

Recipe Notebook Due, Wednesday November 26th

No late work accepted

Notebook worth: 200 points

Notebook Requirements:

- 1) Must be in a secure, clean notebook
- 2) Title page consisting of:
 - 1) Class title
 - 2) Period
 - 3) Student name
 - 4) Teachers name
- 3) Table of Contents
- 4) Recipes- In order
 - 1) Chocolate chip snack n' cake
 - 2) Biscuits
 - 3) Jumbo chocolate chip cookie (Valentine cookie)
 - 4) French toast
 - 5) Dutch apple pancakes
 - 6) Italian focaccia
 - 7) Pizza
 - 8) Pretzels
 - 9) Lemonade
 - 10) Coffee Can Ice Cream
 - 11) Microwave baked apples
 - 12) Twice baked potatoes
 - 13) Nachos
 - 14) Oatmeal cookies
 - 15) Perfect apple pie
 - 16) Pastry for double crust pie
 - 17) Mummy hot dogs
 - 18) Spooky punch
 - 19) Spider web dip
 - 20) Basic dough roll
 - 21) Glazed cinnamon Rolls
 - 22) Pumpkin bread
 - 23) Eight-foot Party burrito
 - 24) Guacamole Victoria
 - 25) Pumpkin cake roll
 - 26) Grilled cheese
 - 27) Egg rolls
 - 28) Cherry cheese cake
 - 29) Thanksgiving Feast (4 pages)
 - 30) Brownie nut cake
 - 31) Lasagna
 - 32) Ginger bread house (recipe and cut out)

Rubric

Secure notebook	10 points
Title page	5 points
Table of Contents	15 points
Recipes total 32 in order	<u>170 points</u>
Total Points	200 points

▲ CHOCOLATE CHIP SNACKIN' CAKE

Makes 1 cookie sheet cake

Kitchen Unit # _____

Section # _____


Head Cook _____

- | | | |
|-------|--|------------------------|
| _____ | 1. Preheat oven to 350° F (175° C). Set out a cookie sheet with <i>sides</i> . | <i>Metric</i> |
| _____ | 2. Put into a large bowl and mix: | |
| | 1 cup brown sugar, packed
1 cup water | 240 mL
240 mL |
| _____ | 3. Add and mix: | |
| | 1/3 cup vegetable oil
1 teaspoon vinegar
1/4 teaspoon vanilla | 80 mL
5 mL
1 mL |
| _____ | 4. Sift into a small bowl: | |
| | 1 2/3 cups flour
1 teaspoon baking soda
1/2 teaspoon salt | 400 mL
5 mL
2 mL |
| _____ | 5. Gradually add flour mixture to sugar mixture. Mix well. | |
| _____ | 6. Pour batter into an ungreased cookie sheet. | |
| _____ | 7. Sprinkle over the batter: | |
| | 1 6-ounce package chocolate chips | 170 g |
| _____ | 8. Bake 20 minutes, or until toothpick comes out clean. | |
| _____ | 9. Wash dishes. | |
| _____ | 10. Dry dishes. | |
| _____ | 11. Finish clean-up. | |

BISCUITS SUPREME

2 cups flour
2 tsp. sugar
1/2 tsp. salt
2/3 cup milk
4 tsp. baking powder
1/2 tsp. cream of tarter
1/2 cup shortening

Stir together flour, baking powder, sugar, cream of tarter, and salt. **Cut** in shortening until mixture resembles coarse crumbs. Make a well in the center, add milk all at once. Stir just until dough clings together. Knead gently on a lightly floured surface for 10-12 strokes. Roll or pat to 1/2 inch thickness. Cut with a 2 1/2 inch biscuit cutter, dipping cutter in flour between cuts. Transfer to an ungreased baking sheet. Bake at 450 degrees for 10-12 minutes or until golden brown. Serve warm. Makes 10-12 biscuits.

