

ROLLING RIVER SUMMER 2025 COOKING COOKBOOK RECIPES





NO BAKE RED, WHITE AND BLUE CAKE CUP

Week 1

INGREDIENTS

- Vanilla Cake
- 2 Strawberries
- 10 Blueberries
- Vanilla Icing
- Whipped Cream
- Red, White and Blue Sprinkles

PROCEDURE

Cut cake into small square pieces

Place 1/2 of your cake pieces into the bottom of the cup.

Cut 2 strawberries into think slices and add them to your cup.

Add layer of frosting.

Add 10 Blueberries to your cup.

Add the remaining cake to your cup.

Add Whipped cream.

Add sprinkles

Enjoy!

PREP TIME

- Prep | 10 m
- Cook | 0 m
- Ready in | 15 m



CANDY SUSHI

Week 2

INGREDIENTS

- Rice Crispy Treat
- Swedish Fish
- fruit By The Foot

PROCEDURE

On parchment paper, flatten Rice crispy treat.

Place Swedish fish in a line down the center of the Rice crispy treat.

Roll Rice crispy treat into a log.

Wrap Rice crispy treat in fruit by the foot.

Cut into round sushi slices.

Enjoy!

PREP TIME

- Prep | 5 m
- Cook | 0 m
- Ready in | 15 m



EDIBLE COOKIE DOUGH

Week 3 Hobbies

INGREDIENTS

- 3/4 cup all-purpose flour, heat treated and cooled to room temperature
- 1/3 cup butter
- 1/3 cup brown sugar
- 3 Tablespoons Granulated Sugar
- 1 Teaspoon Vanilla Extract
- 1 Tablespoon whole milk
- Mini chocolate chips

PREP TIME

- Prep | 10 m
- Cook | 0 m
- Ready in | 15 m

PROCEDURE

Melt butter and set it aside to cool back to room temperature. If the butter is too hot, it will melt the sugars and cause greasy cookie dough.

Spoon the cooled flour into a measuring cup and level it with a knife

In a medium chilled bowl, add the melted and cooled-to-room-temp butter, brown sugar, and granulated sugar. Use a whisk to briskly mix until smooth and emulsified, about 1 minute. Add vanilla, salt, and milk, and stir until combined. Stir in the cooled flour and chocolate chips until combined.

If needed, chill the dough in the fridge for 10 minutes before enjoying it. Chilling helps firm up the dough from melted butter.

Enjoy.



CAMPFIRE COOKIE

Week 3- Lower Camp

INGREDIENTS

- Soft Bake Chocolate Chip Cookie
- Vanilla Frosting
- 4 Thin Pretzel Sticks
- Semi Sweet Chocolate Chips
- Black Food Coloring
- Red/Orange Sprinkles

PROCEDURE

Mix black food coloring with vanilla frosting.

Frost chocolate chip cookie with black frosting.

Place Chocolate chips around the edge of cookie.

place small amount of Sprinkles at the center of your cookie.

Make a tee pee with your 4 Pretzel sticks around your camp fire sprinkles.

Enjoy!

PREP TIME

- Prep | 5 m
- Cook | 0 m
- Ready in | 15 m



CLOWN HAT CONE

Week 4

INGREDIENTS

- Sugar Cone
- Vanilla Frosting
- 3 Chocolate Chips
- 1-4 Mini Marshmallows
- Rainbow Sprinkles
- Food coloring (optional)

PROCEDURE

Mix vanilla frosting with food coloring of choice.

Spread vanilla frosting in thin line at the bottom of the cone.

Put Rainbow sprinkles on top of frosting.

In the middle of the cone, add 3 small dots of frosting to add buttons to your hat.

Place chocolate chips on top of the frosting.

Dip sprinkles in frosting and place randomly on hat to add polka dots.

Add a big glob of frosting to the tip of the cone. Place mini marshmallow at the top.

Enjoy.

PREP TIME

- Prep | 10 m
- Cook | 0 m
- Ready in | 10 m



DIRT CUP

Week 5

INGREDIENTS

- 1/2 Cup Chocolate Pudding
- 2 Oreo Cookies
- Whipped Cream
- 2 Gummy Worms

PROCEDURE

Place 2 oreo Cookies into a ziplock bag. Break/crush cookies into small pieces.

Mix pudding with 1 teaspoon of whipped cream.

Add pudding mixture to cup.

Add crushed oreos on top.

Place worms in pudding.

Enjoy!

PREP TIME

- Prep | 5 m
- Cook | 0 m
- Ready in | 15 m



BANANA SPLIT CUP

Week 6

INGREDIENTS

- 1/8 Cup Vanilla Pudding
- 1/8 Cup Chocolate pudding
- 1/2 Petite Banana
- 2 Strawberries
- 1 Tablespoon crushed Pineapple
- Whipped Cream
- Rainbow Sprinkles

PROCEDURE

Cut up strawberries, banana and pineapple into small pieces.

Add sliced banana into cup.

Add chocolate Pudding into cup.

Add strawberries into cup.

Add vanilla pudding to cup.

Add pineapple to cup.

Finish with Whipped cream and sprinkles.

Enjoy!

PREP TIME

- Prep | 5 m
- Cook | 0 m
- Ready in | 15 m



CEREAL NECKLACE

Week 7

INGREDIENTS

- Fruit loops (any cereal with a hole)
- 1 Strawberry lace

PROCEDURE

String desired cereal onto licorice lace candy.

Tie when finished.

Enjoy!

PREP TIME

- Prep | 5 m
- Cook | 0 m
- Ready in | 15 m