



COOKING CREATIONS 2019

JCC ROCKLAND
CAMPS



INGREDIENTS :

½ cup butter or margarine, melted
½ cup packed brown sugar
¼ cup granulated sugar
2 teaspoons ground cinnamon
2 cans (7.5 oz each) refrigerated biscuits

STEPS:

Grease or spray 12 regular-size muffin cups. Mix butter and brown sugar; spoon 1 tablespoon mixture into each muffin cup.

Mix granulated sugar and cinnamon in 1-gallon bag. Separate dough into 20 biscuits; cut each in 6 pieces. Shake pieces in bag to coat. Place 10 pieces in each muffin cup.

Bake at 350°F for 12 to 15 minutes or until golden brown. Cool 1 minute; turn upside down.

SERVE WARM.



INGREDIENTS :

- 1/4 cup packed light brown sugar
- 1 teaspoon apple pie spice, and additional apple pie spice (*about 1/4 teaspoon*) for sprinkling on top of crescent rolls
- 3 tablespoons butter, melted
- 1 small Granny Smith apple, cored and sliced into 8 (1/2-inch) slices
- 1 (8-ounce) can Pillsbury Original crescent rolls

STEPS:

Preheat your oven to 375 degrees F. Line a baking sheet with parchment paper.

In a small bowl, combine brown sugar and apple pie spice. Set aside.

Melt butter and toss apple slices in butter, set aside.

Arrange crescent roll triangles on baking sheet lined with parchment paper. Evenly distribute brown sugar mixture onto each triangle..

Place an apple slice on the wide end of each triangle. Wrap crescent roll dough around each apple.

Brush each crescent roll with remaining butter. Sprinkle lightly with additional apple pie spice.

Bake for 10-12 minutes, or until golden brown. Cool for 5 minutes before serving



INGREDIENTS :

2 slices of bread
1/3 cup of any white cheese (*shredded*)
1 package of food coloring (*red and blue*)
2 pats salted butter
4 small bowl

STEPS:

Begin by dividing the shredded white cheese evenly between four bowls.

Add a little squirt of food coloring to one bowl and stir it with a fork until coated and colorful.

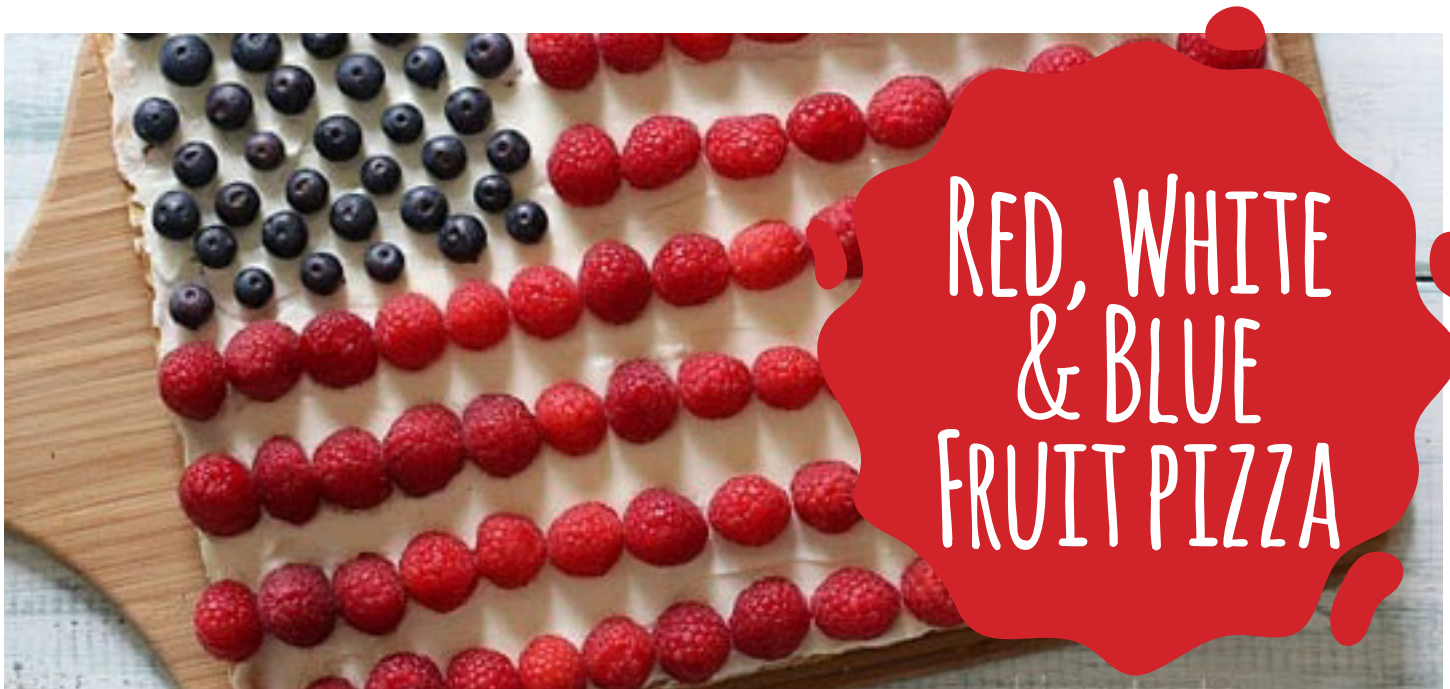
Repeat this step, using different colors, for each of the other bowls until you have your desired colors. Feel free to go a little crazy here and combine colors that are analogous to each other.

