

Semi-Homemade

4-H Cooking Camp



 2019 



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Grits!

<https://www.foodnetwork.com/recipes/paula-deen/grits-recipe-1913552>

INGREDIENTS

2 cups water
1 1/4 cups milk
1 teaspoon salt
1 cup quick cooking grits,
not instant (suggested:
Quaker)
1/2 cup butter

EQUIPMENT

Wet measuring cups
Dry measuring cups
Knife
2 quart pot (minimum)
Lid for pot
Spoon



DIRECTIONS

- In a small pot, bring water, milk, and salt to a boil. Slowly stir grits into boiling mixture. Stir continuously and thoroughly until grits are well mixed.
- Let the pot return to a boil, cover pot with a lid, lower the temperature, and cook for approximately 30 minutes stirring occasionally. Add more water if necessary.
- Grits are done when they have the consistency of smooth cream of wheat. Stir in half the butter and serve with remaining butter divided equally on top of each portion, or serve with fruit or with a savory meal.

Cheesy Grits

<https://www.tasteofhome.com/recipes/cheesy-grits/>

INGREDIENTS

2 cups milk
1 cup chicken or broth
1 cup water
1 teaspoon salt
1 cup uncooked old-
fashioned grits
2 to 3 cups shredded
sharp cheddar or Monte-
rey Jack cheese

Salt and pepper to taste

EQUIPMENT

Wet measuring cups
Dry measuring cups
2 quart pot (minimum)
Lid for pot
Spoon

DIRECTIONS

- Combine milk, broth and water in a large saucepan; bring to a boil. Add salt. Whisk in grits; reduce heat to low. Cook, stirring frequently, until creamy, 15-20 minutes.
- Stir in cheese until melted. Season with pepper and additional salt to taste.



Best Bacon in the Oven

<https://www.delish.com/cooking/a22502749/how-to-cook-bacon-in-the-oven-recipe/>

INGREDIENTS

Pack of bacon

EQUIPMENT

1 baking sheet (with a lip)

Aluminum foil

Tongs

1 plate

Paper towels



DIRECTIONS

- Get the oven HOT. Preheat to 400° and line a large baking sheet with foil. (You'll be thankful once it's time to do dishes.)
- Lay bacon strips in a SINGLE layer on the baking sheet. Do not let them overlap or the strips will stick together. Bake until the bacon is crispy, about 20 minutes, depending on its thickness. Our advice: Start checking after 15 minutes because some ovens are finicky and burnt bacon is sad.
- Line the plate with at least 2 layers of paper towels to absorb the grease from the bacon slices.
- Using tongs, remove each piece of bacon and place it on the plate.

How to Make Toast

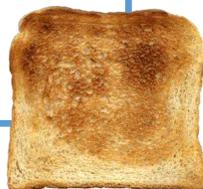
http://www.primaryresources.co.uk/english/docs/making_toast.doc

INGREDIENTS

Slice of bread

EQUIPMENT

Toaster



DIRECTIONS

- Get a slice of bread
- Place bread in the toaster
- Push the lever to lower the toast
- Wait a few minutes for the toast to pop up out of the toaster
- Take the toast out of the machine being careful not to burn your hands.

Ways to Prepare Eggs

<https://www.breakfastwithnick.com/2014/04/08/how-do-you-want-your-eggs-eleven-ways-to-cook-an-egg/>

This is just a snapshot at the many different ways to cook eggs.

1. **Hard Boiled**

A hard boiled egg is cooked in its shell in boiling water. The “hard” refers to the consistency of the egg white (or albumen) and the yolk.

2. **Soft Boiled**

Soft boiled eggs follow the same process as hard boiled eggs, but you cut the cooking time roughly in half. This gets the egg white cooked while leaving the yolk runny.

3. **Hard Scrambled**

Scrambled technically means that the whites and yolks are broken and mixed together. Hard scrambled eggs are cooked all the through.

4. **Soft Scrambled**

Referred to as “wet.” The texture is 10x better, and they play more nicely with other ingredients. The difference between soft and hard scrambled eggs is cooking time.