CHOCOLATE CHIP
VALENTINE COOKIE 

YIELD: 2 BIG Cookies

- 1/2 cup margarine
- 3/4 cup packed brown sugar
- 1 tsp. vanilla
- 1 egg
- 1 cup plus 2 tbs. flour
- 1/2 tsp. baking soda
- 1/2 tsp. salt
- 1/2 cup chocolate chips
- 1/2 cup chopped nuts (optional)

1. Grease 2 heart-shaped cake pans or two 9 inch round cake pans. Line bottoms with waxed paper, then grease the paper. Preheat oven to 375 degrees.
2. In large bowl, beat together the margarine and brown sugar until creamy. Beat in the vanilla and egg.
3. Sift the flour, baking soda, and salt together.
4. Gradually add the flour mixture to the sugar mixture. Mix well.
5. Stir in the chocolate chips and nuts.
6. Divide the dough in half and spread each portion in a prepared pan.
7. Bake at 375 degrees until lightly browned all over and center is almost firm to touch, about 15 minutes.
8. Cool in pan on rack for 5 minutes. Run a knife around pan edge and turn out onto rack. Remove paper immediately. Cool.

dc 1993

FRENCH TOAST

4 slices day old bread
2 eggs
1/4 cup milk
1/4 tsp. salt
dash ground cinnamon
2 Tbsp margarine
syrup

1. In bowl beat eggs with eggbeater or wire whisk until foamy. Add milk, salt, and cinnamon. Beat until well mixed. Pour into pie plate.
2. Put 1/4 of the margarine in skillet. Heat skillet on medium-low heat.
3. Dip one slice bread into egg mixture, then turn it over to coat other side. Put bread into the skillet. Cook until bottom is golden brown. Lift toast with pancake turner to see it bottom is brown.
4. Turn bread with the pancake turner. Cook until other side is golden. Remove bread from pan with pancake turner.
5. Repeat steps 2, 3, and 4 until all bread and egg mixture is used. Turn off burner. Serve with syrup or cinnamon sugar.

DUTCH APPLE PANCAKE

¼ Cup Butter or Margarine
3 Tablespoons Sugar
½ Teaspoon Cinnamon
¼ Teaspoon Nutmeg
1 Medium Apple
1 Cup Buttermilk Biscuit Mix
2/3 Cup Milk
1 Egg

Melt butter in an 8-inch skillet. Blend in sugar, cinnamon and nutmeg. Peel and slice apple and place in pan. Sauté in butter mixture. Combine biscuit mix, milk and egg. Pour over apples. Turn heat to low and cook 10 to 12 minutes until surface looks dull. Place under broiler 1 to 2 minutes until browned on top. Turn upside down onto serving plate and cut in wedges. Makes about 6 servings.

ITALIAN FOCACCIA

FOCACCIA is as flavorful as a simple country bread can get. Olive oil and fresh Rosemary give this yeast - raised flatbread its glorious Italian flavor.

1 pkg. active dry yeast
1 cup warm water
2 to 3 tablespoons snipped fresh rosemary
3 tablespoons olive oil
2 teaspoons salt
2 1/2 to 3 cups all-purpose flour
olive oil
Coarsely ground pepper (optional)

Dissolve the yeast in warm water in a large bowl. Stir in rosemary, 3-tablespoons oil, the salt and enough flour to make dough easy to handle. Turn the dough onto lightly floured surface; knead until smooth and elastic, 5 to 10 minutes. Place in greased bowl; turn greased side up. Cover; let rise in warm place until double, about 1 hour. (dough is ready if indentation remains when touched.)