Add the colored cheese to the piece of bread, in the form of individual lines, so that the colors aren't overlapping. This will create the desired rainbow effect.

Once the lines of colored cheese take up the entire surface of the bread, add the other piece of bread on top, close the sandwich, and butter the outside.

In a medium sized pan, add the buttered grilled cheese and cook for a few minutes until the bread turns a golden brown and all the cheese has begun to melt. Flip the sandwich and repeat until both sides are golden brown and all the cheese has melted.

Remove from heat, cut AGAINST your original cheese lines and serve!



INGREDIENTS :

FRUIT PIZZA

16 oz sugar cookie dough, raw

FOR THE FROSTING:

4 oz cream cheese (*softened*)

4 oz Cool Whip (*thawed*)

1.5 cups powdered sugar

1 tsp vanilla

FOR THE FRUIT TOPPING:

strawberries

blueberries

raspberries

STEPS:

FOR THE FRUIT PIZZA:

Preheat the oven to 350 degrees

Spread sugar cookie dough on a round pizza pan

Bake for about 15-20 minutes until the cookie dough is set and barely starts to turn golden on the edges.

Set aside and allow to cool completely.

FOR THE FROSTING:

Beat the cream cheese in a medium sized bowl until smooth.

Add in the powdered sugar and vanilla extract and stir into the mixture.

Carefully fold in the cool whip.

Spread cream cheese and cool whip mixture on cooled cookie dough.

Slice strawberries.

Arrange all berries in a pretty red and blue design of your choosing.

Slice into pizza slices for sharing and eating.



APPLESAUCE:

4 apples - peeled, cored and chopped

3/4 cup water

1/2 teaspoon ground cinnamon

STEPS:

In a saucepan, combine apples, water and cinnamon. Cover, and cook over medium heat for 15 to 20 minutes, or until apples are soft. Allow to cool, then mash with a fork, potato masher or Immersion blender.

LATKES:

Medium bowl

Cheese cloth

2 eggs

1 cup of cold water

Vegetable oil

Potato pancake mix

Skillet

Potatoes

Onions

STEPS:

Take 3-4 large potatoes, peel and grate them. Put them in a bowl. Take your cheesecloth and wring out all the excess water. Take your large onion, chop or grate it into the bowl with the potatoes. Add in eggs, water and potato pancake mix. Form into small patties, and drop in hot oil in skillet. Fry for 2-3 min per side till golden brown.

SERVE WITH APPLESAUCE OR SOUR CREAM.



INGREDIENTS:

1 waffle ice cream cone

1 piece aluminum foil, big enough to wrap the cone

FUN FILLING SUGGESTIONS

chocolate chips

white chocolate chips

chopped peanuts

mini marshmallows

coconut

dried fruit

caramel (*unwrapped*)

candy bar, chunked (*3 musketeers, milky way, peanut butter cups, etc.*)

butterscotch chips

chopped walnuts

chopped pecans

brown sugar

banana, pieces

peanut butter

Rolo chocolates (*unwrapped*)

STEPS:

Make Ahead Method 1: Fill and assemble cones ahead, wrapping tightly in foil.

