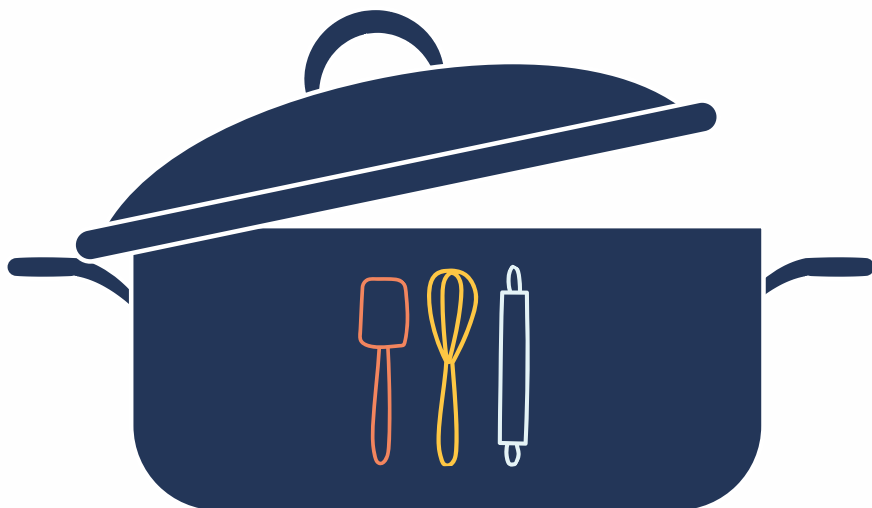


Kids in the Kitchen

2024-2025



Junior Chef Competition



chartwells
serving up happy & healthy

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Afternoon Tea & Gluten-Free Scones

Alice Kaloger

Riverview Elementary | Grade 6

INGREDIENTS

Scones:

1 cup gluten-free baking blend

1/4 cup rolled oats

2 teaspoons baking powder

1/2 teaspoon salt

1/4 teaspoon cinnamon

1/4 teaspoon nutmeg

1/4 cup packed brown sugar

4 tablespoons cold butter

1 large egg

1/4 cups milk

Optional:

Raspberry jam

Herbal tea

DIRECTIONS

- Heat oven to 400° F.
- In large bowl stir in gluten free baking blend, rolled oats, baking powder, salt, cinnamon, nutmeg, and brown sugar.
- Cut the butter into small pieces. Use fingertips to pinch butter into dry ingredients until pea size lumps form.
- In another bowl mix egg and milk together. Stir egg mixture into baking blend mixture. Stir to combine. Don't over mix.
- Dump onto baking pan and mold into a circle.
- Use a pastry brush and brush milk on dough circle. Sprinkle a little brown sugar.
- Cut into six triangles.
- Bake for 8-10 minutes.
- Let scones cool five minutes. Serve with jam and favorite tea.



Amelia's Amazing Lemon Bars



Amelia Painter

Cascade View Elementary | Grade 5

INGREDIENTS

Crust:

3/4 cup butter

1 1/2 cup flour

1/3 cup powdered sugar

Filling:

4 eggs

1/3 cup sugar

1/2 teaspoon vanilla

2-3 lemons

DIRECTIONS

- Preheat oven to 350° F.
- Crust - To make the crust beat the butter till fluffy add flour powdered sugar to fully Inc. make sure it's a soft dough. Transfer to a pan 9 by 13 inches then press the dough evenly into a pan and bake for 20 minutes or till the edges are light brown.
- Filling - Zest one and a half tablespoons of the lemons on a greater and then cut the lemons to have a 1/3 of a cup of lemon juice. Beat in the eggs and sugar together then blend in the flour, lemon juice, lemon zest and vanilla extract pour the filling over the cooled crust. bake bars until the filling is set or about just 20 minutes. then dust with powdered sugar eat and enjoy!



Amelia's Chicken Noodle Soup

Amelia Stong

Machias Elementary | Grade 6

INGREDIENTS

- 1 rotisserie chicken, cooked
- 8 cups chicken broth
- 2 cups chopped celery
- 1/2 cup green onion, chopped
- 2 cups peeled and chopped carrots
- 3 tablespoons poultry seasoning
- 1 sprig of thyme
- 3 sprigs of dill
- 4 bay leaves
- Pepper to taste
- Salt to taste
- 1 package of egg noodles

DIRECTIONS

- Pull apart rotisserie chicken, shred meat.
- Add chicken broth to large stock pot and bring to low boil.
- In another pot, cook noodles according to package. Strain and rinse with cool water when done. Set aside.
- Once broth comes to boil, add in seasoning and fresh herbs.
- Cover and simmer for five to 10 minutes.
- Add chicken, carrots, and celery to stock pot. Continue simmer for five to seven minutes, until vegetables slightly soft.
- Remove thyme, dill, and bay leaves.
- Add green onions and noodles.
- Add salt and pepper to taste.
- Gather your family and enjoy! (Watch out, it's hot!)



Amelia's Planty Protein Smoothie

Amelia Painter

Cascade View Elementary | Grade 5

INGREDIENTS

1 banana
Handful fresh spinach
1 1/2 to 2 cups
unsweetened vanilla
almond milk or orange
juice (amount depends on
thickness preference)
1 scoop vanilla plant-
based protein powder
1 cup frozen strawberries
1 cup frozen mango

DIRECTIONS

- Add all ingredients to blender in order of ingredients listed, blend until smooth. Add more almond milk/juice as needed for thickness preference.



Apple Bagel Sandwich

Giovanna Robbins

Dutch Hill Elementary | Grade 4

INGREDIENTS

1/2 bagel
1 slice cheddar cheese
1 green apple
Cinnamon

DIRECTIONS

- Slice apple into rounds.
- Stack bagel with cheese slice, apple, and cinnamon on top.
- Bake at 350° F for about five minutes or until the cheese melts.



Apple Crisp

Mae Herrin

Central Emerson Elementary | Grade 5

INGREDIENTS

1 cup flour
1 cup white sugar
1/2 cup butter
(one stick)
2 heaping teaspoons
cinnamon
5 large apples, peeled,
cored and thinly sliced

DIRECTIONS

- First, preheat the oven to 350° F.
- In a medium bowl, make the crumble.
- First, soften until almost melted the butter.
- Second, add the flour, sugar, and cinnamon.
- Mix until all combined.
- Set aside.
- Peel, core, and thinly slice apples.
- Toss gently with 1-2 tablespoons sugar until lightly coated.
- Put apples into greased baking dish- about 9 x 9 inches (does not need to be exact).
- Do not pat down the apples!
- Evenly cover the apples with the crumble (use all the crumble even if it seems thick).
- Do not pat down the crumble!
- Bake for about 45 minutes until the crumble is lightly brown, you can smell the apples cooking and it is bubbling on the sides.
- Enjoy warm with ice cream or whipped cream!



