

ROLLING RIVER DAY CAMP

COOKING SPECIALTY



Cooking Specialists:
ALYSSA, JENN & ANNA

2018 RRDC COOKBOOK RECIPES

RED, WHITE, & BLUE SUGAR COOKIES



Ingredients

-Sugar Cookies

-Frosting

-Food Dye (Red, White, Blue)

*Optional - Decorating Gel or red, white and blue sprinkles

Directions

1. Using already prepared sugar cookies, decorate individual cookies using Red, White & Blue frosting
2. Decorate using star shaped sprinkles or red, white & blue sprinkles.

*Optional - Use pastry bag with end cut or tubes of decorating gel. Pipe icing in the design of flag with stripes.

Red White and Blue Rice Krispy Treats



Ingredients

- 6 cups Kellogg's® Rice Krispies® cereal
- 4 cups JET-PUFFED Miniature Marshmallows
- Red white and blue food coloring

Directions

1. In large saucepan melt butter over low heat. Add marshmallows and stir until completely melted. Remove from heat. Separate melted marshmallows and butter into 3 separate bowls sprayed with cooking spray. Stir in red food coloring to 1st bowl, blue food coloring to second bowl, and leave the 3rd bowl white. Add Rice Krispies cereal. Stir until well coated.
2. Add KELLOGG'S RICE KRISPIES 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.

DIRT CUPS



Ingredients

- Chocolate pudding
- Crushed Oreos
- Gummy worms

Directions:

1. Fill a clear glass or cup $\frac{1}{2}$ way with pudding.
2. Add 2 tsps. of crushed Oreos on top the pudding
3. Add more pudding
4. Place another layer of crushed Oreos on top of the pudding
5. Place a gummy worm on top

NEW FROM SUMMER OF 2018!
CHOCOLATE CHIP NO BAKE CHEESE CAKE



Ingredients

- 1 premade chocolate or graham piecrust
- 1 8 oz whipped cream cheese
- 1/3 cup of sugar
- 1 8 oz. whipped topping (thawed)
- 1 cup of mini chocolate chips
- Chocolate syrup (optional) for serving

Directions

1. Using a handheld or stand mixer, combine cream cheese with sugar and mix until smooth. Be sure to scrape down the sides from time to time.
2. Add in whipped topping. Stir well to combine.
3. Now add in mini chocolate chips. Stir again until combined.
4. Spread mixture into the piecrust (mixture will be thick).
5. Pop into your fridge to cool for at least 3 hours.

NEW FROM SUMMER OF 2018!

THE ROLLING RIVA JOY-JOY SANDWICH



Ingredients

- 3 Sugar cookies
- Sliced banana (approx. 4 pieces)
- Melted chocolate chips (alternative: chocolate sauce or vanilla icing)
- Blue and White Sprinkles

Directions

1. Place 2 bananas on top of a sugar cookie
2. On top of the bananas, pour melted chocolate
3. On one banana, sprinkle $\frac{1}{2}$ tsps. of white sprinkles, on the other, $\frac{1}{2}$ tsps. of blue sprinkles.
4. Place another cookie on top and repeat steps 2 and 3 to create the second layer.
5. Place the third cookie to form the top of the sandwich
6. Pour more melted chocolate.
7. Decorate with white and blue sprinkles.

GO BANANAS! SMOOTHIE



Ingredients

Bananas*

-2 cups Milk (* We used Fat-Free or Rice Milk)

- $\frac{1}{4}$ cup sugar

-1 tsps. Vanilla Extract

-4 cups ice

Directions

1. Place in blender and pulse for several minutes then blend until smooth and serve!

For variety, we added frozen strawberries (1 cup) for a Strawberry-Banana Smoothie, or blueberries (1 cup) for a Blueberry-Banana Smoothie, or, we omitted the bananas and combined the berries only and made a Very Berry Smoothie!

NEW FROM SUMMER OF 2018!
CHERRY AND BLUEBERRY MINI PIES



Ingredients

- Premade piecrust dough (Pillsbury)
- Canned pie filling- we used cherry and blueberry, but you can use apple, strawberry, etc.

