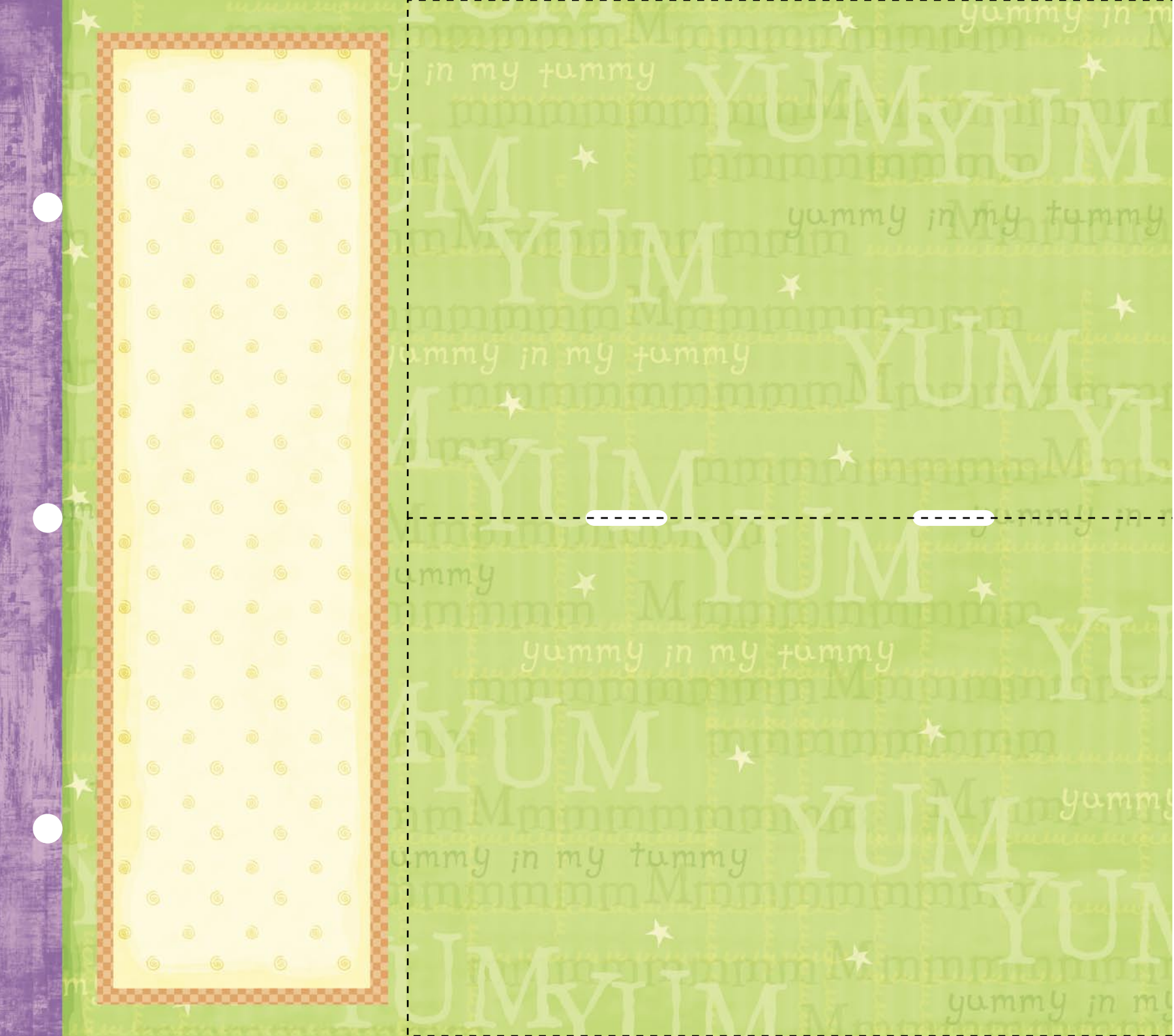
1 1/2 cups coleslaw mix with carrots

1/3 cup ranch dressing

1 cup shredded cheddar cheese

directions:

Preheat oven to 350 degrees. In mixing bowl, combine chicken, coleslaw mix, beans and ranch dressing. Set chicken mixture aside. Place tortillas on baking sheets and sprinkle evenly with cheddar cheese. Bake tortillas for 3-5 minutes or until cheese is melted. Remove from oven. Top each tortilla evenly with chicken mixture. Drizzle evenly with barbeque sauce. Roll up each tortilla and cut in half to serve.



[illegible]

little plato piggies

makes 8

level:  

tools needed: knife, cutting board, baking sheet

ingredients:

4 hot dogs
4 American cheese slices

1 can refrigerator biscuits

directions:

Preheat oven to 350 degrees. Carefully slice hot dogs and cheese slices in half. Wrap each hot dog slice with one cheese slice. Open can of biscuits and separate. Stretch one biscuit around each hot dog and cheese. Place on baking sheet. Bake for 12-15 minutes.

pepperoni bubble pizza

Serves 6-8

level:  

tools needed: measuring cups, knife, cutting board, mixing bowl, wooden spoon, 9" x 13" baking pan

ingredients:

2 cans refrigerator biscuits
1 small package sliced pepperoni
1 cup shredded cheddar cheese

1 can or small jar spaghetti sauce
1 cup shredded mozzarella cheese
non-stick cooking spray

directions:

Preheat oven to 375 degrees. Open cans of biscuits and separate. Cut each biscuit into 4 pieces and put in mixing bowl. Pour in spaghetti sauce and mix. Spray baking pan with non-stick cooking spray. Dump biscuit mixture into baking pan and spread evenly. Add pepperonis. Bake for 20 minutes. Carefully remove from oven and sprinkle cheese over top. Return to oven and bake 5 to 10 minutes longer until cheese melts. Let stand for 10 minutes before serving.

Corny Chicken Chunks

Serves 4

level:   

tools needed: measuring cups, measuring spoons, mixing bowl, cutting board, knife, whisk, cookie sheet, gallon-sized plastic zipper bag

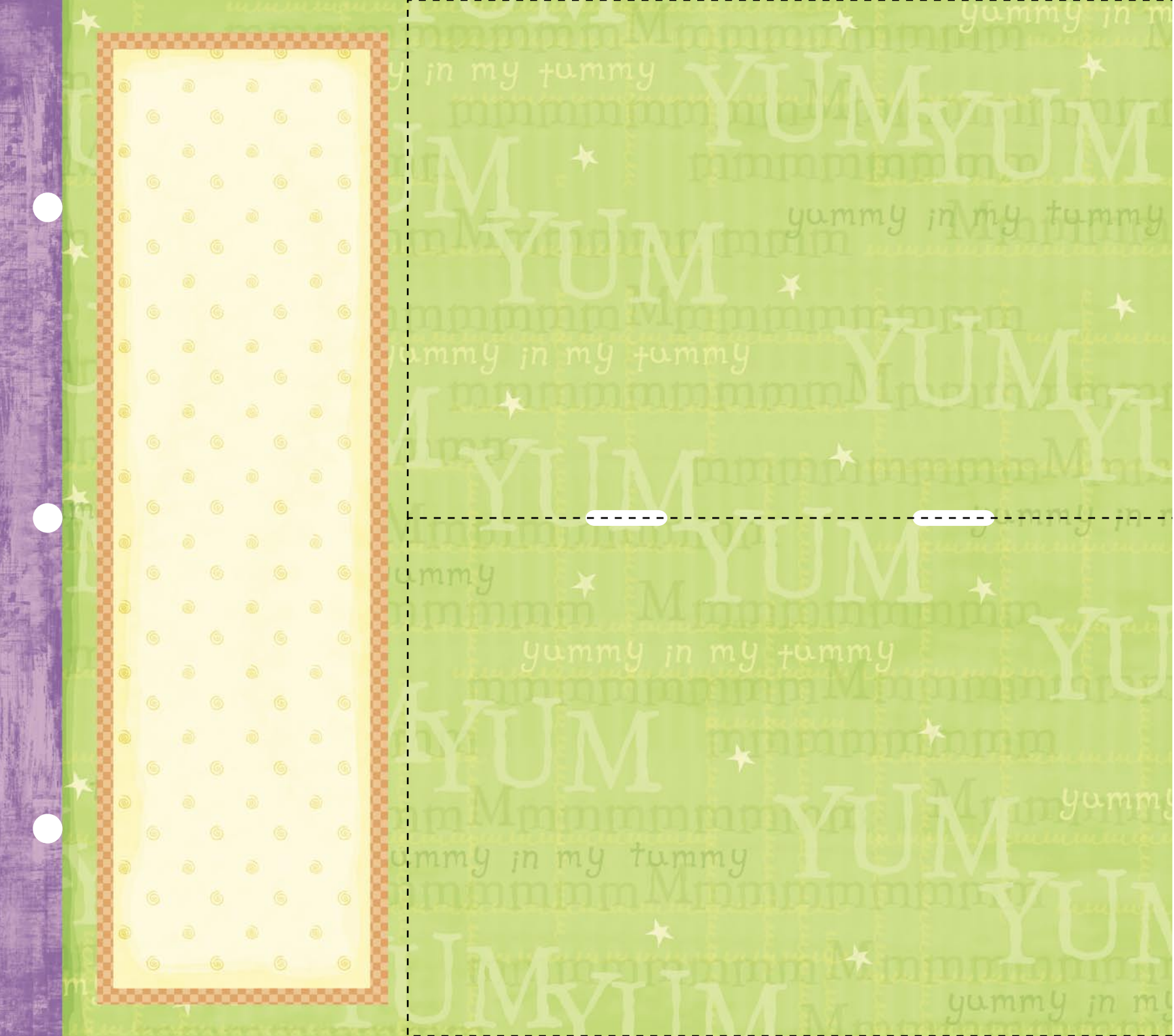
ingredients:

1 pound boneless chicken breast, cut into 1 inch bite-sized pieces	
2 tablespoons milk	1 egg
3 cups cornflakes, finely crushed	non-stick cooking spray
salt and pepper (optional)	

directions:

Preheat oven to 400 degrees. Spray cookie sheet with non-stick cooking spray. Whisk egg and milk together in mixing bowl. Place crushed cornflakes in plastic zipper bag. Dip a few chicken pieces at a time into the egg and milk mixture, then into the crushed cornflake zipper bag. Shake bag thoroughly to completely coat each piece.