Bill Cypher Nutty Buddies

Charles Stewart

Dutch Hill Elementary | Grade 5

INGREDIENTS

- 6 cups of Rice Krispies cereal
- 5 1/2 cups of tiny marshmallows
- 4 tablespoons of butter
- 1 cup of all natural almonds
- 1 teaspoon of yellow food coloring
- Avocado spray

DIRECTIONS

- Measure out the Rice Krispies, marshmallows and almonds into three separate bowls.
- Grate up a 7x14 or 9x9 baking dish.
- Melt the butter in a Dutch oven over low heat. Let it bubble and brown a bit.
- Put the marshmallows and food coloring in and stir to combine until melted and gooey.
- Take the pan off the burner and stir in the Rice Krispies and almonds until all the way combined.
- Dump the mixture into the baking dish and press firmly with fingers or spatula. Be careful, it's hot!
- Set aside to cool for one hour. Once cooled, loosen up the sides with a butter knife and dump out onto parchment paper. Use a sharp knife to cut into triangle shapes.
- Place one almond, horizontal toward the top of each triangle like an eye and arrange on a platter. Enjoy!



Blueberry Bacon Pancake Muffins

Sophia Oud

Cascade View Elementary | Grade 4

INGREDIENTS

1 cup Krusteaz pancake mix
2/3 water
1/2 teaspoon cinnamon
1/4 teaspoon vanilla
2 cooked bacon pieces
4 tablespoon syrup
1/4 cup fresh blueberries
Nonstick spray
Cupcake liners 6
Cupcake tin 6

DIRECTIONS

- Preheat oven to 425° F.
- Add pancake mix to large plastic bowl.
- Add water, cinnamon and vanilla. Mix well until blended.
- Rip bacon in small pieces and add to mixture.
- Add syrup and stir.
- Add in blueberries.
- Put cupcake liners in 6 slot cupcake tray and spray the paper.
- Pour mixture in cupcake tin and place in oven for 18 minutes.
- Makes 6 pancake muffins.



Cheesy Chicken & Broccoli (or not) Casserole

Ian Lambert

Riverview Elementary | Grade 6

INGREDIENTS

1 1/2 pounds chicken breast (3 chicken breasts), cut into 1-inch cubes

1 (12 ounce) package steam-in-bag broccoli florets (or not)

2/3 cup light mayonnaise

2 cups finely shredded sharp cheddar cheese

1 teaspoon of salt

1 1/2 cups of croutons, (more if omitting broccoli) butter and garlic flavor)

DIRECTIONS

- Preheat the oven to 350° F. Spray a baking dish (I used a 9-inch pie dish) with cooking spray.
- Bring a medium pot of water to a boil, add the cubed chicken, and boil for 10 minutes.
- While the chicken is cooking, steam the broccoli in the microwave according to directions on the package (if you want it).
- In a bowl, combine the mayonnaise and 1 cup cheese, add the salt, then (if you want to) stir in the broccoli.
- When the chicken is done boiling, transfer the chicken to cheese and broccoli. Stir to mix and spoon into prepared baking dish. Sprinkle the remaining cup of cheese on top and then arrange the croutons evenly atop the chicken mixture. Bake for 15 to 20 minutes, or until the top layer of cheese has melted. Remove from oven and serve!



Cheesy Italian Popcorn

Giovanna Robbins
Dutch Hill Elementary | Grade 4

INGREDIENTS

3 tablespoons butter
5 tablespoons grated
parmesan cheese
Garlic salt (to taste)
2/3 cup popcorn kernels

DIRECTIONS

- Pop the popcorn.
- Melt butter over low heat and mix in the parmesan cheese.
- Drizzle if over the popcorn, add garlic salt and mix.



Chicken & Rice Soup



Mae Herrin

Central Emerson Elementary | Grade 5

INGREDIENTS

1 1/2 teaspoon olive oil
1/2 yellow onion,
chopped
1 cup carrot, sliced
1 cup celery, sliced
2 cloves, garlic, minced
2 tsp Italian seasoning
1 shredded rotisserie
chicken
8 cups chicken stock
1 cup rice
Fresh or dried parsley

DIRECTIONS

- Use a large stock pot on medium heat.
- First, sauté onions, carrots, celery with olive oil for five to seven minutes.
- Stir occasionally, then add garlic. Stir until you can smell the garlic cooking.
- Add chicken stock and shredded chicken, and rice.
- Simmer on medium-low for 20 minutes.
- Add fresh parsley for garnish and serve with warm bread!



Chocolate Mug Cake

Jake Davison

Riverview Elementary | Grade 5

INGREDIENTS

- 3 tablespoons all-purpose flour
- 2 tablespoons granulated sugar
- 1 tablespoon unsweetened cocoa powder
- ¼ teaspoon baking powder
- Dash salt
- 3 tablespoons milk (any kind of milk)
- 1 tablespoon canola oil (or melted butter)
- 1/8 teaspoon vanilla extract
- 1 teaspoon chocolate chips (or your favorite flavor baking chips)

DIRECTIONS

- Spray the bottom of a microwave-safe mug or coffee cup lightly with cooking spray.
- Add flour, sugar, cocoa powder, baking powder, and salt and stir together.
- Add milk, canola oil, and vanilla extract and stir until smooth, being sure to scrape the bottom of the mug. Stir in chocolate chips or sprinkle them on top.
- Cook in microwave for 70-90 seconds until cake is just set, but still barely shiny on top. Allow to rest for 1 minute before eating.



Chocolate Strawberry

Prisha Brown

Central Emerson Elementary | Grade 4

INGREDIENTS

Dark, milk, or white
chocolate
Fresh strawberries

DIRECTIONS

- Wash and dry the fresh strawberries.
- Melt the chocolate in the microwave.
- Dip the well-dried strawberries in the chocolate.
- Place the dipped strawberries on parchment paper and put them in the fridge for at least 30 minutes.
- Eat when the chocolate is fully firm on the outside of the strawberries.



Chocolate Zucchini Muffins

Hazel Chatham

Riverview Elementary | Grade 5

INGREDIENTS

2 cups grated zucchini
1 1/4 cups all-purpose flour
1/4 cup unsweetened cocoa
1 teaspoon baking soda
1/4 teaspoon salt
1/2 teaspoon cinnamon
3/4 cups sugar
1 egg
6 tablespoons unsalted butter, melted
1/4 teaspoon espresso powder
1/4 teaspoon almond extract
1/2 cup chocolate chips

DIRECTIONS

- Drain excess moisture from grated zucchini: Place the freshly grated zucchini in a sieve over a bowl to catch any excess moisture as it drains, while you work on prepping the other ingredients and preparing the recipe.
- If for some reason your zucchini is on the dry side, hydrate the shredded zucchini by soaking it in water first, and then place in sieve.
- Preheat oven, prepare loaf pans. Preheat oven to 350° F, with a rack in the middle. Add liners to one muffin pan.
- Whisk together dry ingredients. Vigorously whisk together the flour, unsweetened cocoa, baking soda, salt, and cinnamon in a large bowl. Whisk until there are no more clumps and the ingredients are well combined.
- Beat sugar and eggs, add melted butter, espresso powder, almond extract. In a separate large bowl, beat together the sugar and eggs until smooth, about a minute. You can do this with an electric mixer on medium speed. Add the melted butter, instant coffee granules, and almond extract and beat until smooth.