Using marshmallows are a must, layering with the other fillings.

On Site To Each His/Her Own Method: Fill a cup cake tin with various fillings of choice.

Allow each person to design and assemble the cone's filling as they choose. Wrap tightly in foil.

Roast, upright if possible, directly in an open campfire flame until melted, about 5 minutes.

Long tongs work well. Careful-HOT. Pull away foil when cooled.



(serves 2)

INGREDIENTS:

2 large corn tortillas
1 cup shredded low-fat cheddar cheese
1 tablespoon unsalted butter
Sour cream
Salsa
Guacamole

STEPS:

1. Heat a non-stick skillet over medium heat.
2. Lightly spread the butter or margarine on one side of each tortilla.
3. Sprinkle the cheese and any other ingredients on top of the non-buttered side of the tortilla.
4. Cover with the second tortilla so both buttered sides are facing out.
5. Carefully put the quesadilla into the pan.
6. Cook until the tortilla is lightly brown and then flip. Cook until the cheese is melted.

Serve immediately on a plate and cut into four wedges.

Serve with sour cream, salsa, or guacamole.

You can also put vegetables like sliced mushrooms inside.



INGREDIENTS FOR CUPCAKES:

1 package white cake mix
1 cup water
3 eggs
1/3 cup vegetable oil
Red, blue, yellow and green food coloring

INGREDIENTS FOR FROSTING:

2 sticks (1 cup) of butter
1 tsp vanilla
1 tbsp milk
2 cups powdered sugar
Red, blue and yellow food coloring

STEPS:

Combine your cake mix, water, eggs and oil into a bowl and mix until together. Then add into an electric mixer for 2 minutes on medium.

Now separate your cake batter into four bowls for four colors
(change varying on the colors you are using)

Add red, green, yellow and blue food coloring separately to each bowl to create 4 different batter colors.

Set your ice cream cones into a cupcake/muffin tin

Alternate batter colors into each cone until you have about 1 inch room left from top, which allows for the cupcake to bake up.

Now add your cupcake in the oven, taking care not to spill. The cupcakes are done when a toothpick comes out clean, which is anywhere from 20-25 minutes

Cool completely before decorating

FROSTING:

Add your butter into your mixer on medium until it's fluffy. Then add your vanilla, milk, and sugar.

Mix together on low until its all together

Separate your frosting into diff bowls and tint the colors you are going for. I used pink, yellow, and blue.

Fill your 3 piping bags and cut off the tip of each one.

Attach a circle tip #1A to a separate bag with a coupler on the end and cut.

Put 3 bags of colored frosting inside the coupler bag with the coupler so that the tip of each bag is in the circle tip, creating one frosting bag

Swirl and Frost cupcakes into your unicorn horn!



INGREDIENTS:

- 1 cup of non fat plain greek yogurt
- 1 cup of self-rising flour (*I use Gold Medal Brand*)
- 1 egg (*if using for making pretzels, not needed for pizza dough*)

STEPS:

1. Preheat Oven to 350 degrees.
2. Combine both ingredients inside a mixing bowl and blend until ingredients have formed.
3. *If your dough still feels a little sticky, sprinkle flour onto dough until it feels solid and easy to separate.
4. Continue to knead the dough for 2 to 4 minutes.
5. Next, coat the cutting board with flour and begin to divide your dough into for even pieces
6. To roll into bagels, donuts, pretzels, turnovers, or calzones.
7. Place items on parchment paper or foil.
8. Brush on the egg wash.
(*beat together one egg with a fork and brush it on the dough (this is optional)*)
9. Add seasoning of choice.
10. Bake at 350 degrees for 18 to 22 minutes.

Topping suggestions: everything but the bagel seasoning, sesame seeds, sunflower seeds, salt



INGREDIENTS:

8 medium tomatoes cut into small dice
1 seedless cucumber, diced
2-3 peppers red, green, yellow, orange (*whatever you like*)
1 cup chopped flat parsley
1/2 cup chopped cilantro (*basil, dill, mint .. whatever you like!*)
3-4 scallions chopped
Zest and juice of 1 lemon
2-3 Tablespoons olive oil
Salt and pepper

STEPS:

Mix everything together and put in fridge. Serve cool, or at room temp.
If salad produces too much liquid in fridge, just scoop out of mixing bowl with slotted spoon when serving.