5. **Sunny Side Up**

Sunny side up means your egg yolk looks like a bright morning sun.

6. **Over Easy**

“Over easy” means the egg is flipped and cooked just long enough to make a film on the top of the yolk. When served, the yolk – and some of the whites – are still runny.

7. **Over Medium**

Over medium is the next step after easy: they’re fried, flipped, and fried a little longer, enough to cook the whites through and brown the edges slightly.

8. **Over Hard**

And over hard is the final step. Over hard is fried, flipped, and fried again – usually with the yolk broken – until both the white and the yolk are completely cooked.

9. **Poached**

Poaching ties with soft scrambled as my favorite preparation. It’s like boiling but without the shell, or like over medium that skips contact with the pan. These means you’re avoiding any hard edges. The white is cooked through and the yolk is warm and runny.

10. **Baked or Shirred**

Baked eggs are cracked and baked in a dish. “Shirred” refers to the flat-bottomed dish in which they’re frequently cooked.

11. **Basted**

Generally basted means liquid or steam is used to thoroughly cook the egg white without flipping.

Perfectly Poached Eggs

<https://www.buzzfeed.com/christinebyrne/plastic-wrap-poached-eggs>

INGREDIENTS

Cooking spray

6 large eggs

EQUIPMENT

6 (12-inch) sheets heatproof plastic wrap

1 very small bowl

1 medium pot

1 large metal spoon (preferably slotted)



DIRECTIONS

- First, line a small bowl with a 12-inch sheet of plastic wrap.
- You'll need one sheet of plastic wrap for each egg you're poaching. If you want, you can just use the same bowl over and over again, taking the finished egg parcels out every time and setting them aside on a plate.

*You don't want the eggs sticking to the plastic wrap after you've gone through all the work of poaching them.

- Crack an egg into the plastic wrap-lined bowl.



- Pull in the sides of the plastic wrap and twist them together, making sure there are no air bubbles around the egg. You're basically creating an airtight parcel for the egg.
- Tie the plastic wrap tightly in a knot. Repeat with the other eggs.
- Bring a pot of water to a *simmer**, and drop the eggs in one at a time. Cook for 6 minutes.

*If you have a thermometer, simmering water is 185 - 200°F. There should be tiny bubbles rising to the surface, but no big, rolling bubbles. If your water is boiling, it's too hot and you'll just end up with hard-boiled eggs.

- After 6 minutes, remove the eggs one at a time with a spoon and set them aside on a plate.
- You can serve them right away! Just cut right below the knot with a pair of scissors, then peel away the rest of the plastic wrap.

Images from: <https://www.americastestkitchen.com/recipes/9473-perfect-poached-eggs>

<https://girlandthekitchen.com/smoked-salmon-and-poached-egg-sandwich/>

The Best Fried Eggs

<https://www.incredibleegg.org/recipe/basic-fried-eggs/print/?c=true>

INGREDIENTS

Butter
2 to 4 Eggs
Salt and Pepper

EQUIPMENT

Sauté Pan
Spatula



DIRECTIONS

- For Over-Easy or Over-Hard Eggs: Heat 2 tsp. butter in nonstick skillet over medium-high heat until hot.
- Break eggs and slip into pan, 1 at a time. immediately reduce heat to low.
- Cook Slowly until whites are completely set and yolks begin to thicken but are not hard, 5 to 6 minutes. Slide turner under each egg and carefully flip it over in pan. Cook second side to desired doneness. Sprinkle with salt and pepper. Serve immediately.
- For Basted Eggs: Cook as for over-easy or over-hard eggs, but use 2 Tbsp. butter. Cook until edges turn white. Begin basting eggs with butter from pan. Cover pan between basting and continue cooking until whites are completely set and yolks begin to thicken but are not hard.
- For Steam-Basted Eggs: Cook as for over-easy or over-hard eggs, but use 1 tsp. butter or a light coating of cooking spray. Cook until edges turn white. Add 1 tsp. water to pan. Cover pan tightly. Continue cooking until whites are completely set and yolks begin to thicken but are not hard.

