



Kids in Room 107  
2016-2017  
Cookbook

# Goulash - Connor Brown

## Ingredients

### Ingredients

- 1 pound ground beef
- 2 cans Campbell's tomato soup
- Half pound elbow noodles

## Preparation

### Directions

Brown ground beef in a large skillet and drain fat. Add two cans Campbell's tomato soup to large skillet. Reduce heat to simmer. Prepare elbow noodles according to directions on box. Add pasta to large skillet and stir. Enjoy.



# My thoughts on cooking ... Connor B.

I loved it. My #1 favorite recipe was the mac and cheese recipe because I love mac and cheese and I eat it all the time and I got to try other kind of mac and cheese and it was super cool.

My #2 favorite recipe was the soup because I also drink soup a lot and love soup no matter how it is made.

My highlight was that I got to try new food that I could cook at home. And my #2 highlight is that I love trying new food!!!

# Red Beans and Rice - Aidan Cobb

## Ingredients

- 3 cans Red Beans - undrained
- 1 Lg White Onion - diced
- 1 Lg Bell Pepper - diced
- 1 Lg Celery Rib - diced
- 3 cloves garlic - minced
- 2 tsp vegetable oil
- 1 lb smoked sausage - cut in half inch slices
- 1 cup of water
- $\frac{1}{4}$  teaspoon cayenne - if wanted
- Salt and pepper to taste
- 1 cup rice

## Preparation

- In a large pot add oil and smoke sausage until browned. Remove sausage and set aside. In same pot, add diced veggies and half of garlic. Cook until onions and celery are translucent. Once veggies are done add sausage back to pot and cook a few more minutes. Then add undrained beans and stir. This is where you want to season with salt and pepper and cayenne if using. Using the cans the beans were in, fill each can  $\frac{3}{4}$  of the way full with cold water and add to the pot. Bring to a boil stirring occasionally. Once boiling for about 10 minutes reduce heat and simmer until liquid has reduced to desired consistency. About an hour.
- Make rice using a rice cooker or stove top method. Serve red beans over rice and enjoy.



# My thoughts on cooking ...

I like to cook in the classroom it is so safe and fun. Now I know how to cook and cut food. It's been so fun cooking.

# Applesauce - Mayah Eastabrooks

## Ingredients

- 8 large apples, peeled, cored and sliced into chunk
- $\frac{1}{2}$  cup sugar
- $\frac{1}{2}$  cup water
- $\frac{1}{2}$  teaspoon cinnamon

## Preparation

- Combine all ingredients in slow cooker. Cover cook on low for 8 hours or high for 3 hours. Serve warm or chilled



# My thoughts on cooking ...

**Mayah Eastabrooks** thought i might just want to be a chef. Because cooking is awesome. And after 26 times of burning yourself you don't do it any more and enjoy cooking again!( I burnt myself at home)

# Cream-cheese butter mints - Ethan Fink

## Ingredients

- 4 ounces cream cheese, softened
- 1 tablespoon butter, softened
- 3. ½. cups confectioners' sugar (plus a bit extra for step 2)
- 1/8 tsp. peppermint extract
- ⅛ tsp. Butter flavoring
- any color food coloring (optional)

## Preparation

- In a large bowl, combine cream cheese, butter, and confectioner's sugar. Mix in peppermint and butter flavorings. Color as desired with food coloring, or leave white.
- Roll mixture into small “snakes”, cut in 1 inch pieces and place on waxed paper. (Add more powdered sugar as needed to keep the dough from getting sticky.) Let dry for about 2-4 hours on waxed paper, then freeze or refrigerate.



# My thoughts on cooking ...

My favorite recipe was the chocolate chip cookies. I liked them because they were really good and the chocolate was so melty and delicious.

My highlights are

1. I love cooking.
2. I got to share my recipe with other kids.
3. I got to cook at school.

# Italian Chicken - Joseph Garrick

## Ingredients

- 2 bottles of Wishbone Italian Dressing
- 2-3 pounds of chicken breasts

## Preparation

- Cut chicken into cubes. Pour dressing into pan. Put chicken in pan. Cook on medium until done.



