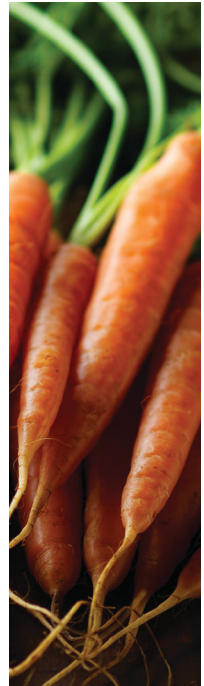




Future Chefs Challenge



2012-2013 Recipe Book

Snohomish School District Food Service Department



Snohomish
School District



Table of Contents

Almost Lasagna	3
★ Angeled and Deviled Eggs	4
★ Apple Cookies	6
Apple Slice Sandwich	7
Banana Bread	8
Banana Pops	10
Banana Sundae	11
Berry Bagel	12
Berry Good Smoothie	13
★ Blueberry Applesauce Crumb Muffins (Gluten-free)	14
Captain Jack's Nutty Snax	16
Chinese Chicken Salad	17
Chocolate Chip Scones	18
★ Chocolate Granola Bars	19
★ Corn Dog Mouthfuls	20
Cornflake Crunchies	21
Deviled Eggs	22
Fro-Yo-Kie	23
Fruit Nut Treats	25
Fruit Salsa with Baked Cinnamon Chips	26
German Pancakes	27
Honey Nutters	28
Hummus	29
Mac and Cheese Casserole	30
Mama's Zucchini Bread	31
Meat Treat	33
Mom's Cake Pops	34
Mom's Coffee Cake	35
★ Mom's Fruit Salad	37
Mom's Homemade Corn Fritters	38
Mom's Pasta Salad	39
Mom's Twice-Baked Potatoes	40
★ Moon Balls	41
★ Student Finalists	

Muddy Buddies (Allergen-free)	42
Munchie Monsters	43
My Favorite Snack	44
Nana's Sugar Cookies	45
★ No-Bake Energy Bites	46
Not Much of a Classical Snack or Name	47
Pacific Chicken Pizza Tarts	48
Paintbrush Rice Krispy Treats	49
Pan de Jamón	50
Panna Cotta	51
Peanut Butter Popcorn	52
★ Pepperoni Pizza Puffs (Low-fat Version)	53
★ Pepperoni Pockets	55
★ Pico de Gallo with Tortilla Chips	56
★ Pudding Pie	57
Pumpkin Chip Bread	58
Pumpkin Chocolate Chip Muffins	59
★ Pumpkin Pudding	60
Rainbow Pasta	61
Spaghetti Nests	62
★ Spicy Mac 'n Cheese	64
Stromboli Sandwiches	65
★ Stuffed Mushrooms	66
Sweet & Sour Salad	67
★ Tator Tot Casserole	68
Trail Mix	69
Tropical Sunshine	70
★ Tunadillas	71
Wedding Cakes	72
Whole Wheat Pumpkin Muffins	73
Yum Yum Parfait	74
★ Yummy In My Tummy Oatmeal Muffins	75
Zucchini Muffin Delight	77

Joshua Fenelus

5th Grade
Jean Hunter

Almost Lasagna

Ingredients:

- 1 pound elbow macaroni, cooked
- 1 pound ground turkey or beef, chicken, sausage
- 1 jar pasta sauce (26 ounces)
- Freshly grated Parmesan cheese
- 2 eggs
- 1 pound ricotta cheese
- 2 cups mozzarella cheese, shredded
- 2 cups veggies (diced zucchini, matchstick carrots, etc)
- Salt and pepper

Directions:

1. Brown meat. Drain well if necessary.
2. While meat is cooking, stir together eggs, ricotta, Parmesan and salt and pepper.
3. Mix cooked meat, macaroni, sauce and veggies.
4. Add ricotta mixture and blend well.
5. Coat 9"x13" inch baking pan with cooking spray or olive oil.
6. Spread half of macaroni mixture evenly over the bottom.
7. Top with a cup of mozzarella and a healthy sprinkle of grated Parmesan.
8. Add remaining macaroni mixture and top with another cup of mozzarella and another sprinkle of Parmesan.
9. Cover with foil.
10. Heat oven to 350° F and bake the casserole for 20 minutes.
11. Uncover and bake for another 10 – 20 minutes until the cheese on top is lightly browned and bubbly.

Eat right!



Katie Robinson

5th grade

Karen Hickenbottom

Angeled and Deviled Eggs

Ingredients:

- 6 eggs
- 1 teaspoon mustard
- ¼ cup mayonnaise
- 1 teaspoon vinegar
- Paprika
- Salt and pepper
- 24 peas
- Red bell pepper
- 2 medium carrots

Directions:

1. Hard boil eggs.
2. Peel eggs.
3. Cut eggs in half, hot dog style.
4. Scoop out yolk.
5. Mash yolk in bowl.



6. Add mustard.
7. Add mayonnaise.
8. Add pinch of salt.
9. Add pinch of pepper.
10. Add mixture to zip lock bag.
11. Cut one corner with crazy scissors.
12. Squeeze into egg whites.
13. Add paprika to 6 halves.
14. Add salt to other 6 halves.
15. Cut carrot mouths.
16. Use peas for eyes.
17. Cut red bell pepper noses.
18. Put smiles on eggs with salt.
19. Put frowns on eggs with paprika.
20. Eat.
21. Enjoy!



Angelina Offin

4th Grade

Janet Duvardo

Apple Cookies

Ingredients:

- Honey crisp apples
- Peanut butter
- Mini chocolate chips

Directions:

1. Core the apples.
2. Thinly slice the apples into circles.
3. Spread peanut butter onto apple circles.
4. Sprinkle chocolate chips onto the apple circles.
5. Enjoy!



Baily Schaefer

6th Grade
Brandy Schroeder

Apple Slice Sandwich

Ingredients:

- 1 apple
- Jar of creamy or chunky peanut butter
- Raisins
- *Note: Peanut butter can be substituted for other nut butters or sunflower seed butter, if allergies are common.*

Directions:

1. First, cut the apple into 1-inch thick slices.
2. Then, take 2 slices and spread peanut butter on one half.
3. Put raisins on the side with peanut butter.
4. Put the other apple slice on top.
5. Crunch down on your "sandwich."

Sarah Chadwick

5th Grade

Kathy Moore

Banana Bread

Ingredients:

- 1 $\frac{3}{4}$ cups all-purpose flour
- 1 $\frac{1}{4}$ teaspoons baking powder
- $\frac{1}{2}$ teaspoon baking soda
- $\frac{3}{4}$ teaspoon salt
- $\frac{2}{3}$ cup sugar
- $\frac{1}{3}$ cup shortening
- 2 eggs
- 2 tablespoons milk
- 1 cup ripe mashed bananas
- $\frac{1}{4}$ cup nuts, chopped (optional)



Directions:

1. Preheat oven to 350° F.
2. Stir together flour, baking powder baking soda, and salt. Set aside.
3. In a mixer bowl, beat sugar and shortening with electric mixer until light, scrape sides of bowl often.
4. Add eggs, one at a time, and the milk, beating until smooth after each addition.
5. Add flour mixture and banana alternately to creamed mixture, beating until smooth after each addition.
6. Fold in nuts.
7. Turn batter into a lightly greased 8"x4"x2" inch loaf pan.
8. Bake at 350° for 60 – 65 minutes or until a wooden pick inserted near the center comes out clean.
9. Cool in pan 10 minutes.
10. Remove from pan. Cool.
11. For easier slicing, wrap and store overnight.