Remove chicken pieces from bag, shaking excess mixture from each piece and place on the cookie sheet. Repeat until all chicken pieces are coated with the cornflake crumbs. Sprinkle with salt and pepper (optional). Bake for 15 minutes. Serve with your favorite dipping sauce.



[illegible]

Grandpa's BBQ bites

makes 10

level:   

tools needed: measuring cups, measuring spoons, cutting board, skillet, colander, muffin tin, wooden mixing spoon, wire cooling rack

ingredients:

1 can refrigerator biscuits
1/2 cup barbeque sauce
1/4 teaspoon chili powder
non-stick cooking spray

1 pound lean ground beef
1 tablespoon brown sugar
1 cup shredded cheddar cheese

directions:

Preheat oven to 375 degrees. Spray muffin pan with non-stick cooking spray. Separate biscuits; pat into 5 inch circles on lightly floured cutting board. Press each into bottom and up the sides of the greased muffin pan. Brown ground beef in skillet, stirring with wooden spoon until it crumbles. Drain and return to skillet. Stir in barbeque sauce, brown sugar and chili powder.

Spoon beef mixture into muffin cups to about 2/3 full. Bake for 15 minutes. Carefully remove from oven and sprinkle each muffin with cheese. Return to oven and bake for 5 minutes or until cheese melts. Cool in pan on a wire rack for 5 minutes.

adventure lunch

Nothing at Grandma's should ever be ordinary or boring,
Not even lunch is routine if it involves tents or exploring!

You should pack up one or more of these yummy recipes in a picnic basket and take the whole meal outside. You can hike around the neighborhood or into the woods to find the perfect spot. Just spreading a blanket in the backyard is special.



In case the weather doesn't permit, make a "table tent" in the living room and have a fun campout picnic!! These are memories that will last a lifetime.

dinner



It's time for dinner,
what shall it be?
Something warm and tasty
to fill our tummy!
Choose Molly's Manicotti
or Cheesy Chicken Taco Pie.
With Grandma's help it's easy,
just give it a try!



cheesy chicken taco pie

Serves 6-8

level: 

tools needed: measuring cups, can opener, mixing bowls, glass pie plate

ingredients:

non-stick cooking spray
1/2 package taco seasoning mix
1 cup milk
1 cup shredded cheddar cheese

2 cans chicken breast, drained
1 cup biscuit mix
2 eggs
lettuce, tomatoes, sour cream (optional)

directions:

Preheat oven to 400 degrees. Spray bottom and sides of pie plate. In a mixing bowl, combine chicken and taco seasoning. Sprinkle mixture in bottom of pie plate. In another bowl, stir together biscuit mix, milk and eggs with fork until blended. Pour into pie plate. Bake for 30 minutes. Sprinkle with cheese and cook until cheese is melted (about 1-2 minutes). Serve with lettuce, tomatoes and sour cream if desired.

tippy's tater tot casserole

Serves 6-8

level: 

tools needed: measuring cups, can opener, mixing bowl, 9" x 13" pan

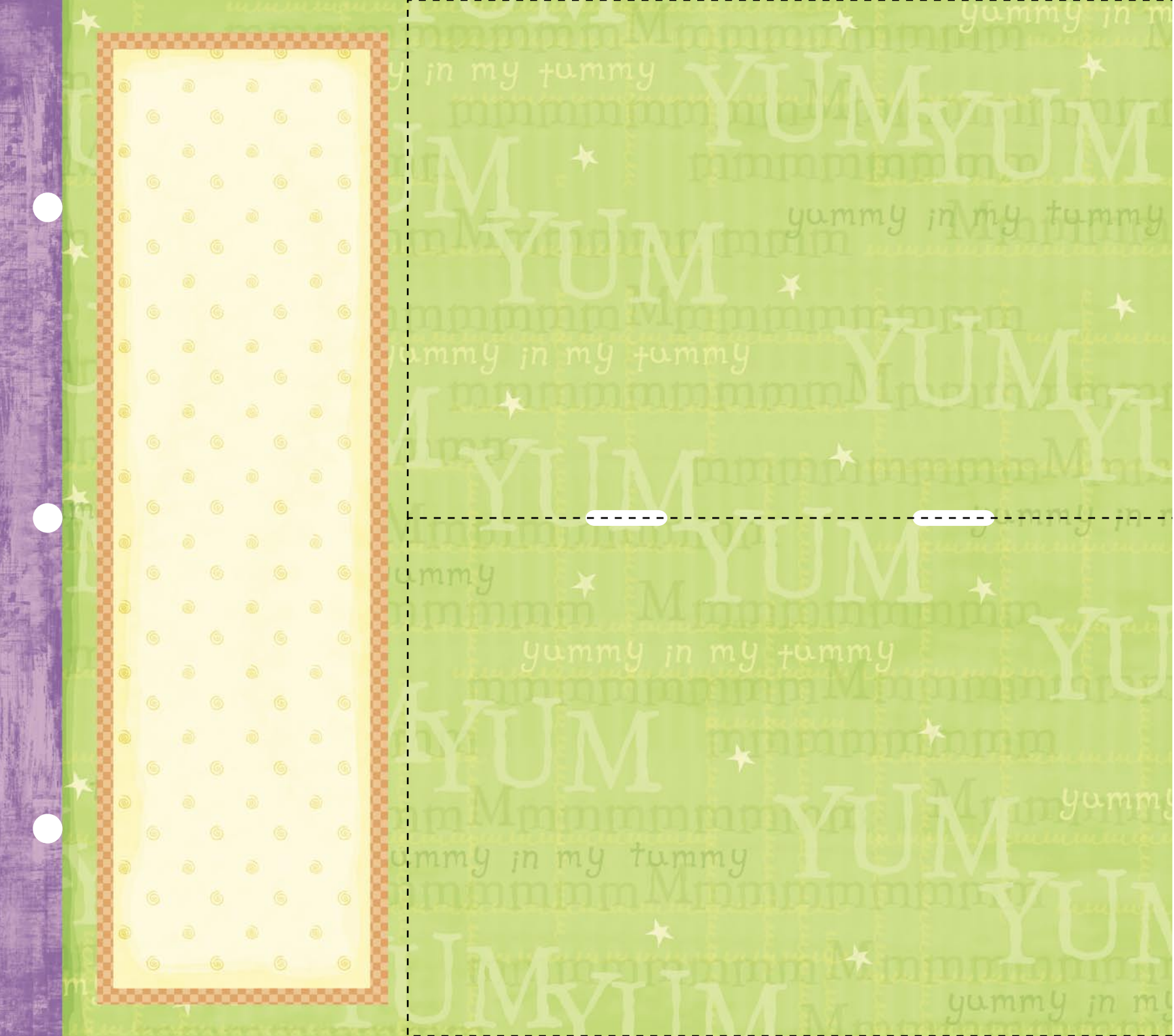
ingredients:

1 1/2 pound ground beef
1 can cream of chicken soup
1/4 cup water
1 small bag tater tots

salt and pepper
1 can cream of mushroom soup
2 cans vegetables, drained (carrots, peas, corn, green beans or mixed)

directions:

Preheat oven to 350 degrees. Place raw ground beef in bottom of 9" x 13" pan. Pat down evenly. Sprinkle salt and pepper. In mixing bowl, empty soups and water, then mix together. Pour soup mixture over hamburger. Add two cans vegetables over soup mixture. Top with tater tots. Bake for one hour.



[illegible]

delicious one dish chicken dinner

serves 6

level:  

tools needed: measuring cups, can opener, mixing bowl, 9" x 13" baking dish

ingredients:

2 cans chicken breast, drained or one 8 ounce package precooked chicken

non-stick cooking spray

1 can cream of mushroom soup

1 cup milk

1 small box instant rice

1 can cream of celery soup

1 package dry onion soup mix

directions:

Preheat oven to 375 degrees. Spray 9" x 13" baking dish with non-stick cooking spray. Empty box of instant rice and spread in bottom of dish. Layer chicken breast on top of rice. In mixing bowl combine soups and milk. Pour over chicken. Sprinkle dry onion soup mix over top. Cover dish. Bake for 45 minutes.

molly's Cordon bleu manicotti

makes 12

level:  

tools needed: measuring cups, mixing bowl, 9" x 13" baking dish,

ingredients:

1 jar spaghetti sauce

12 slices each deli sliced ham and chicken

12 manicotti shells

3/4 cup water

1 pkg. (12) string cheese

shredded parmesan cheese

directions:

Preheat oven to 350 degrees. In mixing bowl combine spaghetti sauce and water. Pour half of sauce into baking dish. Set remaining sauce aside. On clean surface, roll one ham and one chicken slice around each piece of string cheese. Carefully slide roll into manicotti shells. Place stuffed manicotti shells into baking dish. Pour remaining sauce over top. Cover and bake for 50 minutes or until pasta is tender. Remove from oven, top with parmesan cheese and serve.

Dogs & Spuds Supper

Serves 6

level:   

tools needed: knife, cutting board, measuring cups, 10" skillet

ingredients:

1 package instant au gratin potatoes

2/3 cup milk

6 hot dogs

2 1/4 cups hot water

1/2 cup frozen sweet peas

1/2 cup shredded cheddar cheese

directions:

Stir together potatoes, sauce mix, hot water and milk in 10 inch skillet. Stir in frozen peas until separated. Heat to boiling, then reduce heat. Cover and simmer 15 minutes, stirring occasionally, until potatoes are tender. Cut hot dogs into 1 inch pieces. Add to skillet and stir. Cover and heat 4 minutes or until hot dogs are warm. Sprinkle cheese over top. Remove from heat, cover and let stand 5 minutes or until cheese is melted.

