



Kindness Club

Oten Ellyn Public Library

ECOOKBOOK

for kids



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HOT GARLIC CHEESE BREAD

A yummy, warm treat for those cold nights of winter!

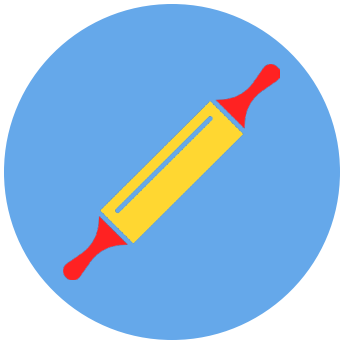
Appetizer | Submitted by: Sam Rolston

INGREDIENTS:

- 1 pkg. (8 oz.) shredded mozzarella cheese
- ½ cup butter, softened
- 2 cloves garlic, minced
- 2 tablespoons fresh parsley, chopped
- ¼ teaspoon black pepper
- 1 loaf Italian Bread

DIRECTIONS:

1. Preheat oven to 425 degrees. Mix all ingredients except bread.
2. Slice bread at ¾-inch intervals almost to the bottom of the loaf, being careful to not cut all the way through the loaf. Spread one side of each bread slice with the cheese mixture. Wrap in foil.
3. Bake 25 minutes. Serve hot.



PIZZA POCKETS

Portable pizzas stuffed with pepperoni, cheese, and spinach!

Appetizer | Submitted by: Francesca McGraw (age 9)

INGREDIENTS:

- 1 sheet puff pastry, defrosted
- ½ cup spinach, loosely packed
- ⅓ cup whole milk ricotta
- ¼ cup shredded mozzarella cheese
- ¼ cup grated parmesan cheese
- ⅛ teaspoon garlic powder
- ¼ teaspoon dried oregano
- ½ teaspoon kosher salt
- ⅛ teaspoon black pepper
- 12 pieces pepperoni
- ¼ cup tomato sauce

DIRECTIONS:

1. Defrost puff pastry according to directions. Preheat oven to 425 degrees. Line baking sheet with parchment paper.
2. Mince spinach into small pieces. Add to a small bowl.
3. Add ricotta, mozzarella, and parmesan cheese to spinach.
4. Add garlic powder, oregano, salt, and pepper to cheese and spinach mixture. Mix well.
5. Use a rolling pin to roll out puff pastry into 12 x 12 square.
6. Use a pizza cutter to cut pastry into 6 rectangles, each 6 x 4 inches. Use a fork to poke holes into dough.
7. Set 2 pieces of pepperoni toward the bottom of each piece of dough. Leave space for a border.
8. Add 1 heaping teaspoon of filling mixture on top of pepperoni.
9. Add 2 teaspoons of tomato sauce just above the cheese on each piece of dough.
10. Fold over the dough to make a pocket.
11. Press edges firmly with a fork to make a seal. Set on baking sheet.
12. Bake in oven for 14-16 minutes until lightly browned. Serve warm or at room temperature.



FAMILY FAVORITE HOLIDAY CORN

Side Dish | Submitted by: Evelynne Barry (age 11)

INGREDIENTS:

2 cans of whole kernel corn
½ cup butter
½ cup sugar
1 tablespoon flour
½ cup evaporated milk
2 eggs, separated
1½ teaspoons baking powder

Topping:

1 tablespoon melted butter
¼ cup sugar
½ teaspoons cinnamon

DIRECTIONS:

1. Preheat oven to 350 degrees.
2. Melt butter and sugar in a pan until combined.
3. Add flour and whisk well.
4. Remove from heat and stir in evaporated milk.
5. Set to cool.
6. Stir in drained corn.
7. Separate eggs.
8. Beat egg yolks and stir into corn mixture.
9. Beat egg whites until soft peaks form.
10. Gently fold in egg whites.
11. Bake for 45 minutes until lightly browned and cooked through.
12. Add toppings. Bake for 15 minutes.



PEPPERMINT MOCHA

Beverage | Submitted by: Grace Rolston

INGREDIENTS:

3 tablespoons powdered baking cocoa

3 tablespoons warm water

1½ tablespoons peppermint syrup (do not use extract)

4 oz. strong coffee

12 oz. steamed milk foam
(recipe follows)

whipped cream

red sugar crystals

DIRECTIONS:

1. Combine 3 tablespoons baking cocoa with 3 tablespoons warm water to make a rich syrup. Pour into a 16 oz. mug.
2. Add coffee.
3. Add peppermint syrup.
4. Steam milk and add to cup.
5. Garnish with whipped cream and sugar crystals.