# My thoughts on cooking ...

I like to cooking in the classroom it is so safe and fun. And if it is your recipe you get to help your classmates do your recipe right. And when your recipe is done it smells really good and then you finally all your hard work pays off and you get to eat it.

# Pizzelle Cookies - Ben Giannetti

## Ingredients

- 1  $\frac{1}{2}$  cups sugar
- 3  $\frac{1}{2}$  cups flour
- 6 eggs
- 2 sticks margarine - no butter (melt & set aside)
- 4 teaspoons baking powder
- 1 oz bottle almond flavor + 1 cup slivered almonds or 1 oz of your favorite flavor. Anise, vanilla or cocoa all can be substituted.

## Preparation

- Whip eggs really well. Add sugar. Add flour and baking powder. Add butter slowly. Add flavor. Add small spoonfuls on Pizzelle press until golden brown. Can be topped with powdered sugar if desired. Enjoy!
- (This is an old Italian recipe that's been in our family for 50+ years from Ben's great grandma Eleanor Buffa.)



# My thoughts on cooking ...

I thought cooking was the best thing ever  
some of my favorites was sushi chicken  
quesadillas and the pizzelles i think you  
should keep up the good work in the kitchen  
most fun i have ever had.

# Chicken & Dumplings- Ella Goins

## Ingredients

- 1 (32 oz) container chicken broth
- 2 carrots, diced
- 3 celery ribs, diced
- 1 can cream chicken broth
- biscuits either from Jiffy Mix or rolled cut into  $\frac{1}{2}$  inch wide strips
- 1  $\frac{1}{2}$  lb chicken breast cut into cubes

## Preparation

- Boil broth, soup and chicken until chicken is cooked through. Saute celery and carrots separately then add to cooked chicken mixture. Drop dumplings into boiling broth until moist.



# My thoughts on cooking ...

I always liked cooking even when it wasn't something I liked. I believe everything has its own taste. My favorite had to be all of the desserts since I mean who doesn't like sweets? Well they remind me of my Uncle, he always gave me candy (especially sour candy).

It's a lot of soups we made which had to be an highlight! The lowlight was that I wished we got doubles! :D I know it not enough for doubles but wouldn't that be tasty.

# No Bake Cheesecake - Jaden Harris

## Ingredients

- 1 6 or 9 inch graham cracker crust
- 8 oz cream cheese softened
- $\frac{1}{3}$  cup sugar
- 1 cup sour cream
- 1 tsp vanilla extract
- 8 oz cool whip, thawed

## Preparation

- Put the cream cheese in a bowl and heat for 30 seconds in microwave. Stir in sour cream, sugar, and vanilla. Fold in the thawed cool whip. If using fruit, line bottom of crust first. Put cheesecake mixture into graham cracker crust and refrigerate for 4 hours. Enjoy!



# My thoughts on cooking ...

I think I did good on my cooking and I think everyone liked it. I think we had a hard time making it but it was really fun. I think some other kids should have that as their recipes.

# Taco Salad - Skaya Johnson-Yates

## Ingredients

- 1 pound hamburger meat
- 1 package taco seasoning
- 1 medium head lettuce
- 1 cups shredded cheese
- 2 tomatoes chopped
- 1 cup Italian dressing
- 2 cups Cool Ranch Doritos
- 3 cups Nacho Cheese Doritos

## Preparation

- Brown the ground beef in skillet. Stir in taco seasoning. Combine seasoned beef, lettuce, tomatoes, Italian dressing, Doritos and cheese in large bowl. Mix well. Serve immediately.



# My thoughts on cooking ...

I thought that cooking was fun. And i enjoyed it a lot having to get to try new things like boo cups and cherry crisp. It was great hope you're planning on cooking with your other class next year cause i think they would like it.