Continued on next page.



Chocolate Zucchini Muffins (continued)

Hazel Chatham

Riverview Elementary | Grade 5

INGREDIENTS

2 cups grated zucchini
1 1/4 cups all-purpose
flour
1/4 cup unsweetened
cocoa
1 teaspoon baking soda
1/4 teaspoon salt
1/2 teaspoon cinnamon
3/4 cups sugar
1 egg
6 tablespoons unsalted
butter, melted
1/4 teaspoon espresso
powder
1/4 teaspoon almond
extract
1/2 cup chocolate chips

DIRECTIONS

- Add zucchini and chocolate to the egg mixture. Mix the shredded zucchini and the chocolate chips into the sugar egg mixture.
- Add the flour to the zucchini mixture in three additions, stirring to combine after each addition.
- Divide batter into pan and bake. Work quickly and divide the batter between the cupcake liners. (Work quickly because once the dry ingredients have mixed with the wet ingredients, the leavening has begun.)
- Place into the oven. Bake for 20 minutes at 350° F, or until a skewer inserted into the center comes out clean and easily.
- Cool. Remove to a rack. Let cool in the pan for five minutes. Remove from the muffin pans and let cool completely on a rack.
- Note that if you try to slice the chocolate zucchini muffins before they have completely cooled, they will be rather crumbly. It's also easiest to slice with a bread knife.

Crepes with Bananas & Nutella

Logan Rogers

Totem Falls Elementary | Grade 5

INGREDIENTS

1 cup flour
2 eggs
1 1/4 cup milk
2 tablespoons butter
1 tablespoon sugar
1/4 teaspoon salt
Nutella
(enough to spread on
crepe)
2 medium bananas

DIRECTIONS

- Place flour, eggs, milk, melted butter, sugar, and salt into blender and blend until smooth.
- Melt a little butter in small frying pan over medium heat and spread it around with spatula. Pour 1/4 cup of the batter into the hot pan.
- Tilt the pan to evenly coat the bottom.
- Cook for 1 minute, then run a spatula around the edge of the crepe.
- Peek to see if it is lightly brown. If so, flip the crepe.
- Cook on the other side until light brown. Transfer to a plate.
- Spread with Nutella and banana slices. Fold into quarters, then dig in.
- Makes four servings.



Croque Monsieur



Lyle Gonzalez

Cathcart Elementary | Grade 6

INGREDIENTS

Béchamel sauce:

1/4 cup unsalted butter
(1/2 stick)

1/4 cup all-purpose
flour

1 1/2 cups whole milk

Salt and freshly ground
black pepper

1/4 teaspoon Dijon
mustard

Dash of ground nutmeg

Pinch of fresh thyme

Sandwich:

8 slices white sandwich
breads

5 ounces good quality
ham (about eight slices)

6 ounces sliced Gruyere
cheese or Swiss cheese
(about 10 slices)

DIRECTIONS

- Béchamel sauce: Melt butter in a medium saucepan over medium heat. Whisk in flour and cook, stirring constantly, for about three minutes. Gradually add milk, stirring well until the mixture is smooth. Cook, stirring, until sauce is thickened.
- Season with a little bit of salt and pepper. Remove from heat and whisk in mustard and nutmeg. Set aside while you make the sandwiches.
- Preheat oven to 500° F. Line a baking tray with parchment paper.
- Assemble sandwiches: Spread two bread slices with a layer of extra strong Dijon mustard.
- Make a sandwich with two slices of ham and one slice of cheese.
- Cover the sandwich (sides and top) with béchamel.
- Add a slice of gruyere cheese to the top of the sandwich.
- Repeat for each sandwich.
- Place sandwiches on the baking tray and bake in the oven at 500° F for six to seven minutes, until cheese on top appears crispy.
- Recipe makes four sandwiches.



Edible Egg-less Cookie Dough

Selena Gibson

Cathcart Elementary | Grade 4

INGREDIENTS

3/4-ounce butter (not melted)
1/3 cup brown sugar
1/2 cup white sugar
2 cups flour
1/4 cup milk
1 teaspoon vanilla
1/4 teaspoon salt
1 cup chocolate chips

DIRECTIONS

- Mix butter, brown sugar, and white sugar.
- Mix in flour.
- Combine milk, vanilla, and salt. Add to mixture.
- Mix in chocolate chips.
- Put into an ice cream cone.
- Add toppings like caramel, chocolate syrup or anything that sounds good!



Egg, Milk, Pudding

Susan Georgy
Seattle Hill Elementary | Grade 4

INGREDIENTS

5 cups of milk
1 can of sweetened
condensed milk
1/2 cup sugar
3 eggs
1 teaspoon of vanilla
extract

DIRECTIONS

- First, crack the eggs and sugar and put them in a large bowl, and mix it until it is combined.
- Then, add sweetened condensed milk and mix.
- After that, put milk and vanilla extract and mix until it is blended.
- Next, pour the mixture into a pressure cooker safe bowl that fit into an Instapot and cover it with a perforated aluminum foil.
- Then pour water into the Instapot and place the bowl of mixture into the Instapot.
- After that, pressure cook it for 12 minutes.
- Next put the pudding somewhere to cool for one hour.
- Then eat the pudding!



Egg-Free Caesar Salad with Parmesan Cheese Crisps

Tuesday Hancock
Central Emerson Elementary | Grade 6

INGREDIENTS

Salad:

1 head of romaine lettuce

Caesar dressing:

3 tablespoons extra-virgin olive oil

2 tablespoon fresh lemon juice

1 anchovy fillet, rinsed

1 small shallot, peeled

2 small cloves garlic, peeled

4 teaspoons Dijon mustard

1 teaspoon Worcestershire sauce

1/2 teaspoon diamond crystal kosher salt

1/2 teaspoon ground black pepper

3/4 cup Vegenaïse

Parmesan crisps:

1 cup freshly grated Parmesan

DIRECTIONS

- Parmesan crisps: Preheat Oven to 400° F.
- Prepare baking sheet: Line a baking sheet with parchment paper to prevent sticking.
- Portion cheese: Spoon about a tablespoon of grated Parmesan cheese per crisp onto the parchment paper. Flatten the cheese slightly and ensure that each portion is about an inch apart from others to prevent merging.
- Bake: Place the baking sheet in the oven and bake for three to five minutes or until the edges of the crisps begin to brown and the cheese is bubbly.
- Cool: Remove the baking sheet from the oven and let the crisps cool on the parchment paper for a few minutes to harden.
- Once cooled, use a spatula to lift the crisps off the sheet.
- Salad prep: While crisps are cooking and cooling, begin to prep the salad.
- Wash, dry, and chop the romaine lettuce. Place lettuce in a large salad bowl; set aside.

Continued on next page.