STEAMED MILK FOAM

Beverage | Submitted by: Grace Rolston

INGREDIENTS:

2% or nonfat milk

EQUIPMENT:

small jar with tight-fitting lid

microwave

NOTES:

Use the foam right away! It starts to dissolve after a few minutes.

DIRECTIONS:

1. Fill the jar with as much milk as you normally use in your coffee, but no more than halfway full so there's room to make some foam.
2. Screw the lid on the jar and shake. Shake as hard as you can until the milk is frothy and has roughly doubled in volume, 30 to 60 seconds.
3. Take the lid off the jar. Microwave uncovered for 30 seconds. The foam will rise to the top of the milk and the heat from the microwave will help to stabilize it.
4. Pour the warm milk into your coffee and spoon the milk foam on top.



BANANA PANCAKES

Main Dish, Breakfast | Submitted by: Noah Cohen (age 11)

Makes (12) 4-inch pancakes

INGREDIENTS:

6 tablespoons butter

1½ cups flour

2 tablespoons sugar

2½ teaspoons baking powder

¼ teaspoon salt

1 small very ripe banana, peeled

1 cup milk

2 eggs

¼ teaspoon vanilla extract

For Serving:

maple syrup

sliced bananas

DIRECTIONS:

1. Cut the butter into 3 equal pieces. Put 2 of the butter pieces in a small saucepan and set the remaining piece aside. Set the pan over medium heat and stir with a wooden spoon until melted. 1 to 2 minutes. Using a potholder, remove pan from heat and set it aside to cool.
2. In a medium mixing bowl, combine flour, sugar, baking powder and salt. Mix with a fork until well blended.
3. Put the banana in a small mixing bowl. Mash with a fork until almost smooth. Add the milk, eggs, and vanilla. Stir with a fork until well blended. Pour the banana mixture and the butter mixture into the flour mixture. Mix gently with a rubber spatula until the batter is just blended. The batter should be a little bit lumpy.
4. Put a griddle over medium heat until hot. To test if the griddle is hot enough, flick a drop of water into it. It is ready if the drop dances quickly and evaporates. Pour half of the remaining butter onto the griddle and spread it with a metal spatula. Drop the batter by ¼-cupfuls onto the griddle, spacing them about 3 inches apart.
5. Cook until a few holes form on each pancake and the underside is golden brown (about 2 minutes). Carefully slide a metal spatula under each pancake and turn it over. Cook until golden brown and the top is puffed, 1 to 2 minutes longer. Using the spatula, transfer the pancakes to a serving platter.
6. Serve the pancakes with maple syrup and sliced bananas.



CHICKEN AND DUMPLINGS

(Recipe courtesy of Rachael Ray)

Main Dish | Submitted by: Jacob Gonzalez (age 10)

INGREDIENTS:

1½ lbs. chicken breast tenders (or leftover roasted chicken)
1 tablespoon olive oil (1 turn of the pan)
2 tablespoons butter
1 russet potato, peeled and diced
2 medium carrots, peeled and diced
1 medium onion, chopped
1 rib celery, diced
1 bay leaf, fresh or dried
salt and freshly ground pepper
1 teaspoon poultry seasoning
2 tablespoons flour (a handful)
1 quart chicken broth or stock (canned or paper container)
handful flat-leaf parsley, chopped
1 cup frozen green peas

Dumplings:

1 cup flour
1 teaspoon salt
1 teaspoon baking powder
handful parsley, chopped
2 tablespoons melted butter
½ cup milk

DIRECTIONS FOR DUMPLINGS:

1. Mix flour, salt, baking powder and parsley.
2. Add melted butter and stir until mixture crumbles.
3. Add milk and stir to combine.

DIRECTIONS:

1. Dice tenders into bite-sized pieces. Set aside. Wash hands.
2. Place a large pot on stove over medium high heat.
3. Add oil, butter, vegetables and bay leaf and cook 5 minutes, stirring frequently.
4. Season mixture with salt, pepper, and poultry seasoning.
5. Add flour to the pan and cook for 2 minutes.
6. Stir broth or stock into the pot and bring to a boil.
7. Add chicken to the broth and stir.
8. Drop tablespoons of the dumpling mix to the pot, spacing dumplings evenly.
9. Cover pot tightly and reduce heat to medium low.
10. Steam dumplings 8 to 10 minutes. Remove cover and stir chicken and dumplings to thicken sauce. Stir peas into the pan, remove pan from heat.
11. Serve in small bowls.



