



# Cookin' Fun

## Crunchy Cornflake Chicken

3 cups cornflakes  
3 tablespoons all-purpose flour  
1 teaspoon paprika  
1/2 teaspoon onion powder  
1/4 teaspoon ground sage  
Salt and pepper  
1/2 cup milk  
2 to 2-1/2 pounds chicken (skin on)

Pre-heat the oven to 375 degrees. To make the coating, pour the cornflakes into a sealable gallon-size plastic bag and use a rolling pin (or your palms) to crush the cereal. Open the bag and add the flour, paprika, onion powder, and sage. Shake salt and pepper (about 1/8 to 1/4 teaspoon of each, depending on your family's taste) into the bag. Reseal the bag and shake until well combined. Pour the milk into a shallow bowl. Rinse the chicken pieces under water. Dip one piece in the milk. Then drop it in the bag of cornflake mix. Shake the bag until the chicken is thoroughly coated. Place the chicken skin-side up in an ungreased baking pan. Repeat until all the pieces are coated. Discard any leftover coating, and wash your hands thoroughly after handling the raw chicken.

Bake the chicken for 50 minutes or until it is done.

## A Different Twist To S'mores! Peanutty S'mores

2 large marshmallows  
2 graham cracker squares  
1 peanut butter cup

**THIS MUST BE DONE WITH ADULT SUPERVISION.** Cook the marshmallows over an open flame or hot coals until they are browned on the outside and soft all the way through. It will take 2 to 4 minutes, depending on the temperature.

Place the marshmallows on top of one of the graham cracker squares. Place the peanut butter cup on the top of the marshmallows. Top with the last graham cracker square.



## Candy Carrots

1 pound carrots  
1 tablespoon butter  
2 tablespoons brown sugar  
1 teaspoon water

Peel the carrots, then slice each one into rounds. Place the carrot coins in a microwave-safe bowl, cover them with water, and cover the bowl with plastic wrap. Microwave for 6 to 7 minutes or until the carrots are tender but not mushy. Drain the water and set the carrots aside.

In a small frying pan, melt the butter, stir in the brown sugar and water, and cook for 1 minute. Add the carrot coins and toss to coat them with the brown sugar mixture. Cook on low for 3 to 4 minutes or until the carrots are thoroughly glazed.

## Rules For The Kitchen!

1. Always ask an adult if you can use the kitchen.
2. Have all the ingredients before you start.
3. Wash your hands before you touch food.
4. Wear an apron or towel to keep your clothes clean.
5. Always clean up when you are finished.