Egg-Free Caesar Salad with Parmesan Cheese Crisps (continued)

Tuesday Hancock
Central Emerson Elementary | Grade 6

INGREDIENTS

Salad:

1 head of romaine
lettuce

Caesar dressing:

3 tablespoons extra-
virgin olive oil

2 tablespoon fresh
lemon juice

1 anchovy fillet, rinsed

1 small shallot, peeled

2 small cloves garlic,
peeled

4 teaspoons Dijon
mustard

1 teaspoon
Worcestershire sauce

1/2 teaspoon diamond
crystal kosher salt

1/2 teaspoon ground
black pepper

3/4 cup Vegenaise

Parmesan crisps:

1 cup freshly grated
Parmesan

DIRECTIONS

- Assemble dressing: Process oil, lemon juice, anchovy, shallot, garlic, mustard, Worcestershire, salt, and pepper in blender until shallot and garlic are finely chopped, about 15 seconds. Add Vegenaise and continue to process until smooth, about 15 seconds.
- Assemble salad: Add dressing to chopped romaine lettuce and use tongs to toss the lettuce around in the dressing to get an even coating. Portion salad onto bowls or plates and garnish each portion with a couple Parmesan crisps.
- Enjoy!



Fatayer Bread

Mohammed Akif Ahmed
Dutch Hill Elementary | Grade 6

INGREDIENTS

- 3 cups shredded mozzarella cheese
 - 1 cup crumbled feta cheese
 - 1 tablespoon parsley, finely chopped
 - 1 large egg, beaten
 - 1/2 onion powder
 - 1 teaspoon dry mint
 - 1 teaspoon black pepper
 - 1/2 teaspoon garlic powder
 - 1 teaspoon black seeds
 - 1/2 chili flakes
- Dough:
- 2 2/3 all-purpose flour
 - 1/2 teaspoon salt
 - 1/2 tablespoons instant yeast
 - 1 cup luke-warm water
 - 1/2 tablespoon sugar
 - 2 tablespoons olive oil
 - 2 tablespoons plain yogurt
- For Assembly:
- Milk or heavy cream, for brushing

DIRECTIONS

- Make the dough: Add all the all-purpose flour, salt, yeast, lukewarm water, sugar, olive oil, and plain yogurt to a large mixing bowl.
- Bring the dough to a hook attachment on stand mixer.
- It should be a bit sticky not too much sticky.
- After that you can knead with your hand.
- Transfer the dough to a grease bowl, cover it and let it rest on warm plate for an hour or until double in size.
- The cheese filling: While the dough rests, prepare the cheese filling, combine mozzarella cheese, feta cheese, parsley, egg, onion powder, mint, Chili flakes, black pepper, salt garlic powder in a bowl.

Continued on next page.



Fatayer Bread (continued)

Mohammed Akif Ahmed
Dutch Hill Elementary | Grade 6

INGREDIENTS

3 cups shredded mozzarella cheese
1 cup crumbled feta cheese
1 tablespoon parsley, finely chopped
1 large egg, beaten
1/2 onion powder
1 teaspoon dry mint
1 teaspoon black pepper
1/2 teaspoon garlic powder
1 teaspoon black seeds
1/2 chili flakes

Dough:

2 2/3 all-purpose flour
1/2 teaspoon salt
1/2 tablespoons instant yeast
1 cup luke-warm water
1/2 tablespoon sugar
2 tablespoons olive oil
2 tablespoons plain yogurt

For Assembly:

Milk or heavy cream,
for brushing

DIRECTIONS

- Assembly: Preheat the oven to 475° F.
- After an hour punch down the dough and divide it into 12 equal portions, pinching each piece into tight ball.
- Stretch each piece out longways and then shape it into an oval shape.
- Add a generous amount of cheese filling to the center and fold. pinch both corners to make a shape of boat. Transfer into baking tray on parchment paper.
- Brush the edges with milk or heavy cream.
- Repeat with the rest.
- Bake in the oven for 10 to 12 minutes until golden brown on the edges.
- Take out of the oven and allow to cool for a few minutes and then enjoy warm.



Fettuccini Alfredo

Dakota Taylor

Seattle Hill Elementary | Grade 4

INGREDIENTS

- 1 pound fettuccini pasta noodles
- 8 tablespoons butter
- 8 ounces cream cheese
- 1 cup heavy whipping cream
- 5 ounces grated parmesan cheese
- 1-2 garlic cloves (minced)
- 1 teaspoon Italian seasoning
- 1/4 teaspoon salt
- 1/4 teaspoon pepper

DIRECTIONS

- Fill large pot with water. Heat water over high heat until boiling. Add salt and pinch of Italian seasoning to flavor the water; add pasta noodles and cook according to package instructions.
- In large skillet or pan, heat butter over medium heat. Add minced garlic and cook for 1-2 minutes.
- Stir in heavy whipping cream and cream cheese until smooth.
- Let sauce reduce; cook for 5-8 minutes. Add the parmesan cheese, pepper, and Italian seasoning; whisk until smooth. Keep sauce over heat and whisk until cheese is melted.
- Toss cooked fettuccini noodles with sauce and serve.



Flatbread Pizza



Calijah Smith
Machias Elementary | Grade 5

INGREDIENTS

- 1 teaspoon extra virgin olive oil
- 1 8-inch naan bread or pita
- 2 tablespoons pesto or marinara sauce
- 1/3 cup shredded mozzarella cheese (or favorite nondairy alternative)
- 12 cherry tomatoes, cut in half

DIRECTIONS

- Adjust oven rack to lowest position and heat oven to 400° F. Use pastry brush to brush oil onto bottom side of naan or pita bread and place onto middle of baking sheet.
- Use back of spoon to spread pesto or marinara over naan or pita. Sprinkle cheese over sauce, then sprinkle with tomatoes over cheese.
- Place baking sheet in oven and bake until bread is golden brown around edges, about 8-10 minutes.
- Use spatula to carefully transfer pizza to cutting board, baking sheet will be hot! Use chef's knife or pizza wheel to cut pizza into wedges. Enjoy!

Garfield Lasagna

Dennis Holton

Riverview Elementary | Grade 6

INGREDIENTS

Box of lasagna noodles
2 jars marinara sauce
1 pound grated Colby
jack cheese
1 1/2 pounds ground beef
1/2 pound ground
sausage
9x12 casserole dish

DIRECTIONS

- Cook and strain lasagna noodles according to the box.
- Preheat oven to 350° F.
- Lay sauce on the casserole dish just enough to cover it.
- Cook ground beef and sausage and add salt and pepper to taste.
- Add remainder of marinara sauce to meat.
- Grate 1 pound of Colby jack cheese
- Assemble lasagna in layers (lay noodles evenly, lay sauce until all space is covered spread grated cheese).
- Foil wrap lasagna and bake for 30 minutes, Take foil off after 30 minutes and bake for another 15 minutes.
- Let sit five-10 minutes before cutting/serving.
- This mouth-watering recipe that my mom follows will blow your socks off once you taste it. Now go ahead and give it a try!