CHICKEN AND SPINACH ENCHILADA PAN

Large recipe makes 2 pans. Easy to make and freeze, or make and share.

Main Dish | Submitted by: Evelynne Barry (age 11)

INGREDIENTS:

3 cups cooked and shredded chicken
16 oz. sour cream, or plain, full fat Greek yogurt
20 oz. baby spinach, chopped
2 cups shredded cheddar cheese
2 cups shredded queso cheese
½ finely diced onion
2 garlic cloves, minced
2 teaspoons cumin
Salt and pepper to taste
20 flour tortillas
20 oz. green chili enchilada sauce or red if preferred

DIRECTIONS:

1. Lightly grease two 9 x 13-inch baking pans.
2. Mix together chicken, sour cream, spinach, 1 cup of cheddar cheese, onion, garlic and spices.
3. Spoon mixture into each tortilla. Roll tortilla and place closely together with seam side down.
4. Fill both pans.
5. Pour 10 oz. of sauce over each pan.
6. Mix remaining cheese and sprinkle evenly over each pan.
7. Bake in oven for 30 minutes until lightly browned and bubbly.



CHICKEN TORTILLA SOUP

Main Dish | Submitted by: Noah Cohen (age 11)

INGREDIENTS:

4 boneless, skinless chicken breasts
(1 lb.)

2 (15 oz.) cans diced tomatoes,
undrained

1 (4 oz.) can chopped mild green chiles,
drained

1 yellow onion, diced

2 cloves garlic, minced

½ to 1 cup of chicken broth

1 teaspoon cumin

salt and pepper to taste

4 corn tortillas, sliced into ¼-inch strips

2 tablespoons fresh cilantro, chopped

½ cup shredded monterey jack cheese

1 avocado, seeded, peeled, diced and
tossed with lime juice to prevent
browning

DIRECTIONS:

1. Place chicken in crockpot.
2. Combine tomatoes with chiles, onion, garlic and ½ cup chicken broth and cumin in small bowl. Pour mixture over chicken.
3. Cover and cook for 3 hours on high or until chicken is tender.
4. Remove chicken from crockpot. Shred with fork. Return to cooking liquid. Adjust seasonings, adding more broth if necessary.
5. Just before serving, add tortillas and cilantro to crockpot. Serve in bowls, topping each with cheese and avocado.

Squeezing lime over it can be yummy and adding more taco seasoning can kick it up a bit.



CREAMY CHICKEN ENCHILADAS

(Recipe courtesy of Taste of Home)

Main Dish | Submitted by: Jack Book (age 2)

INGREDIENTS:

- 1 package (8 oz.) cream cheese, softened
- 2 tablespoons water
- 2 teaspoons onion powder
- 2 teaspoons ground cumin
- ½ teaspoon salt
- ¼ teaspoon pepper
- 5 cups diced, cooked chicken
- 20 flour tortillas (6 in.), room temperature
- 2 cans (10½ oz. each) condensed cream of chicken soup, undiluted
- 2 cups sour cream
- 1 cup 2% milk
- 2 cans (4 oz. each) chopped green chiles
- 2 cups shredded cheddar cheese

DIRECTIONS:

1. Preheat oven to 350 degrees. In a large bowl, beat cream cheese, water, onion powder, cumin, salt and pepper until smooth. Stir in chicken.
2. Place ¼ cup chicken mixture down the center of each tortilla. Roll up and place seam side down in two greased 13 x 9-inch baking dishes. In a large bowl, combine soup, sour cream, milk, and chiles. Pour over enchiladas.
3. Bake, uncovered, 30-40 minutes or until heated through. Sprinkle with cheese, bake 5 minutes longer or until cheese is melted.



CREAMY CHICKEN NOODLE SOUP

A hearty and comforting creamy chicken noodle soup that'll keep you cozy all night long. This soup is so easy to put together and is always a big hit with the family. (Recipe Source: Cooking Class)

Main Dish | Submitted by: Hannah Book (age 7)

INGREDIENTS:

2 cups dry medium egg noodles
1 lb. boneless, skinless chicken breasts*
1½ tablespoons olive oil
1½ cups chopped yellow onion
(1 medium)
1½ cups chopped carrots (3 carrots)
1½ cups chopped celery (3 stalks)
3 cloves garlic , minced
2 (14.5 oz) cans low-sodium chicken
broth
3 tablespoons fresh parsley, chopped
2 bay leaves
Salt and freshly ground black pepper,
to taste
¼ cup butter
¼ cup + 2 tablespoons all-purpose flour
2½ cups milk (I use 1%)
⅓ cup heavy cream