Super Scrumptious Skillet Lasagna

Serves 6

level:   

tools needed: knife, cutting board, measuring cups, mixing bowl, large skillet with lid, colander

ingredients:

1 pound lean ground beef

1 medium zucchini, diced

1/2 cup shredded mozzarella cheese

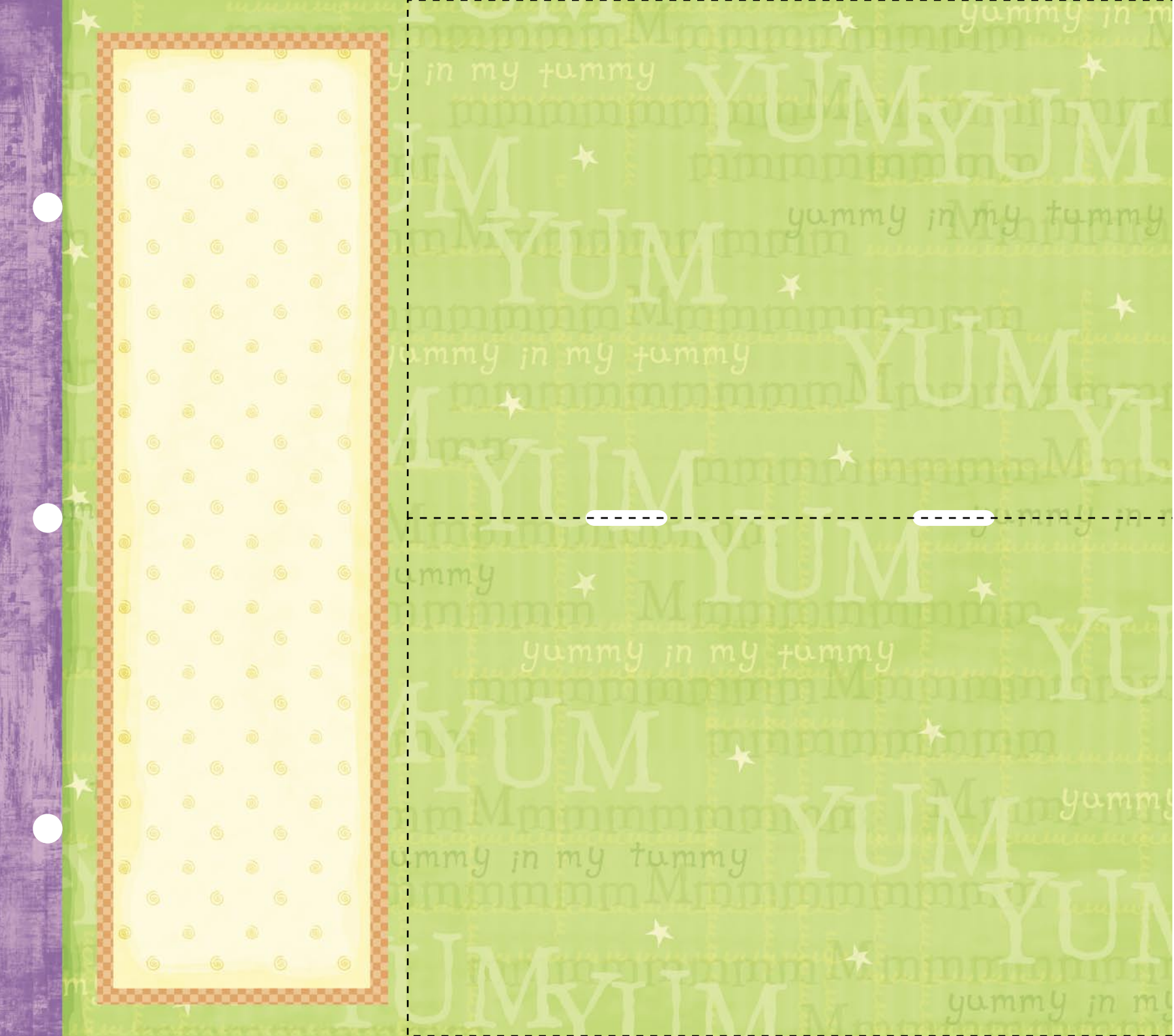
1 small onion, chopped

3 ounces uncooked lasagna noodles

1 (26 ounce) jar pasta sauce

directions:

Cook the beef and onion in a large skillet over medium-high heat until beef is no longer pink. Drain any fat, if needed. Return to stove top and add the zucchini. Break up lasagna noodles and add to skillet. Slowly stir in pasta sauce. Cover the skillet and simmer over medium-low heat until the noodles are tender, about 20 minutes. Remove the skillet from the heat and sprinkle cheese over top. Let cool 5 minutes before serving.



[illegible]

Snack time

Mmmmm, Fun and Fruity Dip
or Chocolate Crunch Yummies,
at Grandma's you'll never find
any empty tummies!!



Crunchy peanana missiles

Serves 1

level: 

tools needed: dinner or paring knife, measuring spoons

ingredients:

- 1 banana
- 1 tablespoons crunchy granola cereal
- 2 tablespoons of peanut butter (may use crunchy or smooth)

directions:

peel banana and place on a plate. Hold banana and make a diagonal slice along the entire length of the banana. Make another diagonal cut slanted in the direction of the original slice (cuts should be about an inch apart) so that you will cut a "V" shape out of the side of the banana. Gently lift the "V" slice out of the banana. Fill the "V" opening in the banana with peanut butter, spreading gently from one end to the other. Sprinkle Granola on top of peanut butter and press gently so that granola sinks into the peanut butter. Makes a great snack or breakfast.

fun & fruity dip

Serves 4

level: 

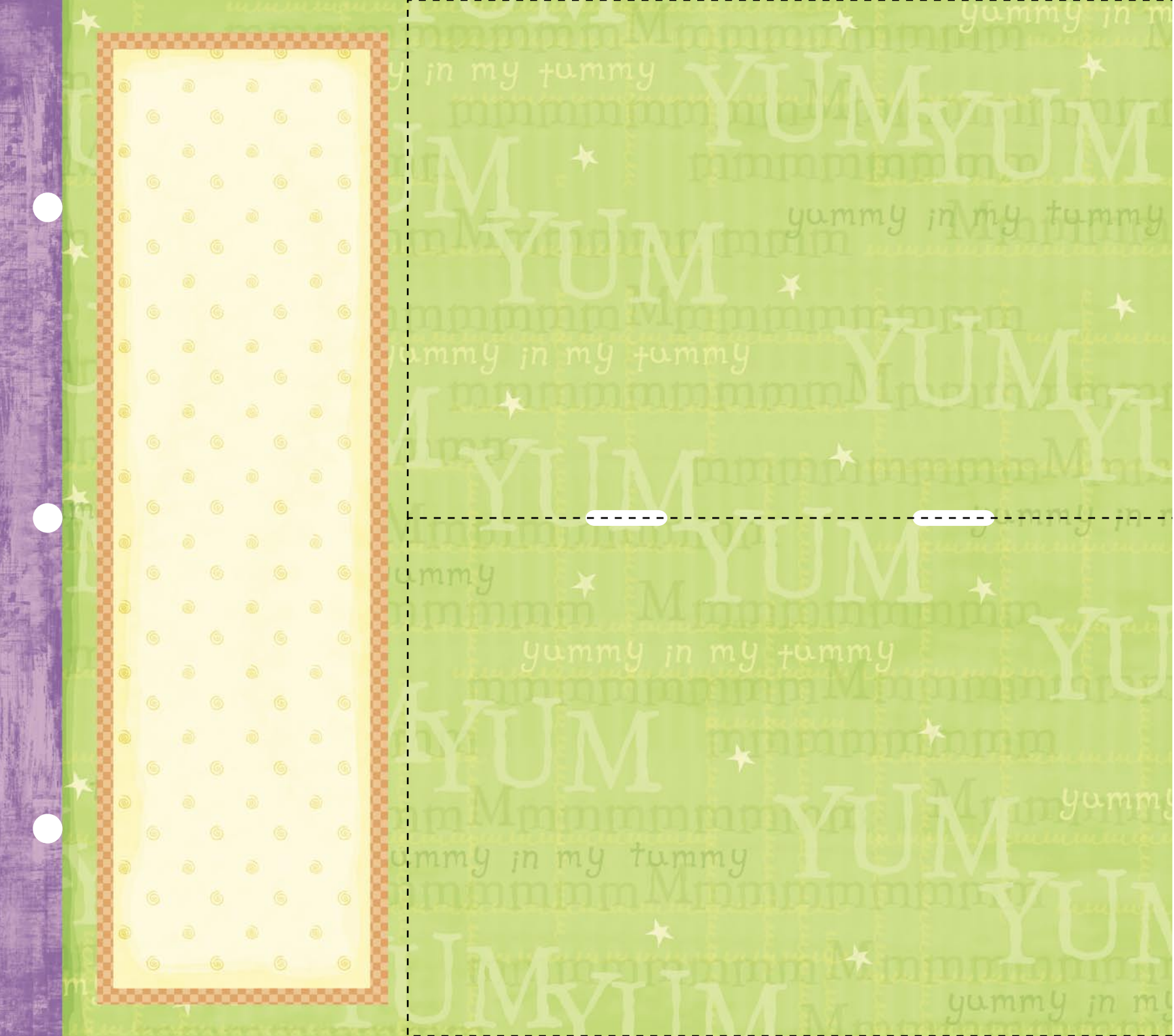
tools needed: potato masher, measuring cup, bowl, measuring spoons, mixing spoon, colander

ingredients:

- | | |
|--------------------------|------------------------------|
| 1 cup fresh strawberries | 1 cup unsweetened applesauce |
| 1 cup powdered sugar | 1/4 teaspoon ground cinnamon |

directions:

Place strawberries in colander and rinse thoroughly. Remove green caps and place strawberries in a bowl. Mash with potato masher. Add remaining ingredients and stir everything together until mixed. This dip is delicious on French toast sticks, apple slices, pita chips etc.



[illegible]

(Grand) POPsicles

Serves 6

level: 

tools needed: 6 popsicle sticks, 6 popsicle molds or small plastic cups, saucepan, ladle, mixing spoon

ingredients:

2 cups water (boiling)

1 unsweetened packet of lemonade flavored Kool Aid

2 cups water (cold)

1 (3 ounce) package orange flavored gelatin

1 cup sugar

directions:

Pour 2 cups water into saucepan and bring to a boil. Add gelatin, Kool Aid mix and sugar. Stir until dissolved. Remove from heat and stir in cold water. Ladle into popsicle molds or small plastic cups. Place in freezer until hard. If you use the plastic drinking cups instead of popsicle molds you'll need to insert popsicle sticks halfway through freezing process. As soon as the liquid is firm but not frozen solid, insert the popsicle sticks and freeze until hard.