Makes 1

Anya Bohuta

5th Grade
Janice Craig

Banana Pops

Ingredients:

- 3 medium bananas
- 6 large wooden sticks
- 1 (1.75 ounces) container chocolate or rainbow sprinkles
- 1 (6 ounces) container low-fat raspberry yogurt

Directions:

1. First, cut each banana in half crosswise. Insert wooden stick into the cut side of each half.
2. Then pour yogurt on dinner plate, roll banana in the yogurt until they are completely covered. Hold banana upside down and let the extra yogurt drip off the tips onto the plate.
3. Next, hold the yogurt covered bananas over the second dinner plate and sprinkle enough sprinkles to cover the banana.
4. Put the finished pops on wax paper-lined baking sheet and place in freezer for 2 hours before eating.

Makes 6 servings



Makenzie States

4th Grade

Colleen DeLorenzo

Banana Sundae

Ingredients:

- 1 banana
- 6-ounce container of vanilla yogurt
- Small squirt of whip cream
- 2 tablespoons granola
- Large clear glass

Directions:

1. Peel and slice banana.
2. Put banana in the bottom of a large clear glass.
3. Pour all the yogurt in the glass.
4. Now put a small squirt of whip cream on top.
5. Sprinkle with granola.
6. Enjoy!

Morgan Dyer

4th Grade

Michelle Lee

Berry Bagel

Ingredients:

- 4 ounces cream cheese – softened
- ½ cup frozen or fresh blueberries
- 1 tablespoon honey
- ½ teaspoon cinnamon
- 1 sliced bagel
- *NOTE: You can use your favorite berry for this recipe. I love blueberries.*

Directions:

1. Mix cream cheese, honey, and cinnamon until creamy.
2. Add berries and stir until blended.
3. Spread on the bagel. You can toast the bagel if you want.
Store leftovers in an airtight container for later use.



Alexandra Davis

4th Grade

Donna Petruzzi-Benson

Berry Good Smoothie

Ingredients:

- ½ cup strawberries
- ¼ cup raspberries
- 6 ounces vanilla yogurt
- 1 cup ice
- 1 teaspoon white sugar

Directions:

1. Add all ingredients into blender.
2. Slowly pulse blender to chop ice for 20 seconds.
3. Change blender to mix for 20 seconds or until desired texture.
4. Serve or drink immediately.



Conner Watt

5th Grade

Julie Blue

Blueberry Applesauce Crumb Muffins (Gluten-free)

Muffin Ingredients:

- 1 $\frac{3}{4}$ cup arrowhead mills gluten-free all-purpose baking mix
- 1 cup fresh or frozen blueberries
- $\frac{3}{4}$ cup sugar
- 2 eggs
- 2 teaspoons baking powder
- $\frac{1}{4}$ teaspoon salt
- 1 teaspoon baking soda
- 1 $\frac{1}{2}$ cup apple sauce
- 1 cup soy silk creamer
- 1 tablespoons flax seed

Crumb Topping Ingredients:

- $\frac{1}{2}$ cup arrowhead mills gluten-free all-purpose baking mix
- $\frac{1}{2}$ stick nucoa margarine, cubed and chilled
- $\frac{1}{2}$ cup brown sugar
- 1 tablespoon cinnamon



Muffin Directions:

1. Preheat of to 350° F.
2. Sift flour, baking powder, baking soda, flax seed and salt together and set aside.
3. In a bowl mix applesauce, sugar and eggs together.
4. Add flour, blend in the 3 stages and whisk well after each addition.
5. Then carefully stir in the blueberries.

Crumb Topping Directions:

1. Combine with fingers or fork until coarse and crumbly.
2. Top muffin batter and bake for 20 minutes or until inserted toothpick comes out clean.

Benjamin Glover

4th Grade
Anne Purdy

Captain Jack's Nutty Snax

Ingredients:

- 3 cups shelled nuts (pecans, almonds, walnuts, peanuts and cashews)
- ½ teaspoon cinnamon
- Pinch of cayenne (optional)
- ½ teaspoon ground cardamom
- ½ teaspoon black pepper
- ½ teaspoon salt
- ⅓ cup of sugar

Directions:

1. Preheat oven to 350° F. Generously oil a baking sheet.
2. In a saucepan on medium-high heat, stir together the sugar, ¼ cup of water, salt, pepper, cardamom, cinnamon and cayenne and bring to a boil.
3. Reduce the heat to a simmer and stir constantly for one minute or until sugar is dissolved.
4. Remove from heat and add nuts and mix will to evenly coat them with the syrup.
5. Remove the coated nuts with a slotted spoon and spread them out on prepared baking sheet.
6. Bake until browned, 10 to 15 minutes.
7. Stir after 5 to 6 minutes to break apart any clusters.
8. Allow nuts to cool before serving.
9. Serve plain or with season fruits.



Lillie McFarland

4th Grade
Nick Movius

Chinese Chicken Salad

Ingredients:

- 2 cooked skinned chicken breasts – cut into small pieces
- 4 tablespoons toasted sesame seeds
- 4 tablespoons slivered almonds
- 1 bag of cut cabbages or 2 heads shredded
- 3 – 4 sliced green onions
- 2 packages uncooked, crumbled top ramen noodles – discard seasoning packet

Dressing ingredients:

- 4 tablespoons sugar
- 1 cup (or less) salad oil
- 1 teaspoons salt
- ½ teaspoons pepper
- 6 tablespoons rice vinegar
- 2 – 3 tablespoons lemon juice

Directions:

1. Mix the salad up with the dressing.
2. Toss it up.
3. Set it nicely on a plate.
4. Enjoy!

Delany Rogalinski

6th Grade

Debbie Edgbert

Chocolate Chip Scones

Ingredients:

- 2 cups flour
- $\frac{1}{4}$ cup white sugar
- $1 \frac{1}{4}$ teaspoon baking powder
- $\frac{1}{4}$ teaspoon baking soda
- $\frac{1}{2}$ cup butter
- $\frac{1}{4}$ cup chocolate chips
- 1 teaspoon vanilla
- $\frac{2}{3}$ cup milk

Directions:

1. Preheat oven to 350° F.
2. In a large bowl, mix the flour, sugar, baking soda and baking powder.
3. Cut and blend cold butter with a pastry blender.
4. Stir in chocolate chips.
5. Pour milk and vanilla into flour mixture and then stir just until dough comes together.
6. Transfer to a lightly floured surface and knead dough 4 – 5 times.
7. Pat dough until $1 \frac{1}{2}$ inches thick.
8. Use a cookie cutter to cut out scones.
9. Place scones on baking sheet.
10. Bake for about 15 – 20 minutes or until golden brown.
11. Enjoy!





Owen Kaestner

4th Grade
Ed Kowalski

Chocolate Granola Bars

Ingredients:

- ½ cup natural peanut butter
- ⅓ cup honey
- ¼ cup unsalted butter
- 1 cup oats (not quick oats)
- 2 tablespoons wheat germ
- ½ cup coconut
- ½ cup mini chocolate chips

Directions:

1. Melt butter, peanut butter and honey in a pot over medium to low heat. Stirring constantly. Turn off burner when melted.
2. Pour in the oats and wheat germ. Stir until combined.
3. Wait until it cools and stir in the coconut and chocolate chips.
4. Pour into foil-lined 8"x8" pan and stick in fridge until cooled. Cut into bars.



