

HOT LUNCH BAKING RECIPES

(Please label your baking pans / containers with your last name;
we cannot return pans to the classroom without it!)

Please use recipes, they are tried and true!

BE AWARE OF PEANUT ALLERGIES

*****NOTE!! (Overdone baking will not be served)*****

****** PLEASE MAKE SURE BAKING IS BROUGHT TO KITCHEN FIRST THING******

THANK YOU VERY MUCH FOR VOLUNTEERING TO BAKE!!

RICE KRISPIE SQUARES

*******USING MICROWAVE IS PREFERRED*******

******NOTE- TO AVOID ROCK-HARD SQUARES, DO NOT OVERHEAT MARSHMALLOWS!!**

1/2 cup margarine (not Becel)
50-60 large marshmallows or
8 cups of minis
10 cups Rice Krispies

Heat margarine, and marshmallows for 2
Min. on High in microwave. Add Rice Krispies.
Place in 9 X 13 greased pan, pressing firm
with greased fork. Add sprinkles if you wish. Let cool. Cover.
PLEASE do not cut them.

CHOCOLATE CRISPS

4 cups chocolate chips
4 cups rice cereal
2 cups coconut

Melt chocolate chips in saucepan over low
heat, mix in cereal and coconut. Drop by
tablespoons onto waxed paper, let harden.
Makes 4 dozen.

Please bring (at least) 3 dozen.

CHOCOLATE CHIP COOKIES

1 cup margarine (not Becel) 3/4 tsp baking soda
3/4 cup white sugar 3/4 tsp salt
3/4 cup brown sugar 2 1/2 cups flour
2 eggs 2 cups chocolate chips
2 tsp vanilla

Cream margarine and sugars. Add vanilla, eggs and
mix well. Add baking soda, salt and flour and
mix together. Add chocolate chips. Bake at 350
for 8 - 10 min. Do not add nuts! Makes 3 dozen.

**Please bring (at least) 3 dozen. Please keep
dough spoonfuls smaller, not larger.*******

HONEY OATMEAL COOKIES

3/4 cup margarine, softened (not Becel)
1/2 cup granulated sugar
well.
1/2 cup soft honey
1 egg
1 tsp vanilla
2 cups rolled oats
1 1/4 cups all purpose flour
1 tsp baking soda

Cream margarine, sugar and honey together well. Beat in
egg and vanilla. Add remaining ingredients. Mix

Drop by spoonfuls onto greased baking sheet. Bake at
350 for 12 to 15 minutes. Makes 4 dozen.

Please bring (at least) 3 dozen.

BROWNIES

1 cup margarine (not Becel)
1/2 cup cocoa
4 eggs
1 1/2 cups white sugar
1 1/2 cups flour
1/4 tsp salt

*******See note below!*******

In saucepan melt margarine and cocoa, stir as it melts. Remove from heat and set aside. In bowl, beat eggs until frothy. Add sugar, flour and salt but don't stir. Pour cocoa mixture over top, then stir. Scrape batter into 10 x 13 greased pan. Bake at 350 for 30 minutes **or** until edges start to pull away from sides. For a glossy look, ice while warm. **PLEASE** do not cut them.... SEE BELOW!!!!

ICING

2 2/3 cups icing sugar
3 tbsp. butter
2/3 cup cocoa
5 tsp hot water (add more water if mixture is too firm)

NOTE!

***** PLEASE DO NOT OVER BAKE!! *****
ALSO, IF YOU USE A GLASS PAN, BAKING TIME WILL BE SHORTER BECAUSE OF HEAT RETENTION IN THE GLASS!!

VANILLA CUPCAKES (A vanilla cake mix may also be used)

1 cup margarine (not Becel)
1 cup white sugar
4 eggs
2 tsp vanilla
3 1/2 cups flour
5 tsp baking powder
1/2 tsp salt
1 1/2 cups milk

Cream margarine and sugar. Beat eggs in one at a time. Stir in vanilla and milk. Mix dry ingredients in a separate bowl. Add liquid slowly into dry ingredients. Mix and fill cups 2/3 full. Bake at 350 for 15 - 20 min.

Please bring 2 dozen.

BUTTER ICING

2 cups icing sugar
1/4 cup margarine
3 tbsp milk
1 tsp vanilla

Mix ingredients. Add more milk if needed. Use sprinkles if desired.

GINGER SNAPS

3/4 cup margarine (not Becel)
1 cup white sugar
1 egg
1/2 cup molasses
2 1/2 cups flour
2 tsp baking soda
2 tsp ginger
1 tsp cinnamon
1/2 tsp salt
granulated sugar

Cream margarine and first amount of sugar well. Beat in egg. Mix in molasses. Stir flour, baking soda, ginger, cinnamon, and salt together in separate bowl. Add to butter mixture and mix well. Shape into 1 inch balls. Roll in sugar and place on greased baking sheet. Bake at 350 for 10 - 12 minutes. Makes 3 dozen.

Please bring (at least) 3 dozen.