# Macaroni and Cheese - Aiden Krakow

## Ingredients

- 8 oz sour cream
- 2 cups macaroni
- 1 can cheddar cheese soup
- 3 cups shredded sharp cheddar cheese
- cinnamon

## Preparation

- Boil macaroni in a Pan according to directions. In a separate pan, melt 2 cups of cheese into the cheddar cheese soup and add a dash or two of cinnamon to taste. Once melted turn heat to low and stir occasionally.
- Once macaroni is done, drain and pour into greased 2 quart casserole dish. add cheese and soup mixture as well as the sour cream to macaroni and combine until the Macaroni is well coated.
- Top with remaining 1 cup of cheese and bake at 350 for 30 minutes.



# My thoughts on cooking... Aiden Krakow

One highlight from cooking is we get to eat the amazing food we cook. I love cooking with you Mrs. Klein!!! You are the best cooking teacher I know. I really liked the mac-in-cheese cook off we had. My favorite part of cooking is stirring and cutting different food. I love cooking in this class. My favorite recipe so far is soup, pancakes, and cupcakes. I like to stir with the blender. I wonder how fast it would go on level four or five? This is the best class ever.

# Macaroni and Cheese - Alex Lentz

## Ingredients

- 1-1/2 qt. (6 cups) water
- 1 pkg. (7-1/4 oz.) KRAFT Macaroni & Cheese Dinner
- 1/4 cup margarine, cut up
- 1/4 cup milk

## Preparation

- Bring water to boil in medium saucepan. Add Macaroni; cook 7 to 8 min. or until tender, stirring occasionally.
- Drain. (Do not rinse.) Return macaroni to pan.
- Add margarine, milk and Cheese Sauce Mix; mix well.



# Loaded Baked Potato Soup - Mya Madej

## Ingredients

- 1 bag (32oz) frozen diced potatoes (thawed)
- 4 cups chicken broth
- 1 can cream of chicken soup
- 8 oz bar of cream cheese (softened and cubed)
- 1 ½ cups of shredded cheddar cheese
- ¾ cup cooked and crumbled bacon pieces (8 slices)
- ½ tsp salt
- ½ tsp pepper

Topping/Garnish (optional):

- ½ cup shredded cheddar cheese
- ¼ cup cooked and crumbled bacon pieces (included above part of 8 slices)

## Preparation

Mix soup ingredients in crockpot. Stir. Cook on high in slow cooker for 3 hours. Stir occasionally. Serve and garnish with a sprinkle of cheddar cheese and bacon. Enjoy!



# My thoughts on cooking ...

I love it. It is one of my favorite things to do in this classroom.

I believe that the soups, all of them, were the best. The best soup, however, I believe went to the Tortilla soup. But most of the recipes

I will love eating all of these recipes at home, though! My sister said she wanted to try all of them, especially the cheesecake. I also want to try it, as well.

One of my best highlights was when I was able to stir this..good-looking substance.  
Overall, this year was great!

# Turkey Chili - Gavin McLaughlin

## Ingredients

- 2 pounds ground turkey
- 2 15 oz canned tomato sauce
- 2 15 oz canned kidney beans
- 1 medium onion chopped
- 2 teaspoons chili powder
- 2 tsp oregano
- 1 tsp cumin
- 1 tsp garlic powder
- 1 tsp sea salt
- 1 tsp olive oil
- 1/2 tsp cayenne pepper (optional)

## Preparation

- Brown ground turkey with olive oil in large pot. Do not drain. Add tomato sauce, kidney beans, onion and spices. Stir well. Serve with Saltine crackers.



# My thoughts on cooking ...

I learned how to make soup.

I learned how to make salad.

I learned to make fudge.

# Boo Cups - Sophia Miazga

## Ingredients

- 2 pkg (3.9oz each) Jello Chocolate flavor instant pudding
- 3  $\frac{1}{4}$  cups cold milk
- 1 tub (8oz) cool whip whipped topping, thawed, divided
- 20 oreo cookies, crushed, divided
- 30 miniature semi-sweet chocolate chips (about  $\frac{1}{4}$  cup)

## Preparation

- Beat pudding mixes and milk in large bowl with whisk 2 minutes. Stir in half each of the cool whip and cookie crumbs. Spoon 1 tablespoon of the remaining crumbs into each of the 15 (6oz) plastic cups. Cover with layers of pudding mixture and remaining crumbs. Drop remaining cool whip by spoonfuls onto desserts to resemble ghosts. Add chocolate chips for the eyes.