Celia Forster

5th Grade

Anjeannette Hammer

Corn Dog Mouthfuls

Ingredients:

- $\frac{1}{4}$ cup cornmeal
- $\frac{1}{4}$ cup whole wheat flour
- $1 \frac{1}{2}$ teaspoon granulated sugar
- $\frac{3}{4}$ teaspoon baking powder
- $\frac{1}{4}$ teaspoon salt
- Pinch of cayenne pepper
- 1 egg
- 2 tablespoon milk
- 1 tablespoon vegetable oil
- 2 nitrate-free hotdogs, cut into 3-inch slices

Directions:

1. Set oven to 375° F.
2. In a medium bowl, whisk together cornmeal, flour, sugar, baking powder, salt and cayenne pepper. Set aside.
3. In a small bowl, whisk together egg, milk, and oil. Pour over dry mixture and stir until blended.
4. Place hotdog pieces in muffin wells then spoon batter over top.
5. Bake for 11 – 12 minutes or until baked.



Sara Minogue

6th Grade

Shirley Scheffer-Grant

Cornflake Crunchies

Ingredients:

- 1 cup peanut butter
- 1 bag (11 ounces) butterscotch morsels
- 6 cups cornflakes

Directions:

1. Melt morsels and peanut butter over low heat until smooth.
2. Add the melted mixture to the cornflakes and stir until fully coated.
3. Next you dump that out of the bowl into a greased 9"x13" inch pan.
4. Let cool in the refrigerator for 1 hour.
5. Cut the crunchies into squares then indulge.

Ashley Dorsey

5th grade
Janice Craig

Deviled Eggs

Ingredients:

- Hard-boiled eggs
- 2 tablespoons mayonnaise
- $\frac{1}{4}$ teaspoon dry mustard
- Paprika

Directions:

1. Slice eggs in half.
2. Scoop out yolks, mix with mayo and mustard until creamy
3. Spoon the yolk mixture back into the egg halves.
4. Sprinkle with paprika.



Hannah McKinley

5th Grade
Zan Peterson-Moens

Fro-Yo-Kie

Ingredients:

- 1 cup softened butter
- $\frac{3}{4}$ cup white sugar
- $\frac{3}{4}$ cup packed brown sugar
- 1 egg
- 1 teaspoon vanilla extract
- 1 $\frac{1}{2}$ cups all purpose flour
- 1 teaspoon baking soda
- 1 teaspoon salt
- 1 $\frac{3}{4}$ cup granola
- 1 $\frac{1}{2}$ to 2 cups frozen fruit
- 3 cups vanilla frozen yogurt (fro-yo)

Directions:

1. Thaw out fro-yo and frozen fruit.
2. When the fruit is thawed and not mushy chop it up.
3. Stir berries into yogurt until blended then refreeze.
4. Preheat oven to 375° F.
5. In a medium bowl, cream together butter, brown sugar, and white sugar.
6. Beat in egg and vanilla.
7. Combine the flour, salt, and baking soda.
8. Stir into the creamed mixture.
9. Finally stir in the granola.
10. Drop dough by heaping teaspoons onto greased cookie sheet, about 2 inches apart.

Eat right!

11. Bake 12 to 15 minutes in you preheated oven, until cookies edges are lightly brown.
12. Let them cool on cooling rack.
13. Take yogurt out to thaw slightly, put thick layer of yogurt on cookie.
14. Put in freezer right away.
15. Enjoy, after an hour!



Jocelyn Wright

4th Grade
Bob Beach

Fruit Nut Treats

Ingredients:

- 3 tablespoons butter
- 4 cups mini marshmallows
- 6 cups Rice Krispy's
- ¼ cup sesame seeds
- ½ cup sunflower seeds
- ½ cup chopped dried fruit (we used raisins and apricots)

Directions:

1. Melt butter in large pan, turn off heat and stir in marshmallows.
2. When melted, add rice crispies, nuts and fruit.
3. Press down in 13"x9" inch greased pan.
4. Cool, cut into squares.
5. Enjoy!

Zachary Bridgman

6th Grade
Cathy Hayes

Fruit Salsa with Baked Cinnamon Chips

Salsa ingredients:

- 2 kiwis
- 2 apples
- 8 ounces raspberries
- 16 ounces strawberries, diced
- 2 tablespoons white sugar
- 1 tablespoons brown sugar
- 3 tablespoons fruit preserves, strawberry

Cinnamon chips ingredients:

- 10 10-inch flour tortillas
- ½ cup melted butter
- 1 cup white sugar, mix with 2 tablespoons cinnamon

Directions:

1. Dice all fruit and mix in bowl with white sugar, brown sugar and preserves.
2. Preheat oven to 350° F.
3. Cover and chill.
4. Coat one side of tortilla with melted butter.
5. Sprinkle with desired amount of cinnamon sugar mix.
6. Bake for 8 – 10 minutes.
7. Cool for 15 minutes.
8. Cut into triangles and serve with fruit salsa.
9. Eat just like chips and salsa.



Cole McCalmon

6th Grade
Cathy Hayes

German Pancakes

Ingredients:

- 4 egg
- 1 tablespoons sugar
- $\frac{1}{2}$ teaspoon salt
- $\frac{2}{3}$ cup flour
- $\frac{2}{3}$ milk
- 2 tablespoons soft butter

Directions:

1. Put eggs in blender, blend until light in color.
2. Mix all remaining ingredients until smooth.
3. Bake for 20 minutes at 400° F.
4. Then, bake 10 more minutes at 300° F.

Kevin DeFord

5th Grade

Zan Peterson-Moens

Honey Nutters

Ingredients:

- 1 cup non-fat dry milk powder
- ½ cup peanut butter
- ½ cup honey
- ½ cup graham cracker crumbs
- ½ cup shredded coconut

Directions:

1. Mix ingredients.
2. Shape into balls and chill in refrigerator.



Amaya Floyd

4th Grade
Ed Kowalski

Hummus

Ingredients:

- 1 can garbanzo beans
- 1 teaspoon tahini
- 2 cloves garlic
- ½ lemon juice
- 1 pinch salt

Directions:

1. Heat garbanzo beans for 1 minute.
2. Pour beans into blender.
3. Put cloves in blender.
4. Put tahini in blender.
5. Put lemon juice in blender.
6. Add salt and then blend until liquefied.
7. Pour into medium bowl eat with pita chips.

McKayla Soren

4th Grade
Nick Movius

Mac and Cheese Casserole

Ingredients:

- 1 ½ cups seashell macaroni
- 3 tablespoon butter
- 3 tablespoon flour
- 2 cups milk
- ½ teaspoon salt
- Dash of pepper
- 4 ounces cream cheese
- 1 ½ cups cheddar cheese
- ½ cup grated Parmesan cheese
- 12 saltine crackers

Directions:

1. Cook macaroni in salted water until tender.
2. Melt butter.
3. Blend in flour.
4. Add milk cook and stir until thick.
5. Add salt, pepper, cheese and stir until cheese melts.
6. Mix macaroni with cheese sauce and turn into 1 ½ quart casserole.
7. Butter crackers and crumble over top.
8. Bake 350° F about 45 minutes.



