

Week 7:

Oreo Truffles!

Ingredients

36 Oreo cookies, finely crushed
1 package (8 oz.) of Philadelphia cream cheese
Semi-sweet chocolate, melted

Directions:

Line cooking trays with wax paper or parchment paper. Place the Oreos in a zip lock bag and finely crush them. Transfer the Oreos into a bowl. Warm up the cream cheese for about 20 seconds in a microwave safe bowl. Add the cream cheese to the Oreos and mix well. Then using your hands shape the mixture into about 1 inch balls.

Next, place the balls on your pre-lined parchment paper and freeze them for between 5-10 minutes. While they are in the freezer place your chocolate in a microwavable safe bowl and warm up the chocolate until it is completely melted. Roll all the balls completely in your melted chocolate until they are totally covered. Then place them back on the parchment paper and put your tray back into the freezer for anywhere between thirty minutes to one hour.



Enjoy!

Week 8:

Create Your Own Sundae!

All your favorite toppings over vanilla ice cream!

Have a great school year! See you next summer!



PDC 2018 Cookbook



TORI GRASSI
Gianna Fragale

Week 1:

S'mores Bark!

Ingredients

30 graham crackers
16 tablespoons butter, melted
3 cups of mini marshmallows
3 cups chocolate chips, melted

Directions:

Preheat the oven to 350F.

Place the graham crackers inside a plastic bag and use a rolling pin to finely crush the crackers. Pour most of the crackers into a bowl, reserving $\frac{1}{4}$ of a cup for later.

Add the melted butter to a bowl with the graham crackers and mix until it's the texture of wet sand. Then, transfer the graham crackers onto a parchment paper-lined baking sheet, spreading into an even layer.

Sprinkle 2 cups of mini marshmallows over the top of the graham cracker crumbs, then bake for 10 minutes. Pour the melted chocolate over the graham crackers and marshmallows, spreading it evenly with a spatula. Finally, top with the remaining cup of marshmallows and reserved $\frac{1}{4}$ cup of crushed graham cracker crumbs and drizzle the remaining melted chocolate.

Freeze it for at least 1 hour.

Enjoy!



Week 6:

Monkey Bread!

Ingredients

Bread Dough

$\frac{1}{4}$ cup warm water
2 $\frac{1}{2}$ teaspoons dry active yeast
3- 3 $\frac{1}{2}$ cups flour
1 teaspoon salt
 $\frac{1}{2}$ teaspoon vanilla extract
3 tablespoons sugar
1 large egg
2 tablespoons butter, melted
 $\frac{3}{4}$ cup warm milk

Cinnamon Sugar Coating

2 cups brown sugar
1 $\frac{1}{2}$ tablespoons ground cinnamon
 $\frac{1}{2}$ cup butter, melted

Frosting

3 cups confectioners sugar
3-5 tablespoons milk

Directions:

Preheat the oven to 350F. Combine yeast and warm water and let it stand for 2 minutes. Combine 1 cup of flour, sugar, and salt in a bowl. With adult supervision, warm milk and butter in a microwave safe dish. Stir together until butter is completely melted. Add milk and butter mixture to flour mixture. Add the yeast mixture, egg, and vanilla extract and using a wooden spoon, stir to combine. Add more flour, one cup at a time, continuing to stir between each addition. For the last cup, you may need to use your hands to mix. Knead dough for two minutes. Cover with a towel and set aside in a warm location for half an hour. In a bowl, mix together the cinnamon and brown sugar. In a separate bowl, melt the butter under adult supervision.



Lightly flour work surface and turn out dough. Gently deflate into a flat rectangle. With adult supervision, cut into approximately 56 squares. Roll each piece into a ball, roll dough ball through the butter and then the cinnamon sugar. Drop into a greased Bundt pan. Cover with a towel and let rise for another hour in a warm location. Bake in a 350F preheated oven for 30 minutes. Mix your confectioners sugar and milk together to make your frosting.

Best enjoyed warm!

Week 5:
Pizza!