# My thoughts on cooking ...

I loved cooking this year! It was so fun and the food was delicious! I would have to say that mine, Mya's, Ava's, Christian's, Serena's, and Riley's were really good! Everyone else's was good also! I especially love all the deserts! They were the BOMB and were so good! Plus we actually got to cook all the foods this year! How fun and cool is that!? I just loved cooking and hope our class will always keep on cooking!

# Monkey Bread -Ava Mudreyko

## Ingredients

- 3 cans Buttermilk Biscuits (the non-flaky ones)
- 1 cup sugar
- 2 teaspoons (to 3 teaspoons) cinnamon
- 2 sticks butter
- $\frac{1}{2}$  cup brown sugar

## Preparation

- Preheat the oven to 350 degrees. Open all three cans of biscuits and cut each biscuit into quarters.
- Next combine the white sugar with 2-3 teaspoons of cinnamon. (3 teaspoons of cinnamon gives it a fairly strong cinnamon flavor. If you're not so hot on cinnamon, cut it back to 2 teaspoons.) Dump these into a 1 gallon ziplock bag and shake to mix evenly.
- drop all of the biscuit quarters into the cinnamon-sugar mix. Once all the biscuit quarters are in the bag, seal it and give it a vigorous shake. This will get all those pieces unstuck from one another and nicely coated with cinnamon-sugar. Spread these nuggets out evenly in the bundt pan. At this point, you're going to want to melt the two sticks of butter together with  $\frac{1}{2}$  cup of brown sugar in a saucepan over medium-high heat. This can be light or dark brown sugar. cook butter/sugar mixture, stirring for a few minutes until the two become one. Once the brown sugar has become one color, you can pour it over the biscuits.
- Bake for about 30-40 minutes until the crust is a deep dark brown on top. When it's finished cooking, remove it from the oven. If you have willpower, allow it to cool for about 15-30 minutes before turning it over onto a plate



# My thoughts on cooking ...

My thoughts on cooking are that it is fun good for learning and science and math because we are learning measurement and how to cut a lot of frictions in have. My favorite recipe was the mac and cheese cook off.

# Scottish Shortbread - Kate O'Riley

## Ingredients

- 8oz butter (2 sticks)
- ½ cup sugar
- 2 ½ cups flour

## Preparation

- With butter at room temperature, use a fork and cream with sugar. Add flour in 3 parts. Press dough into 9x9 pyrex dish. Set oven to 325 and bake 50 minutes.
- Remove from oven and sprinkle some sugar on top. Cool 5 minutes. With sharp knife, cut into ½ inch squares, cool 10-15 minutes, then dump cookie onto tray.
- If you wish, sprinkle again with sugar and cool several hours. Yummy!!



# My thoughts on cooking ...

I love cooking it was a great experience. My favorite one was scottish shortbread and sushia. After the first time cooking I told my parents let's have a cooking show down! They said no of course. I learned that you are never too young to start cooking. Cooking something for even three year olds. I love cooking in room 107 it is so much fun. I'm so glad I can show of at my house of saying I know how to cook. TIP[never let Jack cook at home almost burned the kitchin.

Write about what you learned during our year long cooking adventure. What were your favorite recipes and why? Basically highlights and lowlights of cooking.

# Macaroni and Cheese - Kelly Rodak

## Ingredients

- 2  $\frac{1}{4}$  cups elbow macaroni
- 1 stick butter
- $\frac{3}{4}$  cup flour
- 4  $\frac{1}{2}$  cups milk
- 2 cups grated extra sharp cheddar cheese

## Preparation

- Cook macaroni following directions on package.
- Melt butter in large sauce pan over medium heat.
- Whisk flour until smooth.
- Cook for 1 minute.
- Stir in milk until smooth and bring to a boil, then remove from heat.
- Stir in cheese until melted.
- Put macaroni in casserole and cover with cheese sauce.
- Sprinkle with Progresso Italian bread crumbs and dot with butter.
- Heat in oven at 325 until thoroughly brown on top.