Basic Scrambled Eggs

<https://www.incredibleegg.org/recipe/basic-scrambled-eggs/print/?c=true>

INGREDIENTS

4 eggs
1/4 cup milk
salt and pepper, as desired
2 tsp. butter

EQUIPMENT

Sauté Pan
Spatula
Measuring cup

DIRECTIONS

- Beat eggs, milk, salt and pepper in medium bowl until blended.
- Heat butter in large nonstick skillet over medium heat until hot. Pour in egg mixture. As eggs begin to set, gently pull the eggs across the pan with a spatula, forming large soft curds.
- Continue cooking – pulling, lifting and folding eggs – until thickened and no visible liquid egg remains. *Do not stir constantly.* Remove from heat. Serve immediately.



Simply Super Crescent Cinnamon Rolls

<https://www.pillsbury.com/recipes/simply-super-crescent-cinnamon-rolls/9fac8dd5-be20-4d49-87e1-73baaa2b8817>

INGREDIENTS

1 Cup powdered sugar

Filling

1 Tbsp butter, softened

2/3 Cup chopped pecans 2-3 Tbsp milk

1/3 Cup packed brown sugar

EQUIPMENT

Measuring cups & spoons

1/3 Cup powdered sugar

Bread Knife

1 Tsp ground cinnamon

Baking sheet

1/4 cup butter, softened

Medium bowl

Rolls

Cutting board

2 Cans (8 oz each) crescent rolls or crescent dough sheet

Spatula

Glaze

Spoon or whisk



DIRECTIONS

- Heat oven to 375°F. Grease 13x9-inch pan. In small bowl, mix filling ingredients.
- Unroll 1 can of the dough into 1 large rectangle; press into 13x7-inch rectangle, firmly pressing perforations to seal. Spread filling over rectangle.
- Unroll second can of dough; press into 13x7-inch rectangle, firmly pressing perforations to seal.
- Place over filling; press dough onto filling.
- Starting on the long side, using 2 hands, grip the edge of the dough and roll the dough all the way to the end, making a tube like shape. It should be a complete coil with no dough left out.
- Using a bread knife, cut in 1-inch sections.
- Place individual rolls onto baking sheet with each roll touching one another. Contact encourages a higher rise.
- Bake 20-25 minutes until golden brown.
- While baking, mix glaze ingredients adding milk one tablespoon at a time until desired consistency. Drizzle over warm rolls and serve.

Squeeze Bottle Pancakes Recipe

<https://www.foodrepublic.com/recipes/squeeze-bottle-pancakes-recipe/>

INGREDIENTS

1 3/4 cups all-purpose flour
2 teaspoons baking powder
1 tablespoons sugar
1/4 teaspoon salt
2 large eggs
1 1/4 cup whole milk
4 tablespoons melted butter
Food coloring

EQUIPMENT

Measuring cups & spoons
2 bowls
Spatula
Whisk



DIRECTIONS

- In a medium-size mixing bowl, whisk together all your dry ingredients
- In a separate bowl, whisk together all of the wet ingredients until the egg is broken up.
- Add the wet ingredients to the dry ingredients by gently stir together until you stop seeing flour. Be careful not to overmix, that will make the batter tough.
- Transfer the batter to a plastic squeeze bottle with the tip widened to allow batter to flow through, then gradually add food coloring until desired shade.
- Place a large non-stick pan over a medium-high flame and let the surface get hot. It's hot enough when you sprinkle a few droplets of water over the surface and they evaporate.
- Moisten a paper towel with vegetable oil and lightly wipe the bottom of the pan. This will keep the pancakes from sticking.
- Dispense batter in even loops, and allow to cook until bubbles form on top. Flip and cook on the other side for 30 seconds to a minute, then transfer to a plate and repeat until all the batter is gone.