Directions

1. Using a round cookie cutter (3 ½ inch to 4 inch), cut out circles from piecrust.
2. Place dough on a greased or parchment-lined cookie sheet
3. Place a tablespoon of pie filling in the center of each circle.
4. Fold in half. Using a fork, press the edges together.
5. Bake 15-20 minutes OR until lightly browned.

NEW FROM SUMMER OF 2018!
ROLLING RIVER CHEX MIX



Ingredients

- 2 cups Rice Chex Cereal
- 1 cup Cheerios
- 1 cup pretzel sticks
- 1 cup of melted chocolate chips

Directions

1. In a large bowl, mix together Chex cereal, Cheerios and pretzels
2. Pour melted chocolate over the mix and carefully fold everything together
3. Spread onto a wax paper lined baking sheet and place into refrigerator to cool for approx. 30 minutes
4. Break into chunks and enjoy!

*You can also add M&Ms to the mix prior to adding melted chocolate

NEW FROM SUMMER OF 2018!
MARSHMALLOW POPCORN BALLS



Ingredients

- 15 cups of popped popcorn
- 1/2 cup of butter
- 4 cups of mini marshmallow
- 1 cup of Skittles or M&Ms

Directions

1. Melt butter over a medium heat.
2. Add the marshmallows to melted butter and turn heat to a medium low. Stir until fully melted.
3. Pour melted butter and marshmallow mix over popcorn in a large bowl and thoroughly mix together.
4. Add Skittles to the mix and stir together
5. Grease cleaned hands with a cooking spray, and take handfuls of the mixture to form balls.
6. Place balls on a parchment lined cookie sheet.

SWEET SANDALS (aka Flip-Flops)



Ingredients

- Oval shaped cookies - such as Vienna Finger cookies
- Frosting
- Food Dye
- Rope licorice (Multi-Color)

Directions

1. Tint the frosting different colors for variety.
2. Use licorice for straps on sandals.
3. Garnish with bits of candy/cookies for 'jewels'.

*We used Dot Candies for 'jewels.'

CHIPS & SALSA "Galley Style"



To Make Tortilla Chips:

-Flour Tortillas or Corn Tortillas (6 inch)

-Olive Oil spray

-Garlic salt (*We used coarse sea salt)

1. Rip or Cut (w/ plastic knives or pizza cutter) tortilla into chip size pieces.
2. Place tortilla pieces on cookie sheet and spray with olive oil.
3. Sprinkle salt on chips.
4. Bake in 350 degree oven for about 6 mins. until crisp and golden.

To Make Salsa:

-4 cups canned, crushed tomatoes (try not to use too much juice)

-4 cloves chopped garlic (or, 1 tbsp. Minced Garlic)

-1 medium onion, chopped

-2-3 tbsp. lime juice

-You may add some sprigs of parsley or cilantro (*we used cilantro) for more flavor.

In a food processor blend all ingredients until well combined.

*For variety, you may add 1/2 cup crushed pineapple, 1 fresh peach, or 1/2 fresh mango (*We used canned crushed pineapple.)

KRABBY PATTIES



Ingredients

- Nilla wafers (2 per patty)
- Chocolate frosting
- Rainbow fruit rollups (cut into 1/4 inch pieces)
- Sprinkles

Directions

1. Using the vanilla wafer as your "bun," spread chocolate frosting as your burger on one side.
2. Add a small piece of colored rollup (e.g., red for ketchup or tomato, green for lettuce or pickle, yellow for mustard or cheese, orange for cheese).
3. Put the second wafer on top.
4. Spread a little chocolate/vanilla frosting on top and add white sprinkles for a sesame seed bun!

*In addition, you may add fries by slicing pound cake into thin rectangular slices.

YUM YUMS (A RRDC Favorite)!!



Preheat Oven to 350 degrees

Ingredients

- 3/4 cup melted butter
- 2 1/2 cups crushed graham crackers
- 1 cup chocolate morsels
- 1 cup butterscotch/caramel syrup (or butterscotch chips)
- 1 can sweet condensed milk

Directions

1. Melt butter and add graham crackers to form a crust.
2. Put mix in a 9x13 cake pan.
3. Add chocolate morsels evenly over crust.
4. Add condensed milk and butterscotch/caramel syrup (be sure to spread evenly) or butterscotch chips.
5. Bake for 15 min.
6. Let cool slightly (in fridge or freezer) and cut into bars.

