

# REC Cooking Day

## Recipe Book



## No-Bake White Chocolate Raspberry Cheesecakes

(1.22.16)

8 oz cream cheese, softened  
1/4 cup butter, softened  
1/4 cup sugar  
1 Tbsp. vanilla  
1 cup white chocolate chips, melted  
8 oz whipped cream  
1 cup graham cracker crumbs (about 8 crushed graham crackers)  
1/4 cup butter, melted  
6 tsp seedless raspberry jam

### Directions:

In a bowl, beat cream cheese, butter, sugar, and vanilla. Fold in the melted white chocolate, then the whipped cream. Line a muffin tin with liners, and spoon half of the cheesecake mixture into the muffin cups. Spread 1/2 tsp of jam onto the cheesecake mixture, then top with remaining cheesecake mixture. Mix graham cracker crumbs with melted butter, and pat on top of each cheesecake. Freeze for at least one hour. Remove from the muffin tins, remove the liner, and serve graham cracker side down. Enjoy!



## Heart-Shaped Cookie Pops

(2.5.16)

1 package (16 oz) Pillsbury™ Ready To Bake!™ refrigerated sugar cookies (24 cookies)

flat wooden sticks with round ends

1 container (1 lb) vanilla creamy ready-to-spread frosting

Assorted small candies, or candy sprinkles or nonpareils, if desired

Directions:

Heat oven to 350°F. On work surface, cut each cookie in half, and arrange into V-shape with 3/4 inch space between dough pieces on top, slightly pressing bottom halves together to form V.

Place on ungreased cookie sheet 2 inches apart; insert wooden stick into bottom of each, overlapping sticks as necessary.

Bake 12 to 16 minutes or until edges are light golden brown. Cool 2 minutes; remove from cookie sheets. Cool completely, about 10 minutes.

Spread frosting on one side of each cookie; decorate with candies. Tie 18 inches of red ribbon into bow around each stick next to cookie.



## Mini Cinnamon Roll Bites

(2.26.16)

1 refrigerated pie crust  
Melted butter  
Sugar  
Cinnamon  
1 cup powdered sugar  
1 tsp milk

### Directions:

Roll out the pie crust to a rectangle shape. Spread on desired amount of melted butter, sugar, and cinnamon. Roll the crust up, and cut into little discs. Bake at 350°F/180°C for 10-15 minutes, depending on how thick you cut them. In a bowl, mix powdered sugar with milk until it becomes a glaze. Add milk if you want a thinner consistency. Enjoy!



## Pigs in a Pretzel Blanket

(3.11.16)

1 Package Cocktail Franks/mini hot dogs

1 Ball Pizza Dough

5 Cups Water

1/4 Cup Baking Soda

1 Egg - beaten

Sea Salt

Directions:

Bring pizza dough to room temperature. Cut the dough into strips and stretch/roll out. Roll up mini hotdogs in pizza dough so the dough wraps around twice - leaving the ends sticking out and cutting off any excess. Place on a lightly greased baking sheet until ready to boil.

Bring 5 Cups of water to a light boil. Add in 1/4 cup of Baking Soda. Once dissolved - boil wrapped hot dogs in water mixture for 20-30 seconds each (working in small batches). Remove and place back on baking tray. Brush each lightly with beaten egg and sprinkle with sea salt.

Bake in a preheated oven at 425°F (220°C) for 15-20 minutes - until the dough is nicely browned. Enjoy!



## **Texas Toast Pizza**

(3.25.16)

Texas toast

Pizza sauce

Mozzarella cheese

Pepperoni (or any toppings)

Directions:

Put Texas toast on a baking sheet. Bake at 425 degrees for 2 minutes (each side) top with sauce, cheese, and meat. Broil them on low until heated through (about 2-3 minutes)

Enjoy!



## Threaded Spaghetti Hot Dog Bites

(4.15.16)

1/2 pound thin spaghetti, broken in half

8 hot dogs, cut into 6 even pieces

2 tablespoons butter

1/4 cup freshly grated Parmesan

### Directions

1. Set a large pot of water to boil.
2. Carefully thread 5-7 spaghetti strands through each hot dog piece. Cook until pasta is al dente, about 6 minutes.
3. Drain and mix with the butter. Serve in bowls with a sprinkle of Parmesan.
4. That's it! Only requirement is you must eat with a smile on your face!



## **Puppy Chow**

(4.29.16)

9 cups crispy rice cereal squares

½ cup peanut butter

1 cup semi-sweet chocolate chips

1 ½ cups powdered sugar

### Directions

In a saucepan over low heat, melt the chocolate; add peanut butter and mix until smooth

Remove from heat, add cereal and stir until coated.

Pour powdered sugar into large plastic bag, add coated cereal and shake until well coated.



## Candy Sushi

(5.27.16)

### Ingredients

1. 24oz Bag Jumbo Marshmallows
2. 1 Tablespoon Butter
3. 8 Cups Crispy Rice Cereal
4. 30+ Swedish Fish Candies
5. 2 Boxes Fruit by the Foot

### Instructions

1. Prepare large jellyroll pan by lining with wax paper and generously buttering or spraying with nonstick.
2. In extra-large bowl; combine marshmallows and butter. Microwave 2-2 ½ minutes or until marshmallows have puffed up and almost doubled in size.
3. Immediately stir in crispy rice cereal.
4. Transfer mixture to prepared pan and using hands or the bottom of a cup, press evenly into pan.
5. Refrigerate until cooled. Once crispy treats are firm, carefully remove wax paper and transfer treats to cutting board.
6. Cut treats into small rectangles (approx 3-4" in length). Form into nigiri sushi shape with hands. This should yield 30+ crispy treats.
7. Top each crispy treat with a Swedish fish candy. Trim Fruit by the Foot into strips long enough to wrap around each piece of candy sushi. Wrap around crispy treats and fish candies.