Abigail Schaefer

4th Grade

Brandy Schroeder

Mama's Zucchini Bread

Ingredients:

- 3 cups all-purpose flour
- 1 teaspoon salt
- 1 teaspoon baking soda
- 1 teaspoon baking powder
- 3 teaspoons cinnamon
- 1 teaspoon ginger
- 3 eggs
- ½ cup vegetable oil
- ½ sour cream
- 2 ¼ cups sugar
- 3 teaspoons vanilla extract
- 3 cup zucchini, grated
- 1 banana, mashed
- ½ cup mini chocolate chips
- ½ cup chopped walnuts (optional)

Directions:

1. Preheat oven to 325°F.
2. Grease and flour 2 loaf pans.
3. Sift flour, salt, baking soda, baking powder, cinnamon and ginger together in a bowl.
4. Beat eggs, oil, sour cream, sugar, and vanilla together in a large bowl.
5. Add sifted ingredients to the creamed mixture and beat well.
6. Stir in zucchini, banana and walnuts until well combined.
7. Fold in chocolate chips.
8. Pour into the 2 loaf pans.
9. Bake for 45 – 50 minutes or until tester inserted in the center comes out clean.
10. Cool in pan on wire rack for 20 minutes.
11. Remove bread from pans and cool completely.



Ryan Cote

5th Grade
Mickey Wolf

Meat Treat

Ingredients:

- 1 tortilla
- 1 package pepperoni
- 1 package salami
- 1 package cream cheese

Directions:

1. Spread cream cheese on tortilla.
2. Put salami on.
3. Put pepperoni on.
4. Roll it up.

Rebecca Benedict

5th Grade
Janice Craig

Mom's Cake Pops

Ingredients:

- 1 box chocolate cake mix
- 1 $\frac{1}{4}$ cup water
- $\frac{1}{2}$ cup oil
- 3 egg whites
- Milk chocolate and white chocolate melties ($\frac{1}{2}$ pound of each)
- 1 container chocolate frosting
- Lollipop sticks
- Floral foam block for drying

Directions:

1. Prepare cake to directions on box.
2. When cool enough to handle crumble cake into large bowl.
3. Mix with $\frac{2}{3}$ of the container of the frosting.
4. Roll into ball about 1-inch in diameter.
5. Chill for 30 minutes, while chilling melt white and dark chocolate melties in their own separate double-boiling pots.
6. Insert lollipop sticks into balls when done chilling.
7. Dip half of the cake pops in the melted white chocolate rotating until covered completely.
8. Put stick in floral foam to cool.
9. Using a spoon drizzle strips of melted milk chocolate over the completed cake pops.
10. With other half of cake pops repeat process by dipping in milk chocolate and drizzle with white.
11. Enjoy!



Rebecca Benedict

5th grade
Janice Craig

Mom's Coffee Cake

Ingredients:

- ½ cup shortening
- ¾ cup white sugar
- 1 teaspoon vanilla
- 3 eggs
- 2 cups sifted white flour
- 1 teaspoon baking soda
- 1 teaspoon baking powder
- ½ pint sour cream
- 6 tablespoons softened butter
- 1 cup brown sugar
- 2 teaspoons cinnamon
- 1 cup walnuts, chopped
- 1 bunt pan

Directions:

1. Preheat oven to 350° F.
2. Cream together sugar, shortening and vanilla.
3. Then add 1 egg at a time.
4. Sift together flour, baking soda and baking powder.
5. Alternate mixing the dry mixture and the sour cream into the creamed mixture one at a time.
6. Mix butter, cinnamon, brown sugar and chopped walnuts into nut mixture.
7. Line pan with wax paper, spray with baking non-stick spray.
8. Alternate layers of batter and nut mix.
9. Bake at 350° in bunt pan for 50 – 55 minutes.
10. When cool, carefully turn over.
11. Serve.
12. Enjoy!





Rebecca Benedict

5th Grade
Janice Craig

Mom's Fruit Salad

Ingredients:

- 3 sliced bananas
- 2 sliced apples
- Peeled and sliced oranges
- 1 jar of pitted cherries
- 1 ½ cup chopped walnuts
- 1 pint heavy whipping cream
- 1 teaspoon cherry juice (from the jar of cherries)
- 1 teaspoon vanilla extract
- 2 cup sugar (more or less to taste)

Directions:

1. Combine heavy whipping cream, cherry juice, vanilla extract and sugar together.
2. Mix in mixer, keep adding sugar until it tastes good and it looks and tastes thick enough. Do not mix too much or you will make sweet butter.
3. Add whip cream mixture to all the other ingredients in a big bowl.
4. Serve and enjoy!

Rebecca Benedict

5th Grade
Janice Craig

Mom's Homemade Corn Fritters

Ingredients:

- 1 ½ cup flour
- 2 teaspoons baking soda
- ¾ teaspoon salt
- Liquid from 1 can corn
- Enough milk to make 1 cup with liquid from can of corn
- 1 beaten egg
- Corn from opened can
- Grape seed oil, enough for deep frying

Directions:

1. Mix dry ingredients with cup of corn water and milk, egg and can of corn without liquid.
2. Heat oil deep and hot enough for deep frying.
3. Drop mixture into hot oil by the teaspoon.
4. Cook 2 – 3 minutes or until golden brown.
5. Drain, cool and enjoy!



Rebecca Benedict

5th Grade
Janice Craig

Mom's Pasta Salad

Ingredients:

- 3 – 5 various pasta shapes, ½ pound each
- 14 ounces pesto sauce
- ½ cup pine nuts, chopped or crushed
- 12 ounces salami chub, sliced into ¼-inch thickness, then sliced into 6 pieces each
- ½ pound cheddar cheese, sliced into ½-inch cubes
- 2 cans regular olives, sliced in half

Directions:

1. Cook all pasta together according to package directions, drain, and rinse in cool water, thoroughly drain again.
2. Put pasta in large bowl, add all other ingredients, and stir until mixed completely.
3. Best served well chilled, but ready to eat instantly.

Rebecca Benedict

5th Grade
Janice Craig

Mom's Twice-Baked Potatoes

Ingredients:

- 6 large baking potatoes
- 1 pound cheddar cheese (or cheese of your choice)
- $\frac{1}{4}$ pound butter, softened
- 8 ounces sour cream
- 1 pound cooked crumbled bacon

Directions:

1. Preheat oven to 425° F.
2. Wrap potatoes in foil and bake for 30 minutes or until soft when knife is inserted.
3. Once baked, remove from oven, unwrap, and slice each in half lengthwise.
4. Using a spoon, scoop insides into bowl, leaving skin shell.
5. When all potatoes are scooped into bowl, mix all ingredients, but 1 cup of cheese and $\frac{1}{2}$ cup of bacon into the bowl.
6. Beat until smooth using hand mixer.
7. Spoon potato mixture back into potato skin shells, should mound about $\frac{1}{2}$ inches taller than skin shell.
8. Place on foil-lined cookie sheet.
9. Sprinkle remaining bacon and cheese over potatoes.
10. Place back in oven until cheese is melted.
11. Serve and enjoy!