ROLLING RIVER MOCK SUSHI



Ingredients

- 1/4 cup butter
- 1 10oz bag mini marshmallows
- 6 cups crushed Rice Krispies
- Fruit by the foot or fruit rollups
- Swedish Fish

Directions

1. Combine melted butter and marshmallows in a deep saucepan over low heat. Stir until smooth. Remove from heat.
2. Add cereal and stir until well combined. Spread mix onto a cookie sheet. Let cool a little, but not until hardened. Cut into squares.
3. Lay the Swedish Fish across the cereal, 1 inch from bottom to allow you to roll the sushi. Roll the cereal mixture so that the gummy candy is covered.
4. Using a pizza cutter, cut the mix across so you have a "roll."
5. Slice the roll into 1 inch pieces and wrap with a piece of the fruit rollup as your seaweed!

NEW FROM SUMMER OF 2018!
S'MORES BARS



Preheat oven to 350 degrees

Ingredients

- 6-7 graham crackers
- 2 cups mini marshmallows
- 1 cup of semi-sweet chocolate chips
- 1/2 cup butter (1 stick)
- 1/2 cup dark brown sugar, firmly packed
- 1 tsps. vanilla extract

Directions

1. Spray 9x13 cake pan and line with a layer of graham crackers
2. Sprinkle with marshmallows
3. Sprinkle with chocolate chips
4. In a small saucepan over low heat, combine butter and brown sugar. Stir the mixture constantly until sugar is dissolved. Once dissolved, take off heat and stir in the vanilla.
5. Drizzle evenly over the contents of the cake pan. Bake for 10-12 minutes or until the marshmallows are golden on top.
6. Cool pan. Once bars are fully cooled, cut into brownie sized bars and serve.

NEW FROM SUMMER OF 2018!
CUPCAKE ICE-CREAM CONES



Ingredients

- Cupcake or Brownie Mix
- Eggs
- Oil
- Wafer Cones
- Food Dye
- Sprinkles

Directions

1. Follow directions on box to make cupcakes or brownies
2. Pour batter into wafer cones
3. Place filled wafer cones into a muffin pan and bake as directed
4. Allow to cool
5. Frost the top of the cake and decorate with sprinkles

CHOCOLATE OREO PIZZA



Preheat oven to 350 degrees

Ingredients

- 30 Oreos (crushed)
- 1/2 cup vegetable oil
- 1 cup mini marshmallows
- 1 box fudge brownie mix
- 1/4 cup water
- eggs

Directions

1. Spray pizza pan lightly with nonstick spray.
2. Mix brownie mix with water and eggs in a large bowl.
3. Pour the oreos into the mix and combine well.
4. Spread evenly over pizza pan and bake 15-20 minutes. Put marshmallows on brownie (it is the "cheese") and let it melt.
5. Cut into pizza slices.

NEW FROM SUMMER OF 2018!
BIRDS NEST WITH EGGS



Ingredients

- La Choy Chinese Noodles
- Marshmallow Fluff
- Speckled Jelly Beans

Directions

1. Create nest with Chinese noodles using Fluff to "glue" it together and form the nest
2. Add jelly beans to use as eggs



We wanted to thank each and every one of you for making Cooking Class such a blast this summer!

We had a fabulous time getting to know you while creating and cooking with you. It was wonderful to see all your smiling faces as you made and ate all of our delicious Rolling River treats!

We really hope that you will enjoy re-creating and eating all of the tasty and fun recipes at home that were introduced to you "down by the RIVA!"

We hope it will remind you of the warm and sunny days of camp during the cold and snowy days of winter!

If you have fun recipes of your own that you would like for us to try in Cooking Class next summer, we would love for you to share them with us!

"SEA" you next summer!

Love from your Camp Cooking Specialists at RRDC,

Alyssa, Jenn & Anna