Ingredients

Pizza Dough

2 ½ cups of flour
½ teaspoon salt
¼ ounce dry yeast
3 tablespoons of olive oil
1 cup of warm water

Toppings

Mozzarella
Tomatoes sauce
Black olives
Pepperoni slices
Peppers
Oregano
Pineapple

Directions:

Preheat the oven to 400F.

Sift the flour and salt into a large bowl.

Add the yeast to the 1 cup of warm water, set it aside and let it sit. Make a well in the center of the flour and salt. Mix the water and yeast well. Add the oil to the well in the center, then add in the yeast and water. Mix until the dough begins to form and is soft.

Lightly flour a clean surface and roll out your dough into your desired pizza shape. Form a thin crust, and put a light layer of oil on your pizza to prevent burning. Put your desired amount of tomato sauce on your pizza and add your shredded mozzarella.

Finally, add your favorite toppings and cook your pizza for 15-20 minutes.



Enjoy!

Week 2:
Rainbow Cupcakes!

Ingredients

Cupcake Batter

1 cup of butter, softened
2 1/3 cups of sugar
5 egg whites
1 tablespoon vanilla
3 cups of flour
4 teaspoons baking powder

½ teaspoon salt
1 ½ cups milk, warmed
Gel food coloring

Frosting

1 cup butter, softened
4 cups powdered sugar
1 tablespoon vanilla
3 tablespoons milk

Directions:

Preheat the oven to 350F.

In your stand mixer, cream the butter and sugar together. Add in the egg whites and vanilla until totally combined. Add the salt and baking powder to the flour. Add in the dry ingredients and the milk alternating 1 cup of flour and 1/2 cup of milk at a time. Add one cup of the batter to 6 different bowls. Color each bowl with your gel food coloring in red, orange, yellow, green, blue and purple. Mix until the colors are fully combined. Then using a small spoon, spoon just under a tablespoon of batter into each cupcake liner.

Bake for 18-20 minutes.

To make the frosting, whip the butter in a standing mixer, then add in vanilla. Add in the powdered sugar in 1 cup increments with the milk 1 tablespoon at a time, ending with powdered sugar.

Enjoy!



Week 3:

Blueberry Banana Bread!

Ingredients

3 bananas
pinch of salt
2 teaspoons cinnamon
1 teaspoon baking soda
1 teaspoon baking powder
1¹/₃ cup flour

1 cup brown sugar
3 eggs
½ cup plain or vanilla yogurt
½ cup canola oil
1 cup blueberries

Directions:

Preheat oven to 350F.

Take three ripe bananas and with a fork smash them together. In a separate bowl add all your dry ingredients together; salt, baking soda, baking powder, flour, and brown sugar. Mix the dry ingredients well. In a separate bowl add together your wet ingredients. Add canola oil, yogurt and an egg and your mashed bananas together and mix well.

Add your dry ingredients to your wet ingredients slowly and mix with an electric mixer. Once the two bowls have been combined, add in your blueberries and mix with a spoon or rubber spatula. Be sure not to over mix and crush your blueberries.

Grease a bread pan and pour your batter in and bake for an hour.

Enjoy!



Week 4:

Kitchen Sink Cookies!

Ingredients

1 cup butter
1 ½ teaspoons vanilla extract
1 ½ cups brown sugar
½ cup of sugar
2 eggs
1 ½ cups flour

1 ½ teaspoon of baking powder
¾ cup broken pretzels
1 ½ cups caramel bits
¾ cup semisweet chocolate chips

Directions:

Preheat the oven to 350F. Line a large cookie sheet with parchment paper.

Warm up your butter, and add it to a large mixing bowl. Then add in vanilla and both sugars and mix. Beat the eggs in for about 30 seconds. Then add the baking powder, ½ teaspoon of salt, and about one third of the flour. Mix slowly, and add another third of the flour, mix, and add the last of the flour until combined.

Stir in the pretzels, caramel bits and chocolate chips until evenly distributed. Scoop out medium to large size balls of dough and place them on the prepared parchment paper. Add a few more pretzel pieces and caramel bites and chocolate chips to the top of the dough for your desired outcome.

Bake for about 13 minutes (the time may vary depending on the size of your cookie) serve warm and enjoy!