Chocolate Crunch Yummies

Makes 48 pieces

level:  

tools needed: saucepan, measuring cups, wooden spoon, 2 large baking sheets, wax paper, teaspoon

ingredients:

1 4 ounce bar white chocolate

1 ½ cups of dark chocolate or semi sweet morsels

1 ½ cups pecan pieces

1 ½ cups of milk chocolate morsels

2 cups broken pretzels

directions:

Melt chocolate together in a medium saucepan over medium heat. Stir to blend chocolates together. Remove from heat and stir in broken pretzels and pecans. Cover 2 large baking sheets with lightly greased wax paper. Drop by tea spoonfuls onto wax paper. Put baking sheets in refrigerator until set (approximately 2 hours).

Grandpa's favorite munchies

makes about 20 cups

level:  

tools needed: medium saucepan, large mixing bowl, mixing spoon, measuring cup, 2 brown paper sacks (one inside the other)

ingredients:

1 stick of butter

$\frac{3}{4}$ cup peanut butter

1 can chow mein noodles

2 $\frac{1}{2}$ cups powdered sugar

1 (12 ounce) bag milk chocolate chips

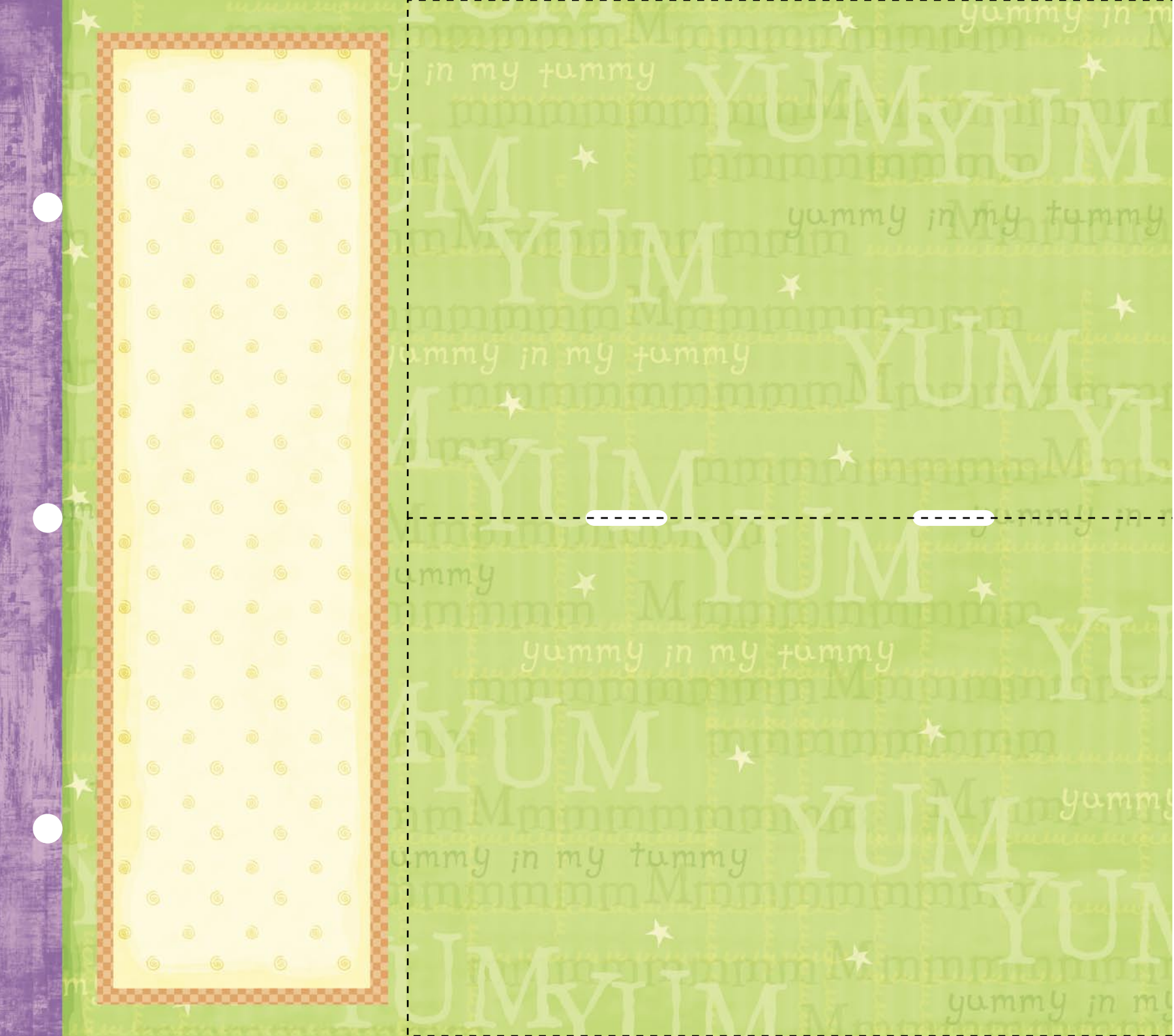
1 box Rice Chex Cereal

1 cup cashews

directions:

Place butter, chocolate chips and peanut butter in the saucepan, cooking it over low heat. Stir until the chocolate melts and all the ingredients are blended. Place the cereal, chow mein noodles and cashews in the large mixing bowl. Pour chocolate chip mixture over the cereal mix in the bowl and stir to coat. Let the mixture cool.

In the meantime pour the powdered sugar into the paper sack. Once the cereal mix is cooled dump it into the sack with the powdered sugar and shake, shake, shake the sack to coat the mix and break the pieces apart. Remove the cereal mix from the bag, shaking any loose sugar off, and store in a large Ziploc plastic bag.



Quacker Jax

(a personal favorite of Yella Duck)

makes 11 - 12 cups

level:   

tools needed: large bowl, candy thermometer, medium saucepan, baking sheet, long handled wooden or metal spoon, measuring spoons, measuring cups

ingredients:

2 (1.12 ounce) bags microwave popcorn
1 stick of butter to grease pan
1/2 cup sugar
1 tablespoon water
1/8 teaspoon baking soda

3/4 cup peanuts
1/2 cup molasses
1/2 teaspoon vinegar
1 tablespoon butter

directions:

Pop both bags of popcorn in microwave separately according to instructions on bag. Pour popped corn into large mixing bowl and add peanuts. Rub a stick of butter over entire surface of cookie sheet, covering with a generous layer of butter and set cookie sheet aside for later use. Mix molasses, sugar, vinegar, water and butter in saucepan and cook on stovetop over medium heat, stirring often to avoid scorching. Place candy thermometer in saucepan cooking and stirring molasses mixture until thermometer reaches 265 degrees (hard ball stage). Remove pan from heat and stir in 1/8 tsp. baking soda. Mixture will foam.

Because pan and mixture will be very hot, Grandma should hold pan and pour molasses mixture (while it is foaming) over popcorn and peanuts in the mixing bowl. Using the long handled mixing spoon toss mixture to coat. Pour popcorn onto buttered baking sheet spreading and flattening across the baking sheet surface. When mixture is cool let little hands break into small pieces and store in an airtight container.

terrific trivet

You need a trivet to place a hot plate or dish.
Use a small tile to decorate how you wish!

materials needed: small ceramic glazed floor tile (4" x 4" or 6" x 6"), four ½" round wooden beads, craft paint, heat resistant enamel paint, multi-surface glue

instructions:

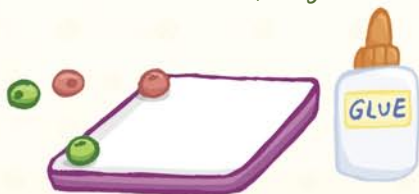
#1

Paint the four round wooden beads with the craft paint and set them aside to dry. Use your imagination and paint a design on the small tile. Suggestions include your name, a message for your Grandma, flowers, hearts, or really anything! When you are finished, let the paint completely dry.



#2

Turn the tile over and glue one wooden bead in each corner of the tile. Follow your glue instructions and allow time for the beads to completely adhere to the tile.



#3

Once the beads are attached securely, turn the whole thing over and VOILA! Now you have your very own Terrific Trivet.



desserts

At Grandma's house,
grandkids always get dessert.
And everyone knows
she's the baking expert!
Here's a few sweet treats
that lil' chefs can make.
Mix up the Raspberry Peach Crisp
or the Toffee Bar Cake!



chocolate toffee bar cake

Serves 12

level:  

tools needed: mixer, large mixing bowl, 9" x 13" baking pan, rubber spatula, measuring cup, measuring spoons, wooden mixing spoon, rolling pin, large Ziploc baggie

ingredients:

1 German Chocolate cake mix (made according to instructions)
1 jar caramel sauce

3 Heath Candy Bars
12 ounce container Cool Whip (thawed)

directions:

Prepare baking pan by coating lightly with shortening and sprinkle 1 tbs. all purpose flour across bottom and sides of pan. Prepare cake mix according to directions on box and bake in prepared pan. While cake is still warm, use the handle of a mixing spoon and poke holes all across the top of the cake (about 1" apart). Make holes a little more than half the depth of the cake. Slowly drizzle entire jar of caramel sauce over cake, allowing it to soak into the holes. When cake cools spread Cool Whip over cake. Place heath bars in baggie and use rolling pin to break into small pieces. Sprinkle candy bits over cake. Refrigerate until serving.

nana's banana cream pie

Serves 8

level:  

tools needed: measuring cups, whisk, mixing spoon, large mixing bowl, measuring spoons, knife