Sausage Gravy

<https://www.foodnetwork.com/recipes/sausage-gravy-2145820>

INGREDIENTS

1 pound breakfast sausage, hot or mild

1/3 cup all-purpose flour

3 to 4 cups whole milk, more to taste

1/2 teaspoon seasoned salt

2 teaspoons freshly ground black pepper, more to taste

Biscuits, warmed, for serving

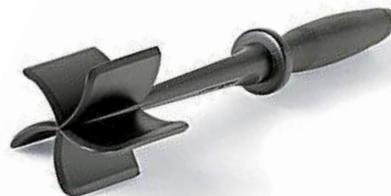
EQUIPMENT

Measuring cups & spoons

10" Skillet

Spatula/Meat Mix'N'Chop

Serving spoon



DIRECTIONS

- Tear small pieces of sausage with spatula or mix 'n' chop tool and in a single layer in a large heavy skillet. Brown the sausage over medium-high heat until no longer pink. Reduce the heat to medium-low.
- Sprinkle on half the flour and stir so that the sausage soaks it all up, then add more little by little.
- Stir it around and cook it for another minute or so, then pour in the milk, stirring constantly.
- Cook the gravy, stirring frequently, until it thickens. (This may take a good 10 to 12 minutes.)
- Sprinkle in the seasoned salt and pepper and continue cooking until very thick and luscious.
- If it gets too thick too soon, just splash in another 1/2 cup of milk or more if needed. Taste and adjust the seasoning.
- Spoon the sausage gravy over warm biscuits and serve immediately!

Main Dishes

Pizza Braids

Sheet Pan Fajitas

Chili Mac & Cheese

Stromzones

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Pizza Braids

<http://www.sandraleee.com/pizza-braids/>

INGREDIENTS	EQUIPMENT
1 large egg	Measuring cups
1 tablespoon milk	Baking sheet
3/4 cup diced pepperoni	Aluminum foil
1/4 cup grated Parmesan cheese	Bbq/basting brush
1 can (11-ounce) refrigerated breadsticks	Cutting board
1 teaspoon dried Italian seasoning	3 plates
Pizza sauce	2 Bowls (1 microwave safe)
Additional Toppings	Fork



DIRECTIONS

- Preheat oven to 375 degrees F. Line a baking sheet with aluminum foil. In a small bowl, beat together egg and milk with a fork; set aside. Spread pepperoni on 1 plate; spread Parmesan cheese onto another plate. Set both aside.
- Separate breadstick dough into 12 individual pieces. Place on a cutting board. Using a pastry brush, brush a thin coating of egg mixture over dough pieces.
- Place 1 breadstick into pepperoni on the plate, pressing so pepperoni sticks to dough. Repeat with 3 breadsticks for a total of 4 pepperoni-covered breadstick pieces. Press 4 more bread sticks into cheese, pressing so cheese sticks to dough. Sprinkle the remaining 4 breadsticks with Italian seasoning.
- To make braids, place 1 breadstick with pepperoni, 1 breadstick with cheese, and 1 breadstick with Italian seasoning 1/4 inch apart on a flat surface. Starting at the top, intertwine the 3 breadsticks to form a braid. Place braids 1 inch apart on prepared baking sheet.
- Place baking sheet in preheated oven. Bake for 12 to 14 minutes. Using oven mitts, remove from oven. Using a heat-resistant spatula, transfer to wire rack; cool for 10 minutes.
- Meanwhile, place pizza sauce in a microwave-safe bowl. Cover loosely with plastic wrap. Microwave on high setting (100% power) for 1 to 1 1/2 minutes or until heated through. Using oven mitts, remove from microwave. Remove plastic wrap. Serve braids with pizza sauce for dipping.