DIRECTIONS:

1. Prepare noodles according to directions listed on package (note that you want the noodles to finish about the same time the soup is nearly finished cooking) and drain.
2. In a large pot, heat 1½ tablespoons olive oil over medium heat. Add onion, carrot, and celery and saute until tender, about 3-4 minutes, then add garlic and saute 1 minute longer.
3. Add chicken broth, parsley, bay leaves and season with salt and pepper to taste. Add chicken breasts and bring soup to a boil over medium-high heat.
4. Reduce heat to medium, cover with lid and allow soup to cook until chicken has cooked through, about 10-15 minutes longer (cook time will vary depending on thickness of chicken breasts). Remove chicken and allow to rest for 5 minutes, then shred into small bite-sized pieces.
5. Melt butter in a medium saucepan over medium heat, add flour and cook, stirring constantly, 1½ minutes. While whisking slowly add in milk and whisk vigorously to smooth lumps (it will take a lot of whisking to smooth since this is a lighter roux—lesser ratio of butter to flour).
6. Whisk in cream and bring mixture to a boil, stirring constantly. Pour milk mixture into soup mixture and return chicken to soup along with cooked noodles and stir. Serve warm with fresh bread or crackers if desired.

*If using thicker chicken breasts, slice in half through thickness of breasts so they cook faster and more evenly.



CROCKPOT LADY'S BREAKFAST RISOTTO/PORRIDGE

(Porridge = steel cut oats with milk)

Main Dish, Breakfast | Submitted by: Addelynn Amidei (Age 10)

INGREDIENTS:

(Adde's revisions in parentheses)

¼ cup butter (I omit)

3 little apples, diced (or more)

1½ teaspoons cinnamon (2 heaping
teaspoons)

⅛ teaspoon nutmeg

⅛ teaspoon ground cloves

¼ teaspoon kosher salt (I omit)

1½ cups arborio rice (I used steel cut
oats)

⅓ cup brown sugar (I half it, could omit
too)

4 cups of liquid, like milk or apple juice
(I used 4 cups unsweetened coconut
milk)

DIRECTIONS:

1. SUPER SPRAY CROCKPOT!!! This will stick to sides! (I never do this but it does stick to sides so I just scrape at end, I like really cooked parts)
2. I used a 4-quart, round crockpot for this dish.
3. Turn your crock to high and add the butter so it can start melting. Wash and cut up your apples while it begins to melt (no need to turn on if using applesauce, or nothing).
4. Add the rice (oats) to the crockpot/butter, and stir it around to coat it nicely. If the butter isn't completely melted, don't worry. Mine wasn't either, and it didn't seem to make a difference.
5. Add the apples, sugar and spices. Stir in the juice/milk (coconut milk).
6. Cover and cook on high for 3-5 hours, or on low for 6 or more. (I put it in just before bed on low, stir it when I wake up and let it go another ½-1 hour. There always seems to be some uncooked grains. You could add walnuts, raisins, etc. I freeze this in smaller portions.)
7. My favorite thing to do is defrost frozen berries and add it on top to flavor the oatmeal.



CROCKPOT STUFFED PEPPER SOUP

Main Dish | Submitted by: Amber Harris (age 13)

INGREDIENTS:

- 2 lbs. ground beef
- 2 green bell peppers, diced
- 3 (15 oz.) cans tomato sauce
- 32 oz. beef broth
- 1 cup water
- 1 small onion, diced
- 2 tablespoons brown sugar
- 3-4 tablespoons minced garlic (in a jar)
- 2 teaspoons salt
- 1 teaspoon pepper
- crushed or ground red pepper to taste (optional)

DIRECTIONS:

1. Brown and drain the grease from the ground beef and add to crockpot.
2. Add tomato sauce, broth, peppers, onions, garlic, brown sugar, water, salt, and pepper to the crockpot.
3. Stir, cover and cook on low for 6-8 hours.



DEB'S CHICKEN (CHICKEN MARBELLA)

Main Dish | Submitted by: Christopher Amidei

INGREDIENTS:

Marinade:

(prep the night before)

1 head garlic

¼ cup dried oregano

pepper to taste

½ cup red wine vinegar

½ cup olive oil

½ cup green olives

½ cup capers with bit of juice

6 bay leaves

6-8 chicken breasts

DIRECTIONS:

1. Rinse chicken, cut fat, and put in large bowl or Ziploc bag.
2. Mix marinade in jar/shake in plastic bag or Tupperware.
3. Pour over chicken.
4. Cover and refrigerate overnight.