GF Sweet Potato Casserole

Olivia Cassinat

Dutch Hill Elementary | Grade 5

INGREDIENTS

3-4 medium to large,
sweet potatoes
1/2 cup white sugar
2 eggs
1/2 teaspoon salt
4 tablespoons softened
butter
1/2 cup milk
1 teaspoon vanilla extract
1/2 cup packed brown
sugar
1/3 cup tiger nut (nut
free!) flour
4 tablespoons butter,
frozen and shredded
with a large cheese grater
1-2 tablespoons sour
cream

DIRECTIONS

- Preheat oven to 425° F. Place washed sweet potatoes on a baking sheet lined with foil or parchment paper. Poke holes in the skin of the sweet potatoes with a fork then place them in the oven for 40-50 minutes or until you can easily pierce the flesh with a fork. remove from oven and carefully use tongs and a fork to peel off the skin. Move the peeled and still hot potatoes to a large mixing bowl. Mash or use mixer to mash the sweet potatoes until only small lumps remain.
- Reduce oven temp to 325° F. Add white sugar, eggs, salt, butter, milk, and vanilla extract. Mix until smooth. transfer to a 9x13 inch baking dish.
- In a medium bowl mix the brown sugar and tiger nut flour. Mix in the shredded, still cold butter and knead just until all butter is thoroughly coated in flour and starts clumping together. Mix should still be very lumpy and sandy. Add sour cream 1/2 tablespoon at a time until all flour is incorporated, but mix is still semi-dry and very lumpy.
- Bake for 30 minutes or until the topping is lightly browned and crisped.



Giovanna's Chocolate Chip Cookies



Giovanna Robbins

Dutch Hill Elementary | Grade 4

INGREDIENTS

1/2 cup butter
1/2 cup brown sugar
1 teaspoon vanilla extract
1 egg
1 1/8 cups flour
1/4 teaspoon salt
12 ounces chocolate chips
1/2 teaspoon baking soda

DIRECTIONS

- Melt butter, add both types of sugar. While it cools, mix flour, salt and baking soda in a separate bowl.
- Beat egg until fluffy and add to the butter mixture, stir.
- Add the butter, egg and vanilla to the flour mixture. Add chocolate chips and stir well.
- Roll mixture into balls, space out on a baking sheet. Bake at 350° F for 10 minutes.

Ham Spirals

Ian Lambert

Riverview Elementary | Grade 6

INGREDIENTS

1 sheet thawed puff
pastry
2 tablespoons Dijon
mustard
2 teaspoons minced
fresh thyme
4 ounces thinly sliced
deli ham
1 cup grated parmesan
cheese

DIRECTIONS

- Roll 1 sheet thawed puff pastry into 12-inch square.
- Brush with 2 tablespoons Dijon mustard and sprinkle with 2 teaspoons minced fresh thyme.
- Lay 4 ounces of thinly sliced deli ham evenly over top and sprinkle with 1 cup of grated parmesan cheese.
- Roll dough into tight spiral and wrap with plastic wrap and freeze for 10 minutes.
- Remove plastic and slice into 1/2-inch rounds, transfer to parchment paper lined baking sheet.
- Bake in 400° F oven until golden, 20-25 minutes.
- Makes around 22.



Hawaiian Roll Sandwiches

Federico Baron Gaylord
Totem Falls Elementary | Grade 4

INGREDIENTS

1 package Kings
Hawaiian Rolls (pretzel
bun sliders)
12 slices lunch meat of
your choice (chicken,
turkey, ham works
best)
Kewpie mayo/Dijon
mustard/garlic aioli -
condiment of choice
Pickles (sandwich
chips)
Sliced cheese - cheddar
or pepper jack
4 tbsp butter melted
Minced garlic
Parsley

DIRECTIONS

- Preheat oven to 350° F.
- Assemble your sandwiches in the pretzel slider buns as desired using ingredients above.
- Mix garlic and butter together with parsley and spread over buns.
- Bake for about 15 minutes until cheese is melty and tops of buns are crispy.
- Bake.



Healthy Chocolate Bark

Aadya Konduri

Little Cedars Elementary | Grade 4

INGREDIENTS

1 cup chocolate
1 cup pumpkin seeds
1 cup sunflower seeds

DIRECTIONS

- Gently toast pumpkin and sunflower seeds over medium-low heat until crisp.
- Meanwhile, use a double boiler to melt chocolate until smooth.
- Combine the toasted seeds with the melted chocolate, stirring thoroughly to coat.
- Transfer the mixture into your preferred molds, then dust the top with sea salt.
- Allow the treats to solidify completely by leaving them undisturbed overnight.



Honey BBQ Pork Sandwich

Keira Mahoney

Seattle Hill Elementary | Grade 6

INGREDIENTS

1-pound shredded,
cooked pork
6 Hawaiian rolls
3 tablespoons butter
Garlic salt (two pinches
on each)
2 tablespoons honey
2 tablespoons BBQ
sauce

DIRECTIONS

- Preheat the oven to 350° F.
- Get a baking sheet out and spray it with non-stick cooking spray.
- Get out six rolls and lay them out evenly on the baking sheet.
- Melt 3 tablespoons butter and spread it evenly on the rolls.
- Add two pinches of garlic salt to each roll.
- Then put it in the oven for five minutes.
- Take them out and fill each with 3 ounces of cooked pork.
- Get out a small bowl and add 2 tablespoons of honey and 2 tablespoons of BBQ sauce and mix.
- Then drizzle it on the pork sandwiches.
- Enjoy!



Juniper's Tuna Rice Balls

Juniper Walton

Dutch Hill Elementary | Grade 5

INGREDIENTS

2 cups fresh cooked rice
1 1/2 tablespoon
mayonnaise
1 can tuna
1 pack seaweed
Pinch of salt and pepper
(for taste)

DIRECTIONS

- Prepare rice.
- Prepare and drain tuna.
- Add mayonnaise and salt and pepper to tuna in a bowl.
- Set aside.
- Once rice is cool enough to touch, wet hands and form into a halfway ball.
- Add one spoonful of tuna to center and for the rest of the ball.
- Add seaweed to the outside.
- Repeat until you have used all your ingredients and enjoy!



Marshmallow Rice Krispie Treats

Prisha Brown

Central Emerson Elementary | Grade 4

INGREDIENTS

1/4 cup butter
4 cups miniature
marshmallows
5 cups crispy rice cereal

DIRECTIONS

- Melt butter in a large saucepan over low heat.
- Add marshmallows and stir until melted and well combined. Cook two minutes longer, stirring constantly. Remove from heat.
- Stir in crispy rice cereal until well coated.
- Press mixture evenly and firmly into a buttered 9x13-inch pan using a buttered spatula or waxed paper.
- Cut into two-inch squares when cool.



Mini Salmon Sushi (using leftovers)



Federico Baron Gaylord
Totem Falls Elementary | Grade 4

INGREDIENTS

Left over grilled salmon
Left over rice (white or brown)
Kewpie mayo
Soy sauce
Sriracha or chili garlic sauce (optional)
Furikake - seaweed rice seasoning
Seaweed snacks

DIRECTIONS

- Add rice to a small bowl and microwave with an ice cube for 1 minute and 30 seconds.
- Microwave salmon separately.
- In a bowl combine the rice and salmon and mix well then add soy sauce, kewpie mayo, furikake, and sriracha (optional) mix well.
- Add a little of the mixture to seaweed snacks and enjoy.