TASTY Sheet Pan Fajitas

<https://tasty.co/recipe/sheet-pan-steak-fajitas>

INGREDIENTS

1 lb flank steak	cumin
1 green bell pepper, sliced	½ lime, juiced
1 yellow bell pepper, sliced	fresh cilantro, chopped, for garnish
1 red bell pepper, sliced	Tortilla shells
½ red onion, sliced	EQUIPMENT
olive oil	Baking sheet
salt	2 Cutting boards
pepper	Knife
chili powder	Tongs
garlic powder	



DIRECTIONS

- Preheat the oven to 450°F (230°C).
- Lay the flank steak in the middle of a baking sheet. Arrange the bell peppers and red onion around it. Drizzle everything with olive oil and season with salt, pepper, chili powder, garlic powder, and cumin.
- Using your hands, rub the seasoning into the vegetables, then into the steak. Flip the steak and season the other side.
- Squeeze the lime juice over the top of the steak and veggies.
- Cook for 12 minutes, or until the meat has reached your desired doneness.
- Transfer the steak to a cutting board and let it rest for 10 minutes, then slice it into pieces, going against the grain.
- Fill up a warm tortilla with the steak, bell peppers, and onion.

Chili Mac & Cheese

<https://www.recipetineats.com/one-pot-chili-mac-and-cheese/#wprm-recipe-container-23370>

INGREDIENTS

	2 tsp paprika powder
1 tbsp olive oil	2 tsp cumin powder
2 garlic cloves , minced	1 1/2 tsp onion powder
1 onion , finely chopped	1 tsp dried oregano
1 red bell pepper , chopped	1/2 tsp black pepper
1 lb ground beef	3/4 tsp salt
	EQUIPMENT
28 oz crushed canned to-mato	Cutting board
14 oz can red kidney beans, drained	Knife
2 1/2 cups beef broth (chicken broth also ok)	Large pot
0.5 lb elbow macaroni pasta uncooked	Spatula/Mix 'N' chop
2 cups shredded cheese	Spoon
1 tsp chili powder	Wet measuring cups
	Dry measuring cups
	Ladle



DIRECTIONS

- Heat oil in large pot over high heat. Add garlic and onion, cook for 1 minute. Then add red pepper and cook until onion is translucent.
- Add beef and cook, breaking it up as you go.
- Once the beef is browned, add remaining ingredients except cheese. Stir, bring to simmer, then turn the heat down to medium. Cover and cook for 10 - 12 minutes or until the macaroni is al dente, meaning just cooked, still a tiny bit on the firm side.
- Turn the stove OFF but leave the pot on the stove. Stir through half the cheese – it should be a bit saucy. Adjust salt and pepper to taste. Top with remaining cheese, put the lid back on and leave until the cheese melts - about 2 minutes.

Stromzones

<https://www.thecountrycook.net/easy-pepperoni-sausage-stromboli/> & <https://www.savoryexperiments.com/calzones/>

INGREDIENTS

1 tablespoon corn meal	1 tablespoon Italian seasoning
1 tube refrigerated pizza dough	1 teaspoon garlic powder
2 cups marinara sauce	1 egg yolk whisked
2 links of Italian sausage cooked and crumbled, mild or spicy	Parmesan Reggiano cheese grated
1/2 cup pepperoni slices cut into quarters	EQUIPMENT
1 cup mozzarella cheese shredded	Measuring cups
1/3 cup diced green bell pepper	Baking sheet
1/3 cup diced red onion	Aluminum foil
1 small can of drained mushrooms	Bbq/basting brush
1 small can of black olives drained	Cutting board
	2 Bowls (1 microwave safe)
	Fork



Stromboli are rolled/braided like a burrito, and calzones are folded like a taco!



DIRECTIONS

- Heat oven to 400 degrees. Prepare pizza stone or baking sheet by dusting with cornmeal.
- Roll out pizza dough to approximately 18x12 inches. It does not have to be exact. 3
- Sprinkle the Italian seasoning and the garlic powder over the dough. Allow each family member or guest to build their own calzone by placing stuffers in the corner of one square of dough about 1/2 inch in. Top each with 1 tablespoon of mozzarella cheese (not too much) and a tablespoon of marinara sauce.
- 4. Fold dough over the tops and pinch together the seams. OR roll like a burrito. Using a very sharp knife, cut three one inch slits in the tops to allow the steam to escape. If you have holes, patch them using excess dough from corners.
- Whisk egg yolk with a sprinkle of water and brush over the tops. Sprinkle with additional Italian seasoning. 6.
- Bake for 14-18 minutes, or until tops are lightly browned.