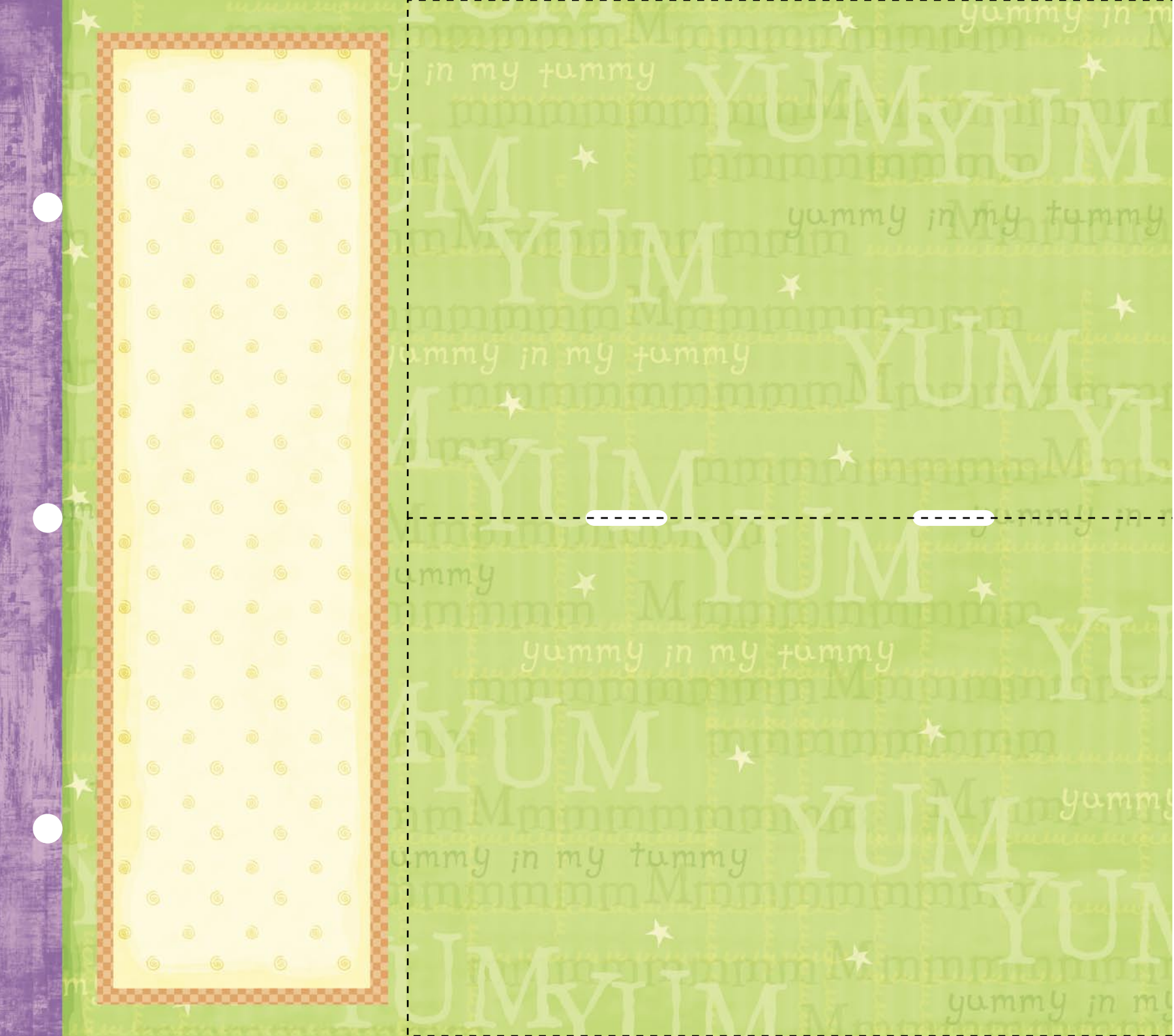
ingredients:

1 large banana
1 large package instant vanilla pudding
1/4 teaspoon ground nutmeg
1/2 teaspoon vanilla
1 jar caramel sauce

1 (9 inch) premade graham cracker pie crust
1/2 teaspoon ground cinnamon
2 cups milk
8 ounce container Cool Whip (thawed)

directions:

Slice banana and place slices covering the bottom of the pie crust. In large mixing bowl whisk together pudding mix, cinnamon, nutmeg and milk (you may also use an electric mixer). Stir in vanilla. Spoon Cool Whip into pudding mixture and stir gently until ingredients are combined. Spoon pudding mixture over banana slices and cover with plastic wrap. Refrigerate until set (at least 4 hours). Drizzle with caramel sauce before serving.



ice cream dream

Serves 15

level:  

tools needed: 9" x 13" inch baking dish, cookie sheet, dinner knife, rolling pin, large Ziploc baggie, tablespoon

ingredients:

19 - 20 ice cream sandwiches

1 jar caramel sauce

12 ounce container Cool Whip (thawed)

2 cups pecan pieces (toasted)

1 jar hot fudge sauce

3 Heath or Skor candy bars

directions:

Spread pecans in a single layer on baking sheet and toast in a 375 degree oven. Unwrap the ice cream sandwiches and place them side by side and end to end, making a solid layer of ice cream sandwiches covering the bottom of the pan. Take half the toasted pecans and sprinkle evenly over the layer of ice cream sandwiches. Drizzle half of the jar of caramel sauce over the pecans and sandwiches. Layer the remaining ice cream sandwiches on top of the pecans and caramel. Sprinkle remaining pecans on top of the sandwiches and drizzle with the remaining caramel sauce. Spoon Cool Whip on top, spreading it to the edges. Place Heath/Skor bars in a large Ziploc baggie and use rolling pin to crush the candy bars. Sprinkle crushed candy over top of cool whip. Cover tightly with aluminum foil and freeze until ready to serve.

Remove from freezer 15 to 20 minutes before cutting. Heat hot fudge sauce in the microwave (according to instructions on jar). Drizzle each serving with hot fudge sauce before serving.

chocolate banana wraps

Serves 4

level: 

tools needed: baking sheet, rolling pin, measuring cup, measuring spoons

ingredients:

1 refrigerated pie crust
1/2 cup coconut (toasted)
1 teaspoon ground cinnamon
4 small ripe bananas (firm not soft)
1 jar caramel ice cream topping

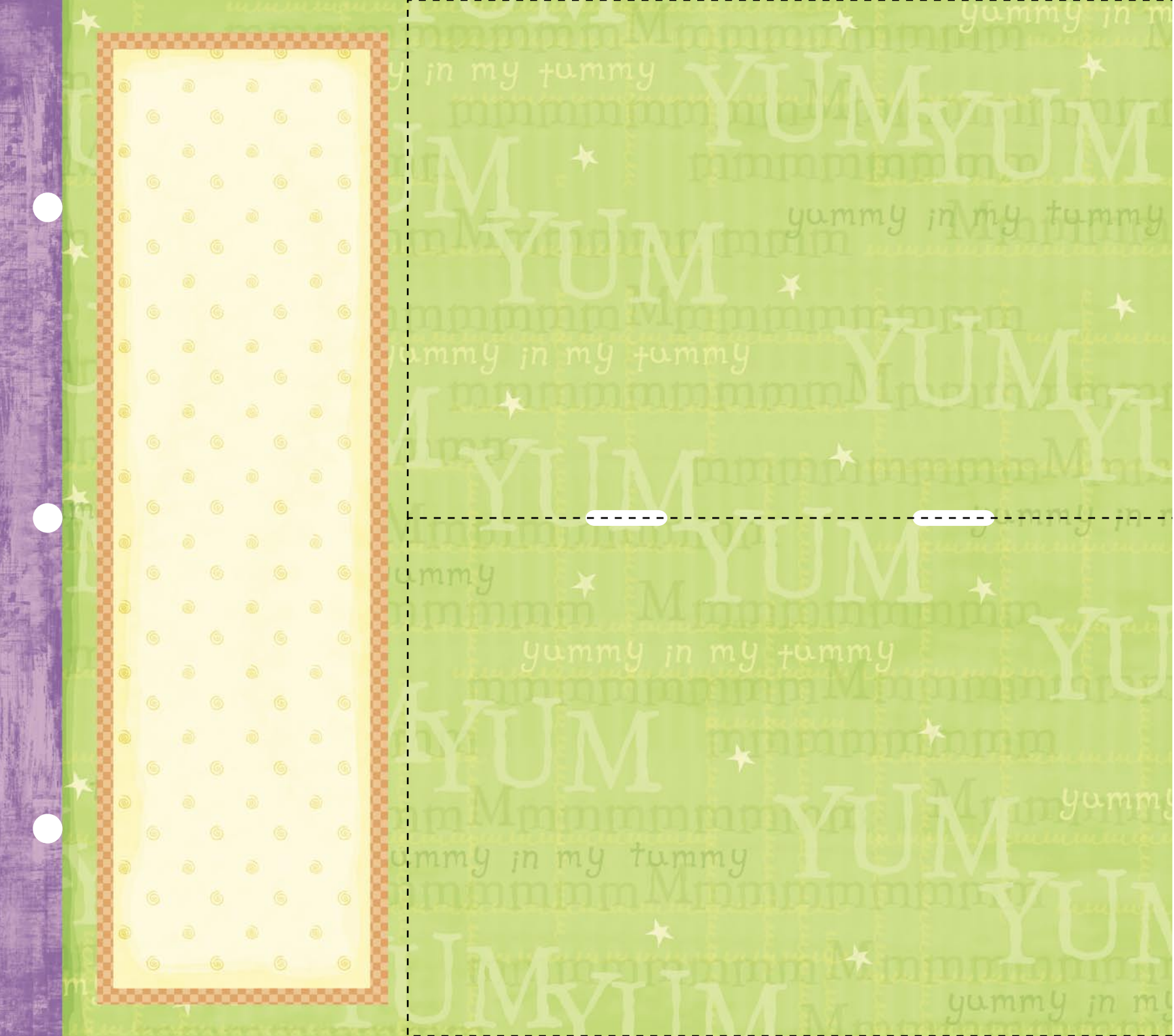
1/2 cup chopped pecans (toasted)
1/2 cup sugar
1/2 teaspoon ground nutmeg
1/2 cup semi sweet chocolate chips

directions:

Remove crust from refrigerator and let it reach room temperature. Preheat oven to 375 degrees. Toast pecans and coconut on a cookie sheet. Hold for later use. Increase oven temperature to 450 degrees. In a small bowl mix sugar, cinnamon and nutmeg. Place pie crust on a sheet of wax paper and roll into a 12 inch circle. Cut crust into 4 equal slices. Sprinkle about a tablespoon of sugar/cinnamon mixture over crust.

