

Oatmeal Raisin Cookies

Equipment:

Large Bowl, Spoon, Measuring Spoons, Measuring Cups,
Cookie Sheet, teaspoon or cookie scoop for dropping
cookies

Ingredients

2 Sticks	Butter
1 Cup	Brown Sugar
2 Each	Eggs
1 Cup	Granulated Sugar
1 Tsp	Vanilla
1 $\frac{1}{2}$ Cup	Flour
1 Tsp	Baking Soda
1 Tsp	Cinnamon
$\frac{1}{2}$ Tsp	Salt
3 Cups	Quaker Oats
	Raisins

Method:

Preheat oven to 350 degrees.

Cream butter and sugar

Add vanilla and eggs 1 at a time.

Mix the dry ingredients and add butter to mixture.

Add raisins

Drop on cookie sheet using spoon or cookie scoop

Bake at 350 degrees.

Camp Imagine Cookbook 2009 by Chef Valerie



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Camp Imagine Cookbook

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Good Habits for Great Chefs

Cooking:

- ☞ Read the recipe all the way through before you begin, to make sure you understand it and that you have everything you need.
- ☞ Wear an apron, and wash your hands before you begin
- ☞ Take out everything you will be using
- ☞ If any fruits or vegetables are called for, wash and dry them

Safety:

- ☞ Ask a grown up to help when you need to use the oven or stove, or any sharp utensils.
- ☞ When using a knife or peeler, cut away from your body
- ☞ Always use pot holders when handling hot dishes or pots
- ☞ Turn off the oven or stove as soon as you are done using it
- ☞ When cooking on top of the stove, point pot handles toward the center, so that they cannot be easily knocked off.

Clean up

Be sure to leave the kitchen clean so that your parents will be glad to let you use the kitchen again. Make it look as if you were never there.

Sugar Cookies

Equipment:

Large Bowl, Spoon, Measuring Spoons, Measuring Cups, Cookie Sheet, cookie cutter, rolling pin

Ingredients

2 Cups	Sifted Flour
$\frac{1}{2}$ Tsp	Baking Powder
$\frac{1}{4}$ Tsp	Salt
$\frac{1}{2}$ Cup	Table Fat
$\frac{1}{4}$ Tsp	Nutmeg
$\frac{3}{4}$ Cup	Sugar
1 Each	Egg
1 Tsp	Milk

Method:

Preheat oven to 375 degrees.

Sift flour, baking powder, and salt together.

Blend fat and nutmeg.

Add sugar $\frac{1}{4}$ at a time, creaming after each addition until fluffy.

Add egg and milk fat to mixture, stir until blended.

Add flour mixture gradually to fat mixture

Stirring until blended.

Chill about 15 minutes.

Place dough on lightly floured board.

Roll dough to $\frac{1}{4}$ inch thickness.

Cut cookies with a floured cutter and place on baking sheet

Bake at 375 degrees for 12-15 minutes.

Recipes

Peanut Butter Cookies

Equipment:

Large Bowl, Spoon, Measuring Spoons, Measuring Cups, Cookie Sheet, fork,

$\frac{1}{2}$ Cup	Granulated Sugar
$\frac{1}{2}$ Cup	Packed Brown Sugar
$\frac{1}{2}$ Cup	Peanut Butter
$\frac{1}{4}$ Cup	Shortening
$\frac{1}{4}$ Cup	Margarine or Butter, softened
1 Each Egg	
$1 \frac{1}{4}$ Cup	Flour
$\frac{3}{4}$ Tsp	Baking Soda
$\frac{1}{2}$ Tsp	Baking Powder

Method:

Mix sugars, peanut butter, shortening, margarine, and egg.

Stir in remaining ingredients.

Cover and refrigerate at least 3 hours.

Preheat oven to 375 degrees.

Shape dough into $1 \frac{1}{4}$ inch balls.

Place about 3 inches apart on ungreased cookie sheet.

Flatten in crisscross patten with fork dipped into flour.

Bake 9-10 minutes or until light brown.

Cool 2 minutes.

Remove from cookie sheet.

Yogurt and Juice Shake Up

Equipment:

Large jar with lid, measuring cup

Ingredients:

3 cups fruit juice

1 eight ounce container of vanilla yogurt

Place the ingredients in the jar, and screw the lid on tightly. Shake until the juice and yogurt are combined well. Pour in glasses and serve.

Baked Apples

Equipment

8 inch cake pan, apple corer, measuring cups and spoons

Ingredients

4 apples, washed and cored (you may need an adult to help core the apples)

4 tablespoons brown sugar

1 teaspoon cinnamon

1cup water

$\frac{1}{2}$ stick of butter

Preheat oven 350 degrees

Method

Grease the pan by rubbing it with butter and place apples in pan. Cut the rest of the butter into four pieces, and put one piece inside each of the apples. Mix the brown sugar, cinnamon, and water in bowl, and pour over the apples. Bake for 30 minutes. Serve warm

Vegetable and Cheese Pitas

Equipment:

Medium Bowl, Fork, Knife, Cutting board, Grater

Ingredients:

1 $\frac{1}{2}$ cups of grated cheese
1 carrot grated
1 stalk celery chopped
1 tomato, chopped
4 tablespoons of italian dressing
4 pita breads

Place all the ingredients except the pita bread in a bowl, and mix lightly with fork. Cut the pita breads in half and in each half spoon in some cheese/vegetable mixture.

Pizza

Equipment:

Cookie sheet, spoon knife, cutting board

Ingredients:

Pita bread, bagel, slice of bread
Cheese
Vegetables chopped small
Jar of spaghetti sauce

Lay pita bread on cookie sheet, spread tomato sauce with a spoon onto the center of the bread, layer vegetables on top, and top off with cheese. Pre heat oven to 350 degrees. Place sheet pan with bread into the oven to bake and melt the cheese.

Tuna Salad

Equipment:

Medium Bowl, Fork, Spoon

1 can tuna fish
 $\frac{1}{2}$ cup chopped celery
 $\frac{1}{2}$ cup low fat mayonnaise
 $\frac{1}{2}$ tsp of garlic powder
Seedless grapes
Pinch pepper
2 tbs of relish

Mix all ingredients in a bowl and refrigerate and keep cold. Once salad is cold you can serve on top of lettuce or make a sandwich with whole wheat bread.

Chicken Salad

Equipment:

Medium Bowl, Fork, Spoon

1 can tuna fish
 $\frac{1}{2}$ cup chopped celery
 $\frac{1}{2}$ cup low fat mayonnaise
 $\frac{1}{2}$ Dried cranberries or raisins
 $\frac{1}{2}$ tsp of garlic powder
Pinch pepper
2 tbs of relish

Mix all ingredients in a bowl and refrigerate and keep cold. Once salad is cold you can serve on top of lettuce or make a sandwich with whole wheat bread.