Odessa Munguia

6th Grade
Mackenzie Speare/Linda Varner

Moon Balls

Ingredients:

- $\frac{3}{4}$ cup peanut butter
- 3 tablespoons honey
- 1 $\frac{1}{2}$ cups cornflakes
- $\frac{1}{2}$ cup powdered milk

Directions:

1. Mix the peanut butter and honey.
2. Stir in cornflakes.
3. Form into ball.
4. Coat with powdered milk.

Rosalyn Hallmark

6th grade
Cathy Hayes

Muddy Buddies (Allergen-free)

Ingredients:

- 8 cups corn and rice Chex
- 1 cup “enjoy life” mini chips
- ½ cup “sun butter” peanut butter
- ¼ cup “earth balance” butter
- 1 ½ cups powdered sugar

Directions:

1. Combine chocolate chips, peanut butter, and butter in a microwaveable bowl.
2. Microwave 1-1 ½ minutes or until smooth.
3. Dump this mixture over a large bowl of the 8 cups of Chex.
4. Stir until all pieces are covered.
5. Pour about 4 cups of the mixture into a large storage bag.
6. Pour ¾ of sugar into bag, and then shake.
7. Repeat with the remaining mix and sugar.



Lydia Anderson

5th Grade
Gale Brandstetter

Munchie Monsters

Ingredients:

- 1 tomato or pepper
- 2 slices of celery or carrot sticks
- 2 half – olives
- Sprig of rosemary
- 2 toothpicks
- Ranch dressing (optional)

Directions:

1. Lay the tomato slice on a clean paper towel.
2. Take the two toothpicks and stick on one end of the celery or carrot and on the other side stick them on the top of the tomato slice.
3. Then apply the olive as eyes, and snap the rosemary in half and make an upside down triangular shape for the mouth.
4. Voila! You have your MUNCHIE MONSTER!

Landon Jones

5th Grade
Anne Purdy

My Favorite Snack

Ingredients:

- One graham cracker
- 1 cup apple sauce
- 2 tablespoon whipped cream

Directions:

1. Dump applesauce in bowl.
2. Place graham cracker in Ziploc bag then smash it.
3. Once it is well smashed, dump on top of applesauce.
4. Then put whipped cream on top.



Rebecca Benedict

5th Grade
Janice Craig

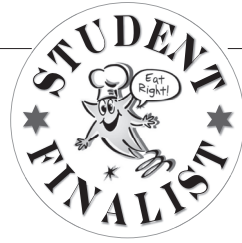
Nana's Sugar Cookies

Ingredients:

- 3 cubes margarine
- 2 eggs
- $\frac{2}{3}$ cup sour cream
- 2 teaspoons vanilla
- 6 cups white flour
- 2 teaspoons baking soda
- 1 $\frac{1}{2}$ teaspoon salt
- 2 cups sugar

Directions:

1. Mix together wet ingredients in a large bowl.
2. Mix dry ingredients in a separate bowl.
3. Add wet ingredients to dry ingredients 1 cup at a time.
4. Wrap and chill in fridge for 2 hours.
5. Roll out to $\frac{1}{2}$ -inch thickness on sugared cutting board.
6. Cut out with cookie cutters for desired shape.
7. Bake in oven at 375° for 8 – 10 minutes.
8. Then, frost and sprinkle (optional).



Simon Bidne

4th Grade

Anjeannette Hammer

No-Bake Energy Bites

Ingredients:

- 1 cup dry old fashioned oatmeal
- 1 cup toasted coconut flakes
- ½ cup chocolate chips
- ½ cup ground flax seed
- ½ cup peanut butter
- ⅓ cup honey
- 1 teaspoon vanilla

Directions:

1. Toast coconut flakes by placing them on a cookie sheet, heating oven to 350° F and heating them for 3 to 5 minutes. Watch them very closely as they will burn easily. You want them to be light golden brown. Allow to cool fully before using in the recipe.
2. Stir all ingredients together in a medium bowl until thoroughly mixed.
3. Let chill in fridge for half an hour.
4. Once chilled, roll into ball about 1-inch in diameter.
5. Store in an airtight container and keep refrigerated for up to a week. Makes about 16 – 20 1-inch in diameter bites.



Timothy Justice

5th Grade
Jean Hunter

Not Much of a Classical Snack or Name

Ingredients:

- 2 slices bread
- 1 jar mayonnaise
- 1 slice cheese
- 2 – 3 slices lunch meat
- Lettuce or spinach leaves
- Mushrooms (optional)
- Tomatoes (optional)

Directions:

1. Spread mayonnaise on both pieces of bread.
2. Layer on the lunch meat, cheese, lettuce (spinach), mushrooms and tomatoes (so pretty much just make a sandwich).
3. Then cut into 1"x1" inch squares.
4. 2 – 3 per serving.

George Angelos

6th Grade
Cathy Hayes

Pacific Chicken Pizza Tarts

Ingredients:

- ½ cup rice wine vinegar
- 2 ½ tablespoons light brown sugar
- 2 tablespoons soy sauce
- 2 tablespoons peanut butter
- 5 teaspoons canola oil
- 1 ½ teaspoons fresh ginger
- 1 clove garlic
- 1 tablespoons fresh cilantro
- 2 boneless, skinless chicken breast halves
- 2 flour tortillas
- 1 cup shredded Monterey jack cheese

Directions:

1. Preheat oven to 425° F. Coat a baking sheet with cooking spray. Combine the vinegar, brown sugar, peanut butter and soy sauce in a small bowl.
2. Heat 2 teaspoon of the oil in a large saucepan over medium-high heat, then add the ginger and garlic and cook for about 15 seconds, just until fragrant. Add the vinegar mixture and bring to a boil. Cook for 5 – 6 minutes or until the mixture is thick. Remove from the heat and stir in the cilantro.
3. Heat the remaining 1 tablespoon oil in a large nonstick skillet over medium-high heat. Add the chicken and cook for about 1 ½ minutes, per side, until lightly browned. Transfer to the saucepan with the vinegar mixture.
4. Place the tortillas on the baking sheet and bake for about 5 minutes, until lightly toasted. Remove from the oven and sprinkle each with ½ cup of the cheese. Top each with half of the chicken mixture. Bake for about 7 minutes, until hot and the tortillas are crisp. Cut into wedges and serve immediately.



Bailey Ann Diener

6th Grade

Stephanie Sanchez

Paintbrush Rice Krispy Treats

Ingredients:

- 12 snack size rice krispy treats
- 12 popsicle sticks
- Wilton chocolate melts in rainbow colors

Directions:

1. Open rice krispy treats.
2. Put popsicle stick on the inside of the rice krispy treat.
3. Melt the chocolate.
4. Dip the end of the rice krispy treat that doesn't have the popsicle stick in it in the chocolate.
5. Lay treats down on wax paper to dry.
6. You now have a paintbrush rice krispy treat.

Rebecca Benedict

5th Grade
Janice Craig

Pan de Jamón

Ingredients:

- Raw French bread dough
- 5 green olives, pitted and cut in half
- 8 slices uncooked lean bacon, cut in half
- 8 pieces deli ham cut in half
- 1 egg
- $\frac{1}{3}$ cup raisins

Directions:

1. Roll dough to $\frac{1}{2}$ -inch thick rectangle.
2. Cover dough with bacon lay horizontally.
3. Cover dough with ham lay vertically.
4. Sprinkle olive halves and raisins over dough.
5. Roll dough into a roll.
6. Fold open ends and seam under roll on ungreased, non-stick cookie sheet.
7. Put 3 slits in top layer of dough for expansion during baking.
8. Brush dough with egg white.
9. Bake at 375° for 25 minutes.
10. Cool, serve and enjoy!