Mini Tacos

Mohammed Akif Ahmed
Dutch Hill Elementary | Grade 6

INGREDIENTS

1 pound chicken, minced
1 teaspoon taco seasoning
30 tortillas corn or flour
3 tablespoons vegetable oil or cooking spray
8 ounces cheese jack or American, shredded.
1 teaspoon onion powder
1 teaspoon paprika
1 teaspoon salt
1/2 teaspoon black pepper
1/2 teaspoon cumin powder
1/2 teaspoon dried oregano
1 teaspoon of garlic powder

DIRECTIONS

- Preheat oven for 425° F and prepare baking sheet with parchment paper.
- Brown the chicken on stove over medium heat.
- Add water and all seasoning and cooking for 5 minutes.
- Using cooking cutter cut tortillas in round and small circle.
- Spoon full of cheese on chicken minced.
- Fold tortillas in half with spatula and press flat. Sprinkle remaining salt over top.
- Bake for 10 minutes or until golden brown.
- Flip halfway through.
- Take out of oven.
- Keep at room temperature for 5 minutes and sprinkles with cilantro if desired and enjoy.



Papa's Apple Shmear

Audrey Guidry

Seattle Hill Elementary | Grade 6

INGREDIENTS

1 cube (8 ounces)
softened cream cheese
1 cup brown sugar
1 tablespoon vanilla
extract (or other
flavoring you like)

DIRECTIONS

- Whip softened cream cheese until fluffy. mix in brown sugar and vanilla until all the lumps of brown sugar are gone.
- Generously dip apple slices to coat. Also good with toast, graham crackers, vanilla wafers, or pretty much anything dippable.



Peanut Butter, Jelly & Banana Sandwich

Prisha Brown

Central Emerson Elementary | Grade 4

INGREDIENTS

Peanut butter of your choice
Fruit jelly of your choice
1 banana
2 slices of bread of your choice

DIRECTIONS

- Make peanut butter and jelly sandwich.
- Cut the banana into slices.
- Layer the banana slices in between the two slices of the peanut butter and jelly sandwich.



Philip's DF/GF Pumpkin-Craisin Mini-Muffins



Philip VanDyke

Little Cedars Elementary | Grade 5

INGREDIENTS

3 cups canned pumpkin
1 2/3 cup sugar
2/3 cup avocado oil
2 teaspoons vanilla
4 eggs
4 cups flour (Bob's Red
Mill GF)
2 teaspoons baking soda
1/2 teaspoon baking
powder
1 teaspoon salt
1 teaspoon cinnamon
1/2 teaspoon ground
cloves
2 cups craisins

DIRECTIONS

- Pre heat oven to 350° F.
- Recommend using a silicone mini-muffin baking form.
- Mix all wet ingredients in a large bowl. Add dry ingredients (flour, soda, etc.) and gently fold into the wet ingredients.
- Add the craisins.
- Use a cookie scoop to place the dough into the muffin baking form.
- Bake at 350° F for 15 minutes.
- Use a toothpick to test for doneness.
- Place muffins on a cooling rack.
- Enjoy a healthy, festive snack!
- Makes about 36 muffins.

Pumpkin Butter Mochi

Federico Baron Gaylord
Totem Falls Elementary | Grade 4

INGREDIENTS

1 16-ounce box Mochiko flour
1 1/2 cups white sugar
2 teaspoon baking powder
2 teaspoon pumpkin pie spice
1/2 teaspoon cinnamon
1 teaspoon salt (or use salted butter instead of unsalted)
4 eggs
2 15-ounce cans of pumpkin puree
1 14 ounce can sweetened condensed milk
1 12-ounce can evaporated milk
1 cup butter (2 sticks) melted
2 teaspoon vanilla

DIRECTIONS

- Preheat oven to 350°F and grease a 9x13 baking dish.
- In large bowl mix dry ingredients.
- Add wet ingredients and mix well.
- Bake for 1 hour or until toothpick comes out clean.
- Let rest 1 hour before serving.



Scrumptious Salmon Cakes and Remoulade Dipping Sauce

Alice Kaloger

Riverview Elementary | Grade 6

INGREDIENTS

Salmon cakes:

- 1 egg
- 1 1/2 cups de-boned canned salmon
- 5 tablespoons gluten free breadcrumbs
- 2 tablespoons mayonnaise
- 1 lime, juiced
- 1/4 teaspoon paprika
- 1/4 teaspoon celery salt
- Pinch of pepper
- 3 teaspoons avocado oil
- 1/2 teaspoon butter

Rémoulade sauce:

- 1 cup Sriracha sauce
- 1 cup mayonnaise
- 1 tablespoons Dijon mustard
- 1 teaspoon paprika
- 1/2 teaspoon garlic powder
- 3 tablespoons lemon juice
- 1/3 teaspoon onion powder
- Pinch of salt

DIRECTIONS

- Salmon cakes: Crack egg in bowl and beat with a whisk.
- Add canned salmon, breadcrumbs, mayonnaise, lime juice, paprika, celery salt, and pepper to the whisked eggs.
- Cover bowl with plastic wrap and chill in refrigerator for 15 minutes.
- Heat a frying pan with vegetable oil and butter on medium low. Add six spoonfuls of salmon cake mixture into pan. Press down with a spoon to flatten tops.
- Cook salmon cakes three-four minutes per side. Serve.

- Rémoulade sauce: Add all ingredients into a bowl.
- Stir until blended.



Skylee's Mini Cheesecake Bites

Skylee Evans

Dutch Hill Elementary | Grade 4

INGREDIENTS

Crust:

1 cup graham cracker
crumbs (about 8 crackers)
2 tablespoons granulated
sugar
3 tablespoons unsalted
butter, melted

Filling:

16-ounce cream cheese,
softened
1/2 cup granulated sugar
1 teaspoon vanilla extract
2 large eggs
1/4 cup sour cream
1 tablespoon all-purpose
flour

DIRECTIONS

- Prepare the crust: Preheat the oven to 325°F (165°C).
- Line a 12-cup muffin pan with paper liners.
- In a small bowl, mix the graham cracker crumbs, sugar, and melted butter until combined.
- Press about 1 tablespoon of the crumb mixture firmly into the bottom of each muffin cup.
- Make the filling: In a large bowl, beat the softened cream cheese and sugar until smooth.
- Add the vanilla extract, eggs, sour cream, and flour. Mix until just combined, avoiding overmixing.
- Assemble and bake: Divide the cheesecake batter evenly among the muffin cups, filling each about 3/4 full.
- Bake for 15-18 minutes, or until the centers are set and slightly jiggly.
- Turn off the oven, open the oven door slightly, and let the cheesecakes cool for 10 minutes inside the oven.
- Cool and chill:
- Remove from the oven and allow to cool completely at room temperature, then refrigerate for at least two hours before serving.