Desserts

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Cookie Bars

<http://chocolatewithgrace.com/monster-cookie-bars/>

INGREDIENTS

1 cup M&Ms

1/2 cup butter, softened Cooking spray

1 cup brown sugar

EQUIPMENT

1/2 cup peanut butter Dry measuring cups

2 eggs Wet measuring cups

1 tsp vanilla Measuring spoons

1 and 3/4 cup all purpose flour Mixer

Spatula

1 tsp baking soda

Bowl

1 tsp salt

13x9 baking pan

1 and 3/4 cup quick cooking oats

3/4 cup semi-sweet chocolate chips



DIRECTIONS

- Preheat oven to 350 F. Grease a 9 x 13 pan and set aside.
- In a large bowl, cream together butter and brown sugar. Beat in peanut butter, eggs and vanilla.
- In a separate bowl, stir together flour, soda and salt. Add to large bowl and stir until combined. Add oats, chocolate chips and M&Ms.
- Press into greased pan. Add additional M&Ms to the top, if desired, pressing them into the dough slightly.
- Bake for 14 - 16 minutes or until edges are slightly brown or until toothpick inserted comes out clean. Do not over bake. Let cool a bit before slicing. Letting them cool completely is best.

Apple Spice Dump Cake

<https://temeculablogs.com/apple-spice-dump-cake/>

INGREDIENTS

1 box cinnamon swirl cake mix 21 oz.,
Krusteaz

1/2 c butter melted

1 can pie filling apple, 21 oz

1/2-3/4 c walnuts chopped, optional

EQUIPMENT

Dry measuring cups

Wet measuring cups

Measuring spoons

Mixer

Spatula

Bowl

13x9 baking pan



DIRECTIONS

- Spray a 13x9 baking pan.
- Pour apple pie filling on bottom and spread out evenly.
- Sprinkle cake mix portion of your cinnamon swirl cake mix on top of the apple pie filling and spread out evenly.
- Melt your butter and pour evenly on top of this cake mix.
- Then open the brown sugar bag in your cake mix box and sprinkle that on top spreading out evenly.
- Sprinkle nuts on the top if desired and put into oven preheated to 350 degrees.
- Bake until golden brown on top and middle is starting to firm up, approx 50 minutes.

Saltine Cracker Toffee

<https://www.thecookierookie.com/chocolate-toffee-crackers/>

INGREDIENTS

1 - 1 1/2 sleeves saltine crackers
2 sticks butter (1 cup)
1 cup dark brown sugar
6 oz. semi-sweet chocolate chips
6 oz. milk chocolate chips

EQUIPMENT

Dry measuring cups
Spatula
Bowl
13x9 baking pan



DIRECTIONS

- Preheat the oven to 400 degrees.
- Line a cookie sheet with heavy-duty aluminum foil and spray with cooking spray.
- Lay the crackers (salt-side down) in a single layer until the sheet is covered.
- Melt the butter in a non-stick stove-top pan.
- Add the brown sugar and bring to a rolling boil for 4-5 minutes until lighter in color of bubbly.
- Pour carefully over the crackers.
- Bake at 400 for 5 minutes.
- Cool the crackers for 1-2 minutes then sprinkle the chocolate chips on top.
- Let sit for a few minutes until the chocolate melts (you might need to put the pan in the oven for 30 seconds or so to warm the chocolate chips).
- Carefully spread the chocolate over the crackers until smooth and covers every cracker.
- Let cool to room temperature, then cool in the refrigerator until cold.