Bethany Stallings

5th Grade
Tygre Andersen

Panna Cotta

Ingredients:

- 4 cups cream (half and half)
- ½ cup sugar
- 2 teaspoons vanilla
- 2 packets powdered gelatin
- 6 tablespoons cold water
- Berry medley with a hint of sugar

Directions:

1. Heat heavy cream and sugar in a sauce pan. Once sugar is dissolved, remove from heat. Stir in vanilla.
2. Oil 8 custard cups.
3. Sprinkle gelatin over the cold water in a medium sized bowl and let stand 5 – 10 minutes.
4. Pour the warm panna cotta mixture over the gelatin and stir until the gelatin is completely dissolved.
5. Divide the panna cotta mixture over into prepared cups, and then chill until firm.
6. Run a knife around the edge and serve with a sprinkle of the berry medley.

Rachel Graves

5th Grade

Caitlin Gregory

Peanut Butter Popcorn

Ingredients:

- Make popcorn; has to be 12 cups
- 2 tablespoons peanut butter put in microwave until runny

Directions:

1. First make popcorn on stove.
2. While the popcorn is cooking, melt the peanut butter in microwave.
3. Mix together fast.





Noah Stingily

5th Grade
Brandy Schroeder

Pepperoni Pizza Puffs (Low-fat Version)

Ingredients:

- $\frac{3}{4}$ cup flour
- $\frac{3}{4}$ teaspoon baking powder
- 1 tablespoons Italian seasoning
- 1 pinch red pepper flakes (optional)
- $\frac{3}{4}$ cup whole milk (use 2% to lower fat content)
- 1 egg, lightly beaten
- 4 ounces shredded cheese-cheddar, mozzarella, jack (about 1 cup – use reduced fat mozzarella for less fat)
- $\frac{1}{4}$ cup grated Parmesan cheese
- 4 ounces pepperoni, cut into small cubes (about 1 cup – use low fat turkey pepperoni for less fat)
- $\frac{1}{2}$ cup pizza or spaghetti sauce for dipping
- 2 tablespoons finely chopped fresh basil
- 1 red bell pepper, sliced for dipping

Directions:

1. Preheat oven to 375° F.
2. Grease a 24-cup mini-muffin pan.
3. In a large bowl, whisk together the flour, baking powder, Italian seasoning and red pepper flakes.
4. In a small bowl whisk egg and milk together, then add to dry mixture.
5. Gently stir in the mozzarella, Parmesan and pepperoni; let stand for 10 minutes.
6. Stir the batter and divide among the mini-muffin cups.
7. Bake until puffed and golden, 20 – 25 minutes.
8. Meanwhile, microwave the pizza sauce until warmed through, and then stir in 1 tablespoon basil.
9. Sprinkle the puffs with remaining 1 tablespoon basil.
10. Serve the puffs and red pepper slices with the pizza sauce for dipping.
11. Enjoy!





Riley Pollardo

4th Grade
Wendy Jackson

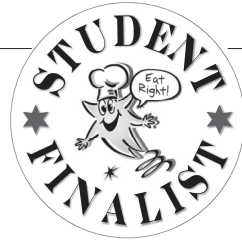
Pepperoni Pockets

Ingredients:

- 3 cans Pillsbury buttermilk biscuits (10/can)
- 56 pepperoni slices
- 2 bags of colby and monetary jack cheese squares (30 pieces)
- 1 beaten egg
- Italian seasoning
- Parmesan cheese
- Garlic powder
- 1 jar pizza sauce

Directions:

1. Preheat oven to 425° F.
2. Flatten a biscuit out and stack pepperoni and cheese on top.
3. Gather up edges of the biscuit.
4. Line the rolls up in a greased 9"x13" inch pan.
5. Brush with beaten egg.
6. Sprinkle with Parmesan, Italian seasoning and garlic powder.
7. Bake at 425° F for 18 – 20 minutes.
8. Serve the rolls with warm pizza sauce for dipping.



Nathaniel Franklin

4th Grade

Mary Claire Smith

Pico de Gallo with Tortilla Chips

Ingredients:

- 1 ½ cup seeded, diced roma tomatoes
- ¼ cup diced red onion
- ¼ cup diced sweet onion
- 1 tablespoon diced jalapeno
- Salt and pepper
- Juice of 1 lime
- 3 tablespoons chopped cilantro
- 1 bag of tortilla chips

Directions:

1. Combine all ingredients in a bowl.
2. Eat with bag of tortilla chips.





Dale Murphy

5th Grade
Mickey Wolf

pudding Pie

Ingredients:

- 1 ½ cups cold milk
- 1 package (5.9 ounces) chocolate instant pudding
- 1 8-ounce tub whipped topping, thawed, divided
- 2 1.4-ounce milk chocolate English toffee candy bars, chopped, divided
- 1 6-ounce Oreo pie crust
- 1 square bakers semi-sweet chocolate, melted

Directions:

1. Beat milk and instant pudding with a whisk for 2 minutes.
2. Stir in ½ of the whipped cream and all but 3 tablespoons candy bar.
3. Spoon into crust.
4. Top with remaining whipped cream and candy.
5. Drizzle with melted chocolate square.

Tamia Deschmidt

6th Grade

Stephanie Sanchez

Pumpkin Chip Bread

Ingredients:

- 1 $\frac{3}{4}$ cups flour
- 1 teaspoon baking soda
- 1 teaspoon cinnamon
- $\frac{1}{2}$ teaspoon salt
- $\frac{1}{2}$ teaspoon nutmeg
- $\frac{1}{4}$ teaspoon ginger
- $\frac{1}{4}$ teaspoon ground cloves
- $\frac{1}{2}$ cup butter
- 1 cup sugar
- 2 eggs
- $\frac{3}{4}$ cup canned pumpkin
- $\frac{3}{4}$ cup chocolate chips
- $\frac{3}{4}$ cup chopped walnuts

Directions:

1. Preheat oven at 350° F.
2. Combine dry ingredients, cream butter in large bowl, add sugar, cream, blend eggs, beat well, add pumpkin and beat well. Blend in dry ingredients.
3. Bake at 350° F for 65 minutes.

Makes one loaf.



Shane Niemela

5th Grade
Janice Craig

Pumpkin Chocolate Chip Muffins

Ingredients:

- 3 cups all-purpose flour
- 1 $\frac{1}{4}$ cups vegetable oil
- 1 teaspoon cinnamon
- 1 cup chocolate chips
- 1 teaspoon nutmeg
- 1 teaspoon ground cloves
- 4 teaspoons pumpkin spice
- 1 teaspoon salt
- 1 teaspoon baking soda
- 4 eggs
- 2 cups sugar
- 2 cups pumpkin

Directions:

1. Preheat oven to 350° F.
2. Hand mix wet ingredients together.
3. Hand mix dry ingredients together.
4. Hand mix both bowls together.
5. Put batter into pan.
6. Bake in oven for 20 minutes.



