

RECIPE

Quick Dough



Ready in **2 hours and 10 minutes**

Serves **2 loaves**

Tips

You can add and change many things to this recipe to fit what you would want to use it for.

If you get lost, scan the QR code.

Ingredients

- 4 ½ c. Flour
- 1 tbsp. Sugar
- 2 ¼ tsp. or 1 pkg Instant Yeast
- 2 ½ tsp. Salt
- 1 ½ c. WARM Water

Preparation

1. Preheat the oven to 450 degrees.
2. Stir together all of the ingredients in a large bowl, starting with only 4 cups of flour. Use a sturdy spoon. Mix until everything comes together in a rough, shaggy mass of dough.
3. Put it onto a lightly floured surface, using some of the leftover 1/2 cup of flour called for. Fold the far edge of the dough back over on itself towards you, then press it away from you with the heels of your hands. Rotate the dough 90°. Repeat this fold-press-rotate process for about 6 minutes. When fully kneaded, the dough will be bouncy and smooth.
4. Place the dough in a bowl that's been lightly greased with vegetable oil or cooking spray; Cover the bowl with plastic wrap or another airtight cover, and let the dough rise by placing the bowl of dough in your turned-off oven with the oven light on for 1-2 hours.
5. Cut the dough in half. Then knead it 4 times. Place the seam side down and let it rest for another 45 min.
6. Place the bread on a baking sheet and bake for 20-25 min at 450 degrees.



RECIPE

BBQ Chicken



Ready in **1 hour and 40 minutes**

Serves **12 people**

Tips

Can just use BBQ sauce in a bottle

Ingredients

- 4 tablespoons water
- 3 tablespoons ketchup
- 3 tablespoons brown sugar
- 2 tablespoons vinegar
- 1 tablespoon lemon juice
- 2 tablespoons Worcestershire sauce
- 1 teaspoon salt
- 1 teaspoon dry mustard
- 1 teaspoon chili powder
- 12 chicken thighs

Preparation

1. Preheat the oven to 500 degrees F (260 degrees C). In a small saucepan over medium heat, stir together the water, ketchup, brown sugar, vinegar, lemon juice, and Worcestershire sauce. Season with salt, mustard powder, and chili powder. Simmer the sauce for 15 minutes.
2. Place the chicken thighs into a baking dish, and pour the sauce over them. Cover tightly in tin foil.
3. Bake for 15 minutes in the preheated oven, then reduce the temperature to 300 degrees F (150 degrees C), and bake for one hour. Remove cover, stir and bake uncovered for 15 minutes.

RECIPE

Vanilla Cake



Ready in **20 minutes**

Serves **8 people**

280 calories

Tips

If you don't have a 9-inch square pan, you could use a 10-inch round pan for similar results

To make CUPCAKES, line a 12-cup muffin tin with paper liners. Divide batter evenly among the prepared muffin cups, and bake in the preheated oven for 20 to 25 minutes.

Ingredients

- 1 cup white sugar
- ½ cup unsalted butter
- 2 large eggs
- 2 teaspoons vanilla extract
- 1 ½ cups all-purpose flour
- 1 ¾ teaspoons baking powder
- ½ cup milk

Preparation

1. Preheat the oven to 350 degrees F (175 degrees C). Grease and flour a 9-inch square cake pan.
2. Cream sugar and butter together in a mixing bowl. Add eggs, one at a time, beating briefly after each addition. Stir in vanilla.
3. Combine flour and baking powder in a separate bowl. Add to the wet ingredients and mix well. Add milk and stir until smooth. Pour batter into the prepared cake pan.
4. Bake in the preheated oven until the top springs back when lightly touched, 30 to 40 minutes.

RECIPE

Puppy Chow



Ready in **5 minutes**

Serves **36 people**

Ingredients

- 8 c. Chex Cereal
- ½ c. Peanut Butter
- 1 ½ c. Semi-Sweet Chocolate Chips
- 2 c. Powdered Sugar

Preparation

1. **Melt the chocolate and peanut butter until smooth.**
2. **Pour in cereal.**
3. **Once each piece is thoroughly coated, mix in powdered sugar until no more chocolate is visible.**

Tips

Can melt the mixture if you put it in the microwave, but you must mix it after every 30 seconds.

Make sure each piece is coated before continuing to the next step.

RECIPE

Cone Cupcakes



Ready in **20 minutes**

Serves **24 people**

280 calories

Ingredients

- 1 box of cake mix
- 24 flat bottomed ice cream cones
- Frosting
- Toppings

Preparation

1. Preheat the oven to 375 degrees F (190 degrees C).
2. Follow direction on box mix
3. Add batter half way up into cones. Place filled cones on a baking tray. Bake in the oven for about 15 to 20 minutes until an inserted toothpick comes out clean.

Tips

Can use cake batter recipe instead

RECIPE

Rice Krispies



Ready in **10 minutes**

Serves **12 people**

Ingredients

- 3 tablespoons butter
- 1 package (10 oz., about 40) Marshmallows
- 6 cups Rice Krispies

Preparation

1. In a microwave-safe bowl heat butter and marshmallows on high for 3 minutes, stirring after 2 minutes. Stir until smooth.

OR

1. In a large saucepan, melt butter over low heat. Add marshmallows and stir until completely melted. Remove from heat.
2. Add cereal, Stir until well coated.
3. Using buttered spatula or wax paper evenly press mixture into 13 x 9 x 2-inch pan coated with cooking spray. Cool. Cut into 2-inch squares. Best if served the same day.

Tips

1 jar (7 oz.) marshmallow crème can be substituted for marshmallows.