# My thoughts on cooking ...

I loved cooking it was very fun. I tried all the recipes and had a blast. My favorite recipe

Was probably the sushi that was allyson's recipe i liked when volunteers came and helped us. I learned a lot and can't wait to cook some of the recipes myself and share them and their story with family and others.

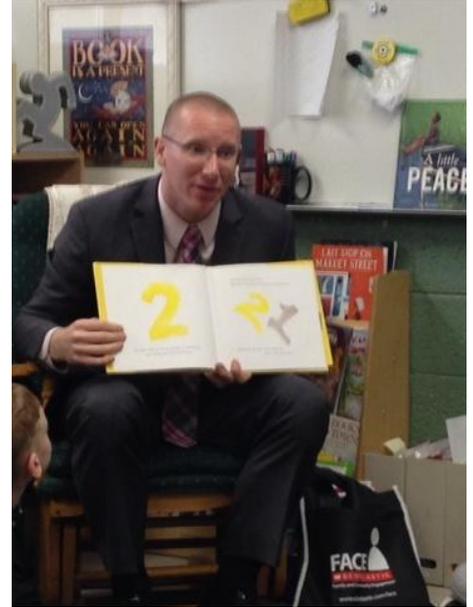
# Tortilla Soup - Mianna Romero

## Ingredients

- 2 tbs vegetable oil
- 1 small onion diced
- 2 tbs minced garlic
- 2 jalapenos finely diced
- 6 cups low sodium chicken broth
- 1 14.5 oz can roasted tomatoes
- 1 14.5 oz can black beans, rinsed and drained
- 3 chicken breasts, boneless and skinless
- 2 limes, juiced
- 1 cup roughly chopped fresh cilantro leaves
- 4 (8 inch) flour tortillas, grilled, cut into thin strips
- 1 avocado
- 1 cup shredded monterrey cheese
- salt and ground black pepper

## Preparation

- In large saucepan, heat the vegetable oil. Add onions and cook for 2 minutes. Once onions are softened, add jalapenos and garlic. Cook another minute. Pour chicken broth, tomatoes and beans into the pot and bring to a boil. Once at a boil, lower heat to simmer and add your chicken breasts. Cook chicken for 20-25 minutes. Remove chicken from pot when cooked. Once cooled down, shred chicken. Set aside. Add lime juice and fresh cilantro to pot. In serving bowl, add mound of shredded chicken. Ladle soup over chicken and top with lime wedge, grilled tortilla strips, avocado slices and cheese.



# My thoughts on cooking ...

I like cooking a lot. It is very fun. My mom always cooks with me. So I know how to cook things by myself. When I cook I mess up sometimes. I have a lot more recipes at home but I choose the tortilla soup because it is good and I eat it when it is cold. I learned that you need to be careful when you cook because you can cut yourself or you can burn yourself. That's why you need to be careful.

# Chocolate Eclair Cake - Emma Schumm

## Ingredients

- 1 Box 14.4 oz Honey Maid Graham Crackers
- 1 8 oz container of cool whip
- 3 cups cold milk
- 2 small (3.4oz) instant vanilla pudding boxes
- 1 container (16 oz) chocolate frosting

## Preparation

- Mix milk and pudding together in a large bowl. Fold cool whip into mixture. Set bowl aside. Cover the bottom of a 13x9 pan with graham crackers. (Break into pieces if necessary to cover completely.) Pour  $\frac{1}{2}$  of the pudding mixture on top of graham crackers; smooth out. Place another layer of graham crackers on top. Pour the other  $\frac{1}{2}$  of pudding mixture on top and smooth out. Lastly, frost the graham crackers with chocolate frosting and place over pudding mixture. Use remainder of frosting to fill in gaps until it looks like a frosted cake. Store in refrigerator overnight. Cut and enjoy!



# My thoughts on cooking ...

I had a great time this year. Making my friends recipes were amazing. I loved most of the recipes we made. Cooking was a great for all of us because you got to do something that you can't really do at home. Cooking so many recipes were really fun because you get to try new things. Cooking this year was really fun and it was fun to make new foods to eat and try for the first time.