Day of serving:

1. Preheat oven to 350 degrees.
2. Place chicken in single layer in casserole dish.
3. Sprinkle 1 cup brown sugar on top.
4. Pour 1 cup white wine around.
5. Bake 50-60 minutes (that amount of time seems too long and could dry out your chicken—start checking on it at 25 minutes).



LUPITA'S GRILLED LEMON CHICKEN

(Recipe courtesy of Barefoot Contessa)

Main Dish | Submitted by: Ryan Amidei

INGREDIENTS:

- ¾ cup freshly squeezed lemon juice
(4 lemons)
- ¾ cup good olive oil
- 2 teaspoons kosher salt
- 1 teaspoon freshly ground black pepper
- 1 tablespoon minced fresh thyme leaves,
or 1/2 teaspoon dried thyme
- 2 pounds boneless chicken breasts,
halved and skin removed

DIRECTIONS:

1. Whisk together the lemon juice, olive oil, salt, pepper, and thyme.
2. Pour over the chicken breasts in a nonreactive bowl (I pour into large Ziploc bag).
3. Cover and marinate in the refrigerator for 6 hours or overnight.
4. Heat a charcoal grill. Grill the chicken breasts for 10 minutes on each side, until just cooked through. Enjoy!



LUPITA'S ORZO PASTA WITH GRILLED VEGETABLES FROM FOOD.COM

Orzo Pasta Salad with Grilled Confetti Vegetables and Feta

Main Dish | Submitted by: Nathan Amidei

INGREDIENTS:

3 cups orzo pasta or 3 cups bow tie pasta
(I use 16 oz bag of orzo)

2 teaspoons olive oil

½ cup olive oil

1 teaspoon dried oregano leaves

3 tablespoons lemon juice

1 tablespoon lemon peel

2 teaspoons salt

½ teaspoon pepper

2 small zucchini, sliced lengthwise into
½-inch

2 yellow peppers, quartered (I use
whatever peppers I have)

3 large ears of corn, husked and wrapped
in tinfoil (I use 1 bag of frozen roasted
corn from Trader Joe's)

1 cup cherry tomatoes, sliced in half
lengthwise

1½ cups feta cheese, crumbled

½ cup toasted pine nuts (I omit)

½ cup basil leaves, torn

DIRECTIONS:

Prep Time: 10 minutes | Total Time: 35 minutes

1. In a large pot, bring about 4 cups of salted water to a boil. Add orzo pasta and cook according to package directions, about 6-8 minutes, until al dente (firm to the bite). Drain and rinse under cold water. Let orzo sit in colander to drain well. Transfer to a large bowl and toss with about 2 teaspoons olive oil to prevent sticking. Set aside.
2. In a small bowl, whisk together olive oil, oregano, lemon juice, lemon peel, salt and pepper until well combined. Set aside.
3. Preheat a barbeque or grill to medium-high heat. Brush zucchini strips and yellow pepper with a little olive oil. Place these, along with corn, on barbeque and grill for 4-5 minutes on each side until grill marks appear and vegetables are tender. Remove and set aside on a baking tray to cool. Once cool, cut the kernels off of the corn husks (there should be about 2 cups) and chop the zucchini and yellow peppers into ½-inch pieces.
4. To the orzo pasta, add the zucchini, yellow pepper, corn, cherry tomatoes, feta and pine nuts. Drizzle over lemon vinaigrette and toss gently to combine. Garnish with torn basil leaves.

In a hurry? Chop zucchini and yellow pepper into ½-inch dice. Place in large bowl along with cherry tomatoes and 1 cup corn (canned). Toss with 1 tablespoon olive oil and season the vegetables with salt and pepper. Spread evenly onto a baking sheet. Broil 6-8 min until lightly browned. Set aside and let cool to room temperature and then toss with orzo salad as above.