Lay peeled banana about 1 1/2" from the wide edge of the crust (banana must be shorter than crust, you may have to trim to no more than 5" length). Take about a tablespoon of the chocolate chips and press one at a time, pointed end down, into the top and sides of the banana (so that it looks like a chocolate polka dotted banana). Fold the wide edge of the crust up over banana then fold the edges around the banana. Roll the wrapped banana toward the pointed end of dough. Pinch sides of crusts together. Sprinkle wrap with a tsp. of sugar/cinnamon mix.

Repeat each step with the 3 remaining crust slices and bananas. Place wraps on a baking sheet. Bake wraps at 450 degrees for 10 to 14 minutes, until golden brown. Sprinkle toasted pecans and coconut mixture over the wraps. Heat the caramel sauce according to directions on the label and drizzle over the wraps. Serve your wraps with a scoop of ice cream or Cool Whip.



[illegible]

everything gooey and good bars

makes 35 to 45 bars (depending on size)

level:   

tools needed: Food processor, 9" x 13" baking pans, baking sheets, rubber spatula, mixing spoon, measuring spoons, measuring cup, 2 mixing bowls (1 large and 1 small)

ingredients:

1 cup chopped pecans (toasted)
non-stick cooking spray
12 graham crackers
5 Hershey chocolate candy bars
1 cup semisweet chocolate chips
1 tablespoon vanilla extract

1 cup coconut (toasted)
1 cup toffee bits
8 tablespoons unsalted butter (melted)
1 cup Rice Krispies
2 (14 ounce) cans of sweetened condensed milk

directions:

Preheat oven to 350 degrees. Toast pecans and coconut separately, on baking sheets. Set them aside to cool. Line the 9" x 13" baking dish with aluminum foil leaving excess foil hanging over the edges of the pan. Spray the foil generously with cooking spray. Pulse toffee bits in food processor until they are finely ground. Add graham crackers and pulse into crumbs. In large mixing bowl combine half of the melted butter and the crumb mixture. Pour mixture into the prepared baking dish and press into a layer covering the bottom of the pan. Bake in 350 degree oven for 10 minutes or until golden brown.

Pulse Hershey bars in food processor until bars are chopped into small pieces. Sprinkle the chocolate bar pieces on top of the warm crust. Spread chocolate with spatula as it melts. Layer Rice Krispies, pecans, semisweet chocolate chips, and toasted coconut pressing each layer gently into the last.

Mix sweetened condensed milk, the last half of the melted butter and vanilla. Pour over the coconut and bake for 25 to 30 minutes until top is golden. Cool for about 2 hours. Grasp edges of excess foil and lift from the pan. Cut into squares. Bars may be stored in an airtight container for up to 3 days.

Raspberry peach Crisp

Serves 8

level:   

tools needed: 11" x 7" baking dish, small saucepan, large mixing bowl, whisk, fork, measuring cup, measuring spoons

ingredients:

1 (14 ounce) pkg. frozen raspberries (thawed)
2 (20 ounce) cans sliced peaches in heavy syrup (drained)
2 cups oatmeal cookie crumbs
1 teaspoon cornstarch

1/4 cup sugar
5 tablespoons all purpose flour
1/2 cup cold butter
1/4 cup powdered sugar

directions:

Preheat oven to 375 degrees. Drain juice from the frozen raspberries into small saucepan and hold until later. In mixing bowl combine peaches, 2 tbs. of the sugar and 1 tbs. of the flour. Pour mixture into lightly greased baking dish and then pour raspberries on top.

Crumble up enough oatmeal cookies to make 2 cups of crumbs. Combine cookie crumbs with remaining sugar and flour. Cut up butter into small chunks and place in bowl with cookie crumb mixture. Using a fork, press butter chunks into mix forcing butter and crumbs between the fork tines. Keep mixing and pressing butter and crumbs together until butter and crumbs are thoroughly combined and mixture is crumbly. Sprinkle on top of the raspberries and peaches in the baking dish. Bake for 25 to 30 minutes until golden and bubbly.

Cook raspberry juice in small saucepan over medium high heat. Whisk in 1 tsp. cornstarch and powdered sugar. Whisk constantly to dissolve sugar and cornstarch. Bring to a boil and cook 1 minute. Serve sauce over cobbler.

Straw Sippers

From Rooty Tooty Floats
to Pineapple Shakes,
These sippers aren't just tasty
they're fun to make.



Peanut butter chocolate Shake

Serves 1

level: 

tools needed: blender, drinking glass, measuring cup

ingredients:

1/2 cup milk

2/3 cup chocolate ice cream

1 Reese's Peanut Butter Cup

directions:

place all ingredients in a blender and blend until smooth. pour into drinking glass and serve.

Rooty tooty float

Serves 1

level: 

tools needed: tall glass, ice tea spoon (long handled), straw, ice cream scoop

ingredients:

2 scoops vanilla ice cream

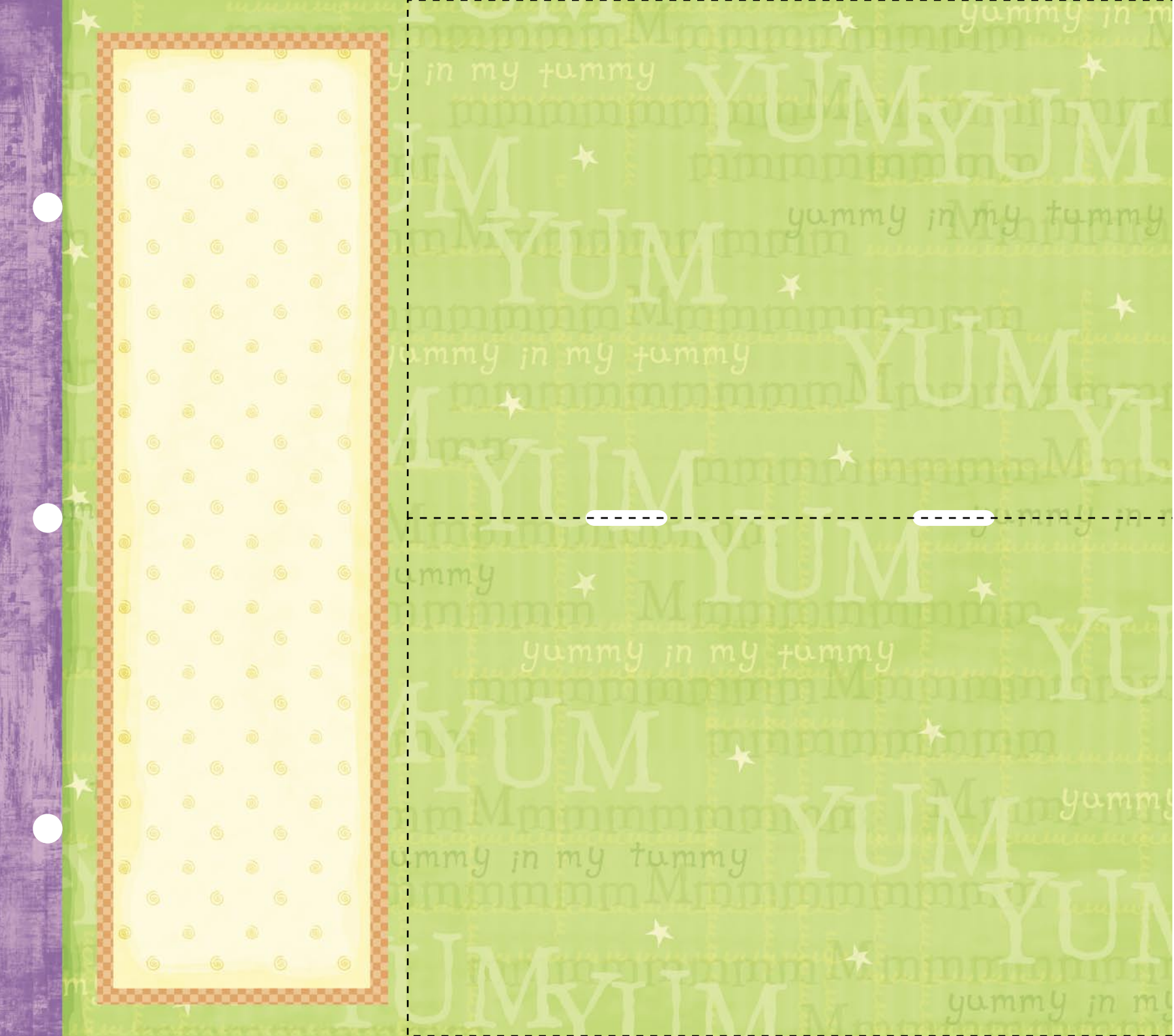
1 (12 ounce) can or bottle of chilled root beer

1 tablespoon Cool Whip

1 maraschino cherry

directions:

place scoops of ice cream in a tall glass. pour root beer into glass (pour slowly because the root beer will foam up). Top with a spoon full of cool whip and place maraschino cherry on top. Enjoy drinking root beer through the straw and eat the ice cream and Cool Whip with the spoon.



pineapple shake

makes 6 cups

level:  

tools needed: ice cream scoop, measuring cup, can opener, blender

ingredients:

1 (8 ounce) can pineapple chunks drained and frozen
1/2 cup brown sugar

1 quart vanilla ice cream
2 cups milk

directions:

Open the can of pineapple and drain out juice. Place can in freezer for 1 hour or until frozen. Place frozen pineapple chunks and all remaining ingredients into blender. Process until everything is blended and smooth. Scrape down sides as needed. Pour into tall glasses and drink up!

yummy fruit smoothie

makes 5 cups

level: 

tools needed: blender, measuring cups, can opener

ingredients:

2 cups vanilla yogurt (not frozen yogurt)
1 (8 ounce) can pineapple chunks (drained and frozen)

1 cup frozen blueberries
1 cup frozen peach slices

directions:

Drain pineapple and place can in freezer for 1 hour or until chunks are frozen. Place all ingredients in blender and process until smooth. Serve immediately. Yummy and good for you too.