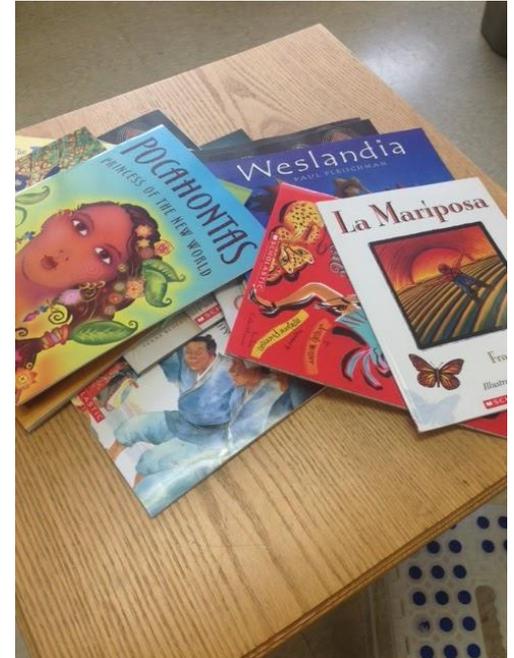
# Chocolate Chip Cookies - Donovan Schwartz

## Ingredients

- 1 cup butter
- 3/4 cup granulated sugar
- 3/4 cup brown sugar
- 2 eggs
- 1 tsp vanilla
- 2 1/4 cups flour
- 1/2 tsp salt
- 1 tsp baking soda
- 1- 12 oz bag chocolate chips

## Preparation

- Heat oven to 375 degrees. In large bowl beat sugars, butter, vanilla and egg with electric mixer. Stir in flour, baking soda and salt (dough will be stiff). Add chocolate chips. On ungreased cookie sheet, drop cookie dough rounded by tablespoonfuls about 2 inches apart. Bake 8-10 minutes or until lightly brown. Cool 1-2 minutes before removing from sheet.



# My thoughts on cooking ...

My favorite recipes were the dessert recipes because they were very yummy and fun to make! My favorite part was getting to do cooking groups with my friends! My only low point was when I was not able to cook! I really liked coming with Mrs Klein and the class!

# Chicken Quesadillas - Cody Sclater

## Ingredients

- Leftover chicken or boneless chicken breast
- fajita seasoning mix
- flour tortillas
- shredded cheddar cheese
- bacon bits
- shredded Monterey Jack cheese

## Preparation

- Toss the chicken with the fajita seasoning mix then spread onto baking sheet. Place under broiler and cook until the chicken pieces are done.
- Layer half of each tortilla with chicken then sprinkle with the cheddar cheese, bacon bits, and Monterey Jack. Fold the tortillas in half and place onto baking sheet. Bake quesadillas until the cheese is melted.



# My thoughts on cooking ...

I learned how to cut the right way with out getting heart and I also learned some new things that i like yea

My favorite recipe is kind of hard to decide but it is the chicken dumplings and they were super good my highlight is that i got to try new foods

# Meatloaf - Madison Scully

## Ingredients

- 1 1/2 pounds ground beef
- 1 egg
- 1 cup dried bread crumbs
- 1 onion, chopped
- 1 cup milk
- salt and pepper to taste
- 2 tablespoons brown sugar
- 3 tablespoons prepared mustard
- 1/3 cup ketchup

## Preparation

Preheat oven to 350 degrees. In a Large bowl, combine the beef, egg, onion, milk and bread crumbs. season with salt and pepper to taste and place in a lightly greased 5x9 inch Loaf pan, or form into a loaf and place in a lightly greased 9x13 inch baking dish. in a separate small bowl, combine the brown sugar, mustard and ketchup. Mix well and pour over the meatloaf. bake at 350 degrees for 1 hour.



# My thoughts on cooking ...

I've learned that you have to be safe around kitchen utensils.

My favorite recipe was kate's shortbread.

My highlights are everyone got to bring in a recipe and do something on another person recipe.