Snickers Doodles

Elowen Graves

Riverview Elementary | Grade 4

INGREDIENTS

- 2 1/2 cups all-purpose flour spooned in and leveled
- 2 teaspoons cream of tartar
- 1 teaspoon baking soda
- 1 cup (2 sticks) butter at room temperature
- 1 3/4 cups of sugar, divided
- 2 large eggs
- 1 teaspoon pure vanilla extract
- 1 teaspoon ground cinnamon

DIRECTIONS

- Strain together the flour, cream of tartar, baking soda. set aside.
- In the large bowl of an electric mixer fitted with the paddle attachment, mix the butter on medium speed until tightened about 2 minutes. Add 1-1/2 cups of the sugar in a steady stream and mix for another 2 minutes. Reduce the mixer speed to low and add the eggs one at a time, mixing well after each addition and scraping down the side of the bowl as needed. Stir in the vanilla.
- Add the dry ingredients in two additions. Scrape the dough into a clean bowl, cover with plastic wrap for 2 hours.
- Bake the cookies: Position the shelves in the upper and lower third of the oven. Heat the oven to 350° F.
- Divide the dough into quarters. With lightly floured hands, shape each quarter into a log. Slice each log into 12 equal pieces and roll into small walnut size balls.

Continued on next page.



Snicker Doodles (continued)

Elowen Graves

Riverview Elementary | Grade 4

INGREDIENTS

- 2 1/2 cups all-purpose flour spooned in and leveled
- 2 teaspoons cream of tartar
- 1 teaspoon baking soda
- 1 cup (2 sticks) butter at room temperature
- 1 3/4 cups of sugar, divided
- 2 large eggs
- 1 teaspoon pure vanilla extract
- 1 teaspoon ground cinnamon

DIRECTIONS

- Combine the remaining 1/4 cup sugar with the cinnamon in a small mixing bowl. Working one piece at a time, place each ball in the mixture and briskly rotate the bowl in a circular motion to coat the dough evenly with the mixture.
- Place 3 inches apart on parchment paper. Bake for 15 minutes or until lightly browned. Remove the cookies from the oven and let rest for 5 minutes. Transfer with a thin metal spatula to wire racks to cool.



Sophia's Smoothie Snack

Sophia Oud

Cascade View Elementary | Grade 4

INGREDIENTS

1/4 cup frozen
strawberries
2 cups orange juice
1 cup blueberries
1 banana
1 cup vanilla Greek
yogurt
1 tablespoon honey

DIRECTIONS

- Combined everything in a blender and blend for 20 seconds.



Spicy White Sauce Pasta

Deepika Mandaala

Dutch Hill Elementary | Grade 6

INGREDIENTS

1 bell pepper
1 carrot
3 cloves of garlic
1 tablespoon oil
1 stick of butter
10 tablespoons all-
purpose flour
4 cups milk
2 teaspoons salt
1 teaspoon pepper
2 teaspoons chili flakes
2 cups pasta
Water for pasta
Parmesan (your taste
wise)

DIRECTIONS

- Boil pasta in water with some salt.
- Cut veggies and start with adding oil to a frying pan, then add the garlic wait for it to turn slightly golden brown and add in the rest of the veggies, after fried transfer to a plate.
- To make the roux, melt butter in a pot gradually add your flour while whisking the ingredients. After it has all been mixed and cooked add the milk and whisk at the same time. Once everything has been mixed close to pot with a lid and let it simmer for a while.
- Once the sauce is nice and creamy add salt, pepper, and chili flakes. After that add your veggies and pasta mix everything.
- Serve while hot and sprinkle with parmesan.
- Enjoy!



St. Louis Style Pizza

Tuesday Hancock Central Emerson Elementary | Grade 6

INGREDIENTS

Sauce and cheeses:

- 1 (8-ounce) can tomato sauce
- 3 tablespoon tomato paste
- 2 tablespoons chopped fresh basil
- 1 tablespoon sugar
- 2 tsp dried oregano
- 8 ounces white American cheese, shredded
- 2 ounces Monterey Jack cheese, shredded
- 3 drops liquid smoke

Dough:

- 2 cups all-purpose flour
- 2 tablespoons cornstarch
- 2 teaspoons baking powder
- 1 teaspoon salt
- 1/2 cup plus 2 tablespoons water
- 2 tablespoons olive oil

DIRECTIONS

- For sauce and cheeses: Whisk together tomato sauce, tomato paste, basil, sugar, and oregano in small bowl; set aside. Toss cheeses with liquid smoke in medium bowl; set aside.
- For the dough: Combine flour, cornstarch, sugar, baking powder, and salt in large bowl. Combine water and olive oil in liquid measuring cup. Stir water mixture into flour mixture until dough starts to come together. Turn dough onto lightly floured surface and knead 3 or 4 times, until cohesive.
- Adjust oven rack to lower-middle position, place baking stone (or inverted baking sheet) on rack, and heat oven to 475° F. Divide dough into two equal pieces. Working with one piece of dough at a time, press into small circle and transfer to parchment paper dusted lightly with flour. Using rolling pic, roll and stretch dough to form 12-inch circle, rotating parchment as needed. Lift parchment and pizza off work surface onto inverted baking sheet.

Continued on next page.



St. Louis Style Pizza (continued)

Tuesday Hancock
Central Emerson Elementary | Grade 6

INGREDIENTS

Sauce and cheeses:

- 1 (8-ounce) can tomato sauce
- 3 tablespoon tomato paste
- 2 tablespoons chopped fresh basil
- 1 tablespoon sugar
- 2 tsp dried oregano
- 8 ounces white American cheese, shredded
- 2 ounces Monterey Jack cheese, shredded
- 3 drops liquid smoke

Dough:

- 2 cups all-purpose flour
- 2 tablespoons cornstarch
- 2 teaspoons baking powder
- 1 teaspoon salt
- 1/2 cup plus 2 tablespoons water
- 2 tablespoons olive oil

DIRECTIONS

- Top each piece of dough with half of sauce and half of cheese. Carefully pull parchment paper and pizza off baking sheet onto hot baking stone. Bake until underside is golden brown, and cheese is completely melted, 9 to 12 minutes. Remove pizza and parchment from oven. Transfer pizza to wire rack and let cool briefly. Assemble and bake second pizza. Cut into two-inch squares. Serve.