Aidan Fox-Bailey

4th Grade

Anjeannette Hammer

Pumpkin Pudding

Ingredients:

- 8-ounce package reduced-fat cream cheese
- 29-ounce can of pumpkin
- ½ cup brown sugar
- 1 teaspoon pumpkin pie spice
- Whipped cream

Directions:

1. Mix cream cheese with an electric mixer.
2. Add brown sugar and pumpkin pie spice. Mix it up.
3. Add pumpkin. Mix it up.
4. Serve with whipped cream on top.



Violetta Fletcher

4th Grade
Dawn Cort

Rainbow Pasta

Ingredients:

- 1 ½ cups left over pasta noodles
- 1 cup frozen mixed vegetables
- 1 tablespoon olive oil
- 1 pinch or 1/8 teaspoon garlic powder
- 1 pinch or 1/8 teaspoon salt
- 1 tablespoon bacon bits
- 1 tablespoon Parmesan cheese

Directions:

1. In microwave safe bowl mix left over pasta noodles, olive oil, garlic powder, salt and bacon bits.
2. Cover and microwave for 3 minutes (or stir fry in frying pan on stove top).
3. Toss and put on plate and add Parmesan cheese.
4. Viola. Yum Yum!

Laleh Lonteen

4th Grade
Nancy Hasler

Spaghetti Nests

Ingredients

- 1/3 cup graded Parmesan
- 2 tablespoon whole milk
- 3/4 teaspoon kosher salt
- 1 egg or 1/3 cup egg substitute
- 2 tablespoons olive oil
- 2 cups of marinara sauce
- 12 small fresh mozzarella balls (Ciliegine or bocconcini)
- 2 packed cups of finely chopped spinach leaves
- 1/2 box of spaghetti noodles (about 8 ounces)

Special equipment needed:

Four 4-inch diameter spring-form pans

1. Place an oven rack in the center of the oven.
2. Preheat the oven to 350° F.
3. Butter the bottom and sides of four 4-inch diameter spring form pans.

For the Pasta:

1. Bring a large pot of salted water to a boil over high heat.
2. Add the pasta and cook until tender but still firm to the bite, stirring occasionally, 8 – 10 minutes.
3. Drain the pasta and place in a large bowl.
4. Add the spinach, cheese, oil and 1/2 teaspoon salt.
5. Toss well until the spinach is wilted.
6. Set aside to cool.



For assembly:

1. Beat the Parmesan, milk, salt and egg together in a large bowl until smooth.
2. Pour the sauce over the spaghetti mixture until well combined.
3. Twirl ½ cupfuls of the spaghetti mixture around tongs or a large fork and transfer to the prepared pans.
4. Make an indentation in the middle of each nest of pasta and drizzle with olive oil.
5. Bake 15 minutes. Let cool 10 minutes before removing the sides from the pans.
6. Remove the bottoms of the pans from the nests using a thin metal spatula. Spoon ½ cup of the marinara sauce on each of the 4 serving plates. Place the spaghetti nests on the sauce. Place 3 balls of the mozzarella in each nest and serve.



Katie Blair

6th Grade
Kathy Moore

Spicy Mac 'n Cheese

Ingredients:

- 2 cup elbow macaroni
- 2 cup milk
- 5 tablespoons butter
- 3 tablespoons flour
- ½ teaspoon paprika
- 8 ounces salsa
- 2 ½ cup cheddar cheese
- Salt and pepper to taste

Directions:

1. Preheat oven to 350° F.
2. Cook macaroni in boiling water until tender (about 5 minutes).
3. Drain macaroni.
4. Heat milk to boil over medium heat.
5. Melt butter over medium heat.
6. Whisk in flour.
7. Cook on low heat for 2 minutes.
8. Gradually add milk.
9. Add paprika and salsa.
10. Cook for 3 minutes.
11. Add cheddar cheese, stir well to blend.
12. Season with salt and pepper to taste.
13. Add macaroni, stir well to blend.
14. Pour mixture into a buttered casserole dish.
15. Cover and bake for 25 minutes.
16. Remove from oven and cool uncovered.



Rebecca Benedict

5th Grade
Janice Craig

Stromboli Sandwiches

Ingredients:

- 2 loaves cooked French bread
- 1 pound ground hamburger
- ¼ pound ground Italian sausage
- 1 can tomato paste
- 2 large cans tomato sauce
- ¼ cup Italian seasoning mix
- 1 pound mozzarella
- 1 pound shredded cheddar cheese
- 1 pound fresh sliced mushrooms
- 2 small cans sliced olives
- 2 teaspoon garlic salt
- 2 teaspoon salt

Directions:

1. Slice loaves of French bread lengthwise, slice top ⅓ off.
2. Remove most of inside of the bottom ⅔ of each loaf creating a cavity in each loaf.
3. Put aside the stuff you pulled out. (Can be dried for croutons later.)
4. Brown hamburger and sausage together, drain.
5. Put meat in pot with tomato paste, sauce and spices.
6. Simmer 10 min.
7. Layer alternating shredded cheese and meat sauce mixture into cavities of loaves.
8. When final layer of cheese is applied cover with top ⅓ of loaf. (Do this to both loaves).
9. Bake at 375° F until cheese is melted.
10. Let cool 5 minutes.
11. Slice and enjoy!

Eat right!



Charlotte Offin

6th Grade
Rose Sudmeier

Stuffed Mushrooms

Ingredients:

- 24 ounces white button mushrooms
- 1/3 pound hot pork sausage
- 1/2 whole medium onion, finely diced
- 4 cloves garlic, finely minced
- 8 ounces Parmesan cheese, grated
- 1 whole egg yolk
- 1/3 cup chicken stock
- Salt and pepper

Directions:

1. De-stem the mushrooms and chop stems, set aside.
2. Brown and crumble sausage. Set aside on plate to cool.
3. Add onions and garlic to same skillet. Cook for 2 minutes on low heat.
4. Pour chicken stock in to deglaze the pan. Allow liquid to evaporate.
5. Add chopped mushroom stems, stir and cook for 2 minutes.
6. Add salt and pepper and set mixture aside to cool.
7. In a bowl, combine cheese and egg yolk, stir mixture together and refrigerate for a short time to firm up.
8. Smear mixture into the cavity of each mushroom cap creating a sizable mound over the top.
9. Bake at 350° for 20 – 25 minutes or until golden brown.
10. Allow to cool at least 10 minutes before serving.
11. The stuffed mushrooms taste better when not piping hot.
12. Garnish with minced parsley if you're feeling fancy.



Kellen McClure

4th grade

Lauren Williamson

Sweet & Sour Salad

Ingredients:

- ½ large carrot
- ½ jicama
- ½ turnip
- 10 radishes

Directions:

1. Cut up all ingredients in separate piles.
2. Mix carrots, turnip and radishes together in a large bowl.
3. Arrange the salad however you want it to look.
4. Then sprinkle the jicama on the top of the salad.