Puppy Chow or Muddy Buddies

<https://dinnerthendessert.com/puppy-chow-muddy-buddies/>



INGREDIENTS

10 cups Rice Chex

3/4 cup peanut butter

2 cups semi-sweet chocolate chips

2 1/2 cups powdered sugar

EQUIPMENT

Dry measuring cups

Spatula

Bowl

Gallon zippered bag

DIRECTIONS

- Melt the chocolate and peanut butter in the microwave in 30 second increments in the microwave in a large glass bowl (90 seconds total).
- Stir well until mixed then add in the cereal and mix well until coated before adding the cereal to a large ziploc bag with the powdered sugar and shaking until fully coated

Funfetti Muddy Buddies

<https://homemadehooplah.com/funfetti-puppy-chow/>



- In a microwave-safe bowl, add white candy melts and heat in the microwave for 1 minute, then stir. candy until smooth.
- Add cereal to a mixing bowl. Pour white chocolate on top and gently stir until all Chex cereal is coated.
- Sprinkle about 2-3 tablespoons of sprinkles on top of coated Chex, then gently toss once. Add another 2-3 tablespoons and toss again.
- Set a baking sheet nearby and cover with parchment paper.
- Add white cake mix and powdered sugar to a Ziploc bag (gallon sized), seal the bag, then give it a thorough shake to combine the sugar and cake mix. Once mixed, reopen the bag.
- Working in batches (about 1-2 cups at a time), add coated Chex cereal to the bag with white cake mixture, seal and then shake the bag until the Chex cereal is coated with the white cake mixture. Remove and spread out on prepared baking sheet. Repeat step until all the puppy chow is made.

INGREDIENTS

4 1/2 cup Chex Cereal roughly half of a 12 oz box

8 oz white candy melts

2/3 cup sprinkles round or cylinder, but not sanding sugar

3/4 cup white cake mix

3/4 cup powdered sugar

EQUIPMENT

Dry measuring cups

Spatula

Bowl

Gallon zippered bag

S'mores Puppy Chow

<https://lmlid.org/smores-muddy-buddies/>



INGREDIENTS

5 cups golden graham cereal divided
3 cups chex cereal
1 cup powdered sugar
1/2 cup peanut butter
1 1/2 cup chocolate chips divided
1 3/4 cup mini marshmallows divided

EQUIPMENT

Dry measuring cups
Spatula
Gallon zippered bag

DIRECTIONS

- Combine 4 cups golden graham cereal and 3 cups chex cereal in a large bowl, and set aside.
- Put 1 cup powdered sugar in a large gallon ziploc bag and set aside.
- Combine your peanut butter and 1 cup of your chocolate chips in a large microwave safe bowl.
- Microwave for 30 seconds, then stir, then another 30 seconds, then stir, until creamy.
- Add 1 cup mini marshmallows to your chocolate peanut butter and stir together so the marshmallows melt a little.
- Pour your chocolate peanut butter mixture over the cereal and stir together till cereal is completely coated.
- Carefully scoop chocolate coated cereal into ziploc with powdered sugar.
- Shake the bag until the cereal is completely coated with powdered sugar.
- Pour cereal into another large bowl and mix in remaining 1/2 cup chocolate chips, 3/4 cup mini marshmallows, and 1 cup golden graham cereal and serve.

Unicorn Poop Muddy Buddies

<https://www.momdot.com/unicorn-poop-muddy-buddies/>



INGREDIENTS

1/2 cup each candy melts: orange, pink, purple, blue
2-4 Tablespoons shortening or coconut oil
1 1/3 powdered sugar
4 cups Chex cereal
Unicorn sprinkles

EQUIPMENT

Dry measuring cups
Spatula
Gallon zippered bag

DIRECTIONS

- Place 1/2 cup of orange candy melts in a microwave-safe bowl and add 1/2 Tablespoon shortening.
- Heat for 35 seconds, remove and stir. Reheat as necessary in 10 second spurts until no large pieces of the candies remain. Add in extra shortening to get a smooth texture.
- Add 1 cup of Chex cereal to the melted candy melts, and stir to coat.
- Place 1/3 cup of powdered sugar in a ziploc bag and add in the candy-coated Chex cereal.
- Seal the bag and shake well to cover the cereal with the powdered sugar.
- Pour the muddy buddies onto a baking tray in a thin layer and drizzle any remaining candy melts otop. Sprinkle with some unicorn sprinkles.
- Repeat with each color.
- Let set for 30 minutes to dry completely