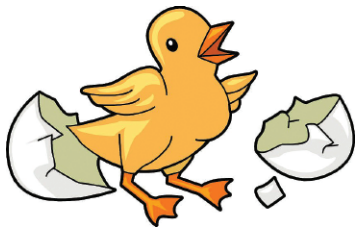
Cookin' Fun

Taco Pizza

1 pound lean ground beef
2 (8 ounce) cans tomato sauce
1 (1.25 ounce) envelope taco seasoning mix
1 (8 ounce) can refrigerator crescent rolls
1/2 pound cheese, shredded
1 cup shredded lettuce
1/2 cup chopped tomato
1/4 cup sliced black olives
Dairy sour cream (optional)



Preheat the oven to 375 degrees. Brown the meat on the stovetop in a large skillet on medium heat and drain. Add the tomato sauce and seasoning mix. Simmer 5 minutes, stirring occasionally.

Press the crescent roll dough onto bottom and sides of ungreased 12-inch pizza pan to form crust. Prick the bottom and sides with a fork. Bake 10 minutes or until golden brown.

Spread the meat mixture over the crust. Sprinkle cheese over meat mixture. Continue baking until the cheese melts. Top with lettuce, tomato, and olives. Serve with sour cream if desired.

Creamsicle Cheesecake

1 graham cracker pie crust
16 ounces cream cheese, softened
1 (6 ounce) can frozen orange juice
1 can sweetened condensed milk
10 ounces Cool Whip

Mix the cream cheese, sweetened condensed milk and orange juice with a mixer. Fold in the Cool Whip. Pour into the crust and chill 1 hour.

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.

Macaroon Egg Nests

1 1/4 cups all-purpose flour
2 teaspoons baking powder
1/4 teaspoon salt
3/4 cup granulated sugar
1/3 cup butter, softened
4 ounces cream cheese, softened
1 large egg yolk
1 tablespoon vanilla extract
1 tablespoon orange juice
1 medium orange peel, grated
5 cups sweetened flaked coconut
25 to 30 chocolate eggs, unwrapped

Combine the flour, baking powder and salt in medium bowl. In another medium bowl beat the sugar, butter and cream cheese until creamy. Add egg yolk, vanilla extract, orange juice and grated orange peel, then beat well. Add the flour mixture to it and beat until well combined. Stir in 4 cups coconut. Cover; refrigerate for 30 minutes or until firm enough to handle.

Preheat the oven to 350 degrees. Shape the dough into 1 1/2-inch balls. Roll balls in remaining coconut. Place on ungreased baking sheets.

Bake for 12 to 15 minutes or until lightly browned. Remove from oven and immediately press one chocolate egg on top of each macaroon. Cool for 1 minute; remove to wire racks to cool completely.