My lowlights are that most people didn't try most of other people's recipes, but i tried most of them.

# Type your recipe name - Riley Shepherd

## Ingredients

- 6 McIntosh apples, peeled and diced into  $\frac{1}{2}$  inch pieces
- $\frac{1}{2}$  lemon, juiced
- 1 tsp ground cinnamon
- $\frac{1}{2}$  tsp ground or freshly grated nutmeg
- 2 tbs granulated sugar
- $\frac{1}{2}$  cup flour or fine graham cracker crumbs
- $\frac{1}{2}$  cup brown sugar
- $\frac{1}{2}$  stick butter
- 1 pint vanilla ice cream

## Preparation

Preheat oven to 400. In a 9x12 baking dish, combine apples, lemon juice, cinnamon, nutmeg and sugar. In a small bowl, mix flour or graham cracker crumbs, brown sugar and butter together using the tines of a fork and your fingers, working until even, small crumbles form. Sprinkle topping evenly over apples and bake 15 to 20 minutes until apples are just tender add topping is golden brown. Top dishes of apple crisp with small scoops of vanilla ice cream. Yum!



# My thoughts on cooking ...

My favorite recipe is mine. Because I like apples. It tasted so good with ice cream. I learned that I like cheesecake and I don't like sushi and chicken and dumplings.

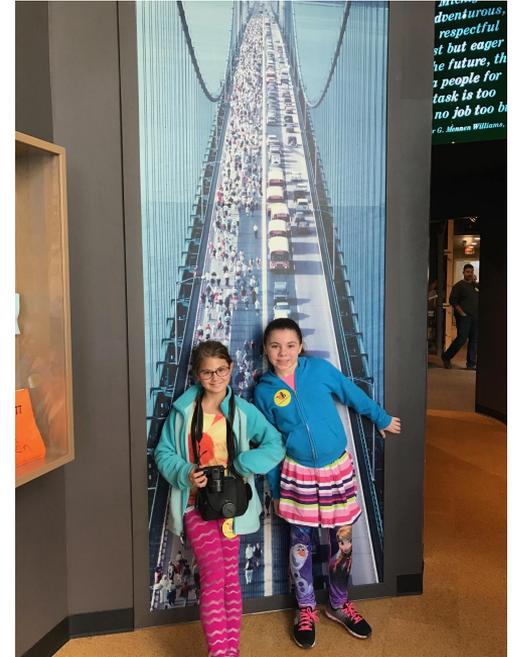
# Chocolate Crinkles - Serena Short

## Ingredients

- 2 cups granulated sugar
- $\frac{1}{4}$  cup vegetable oil
- 4 oz. melted unsweetened chocolate
- 2 tsp vanilla extract
- 4 eggs
- 2 cups all purpose flour
- 2 tsp baking powder
- $\frac{1}{2}$  tsp salt
- 1 cup powdered sugar

## Preparation

- Mix granulated sugar, oil, chocolate and vanilla until well blended. Mix in eggs, one at a time. Stir in flour, baking powder and salt. Cover and refrigerate at least 3 hours.
- Heat oven to 350. Drop dough by the teaspoonfuls into powdered sugar. Roll around to coat. Shape into balls. Place about 2 inches apart on greased cookie sheet. Bake 10-12 minutes, until almost no indentation remains when touched. Makes about 6 dozen.



# My thoughts on cooking ...

I like cooking because when you finish it feels like an accomplishment.

I learned that things go faster with your friends. I really enjoyed cooking with you guys!!!!!!

# Cherry Crisp - Morgan Smith

## Ingredients

- 1 large can cherry pie filling mix
- 1 box of Jiffy yellow cake mix
- 2 tablespoons butter

## Preparation

Melt butter. Pour cake mix in small bowl. Pour melted butter in cake mix. Whisk ingredients (should be crumbly). Pour pie filling in pyrex dish. Crumble cake mix on top of pie filling. Bake at 350 degrees for 30 minutes or until top is brown



# My thoughts on cooking ...

My highlights from cooking this year were how many different recipes we got to make and I thought it was really fun to cook in class.