MONGOLIAN BEEF

Main Dish | Submitted by: Ryan Cohen (age 8)

INGREDIENTS:

- 1 tablespoon olive oil
- 1 tablespoon garlic
- ½ cup soy sauce
- ½ cup water
- ¾ cup brown sugar
- 1 cup vegetable oil
- 1½ lbs. flank steak
- ½ cup corn starch
- ¼ teaspoon red pepper flakes (optional)

DIRECTIONS:

1. Make the sauce. Heat 1 tablespoon oil in a medium saucepan over medium heat. Add garlic and stir for 30 seconds.
2. Add soy sauce, water, and brown sugar. Bring to a boil and simmer until sauce is thickened (about 10-15 minutes).
3. Slice flank steak against the grain into ¼-inch slices with the knife held at a 45 degree angle. Some of the really long pieces I cut in half to make bite-sized pieces.
4. Toss flank steak with corn starch and let sit 10-15 minutes.
5. Heat 1 cup of oil in a large pan over medium high heat.
6. Add beef (I cooked it in two batches) and cook 2-3 minutes, until brown and crispy, flipping pieces over to cook both sides.
7. Remove meat with a slotted spoon and discard cooking oil. Place meat back in the pan along with the sauce and cook over medium heat for 1 minute, stirring to coat meat.



SLOW COOKER GARLIC AND BROWN SUGAR CHICKEN

Main Dish | Submitted by: Jonathan Book (age 11)

INGREDIENTS:

4-6 chicken breasts (or thighs would work great too!)

1 cup packed brown sugar

$\frac{2}{3}$ cup vinegar

$\frac{1}{4}$ cup lemon-lime soda

2-3 tablespoons minced garlic

2 tablespoons soy sauce

1 teaspoon fresh ground pepper

2 tablespoons corn starch

2 tablespoons water

rice or noodles, cooked

red pepper flakes (optional)

DIRECTIONS:

1. Spray slow cooker with non-stick cooking spray. Place chicken (I used frozen chicken, thawed chicken works great too) inside slow cooker.
2. Mix together brown sugar, vinegar, soda, garlic, soy sauce, and pepper. Pour over chicken. Cook on low for 6-8 hours or high for 4 hours.
3. Take chicken pieces out of slow cooker (mine basically fell apart) and pour remaining sauce into saucepan. Place saucepan over high heat. Mix together corn starch and water, pour into saucepan, and mix well. Let sauce come to a boil and boil for 2-3 minutes, or until it starts to thicken and turns into a glaze. Remove from heat and let sit for a minute or two (it will continue to thicken as it cools down).
4. Serve chicken over rice or noodles and top with glaze. Sprinkle red pepper flakes on top if desired.



BANANA CHOCOLATE CHIP MUFFINS

Dessert | Submitted by: Ryan Cohen (age 8)

INGREDIENTS:

$\frac{3}{4}$ cup sugar

1 egg

3 ripe bananas, mashed

$\frac{1}{3}$ cup melted butter

1 cup chocolate chips (or blueberries)

1 teaspoon baking soda

1 teaspoon baking powder

$\frac{1}{2}$ teaspoon salt

$1\frac{1}{2}$ cups flour

DIRECTIONS:

1. Mix together and put in paper muffin cups. Bake at 375 degrees for 20 minutes.



BROWN SUGAR COOKIES

Dessert | Submitted by: Ben Rolston (age 10)

INGREDIENTS:

½ cup plus 3 tablespoons butter,
softened

2 cups brown sugar

½ cup white sugar

2 eggs

1 (12 oz.) can evaporated milk

1 teaspoon vanilla extract

2¾ cups sifted flour

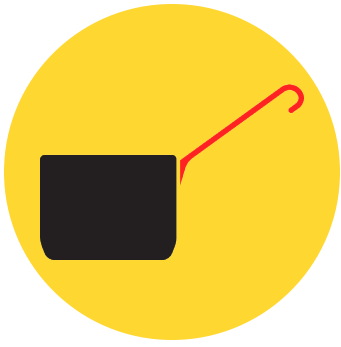
½ teaspoon baking soda

1 teaspoon salt

2 cups powdered sugar

DIRECTIONS:

1. Cream ½ cup butter, ½ cup white sugar, and 1 cup of brown sugar. Add 2 eggs, 1 cup of evaporated milk, and 1 teaspoon of vanilla extract and mix.
2. Combine 2¾ cups of sifted flour, ½ teaspoon of baking soda, and 1 teaspoon of salt. Add dry ingredients to mixture. Chill for 1 hour.
3. Drop spoonfuls of dough on cookie sheet. Bake for 7-8 minutes at 375 degrees.
4. Frosting directions: Add 1 cup of brown sugar, ½ cup of evaporated milk, and 3 tablespoons of butter to saucepan and boil mixture. Let cool.
5. Add 2 cups of powdered sugar. Mix.
6. Frost cookies when completely cooled.