Strawberry Mangonada



Cheyenne Lapiers

Seattle Hill Elementary | Grade 6

INGREDIENTS

- 1 cup of mango chunks
- 1 tablespoon of lime juice
- 3 tablespoons of sugar
- 1 tablespoon Tajin seasoning
- 1/2 cup of chamoy
- 1 cup of ice
- 1 1/2 cups of mango nectar
- 5 strawberries
- 1 plastic 28-ounce cup with a round open lid
- 1 small bag of mini Takis

DIRECTIONS

- First use a blender to mix half of the cup of ice and a little more than half of the mango chunks, 1 cup of mango nectar and the 3 tablespoons of sugar and then mix it in the blender.
- Once it's done blending and when it's smooth, then proceed to pour it into the cup.
- Once you have that done, take the chamoy sauce and pour it on the edges of the cup.
- Then pour a little into the middle of the cup and let it drop down to the bottom.
- Then add the 1 tablespoon of lime juice.
- Take the rest of the mango chunks and pour them carefully over the top.
- Cut the strawberries in half and take off the stems.
- Put the strawberries on top and then go ahead and add the rest of the ice into the cup.
- Sprinkle 1 tablespoon of Tajin over the cup.
- Lastly, take a few mini Takis and crumble it over the smoothie.
- Then you are done, and you have yourself a strawberry mangonada!

Susie's Pumpkin Bread

Avery Calamusa

Seattle Hill Elementary | Grade 5

INGREDIENTS

2 1/4 cup sugar
3/4 cup vegetable oil
3 eggs
1/3 cup water
1 - 15 oz. can pumpkin
3 cups flour
1 teaspoon salt
1 1/2 teaspoon baking
soda
1/2 teaspoon baking
powder
3/4 teaspoon cinnamon
3/4 teaspoon pumpkin
pie spice
Zest of 1 orange
2 tablespoons coarse
sparkling baking sugar,
such as King Arthur's
brand
1/4 cup raw pumpkin
seeds

DIRECTIONS

- Preheat the oven to 350° F. With a mixer, cream together sugar and oil. Add the three (3) eggs, one at a time, beating after each. Add the water and canned pumpkin, mix until smooth. Set aside. Combine the flour, salt, baking soda, baking powder, cinnamon, and pumpkin pie spice. Mix thoroughly. Add to the pumpkin mixture and mix to combine. Stir in orange zest.
- Grease two 9 x 5-inch loaf pans. Pour the pumpkin bread mixture into the prepared pans. Sprinkle about 1 tablespoon of the sparkling sugar over each load, and top each with a generous smattering of pumpkin seeds. Bake for one (1) hour. Cool for 10-15 minutes before turning the loaves out of the pans. Slice and serve!



Turkey & Brie Baguette

Lola Gonzalez

Cathcart Elementary | Grade 4

INGREDIENTS

- 1 French baguette (5 inches)
- 2 1/2 teaspoon mayonnaise
- 1 garlic clove
- 3 slices of oven roasted turkey breast
- 4 thin slices of brie cheese
- A small pinch of fresh thyme

DIRECTIONS

- For the roasted garlic mayo: Peel garlic and add to smallest frying pan with a drizzle of olive oil.
- Cook on low until garlic is golden.
- Remove from heat and let cool.
- Smash garlic and combine with mayo and thyme.
- Assemble the sandwich: Cut five inches off the baguette and open it.
- Spread garlic mayo on the inside of the baguette.
- Add turkey and brie.
- Place sandwich inside a panini press on high temperature until cheese melts.



Vanilla Almond Granola

Jake Davison

Riverview Elementary | Grade 5

INGREDIENTS

4 cups certified gluten-free oats (rolled or old-fashioned, not instant)
1 cup sliced or slivered almonds
1/3 cup brown sugar, packed
1/4 teaspoon salt
1/2 teaspoon cinnamon
1/3 cup melted unsalted butter or oil of choice
1/4 cup honey
2 tablespoons sugar
4 teaspoons pure vanilla extract

DIRECTIONS

- Preheat oven to 300° F.
- Line a jelly roll pan (about 10.5"x15.5") with parchment paper, or spray with nonstick cooking spray.
- In a large bowl, use a spatula to stir together gluten-free oats, almond pieces, brown sugar, salt, and cinnamon. Set aside.
- In a small saucepan over medium heat, combine the butter or oil, honey and sugar. Bring to a simmer over medium heat stirring constantly with a whisk to get the sugar to dissolve and the mixture to come together. Once it comes together and simmers about 30 seconds, remove from heat. Whisk in the pure vanilla extract.
- Pour the hot liquid mixture over the oat mixture in the bowl. Stir well with a large spatula or wooden spoon. Spread granola on prepared jelly roll pan. Bake at 300° F until golden brown, about 25-30 minutes. Once or twice during the baking time, pull out the pan and stir granola a bit and put back in for the remainder of the baking.

Continued on next page.



Vanilla Almond Granola (continued)

Jake Davison
Riverview Elementary | Grade 5

INGREDIENTS

4 cups certified gluten-free oats (rolled or old-fashioned, not instant)
1 cup sliced or slivered almonds
1/3 cup brown sugar, packed
1/4 teaspoon salt
1/2 teaspoon cinnamon
1/3 cup melted unsalted butter or oil of choice
1/4 cup honey
2 tablespoons sugar
4 teaspoons pure vanilla extract

DIRECTIONS

- Transfer pan to a rack. If you want to add in dried fruit, add it now. Cool granola completely. If you want smaller chunks, stir several times while it cools so that it doesn't harden into large chunks.
- When cooled, use your hands to break apart to the size you want and store in an airtight container.



Watermelon Trifle

Alexis Grabner

Riverview Elementary | Grade 4

INGREDIENTS

Two small round circles
2-inches across of
watermelon
6 springs arugula
2 round slices dragon
fruit
1 teaspoon honey
1 teaspoon crumbled
feta

DIRECTIONS

- Cut the watermelon into a circle shape using a round 2-inch circle mold.
- Place 3 leaves of arugula on the watermelon.
- Place one round 2-inch slice of dragon fruit on top of the arugula.
- Repeat the layering in order once more.
- Drizzle honey over the stack.
- Sprinkle the feta.
- Then you eat!



Willow Walton's World-Famous Chili Dip



Willow Walton

Riverview Elementary | Grade 4

INGREDIENTS

2 cans Nalley chili
1 8-ounce package of
cream cheese
1 cup of freshly
shredded Tillamook
cheddar cheese
Tortilla chips

DIRECTIONS

- Combine all ingredients in a crockpot set it on high. Serve hot with tortilla chips and a fresh sprinkle of cheese.



World's Best Peppermint Brownies

Cayden Naser

Machias Elementary | Grade 5

INGREDIENTS

1 box supreme triple
chunk brownie mix
1/3 cup vegetable oil
1 egg
1/4 cup water
1/3 cup Ghirardelli
peppermint bark
1 tablespoon unsalted
butter
2 tablespoons flour

DIRECTIONS

- Pre heat oven to 350° F with center rack.
- Prepare 8x8 glass baking dish.
- Spread butter on baking dish.
- Shake flour over top of butter.
- Put dry brownie mix in empty bowl.
- Add vegetable oil.
- Add egg.
- Add water.
- Mix well by hand.
- Add all peppermint bark except 1
tablespoon and mix again.
- Add mix to baking dish and spread
evenly.
- Place baking dish in oven and bake for
33-38 min until inserted toothpick comes
out clean.
- When done, add 1 tablespoon of
peppermint bark on top.
- Let brownies cool for 1 hour before your
life changes forever!



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