# Sushi - Allyson Tidwell

## Ingredients

- carrots - sliced and cooked
- egg - scrambled and cooked, slice
- daikon (pickled radish) slice
- rice - cooked
- seaweed paper
- cucumber - sliced

## Preparation

- Lay seaweed on mat. Spread rice all over seaweed. Put carrots, egg, Daikon, and cucumber at the end of seaweed. Roll up. Cut into slices.



# My thoughts on cooking ...

My highlights on cooking were when we cook in cooking groups we have to help each other and we share with each other. My favorite recipe that wasn't mine was Kate's Shortbread..

I don't have any lowlights from cooking. I hope it's the same for everyone. :)

Write about what you learned during our year long cooking adventure. What were your favorite recipes and why? Basically highlights and lowlights of cooking.

# Sophia's Zucchini bread- Christian Weatherbee

## Ingredients

- 3 cups all purpose flour
- 1 tsp salt
- 1 tsp baking soda
- 3 tsp ground cinnamon
- $\frac{1}{4}$  tsp baking powder
- 3 eggs
- 2 cups white sugar
- 1 tsp vanilla extract
- 1 cup vegetable oil
- 3 cups grated zucchini
- 1 cup chopped walnuts (optional)

## Preparation

Preheat oven to 350 degrees. Sift together flour, salt, soda, cinnamon and baking powder. Beat eggs. Add and mix well sugar, vanilla, oil, and zucchini to egg mixture. Add dry ingredients, mixing well. Stir in nuts if desired. Pour into 2 ungreased loaf pans. Bake at 350 for one hour. Enjoy



# My thoughts on cooking ...

I really like cooking. I hope to do it next year also but we can't because Mrs. Klein's class is the only class that does cooking in this school, so I will not be cooking next year.

I learned cooking can make people be happier if they are feeling down. But some people don't like to cook.

My highlights are when my sister came into the the class and started eating my recipe that is my highlight.

# Cheesy Potatoes - Justin Wiacek

## Ingredients

- 2 packages diced potatoes
- 1 can cream of chicken soup
- 1 16oz container of sour cream
- 2 16 ounces shredded sharp cheddar cheese

## Preparation

- Mix all ingredients in oven safe pan and cover with aluminum foil. Place in oven at 425 degrees for about 1 hour and a half. Stir every 30-40 minutes until done.



# My thoughts on cooking ...

Well I Learned how to cook and cut and make food before this year I had no idea of how to cook. My favorite recipes are ones that are first of all really good then my next favorite ones are ones that involve a lot of cutting and stirring and then you put it on the stove or in the oven to cook it. One of my highlights is when we make really sweet stuff that I like the low light is doing the cooking packet sometimes they are very hard and annoying. But overall I loved cooking this experience this year and i thought it was fun so definitely keep doing cooking in the class it is so cool and fun this year

# Hot Fudge Topping - Carmen Curnell (Kid in Room 107 - 2011)

## Ingredients

- 14 oz can Eagle Brand Milk
- 14 oz light corn syrup
- $\frac{1}{2}$  lb butter (not margarine)
- 12 oz Nestles' Milk Chocolate (Chips will do in a pinch!)

## Preparation

- In the top of double boiler over gently simmering water, put ingredients, as listed, using empty Eagle Brand Milk can with which to measure out the 14 oz of corn syrup. Stir the 4 ingredients frequently as it cooks over the simmering water. When mixture is smooth, let it continue to cook 30 minutes, stirring occasionally. Put it then through a blender in small portions, till smooth. Refrigerate in a tightly covered container, or a 1-lb coffee can with a tight fitting lid, to rewarm over hot water and use within a month. Freeze to use within 6 months. Makes 1 quart.



# My thoughts on cooking ...

Dear Kids in Room 107,

You have had a delicious year of cooking! Thank you for the recipes you shared. I hope that you take the lessons learned in our kitchen ... following directions, reading closely, measuring precisely, adding and subtracting fractions, cutting carefully and working together ... into your kitchens at home!

Keep cooking!

Mrs. Klein