CHOCOLATE PEANUT BUTTER BARS

This is a recipe my Nani always makes to celebrate birthdays, holidays, and other family get-togethers.

Dessert | Submitted by: Grace Rolston

INGREDIENTS:

- 1 cup creamy peanut butter
- 3 cups powdered sugar
- 2 sticks butter
- 6 oz. chocolate chips
- 2 cups graham crackers

DIRECTIONS:

1. Melt butter in a saucepan over low heat. Add peanut butter and stir until mixture is creamy. Take off stove.
2. Mix graham crackers and powdered sugar (1 cup at a time) into the peanut butter mixture.
3. Pour into a 13 x 9-inch pan (for thicker bars, pour into an 8 x 8-inch pan). Sprinkle chocolate chips over warm peanut butter crust. Once melted, spread chocolate layer evenly over the top.
4. Cool in refrigerator and cut into bars.



DREAMSICLE DESSERT

Dessert | Submitted by: Noah Harris (age 10)

INGREDIENTS:

- 1 (12 oz.) pound cake
- ½ teaspoon vanilla extract
- 2 tablespoons water
- ½ cup orange marmalade
- 1 (15 oz.) can of mandarin oranges
- 4 oz (½ pkg.) 1/3 less fat of cream cheese
- 2 teaspoons warm milk
- 2 cups (8 oz.) whipped cream topping

DIRECTIONS:

1. Slice pound cake into 6 slices and layer in bottom of 8 x 8-inch pan.
2. Stir the water and the vanilla into the marmalade and spread over the pound cake.
3. Set aside 8 orange slices for garnishing.
4. Pour and spread the rest of the oranges over the marmalade.
5. Beat the cream cheese with the warm milk for 1 minute.
6. Fold in the whipped cream and pour and spread the mixture over the marmalade.
7. Garnish with remaining orange slices. Cover and set in the refrigerator until ready to serve.



ECLAIR CAKE

Dessert | Submitted by: Emily Gonzalez (age 7)

INGREDIENTS:

2 (14.4 oz.) boxes vanilla graham crackers (may use regular graham crackers)

2 (3.4 oz.) boxes french vanilla instant pudding (may use vanilla instant pudding)

8 oz. Cool Whip, thawed

3½ cups whole milk

Glaze:

6 tablespoons butter

6 tablespoons whole milk

1 teaspoon vanilla extract

¼ cup unsweetened cocoa powder

2 cups powdered sugar

DIRECTIONS:

Prep Time: 20 minutes | Total Time: 20 minutes

Servings: 8-12

1. Line the bottom of a 9 x 13-inch pan with a single layer of graham crackers, cutting them as need be to cover completely.
2. In a large mixing bowl, mix the pudding mix and milk with a handheld electric mixer on medium, for 2 minutes. Fold in the Cool Whip.
3. Spread half the pudding mix over the layer of graham crackers, taking care to level the top.
4. Place another layer of graham crackers over the pudding mixture then spread the remaining pudding mixture over the top. Place a final layer of graham cracker on top, smooth side of the crackers facing up.

Chocolate glaze (can skip this step and go to shortcut for chocolate frosting):

1. In a medium bowl, melt butter and milk in the microwave (doesn't need to boil). Mix in vanilla, cocoa, then mix in powdered sugar until glaze is smooth.
2. Evenly pour glaze over the top of the graham crackers. Refrigerate 4 hours or overnight (overnight is better, it gives it time for the flavors to come together).

Shortcut for chocolate frosting:

1. Microwave 16 oz. container of chocolate fudge frosting for about 30 seconds (depending on your microwave). When frosting is softened/pourable, pour on final top layer and spread so the entire top is covered.
2. Refrigerate 4 hours or overnight (overnight is better, it gives it time for the flavors to come together).



GREAT GRANDMA'S ULTIMATE SHORTBREAD COOKIES

Dessert | Submitted by: Sam Rolston

INGREDIENTS:

2 cups unsalted butter, at room temperature

1 cup sugar

4 cups flour

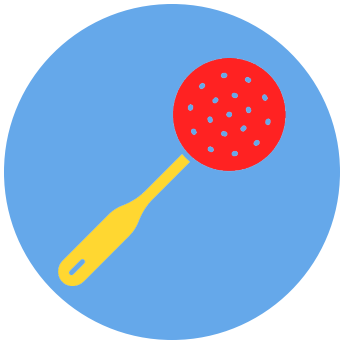
2 teaspoons vanilla extract

1 teaspoon coconut extract

Nonpareils or course sugar

DIRECTIONS:

1. Beat the butter, sugar, and extracts until the mixture is light and fluffy (2-3 minutes on high).
2. Add the flour, half a cup at a time, beating well between each addition.
3. Roll the dough into a log, wrap tightly in plastic wrap, then chill until very firm or up to 3 days.
4. After logs are very firm, roll them in sprinkles and slice into ¼-inch slices. Bake on ungreased baking sheet in a 350 degree oven for 18 to 20 minutes. Cool on baking rack. Makes about 48 cookies.