Camp Grandma Cocoa Mix

Serves 20

level:  

tools needed: 1 large mixing bowl, food processor, measuring cup, measuring spoons, large airtight container

ingredients:

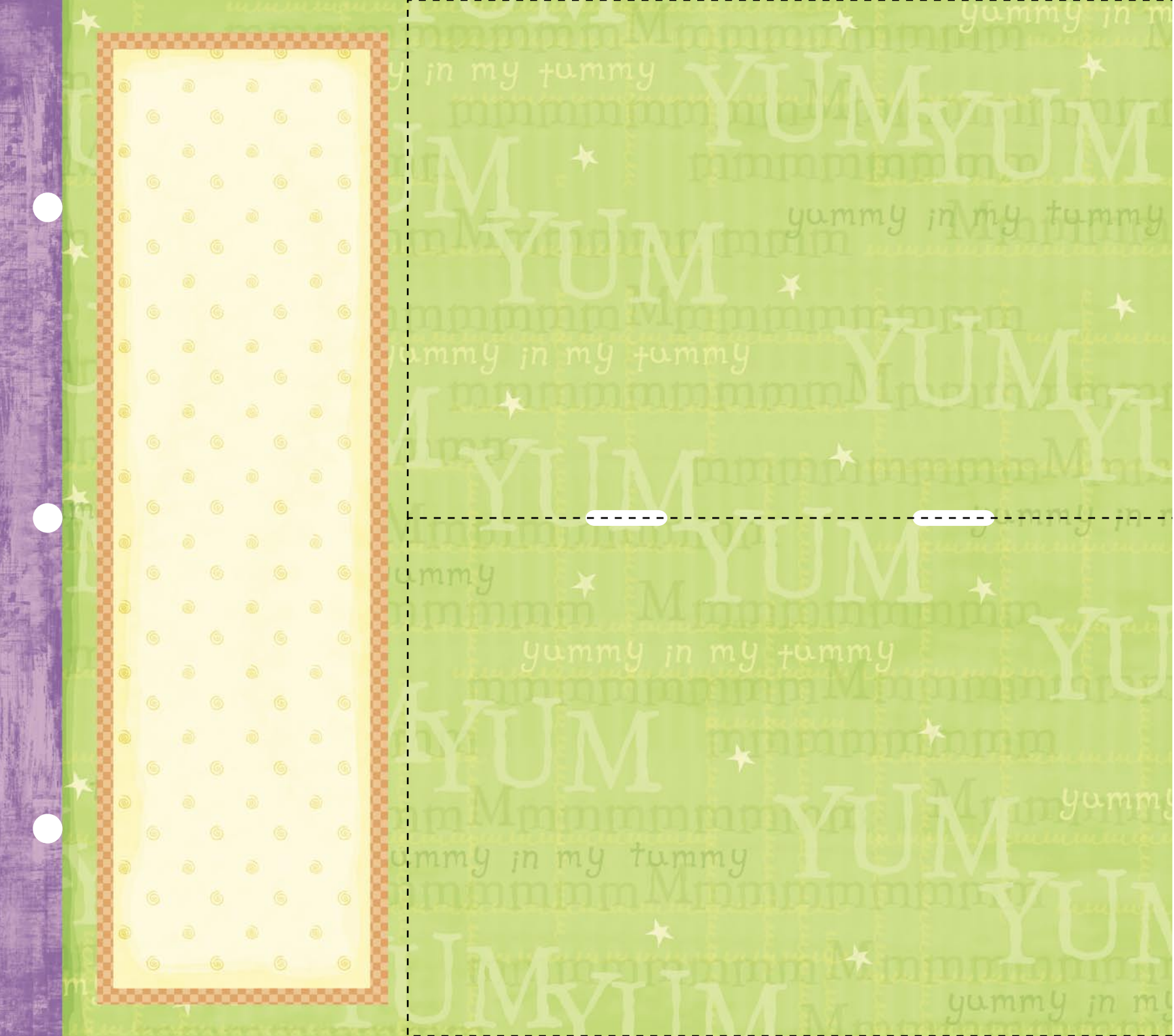
3 cups nonfat dry milk
1 1/2 cups cocoa powder
3/4 cup semi sweet chocolate chips

2 cups confectioners sugar
3/4 cup white chocolate chips
1/4 teaspoon salt

directions:

Mix all the ingredients together in a large bowl. Spoon half the mixed ingredients into a food processor. Pulse ingredients until the white and semi sweet chocolate chips are finely ground. When mix is finely ground pour into your airtight container and pour remaining unground mix into the food processor and pulse until this batch is as finely ground as the first. Pour into airtight container. May be stored for up to 3 months.

To prepare Hot Chocolate, heat 1 mug of milk in the microwave. Don't fill mug to the brim, you'll need to leave enough room to spoon in mix and stir. Use 1/3 cup of mix per mug and stir until chocolate is melted. Top with mini marshmallows or whipped cream.



[illegible]

strawberry lemonade spritzers

makes 5 cups

level:  

tools needed: Food processor, wire mesh strainer, large pitcher, colander (if using fresh strawberries), measuring cups, tablespoon, long handled spoon for mixing

ingredients:

- 1 cup fresh or frozen strawberries (if frozen, berries must be thawed, do not drain)
- 1 (12 ounce) can frozen lemonade concentrate (thawed)
- 4 tablespoons sugar
- 3 cups lemon-lime soft drink (chilled)

directions:

If using fresh strawberries, place berries in the colander and rinse with cold water. Remove the green caps from the strawberries and drop into the food processor. Pour thawed lemonade and sugar into processor with strawberries. Pulse until mixture is smooth (you may have to stop and scrape mixture from the sides of the processor).

Little hands can hold the wire mesh strainer over the opening of the pitcher while Grandma pours the mixture into the strainer. Let the liquid drain into the pitcher. Discard any seeds or solids left in the strainer. Pour the chilled soft drink into the pitcher and stir.

pretty picture placemat

Making your own placemat is as easy as pie.
Gather up these materials and give it a try!

materials needed: Two sheets of clear laminate or one roll of contact paper, large sheet of construction paper, crayons, markers, metallic paint, stickers or stamps, family photographs or color copies, magazine images, glue stick, scissors.

instructions:

#1 - Trim the construction paper to placemat size, approximately 11.5" x 7". Trim the laminate/contact paper to 13" x 10". Select and cut photographs and or magazine pictures. Attach favorite pictures to one side of construction paper using the glue stick.



Next, take a crayon or marker or stamp and write down a couple of words that you think of when you see these photos. An adult may have to help you write the words. When side one is done, turn the paper over. Draw a picture of you doing your favorite activity at Grandma's house using crayons, markers, or paint. Decorate with stickers. Don't forget to write your name. Wait for everything to dry before you proceed.

#2 - Have an adult help you unpeel the laminate. Place one piece of the laminate/contact paper, non-sticky side down, on a flat surface.



#3 - Carefully place decorated construction paper on top of laminate/contact paper.



#4 - Place other sheet of laminate/contact paper, sticky side down, on top.



#5 - Trim laminate back to the edge of your construction paper placemat. Now you have your very own placemat you can use when you try all of these yummy recipes!



holiday goodies



Make chocolate gummy
worm pie for Halloween
or the best Surprise Cookies
Santa's ever seen.

With each recipe lil' chefs
will declare a new tradition
and look forward to holidays
in Grandma's kitchen!



Christmas Surprise Cookies

makes about 2 dozen

level: 

tools needed: baking sheet, knife

ingredients:

1 (18 ounce) package refrigerated sugar cookie dough

24 miniature Milky Way bars

directions:

Preheat oven to 350 degrees. Cut cookie dough into 1/4 inch thick slices. Place a Milky Way bar in the middle of each slice and wrap dough around candy bar. Place on baking sheet and bake 13 to 15 minutes.

4th of July Red, White & Blue Pie

Serves 8

level: 

tools needed: large mixing bowl, whisk or hand mixer, measuring cups, spatula

ingredients:

20 strawberries

1 small package instant vanilla pudding mix

1 (9 inch) prepared graham cracker crust

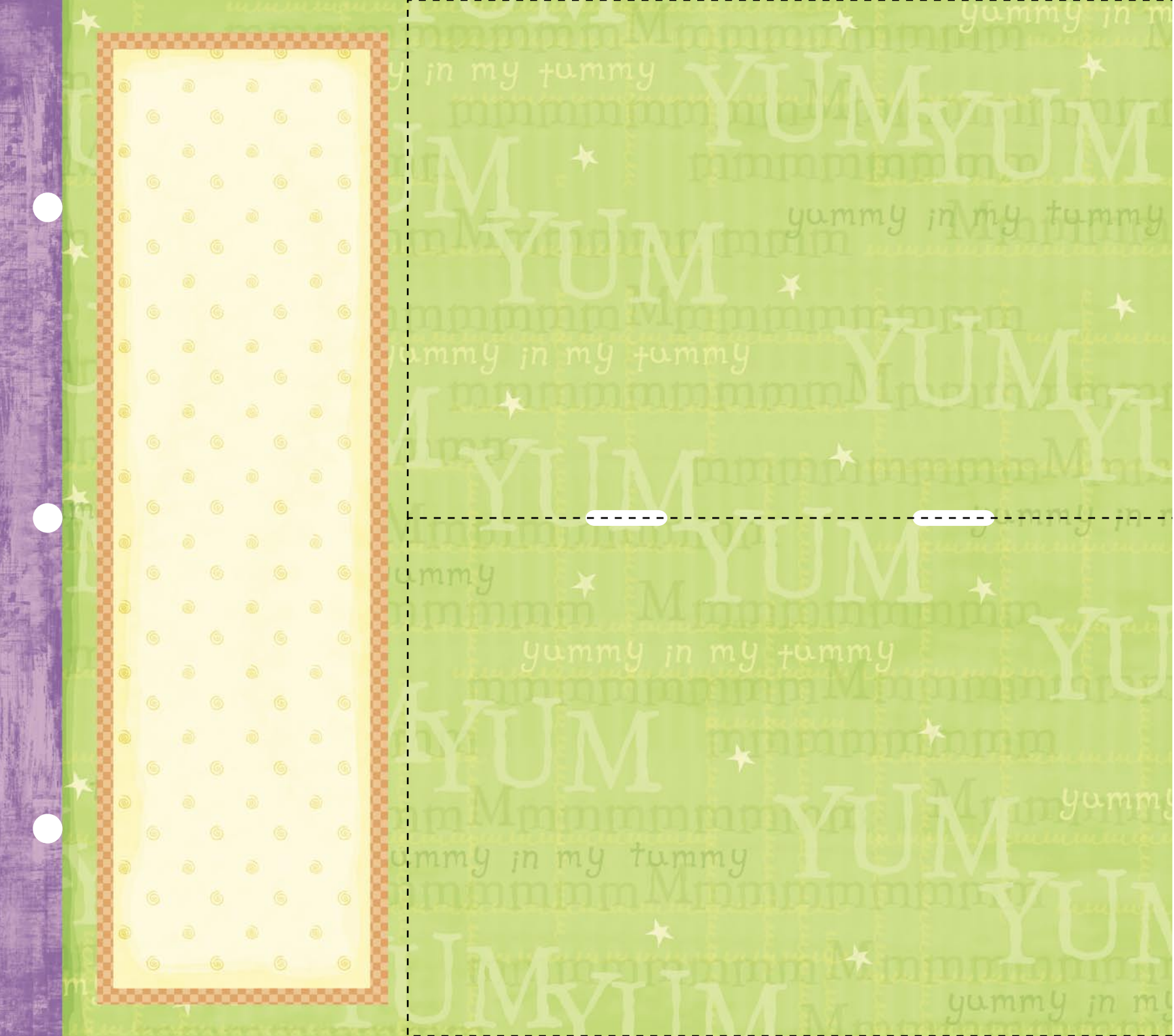
1 (18 ounce) jar strawberry glaze

1 (16 ounce) container Cool Whip (thawed)

1/4 cup blueberries

directions:

Place strawberries in colander and wash. Remove green hulls. Prepare pudding according to package directions. Pour pudding into graham cracker crust. Arrange strawberries (big end down) on top of the pudding. Pour strawberry glaze over the berries. Spoon Cool Whip over the berries and pudding. Arrange blueberries on top of Cool Whip.



hearts & cherries valentine cookie

Serves 8-10

level: 

tools needed: heart shaped baking pan, mixing bowl, measuring cups

ingredients:

1 (18 ounce) package refrigerated chocolate chip cookie dough
3/4 cup rolled oats (either regular or quick cooking, not instant)

1 (15 ounce) can Cherry pie filling
ice cream or Cool Whip

directions:

Preheat oven to 350 degrees. In mixing bowl, mix oats into the cookie dough. Press dough into bottom of heart shaped pan. Pour pie filling on top and bake for 20 to 25 minutes. Top with either Cool Whip or ice cream to serve.

chocolate & worms halloween pie

Serves 8

level: 

tools needed: whisk or electric mixer, large mixing bowl, rubber spatula, measuring cup

ingredients:

1 large package instant chocolate pudding
1/4 cup chocolate sprinkles
1 (8 ounce) container Cool Whip (thawed)

1 (9 inch) premade graham cracker crust
10 - 12 Gummi Worms

directions:

Prepare pudding according to package directions. Pour pudding into graham cracker crust. Spoon Cool Whip over pudding, using spatula to spread. Shake chocolate sprinkles over the Cool Whip. Arrange Gummi Worms on top.

a thanksgiving pumpkin cheese ball

Serves approximately 14-16

level:  

tools needed: Mixing bowl, hand mixer, measuring spoons

ingredients:

1 (16 ounce) package shredded extra sharp cheddar cheese
1 (8 ounce) package of chive + onion cream cheese
1/2 teaspoon red pepper flakes

1 (8 ounce) package cream cheese (softened)
2 teaspoons paprika
1 broccoli stalk

directions:

Mix together all ingredients except broccoli stalk. Chill until firm (about 4 to 5 hours). Shape mixture into a ball. You can take a dinner knife or spatula and make grooves on the sides to look like a pumpkin. Place broccoli stalk on top. Serve with apple slices.

nesting easter peeps

makes 16

level:  

tools needed: 2 muffin tin pans, measuring cup, measuring spoon, Dutch Oven (large stovetop pot), wax paper

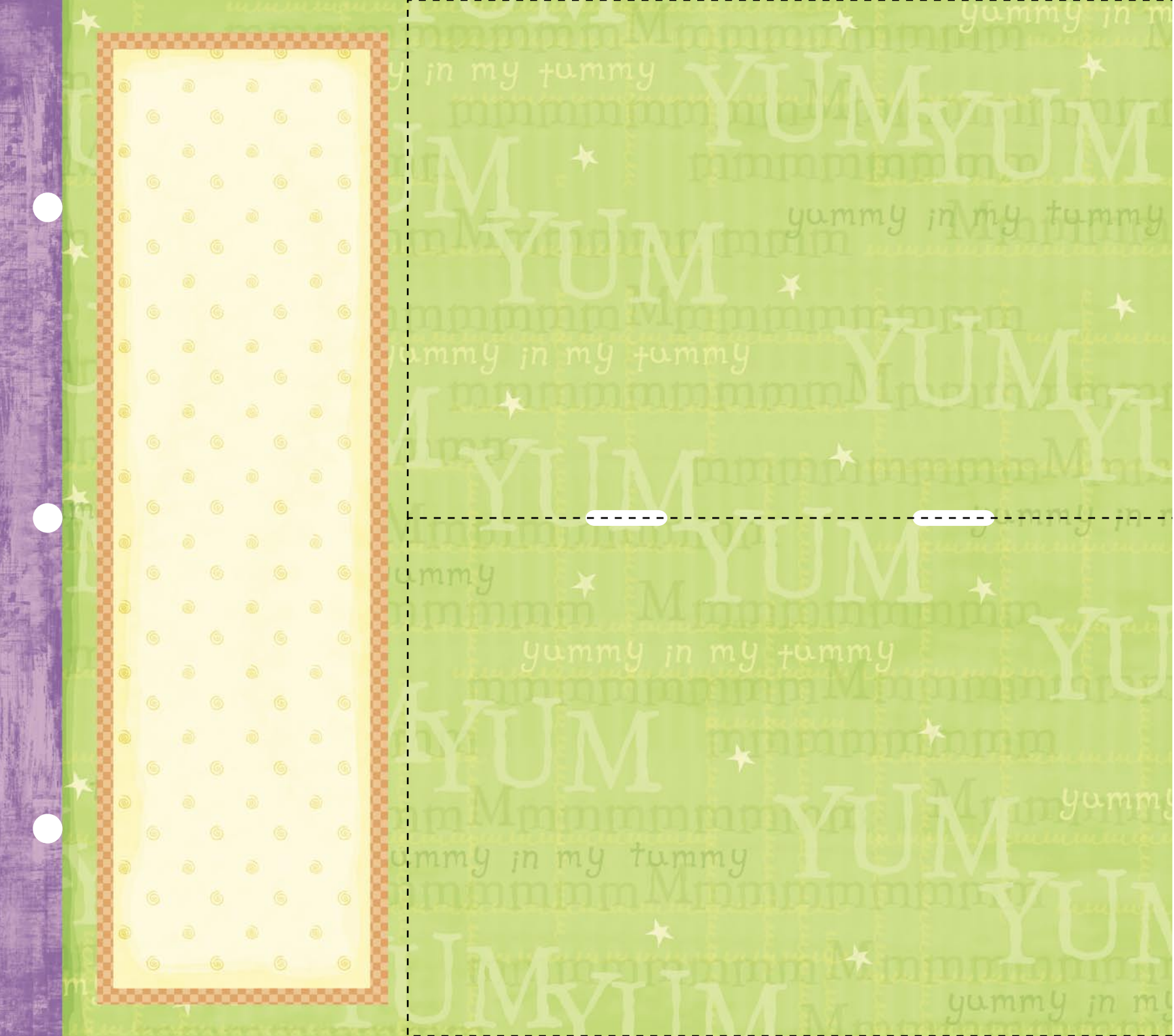
ingredients:

3 cups miniature marshmallows
2 tablespoons butter
non-stick cooking spray
16 peeps (marshmallow chicks)

1/3 cup light corn syrup
5 cups Rice Krispies cereal
48 pastel colored Jordan almonds or pastel colored jelly beans

directions:

Over low heat on stovetop, stir together corn syrup, marshmallows and butter in Dutch Oven until marshmallows melt. Add Rice Krispies and stir until mixed well. Spray 16 cups in the muffin tins with cooking spray. Spoon Rice Krispies mix into prepared muffin cups (about 3 heaping tbs. per cup). Holding a piece of wax paper over Rice Krispies mixture in each cup, let little hands press wax paper into the center of each Rice Krispies "nest" to make an indentation. When "nests" are cooled completely, remove from the muffin tins and place 3 Jordan almonds in each nest and sit a marshmallow peep on top of the almonds.



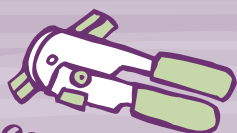
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dinner plate



blender



can opener



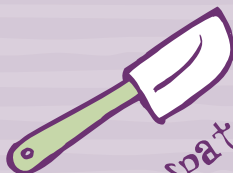
oven mitt



pizza cutter



rolling pin



rubber spatula



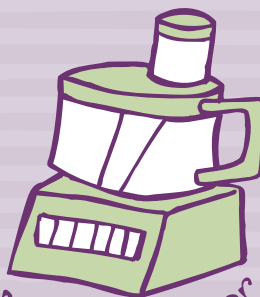
muffin pan



spatula



pastry cutter



food processor



cookie cutters



wire mesh strainer



ice cream scoop



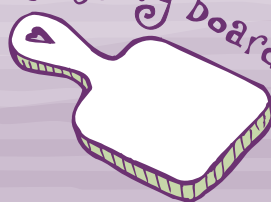
paring knife



cooling rack



skillet



cutting board



dutch oven



Camp Grandma®