Heat oven to 400 . Punch down dough. Press in oiled 12 inch pizza pan. Make depressions, with fingers about 2 inches apart, on top of dough. Brush with oil; sprinkle with pepper. Let rise uncovered 30 minutes. Bake until golden brown for about 20 to 25 minutes. Brush with additional olive oil. Serve warm.

yield: 1 focaccia (12 pieces)

Notes on Rosemary

Rosemary is an herb used both fresh and dried. Unlike many herbs, even in its dried form rosemary has powerful flavor; crush the dried leaves in your fingers before adding it to foods to release even more. It is hugely popular around the Mediterranean and is as delectable with olives and olive oil as it is with poultry, fish and countless vegetables. The long, narrow, dusky green leaves are pretty. Springs of fresh rosemary make a fragrant, handsome garnish.

Pizza

1 pkg. active dry yeast
1 cup warm water
4 tablespoons olive oil
1 teaspoon salt
2 1/2 to 3 cups all purpose flour
olive oil

Dissolve the yeast in warm water in a large bowl. Stir in 4 tablespoons olive oil, salt and enough flour to make dough easy to handle. Turn the dough onto a lightly floured surface; knead until smooth and elastic, 5 to 10 minutes. Place in greased bowl; turn greased side up. Cover, let rise in warm place until double, about 1 hour. (dough is ready if indentation remains when touched.)

Heat oven to 400. Punch down dough. Press in oiled 12 inch pizza pan. Make depressions, with fingers about 2 inches apart, on top of dough. Brush with olive oil. Place toppings on pizza cheese, tomato sauce, basil, oregano and other desired toppings. Brush crust with olive oil. Let rise uncovered 30 minutes. Bake until golden brown for about 20 to 25 minutes. Serve warm.

Yield: 1 pizza (12 pieces)


PRETZELS

 Makes 15 pretzels

Kitchen Unit # _____

Section # _____

Head Cook _____


Day ●

- _____ 1. Put into a large bowl and stir until dissolved; *Metric*
- | | |
|--|----------------------------------|
| $1\frac{1}{4}$ teaspoons dry yeast
$\frac{2}{3}$ cup warm water | 6 mL
180 mL |
|--|----------------------------------|
- _____ 2. Sift into a small bowl:
- | | |
|--|---|
| $1\frac{1}{2}$ cups flour
1 teaspoon sugar
$\frac{1}{2}$ teaspoon salt | 360 mL
5 mL
2 mL |
|--|---|
- _____ 3. Gradually add the flour mixture to the liquid mixture. Use your hands and work dough until it is soft and firm but not sticky. Add a little more flour if necessary—about a tablespoon or so.
- _____ 4. Knead dough until smooth and elastic—about 5 minutes.
- _____ 5. Grease a medium-size bowl. Lightly grease your fingertips and place the dough in the bowl. Cover with plastic wrap. Label with Kitchen Unit # _____ and Section # _____. Refrigerate.
- _____ 6. Wash dishes.
- _____ 7. Dry dishes.
- _____ 8. Finish clean-up.

Continued

●●PRETZELS

Day ●●

- _____ 1. Preheat oven to 450° F (230° C). Grease a cookie sheet.
- _____ 2. Divide dough into 15 pieces.
- All 3. Roll each piece *from the center out* into a pencil-thin "rope" about a foot long.
- All 4. "Loop" each rope into the shape of a pretzel. 
- All 5. Using a pastry brush, brush each pretzel with:
- All 6. Sprinkle with:
- _____ 7. Bake 10-15 minutes, or until golden brown.
- _____ 8. If desired, dip pretzels in:
- _____ 9. Wash dishes.
- _____ 10. Dry dishes.
- _____ 11. Finish clean-up.

OLD FASHIONED LEMONADE

dc 1994

Yield: 5 (1 cup) servings.

4 lemons
3/4 cup sugar
1 quart (4 cups) water
ice cubes

1. Cut lemons into thin slices, remove seeds.
2. Place lemon slices in large bowl and sprinkle with sugar. Let stand about 10 minutes.
3. Press fruit with a potato masher or back of spoon to extract juice.
4. Add water, pressing fruit until well flavored.
5. Remove fruit slices.
6. Serve over ice cubes. If desired, garnish with lemon slices.