

## Oatmeal Raisin Cookies

### Equipment:

Large Bowl, Spoon, Measuring Spoons, Measuring Cups,  
Cookie Sheet, teaspoon or cookie scoop for dropping  
cookies

### Ingredients

2 Sticks	Butter
1 Cup	Brown Sugar
2 Each	Eggs
1 Cup	Granulated Sugar
1 Tsp	Vanilla
1 $\frac{1}{2}$ Cup	Flour
1 Tsp	Baking Soda
1 Tsp	Cinnamon
$\frac{1}{2}$ Tsp	Salt
3 Cups	Quaker Oats
	Raisins

### Method:

Preheat oven to 350 degrees.

Cream butter and sugar

Add vanilla and eggs 1 at a time.

Mix the dry ingredients and add butter to mixture.

Add raisins

Drop on cookie sheet using spoon or cookie scoop

Bake at 350 degrees.

# Camp Imagine Cookbook 2009 by Chef Valerie



202-636-4339

# Camp Imagine Cookbook

## Summer 2009

### Good Habits for Great Chefs

#### Cooking:

- ☞ Read the recipe all the way through before you begin, to make sure you understand it and that you have everything you need.
- ☞ Wear an apron, and wash your hands before you begin
- ☞ Take out everything you will be using
- ☞ If any fruits or vegetables are called for, wash and dry them

#### Safety:

- ☞ Ask a grown up to help when you need to use the oven or stove, or any sharp utensils.
- ☞ When using a knife or peeler, cut away from your body
- ☞ Always use pot holders when handling hot dishes or pots
- ☞ Turn off the oven or stove as soon as you are done using it
- ☞ When cooking on top of the stove, point pot handles toward the center, so that they cannot be easily knocked off.

#### Clean up

Be sure to leave the kitchen clean so that your parents will be glad to let you use the kitchen again. Make it look as if you were never there.

#### Sugar Cookies

##### Equipment:

Large Bowl, Spoon, Measuring Spoons, Measuring Cups, Cookie Sheet, cookie cutter, rolling pin

##### Ingredients

2 Cups	Sifted Flour
$\frac{1}{2}$ Tsp	Baking Powder
$\frac{1}{4}$ Tsp	Salt
$\frac{1}{2}$ Cup	Table Fat
$\frac{1}{4}$ Tsp	Nutmeg
$\frac{3}{4}$ Cup	Sugar
1 Each Egg	
1 Tsp	Milk

##### Method:

Preheat oven to 375 degrees.

Sift flour, baking powder, and salt together.

Blend fat and nutmeg.

Add sugar  $\frac{1}{4}$  at a time, creaming after each addition until fluffy.

Add egg and milk fat to mixture, stir until blended.

Add flour mixture gradually to fat mixture

Stirring until blended.

Chill about 15 minutes.

Place dough on lightly floured board.

Roll dough to  $\frac{1}{4}$  inch thickness.

Cut cookies with a floured cutter and place on baking sheet

Bake at 375 degrees for 12-15 minutes.

# Recipes

## Peanut Butter Cookies

### Equipment:

Large Bowl, Spoon, Measuring Spoons, Measuring Cups, Cookie Sheet, fork,

$\frac{1}{2}$ Cup	Granulated Sugar
$\frac{1}{2}$ Cup	Packed Brown Sugar
$\frac{1}{2}$ Cup	Peanut Butter
$\frac{1}{4}$ Cup	Shortening
$\frac{1}{4}$ Cup	Margarine or Butter, softened
1 Each Egg	
$1 \frac{1}{4}$ Cup	Flour
$\frac{3}{4}$ Tsp	Baking Soda
$\frac{1}{2}$ Tsp	Baking Powder

### Method:

Mix sugars, peanut butter, shortening, margarine, and egg.

Stir in remaining ingredients.

Cover and refrigerate at least 3 hours.

Preheat oven to 375 degrees.

Shape dough into  $1 \frac{1}{4}$  inch balls.

Place about 3 inches apart on ungreased cookie sheet.

Flatten in crisscross pattern with fork dipped into flour.

Bake 9-10 minutes or until light brown.

Cool 2 minutes.

Remove from cookie sheet.

## Yogurt and Juice Shake Up

### Equipment:

Large jar with lid, measuring cup

### Ingredients:

3 cups fruit juice

1 eight ounce container of vanilla yogurt

Place the ingredients in the jar, and screw the lid on tightly. Shake until the juice and yogurt are combined well. Pour in glasses and serve.

## Baked Apples

### Equipment

8 inch cake pan, apple corer, measuring cups and spoons

### Ingredients

4 apples, washed and cored (you may need an adult to help core the apples)

4 tablespoons brown sugar

1 teaspoon cinnamon

1 cup water

$\frac{1}{2}$  stick of butter

Preheat oven 350 degrees

### Method

Grease the pan by rubbing it with butter and place apples in pan. Cut the rest of the butter into four pieces, and put one piece inside each of the apples. Mix the brown sugar, cinnamon, and water in bowl, and pour over the apples. Bake for 30 minutes. Serve warm

## Vegetable and Cheese Pitas

### Equipment:

Medium Bowl, Fork, Knife, Cutting board, Grater

### Ingredients:

1  $\frac{1}{2}$  cups of grated cheese  
1 carrot grated  
1 stalk celery chopped  
1 tomato, chopped  
4 tablespoons of italian dressing  
4 pita breads

Place all the ingredients except the pita bread in a bowl, and mix lightly with fork. Cut the pita breads in half and in each half spoon in some cheese/vegetable mixture.

## Pizza

### Equipment:

Cookie sheet, spoon knife, cutting board

### Ingredients:

Pita bread, bagel, slice of bread  
Cheese  
Vegetables chopped small  
Jar of spaghetti sauce

Lay pita bread on cookie sheet, spread tomato sauce with a spoon onto the center of the bread, layer vegetables on top, and top off with cheese. Pre heat oven to 350 degrees. Place sheet pan with bread into the oven to bake and melt the cheese.

## Tuna Salad

### Equipment:

Medium Bowl, Fork, Spoon

1 can tuna fish  
 $\frac{1}{2}$  cup chopped celery  
 $\frac{1}{2}$  cup low fat mayonnaise  
 $\frac{1}{2}$  tsp of garlic powder  
Seedless grapes  
Pinch pepper  
2 tbs of relish

Mix all ingredients in a bowl and refrigerate and keep cold. Once salad is cold you can serve on top of lettuce or make a sandwich with whole wheat bread.

## Chicken Salad

### Equipment:

Medium Bowl, Fork, Spoon

1 can tuna fish  
 $\frac{1}{2}$  cup chopped celery  
 $\frac{1}{2}$  cup low fat mayonnaise  
 $\frac{1}{2}$  Dried cranberries or raisins  
 $\frac{1}{2}$  tsp of garlic powder  
Pinch pepper  
2 tbs of relish

Mix all ingredients in a bowl and refrigerate and keep cold. Once salad is cold you can serve on top of lettuce or make a sandwich with whole wheat bread.