ITALIAN SFINGI

My grandmother makes this yummy treat every Christmas. These Sicilian donuts are delicious served warm!

Dessert | Submitted by: Carmella McGraw (age 6)

INGREDIENTS:

3 cups flour
1½ cups water
1 teaspoon vanilla
3 tablespoons sugar
vegetable oil for frying
6 teaspoons baking powder
3 eggs, beaten
1 cup powdered sugar
1 tablespoon cinnamon

DIRECTIONS:

1. Mix flour, sugar, and baking powder.
2. Add eggs, water, and vanilla; mix well.
3. Drop batter by tablespoons in hot, deep oil.
4. If oil is hot enough, sfingi will cook and turn over without help.
5. If not, turn with a large spoon to brown on both sides.
6. Add as many sfingis that will fit in skillet or deep fryer.
7. Fry until golden brown.
8. Drain on paper towels.
9. Combine powdered sugar and cinnamon.
10. Sprinkle warm sfingis with powdered sugar and cinnamon mixture.
11. Delicious served warm!



SNICKERS CARAMEL APPLE SALAD

A great dessert salad that combines so many amazing flavors and textures! (Recipe from Chef-in-Training.com)

Dessert | Submitted by: Hannah Book (age 7)

INGREDIENTS:

- 6 regular size Snickers candy bars
- 4 medium apples, I used Red Delicious
- 1 (5.1 oz.) package vanilla instant pudding, dry, do not prepare
- ½ cup milk
- 1 (16 oz.) tub Cool Whip, thawed to room temperature
- ½ cup caramel ice cream topping

DIRECTIONS:

1. In a large mixing bowl, mix the vanilla pudding packet, ½ cup milk, and cool whip together until well combined.
2. Dice apples and Snickers into bite size pieces and stir into pudding mixture.
3. Either keep in same bowl or transfer to a serving bowl and drizzle with caramel ice cream topping.
4. Chill for at least 1 hour before serving.



STRAWBERRY RHUBARB PIE

Dessert | Submitted by: Gianna McGraw (age 12)

INGREDIENTS:

2 cups all-purpose flour
1¼ cups granulated sugar
1 teaspoon salt
¾ cup cold, unsalted butter, cut up
⅓ cup light brown sugar
1 teaspoon cinnamon
2 teaspoons baking powder
½ cup milk
1 large egg
1 teaspoon vanilla extract
3 cups strawberries, hulled and sliced
2 cups rhubarb, chopped

DIRECTIONS:

1. Heat oven to 350 degrees. Coat a 10-inch springform pan with nonstick spray. In a large bowl, combine flour, granulated sugar and salt. With two knives or pastry cutter, cut in the butter until mixture resembles coarse crumbs. Remove 1 cup to a bowl, stir in brown sugar and cinnamon and reserve for topping.
2. Stir baking powder into remaining flour mixture. In small measuring cup, blend milk, egg and vanilla and stir into flour mixture just until moistened. Spread half of batter in prepared pan. Evenly cover with strawberries and rhubarb. Drop tablespoons of remaining batter on top. Crumble reserved topping over batter.
3. Bake in 350 degree oven for 60 minutes, until golden brown and toothpick inserted in center comes out clean. Cool slightly on wire rack. Run knife around edge; remove side. Serve warm or at room temperature.



YUMMY CRUMMY

Dessert | Submitted by: Gianna McGraw (age 12)

INGREDIENTS:

3 cups flour

3 eggs

1 cup sugar

3 sticks butter (not softened)

½ teaspoon salt

1 (20 oz.) can cherry pie filling (I use 1-2 cans because I like a lot of filling)

DIRECTIONS:

1. Mix first 5 ingredients until crumbly.
2. Spread half of mixture in bottom and sides of 9 x 13-inch pan.
3. Add prepared pie filling. Sprinkle other half of mixture over the pie filling.
4. Bake at 350 degrees for 1 hour.
5. While warm, drizzle with powdered sugar icing.



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