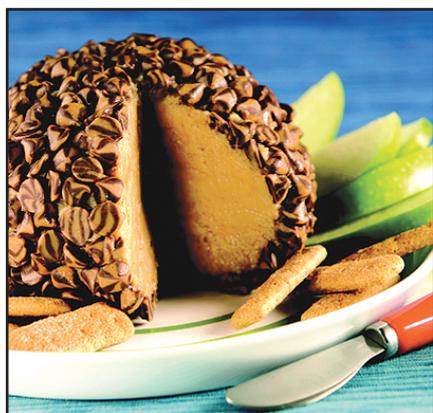




Cookin' Fun

Peanut Butter Cheese Ball

1 8 ounce package of room temperature cream cheese
1 cup powdered sugar
3/4 cup creamy or chunky peanut butter
3 tablespoons packed dark brown sugar
1 1/2 cups milk chocolate & peanut butter morsels
Graham cracker sticks and or apple slices



Beat the cream cheese, powdered sugar, peanut butter and brown sugar in a large mixer bowl until blended. Spoon onto a large piece of plastic wrap. Bring all four corners up and twist tightly (should form a ball shape).

Freeze for 1 hour and 30 minutes or until firm enough to keep its shape. Place morsels in a flat dish. Remove plastic wrap from the ball and roll ball into morsels to completely cover (you may have to press the morsels into the ball).

Place the ball on a serving dish, cover and freeze for 2 hours or until almost firm. Serve with graham cracker sticks and apple slices. (Can be made ahead of time. If frozen overnight, thaw a room temperature for 20 to 30 minutes before serving.)

Breakfast Tacos

6 flour tortillas
8 eggs
2 tablespoons milk
6 bacon slices, cooked and crumbled
1 cup shredded Cheddar cheese

First, cook and drain the bacon. Then crumble and set aside. In a medium sized microwave safe bowl, mix together the eggs and milk well. Cover the bowl with a paper towel. Microwave on HIGH for 3 to 4 minutes, stirring once after 2 minutes, or until this mixture is cooked and fluffy. Heat the tortillas as directed on their package. Spoon warm eggs onto each tortilla. Top with crumbled bacon and shredded cheese. Fold the tortilla and enjoy.

Apple Scones

2 cups all-purpose flour
1 teaspoon baking powder
3/4 teaspoon salt
3 tablespoons butter
1/4 cup granulated sugar
1 cup minced apples
1 egg, beaten
2/3 cup milk
2 tablespoons butter (for topping)
2 tablespoons granulated sugar (for topping)



Pre-heat the oven to 450 degrees. Grease an 8 x 12 inch baking pan. Sift together flour, salt and baking powder. Cut in the butter. Add the sugar and apples. Mix in the egg and milk to make a soft dough. Knead until ingredients are well-mixed. Spread in prepared pan, and bake for 25 minutes. When done, cut into 2 inch squares. Split each square diagonally. Butter. Dust the tops thickly with granulated sugar. Serve warm.

Orange Frost Breakfast Drink

2 cups milk
1 cup water
1 cup ice cubes
3 tablespoons sugar
6 ounce can of frozen orange juice concentrate

Combine all the ingredients in a blender, process until frothy and the ice cubes are chopped. Delicious!

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.