Madelyn Pings

4th Grade
Janet Safstrom

Tator Tot Casserole

Ingredients:

- 1 pound ground beef
- 1 medium onion chopped
- 1 can (10 $\frac{3}{4}$ -ounce) cream of mushroom soup
- 1 bag frozen tator tots
- $\frac{1}{2}$ can milk (use empty soup can to measure)
- 8 ounces shredded cheese (use what you have on hand or your favorite)

Directions:

1. Preheat oven to 350° F.
2. Brown 1 pound ground beef (drain any fat).
3. Add chopped onion to beef.
4. Sauté until soften.
5. In a shallow 2-quart baking dish (spray with Pam).
6. Add cook ground beef and onion, cream of mushroom soup, bag of frozen tator tots and $\frac{1}{2}$ can of milk.
7. Mix well, spread mixture on dish.
8. Top with shredded cheese.
9. Bake at 350° for 45 minutes or until cheese melts and slightly brown.
10. *(Optional: sub ground beef with ground turkey, add can of corn, add 1 tablespoon of taco seasoning to mixture.)*



Conner Watt

5th Grade

Julie Blue

Trail Mix

Ingredients:

To make a big bunch

- 1 box of golden grahams
- 1 bag of chocolate chips
- 1 bag of mini marshmallows
- 1 cup of peanuts
- 2 cups cinnamon oat clusters granola

Directions:

1. Place all the ingredients in a large mixing bowl.
2. Stir to mix the trail mix up and divide into servings.

Briar Whitman

4th Grade
Ann Wilkins

Tropical Sunshine

Ingredients:

- 1 golden delicious apple
- 1 peeled banana
- 2 clementines
- $\frac{1}{3}$ cup of frozen pineapple tidbits
- $\frac{1}{8}$ cup of coconut
- 2 cups of vanilla yogurt

Directions:

1. Defrost the pineapple and put into mixing bowl.
2. Cut the apple into small pieces and add to bowl.
3. Cut the banana into small slices and add to bowl. Peel the clementines into sections add to bowl.
4. Measure $\frac{1}{8}$ cup of coconut and add to bowl.
5. Measure 2 cups vanilla yogurt and add to bowl.
6. Mix all ingredients.
7. Enjoy!





Zachary Bridgman

6th Grade
Cathy Hayes

Tunadillas

Ingredients:

- 2 dozen tortillas
- 2 cup shredded cheddar cheese
- 2 cup shredded pepper jack cheese
- 6 cans tuna (drained)
- 1 cup mayonnaise
- 2 teaspoon mustard
- ½ teaspoon garlic powder
- 3 stalks diced green onion
- 3 stalks diced celery
- 1 teaspoon celery seed

Directions:

1. On griddle lay 2 tortillas. Top with shredded cheese.
2. Mix together tuna, mayo, mustard, onion, garlic powder, celery, pepper and celery seed.
3. Top cheese with tuna mixture and cover with another tortilla.
4. Grill until brown, flip and brown other side.
5. Cut like a pizza.

Makes 12 Tunadillas.

Kailee Smith

6th Grade
Laura Cross

Wedding Cakes

Ingredients:

- 1 cup butter (softened)
- 2 cups flour (measured before sifting)
- 1 cup pecans (chopped fine)
- 2 teaspoons vanilla
- Powdered sugar

Directions:

1. Sift flour.
2. Combine butter & flour until thoroughly mixed, stir in nuts and vanilla.
3. Form 1 inch diameter dough balls by rolling dough in palms of hand.
4. Place dough balls 1½" apart on a cookie sheet.
5. Bake at 350° F for 12 – 15 minutes (or until lightly browned).
6. Cool cookie sheets on wire rack.
7. When cookies are barely warm to the touch, roll each cookie in the powdered sugar.
8. Allow cookies to rest before packing them away.



Haley Winckler

4th Grade
Ann Wilkins

Whole Wheat Pumpkin Muffins

Ingredients:

- 2 cups whole wheat flour
- 1 teaspoon baking soda
- 1 teaspoon baking powder
- 1 teaspoon cinnamon
- ½ teaspoon salt
- ½ teaspoon nutmeg
- ½ teaspoon ginger
- 1 can pumpkin (15 ounces)
- 1 stick unsalted butter (melted and cooled)
- 2 large eggs
- 2 teaspoon vanilla extract

Directions:

1. Preheat oven to 400° F.
2. Spray mini muffin pans with a non-stick cooking spray.
3. Mix flour, baking powder, baking soda, cinnamon, salt, nutmeg and ginger together.
4. Mix pumpkin, sugar, butter, eggs and vanilla.
5. Gently mix pumpkin mixture with flour mixture.
6. Spoon into muffin tin, and bake 15 minutes.

Si Schneider

5th Grade
Stacey Coad

Yum Yum Parfait

Ingredients:

- Greek vanilla yogurt
- Fruit/berry of choice
- Granola
- Honey

Directions:

1. In one flute glass, put a big spoonful of your yogurt,
2. Put berries on top of yogurt.
3. Put a handful of granola on top of the berries.
4. Add a pinch of honey.
5. Repeat steps.
6. ENJOY!



**Layla Youssef**5th Grade
Rachael Leck

Yummy In My Tummy Oatmeal Muffins

Ingredients:

- ½ cup butter, softened
- ½ cup dark brown sugar
- ½ cup real maple syrup
- 1 egg
- 1 teaspoon vanilla extract
- ½ cup half and half
- 1 cup all purpose flour
- 1 cup quick cooking oats
- 2 teaspoons baking powder
- 1 teaspoon baking soda
- 1 teaspoon salt
- 1 teaspoon ground cinnamon
- 4 strips of bacon (crumbled)

Directions:

1. Preheat oven to 375° F.
2. Grease muffin cups or line with paper muffin liners.
3. In a large bowl, cream together butter and brown sugar.
4. Beat in maple syrup, egg, cream and vanilla.
5. In a separate bowl, stir together flour, oats, baking powder, baking soda, salt and cinnamon.
6. Stir flour mixture into egg mixture just long enough to incorporate.
7. Spoon batter into prepared muffin cups.
8. Bake in preheated oven for 10 minutes, remove from oven and add crumble bacon bits. Continue to bake for 5 to 10 minutes.
9. Remove from pan and place on wire rack to cool.
10. Serve and enjoy!



Aleha Kyle5th Grade
Nick Movius

Zucchini Muffin Delight

Ingredients

- 2 cups grated zucchini
- 2 teaspoons cinnamon
- $\frac{3}{4}$ cup flour
- 3 eggs
- 1 cup apple sauce
- 2 cups sugar
- $\frac{1}{2}$ teaspoon baking powder
- $\frac{1}{2}$ cup cocoa
- 1 teaspoon baking soda
- $\frac{1}{2}$ teaspoon salt
- $\frac{1}{2}$ cup oil
- $\frac{1}{4}$ semi sweet chocolate chips

Directions:

1. Combine wet ingredients.
2. Combine dry ingredients (in separate bowl).
3. Mix both batches together.
4. Bake at 350° F for 45 minutes.

Special Thanks

Event Judges

Shaunna Ballas

Snohomish School District School Board

Jay Hagen

Snohomish School District School Board President

Leah Hughes-Anderson

Snohomish School District School Board Vice President

Tom Laufmann

Executive Director of Business Services

David Johnston

Snohomish School District School Board

Josh Seek

Snohomish School District School Board

Food Service Department Event Staff

Anthony Beaulieu

Jill Brickman

Kilee Fry

Nita Lea

Susan Malone

Leisa Manning

Bridget Mitchell

Tracy Olsen

Lora Pearson

Maria Pena

Ann Spencer

Carol Troupe

Leah Weare

A special thanks to the students, parents, staff and community for their support of this program!

This program also would not be possible without the support of the Glacier Peak High School teacher Jamie Mesman -Davis and her culinary arts high school students who provided support with food preparation and service.