INGREDIENTS:

3 avocados ripe
1/2 small onion, finely diced
2 Roma tomatoes, diced
3 tbsp, fresh cilantro, chopped
2 garlic cloves, minced
1 lime, juiced
1/2 tsp sea salt

STEPS:

Slice the avocados in half, remove the pit and skin and place in a mixing bowl.
Mash the avocado with a fork and make it as chunky or smooth as you'd like.
Add the remaining ingredients and stir together.



JODI'S YUMMY HAMENTASHEN

INGREDIENTS:

1 cup of sugar
1/3 cup oil
1/3 cup shortening (*butter/margarine*)
3 eggs
1/2 cup of orange juice
4 cups of flour
3 tsp. baking powder
1 tsp salt
1 egg plus 1 tsp sugar beaten for brushing onto the shaped/filled hamantaschen

FILLING:

chocolate chips / chocolate spread
strawberry jam
apricot jam
raspberry jam
s'mores (*marshmallow and chocolate*)

STEPS:

Preheat oven to 350*

Cream sugar, oil and shortening. Add eggs and juice and mix well.

Blend with dry ingredients and roll into a ball.

Divide the ball into 4 equal parts. Roll out each piece very thin about 1/8 on a floured board.

With the rim of a cup or glass cut into the dough to make circles.

Place 1/2 - 2/3 teaspoon of filling into the middle of each circle

To shape into a triangle, lift up right and left sides leaving bottom side flat and bring both sides to meet at the center above the filling. Lift the bottom side to meet the other two sides. It should look like a three cornered hat when you are done, with a tiny bit of filling showing in the middle.

Brush the cookies with the beaten egg mixture and place on parchment paper on a cookie sheet.
Bake for 15-20 minutes until golden brown.



INGREDIENTS:

2 cups / 1 540ml can cooked chickpeas drained and rinsed well (*black beans will also work!*)
5 tablespoons cocoa powder
½ cup | 100g semi sweet chocolate chips
¼ cup + 2 tablespoons | 6 tablespoons maple syrup **see recipe note**
¼ - ¾ cup | 4 - 12 tablespoons non-dairy milk , add as much milk as necessary to get it
to the texture you like. (*dairy milk will also work*)
½ teaspoon salt
1 tablespoon vanilla extract

STEPS:

Add all of the ingredients except the milk to a food processor or high powered blender.
Process until everything is broken down then start adding the milk gradually while blending.
Add as much as you need to get the consistency that is right for you. I used ¼ cup
but you might prefer slightly more or less. Keep blending until it is completely smooth.
Store in a sealed container in the fridge.

FABULOUS DESSERT HUMMUS DIPPERS

pita chips, pretzels, crackers, cookies, fruit
(*in particular strawberries, apple slices and banana – try frozen banana!*)

*Notes: It keeps well for up to 7 days in the refrigerator Feel free to use slightly less syrup if you don't want as much sweetness or if you use regular chocolate chips instead of semi-sweet.
If you do use less just replace the remainder with milk.*



INGREDIENTS:

6 pitas, 8 inches in diameter

Spray oil

Salt to taste

1-2 tablespoons spices of choice (*optional*) (*I love za'atar*)

Choices include salt, garlic, cumin and chili powder among many others. My favorite is za'atar, a Middle Eastern spice blend of dried herbs (*most commonly oregano, thyme and marjoram*), sesame seeds and salt

STEPS:

Preheat oven to 375 degrees. Cut each pita into 8 triangles.

Arrange the pita triangles in a single layer on a baking sheet.

Lightly, but evenly spray with cooking spray, preferably olive oil. Turn the triangles over and spray the other side.

Sprinkle with salt and/or spices as desired.

Bake 8 to 12 minutes depending on the thickness of the pita.

Watch the chips closely so they don't burn. You want them to be crispy and just lightly browned in spots. The baked chips will keep up to a week in an airtight container, although they never last that long.