

EMBRACING OUR
FAMILIES BY SHARING
OUR TRADITIONS

Crystal Springs Elementary Community Cookbook





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Crystal Springs Elementary

Home of the BEEP BEEP!



Principle Anne Nielsen

Chocolately Deliciousness

This is a favorite of my children- their grandpa taught them how to make it!

Ingredients:

1 pkg. Jiffy Mix- Devil's Food Cake Mix
1 egg
1/4 cup water
1 pkg. Jiffy Mix- Fudge Frosting
1 1/3 cups milk
1/4 cup margarine

Instructions:

1. Preheat the oven to 350 degrees.
2. Blend the cake mix, egg, and water in a bowl.
3. Spread in a prepared square pan 8 x 8.
4. In a saucepan heat frosting mix, milk, and margarine.
5. When hot carefully pour mixture over batter in pan.
6. Bake for 30 to 35 minutes. Serve warm.

Mrs. Ame's Fourth Grade Class

Paneer Curry

Avigna

(Student)

Servings: 4

Prep Time: 10 Minutes

Cook Time: 30 Minutes

Ingredients:

2 teaspoons oil
1 bay leaf
1/2 inch cinnamon stick
3-4 cloves
6-7 large garlic cloves, roughly chopped
1.5 inch ginger, roughly chopped
1 large white onion, roughly chopped
3-4 large tomatoes, roughly chopped
1 cup water
2 tablespoons unsalted butter
1/2 teaspoon red chili powder
1/2 teaspoon kashmiri red chili powder
1/2 teaspoon garam masala + 1/4 teaspoon
1/4 teaspoon cardamom powder
1 teaspoon sugar
3/4 teaspoon salt or to taste
1/2 tablespoon tomato paste (optional)
3-4 tablespoons cream 45-60 ml
250 grams paneer cut into cubes
2 teaspoons crushed kasuri methi dried fenugreek leaves
chopped cilantro to garnish

Instructions:

1. Heat 1 teaspoon of oil in a pan on medium heat. Once the oil is hot, add the bay leaf, cinnamon stick, cloves and saute for a few seconds.
2. Then add the onion, garlic, ginger and saute for 2 to 3 minutes until the onion is translucent.
3. Add the tomatoes and cashews and mix. Then add 1 cup of water. Cover the pan and cook on medium heat for 15 minutes.

4. After 15 minutes, remove the pan from heat. Remove the bay leaf, cinnamon stick and cloves.
5. Let the mixture cool down a bit and then transfer to a blender. It's important to let it cool down a bit else it will all blow up from the mixer. Grind the masala to a smooth paste and set aside.
6. To the same pan now add 2 tablespoons butter along with remaining 1 teaspoon oil on medium heat.
7. Once the butter melts, add the red chili powder and the Kashmiri red chili powder and fry for a few seconds. This will give the curry a nice orange-red color.
8. Then add the ground paste back into the pan along with the garam masala (start with 1/2 teaspoon and add the remaining 1/4 teaspoon at the end only if you feel like the curry needs that extra bit of garam masala), cardamom powder, sugar, salt and tomato paste (if using). Mix well and cook for 1-2 minutes.
9. Then add the cream and mix.
10. Add in the paneer and cook for 2 to 3 minutes on medium heat. Finally add crushed kasuri methi.
11. Garnish paneer butter masala with cilantro and serve hot with naan or rice!

Notes:

You can add water or milk to thin down the curry and adjust as per the consistency you prefer.

Recipe adapted from: <https://www.cookwithmanali.com/paneer-butter-masala-recipe/>

Mrs. Hansen's Third Grade Class

Deep Fried Rice Balls

Kenley Keomany

(Student)

Ingredients:

2 cups Cooked Steamed Rice
1 egg
1/2 cup shredded coconut flakes
Oil for deep frying

Instructions:

1. Mix ingredients together in a mixing bowl. Form into a ball shape using your hand. Heat your oil and deep fry until light golden brown.

Ready to snack on! Crunchy on the outside & soft/steamy/chewy on inside!

Egg Sandwich

Avyukt Roy

(Student)

Ingredients:

1 egg
Chopped onions to taste
Coriander to taste

Instructions:

1. Bring an egg covered in water in a saucepan to a boil. Cover and turn the heat off. Allow to sit for 12 to 15 minutes.
2. Chop coriander and onions, and set aside.
3. Remove and discard the shell from the egg. Dice the egg in a small dish, and stir in the coriander and onions. Put it on the bread. You can also slice the egg and top with the onions and coriander on top of your bread.

El Salvador Quesadilla

Graciela Martinez

(Student)

In El Salvador there's a coffee bread called Quesadilla. It's not melted cheese on a quesadilla like the ones ordered at local restaurants. It's a baked bread flavored with cheese. Some Americans would compare it to a sweet cornbread but we disagree. It's much tastier!

Ingredients:

1/2 cup of pancake flour
1/2 cup of rice flour
1/2 cup of sugar
1/2 cup of parmesan cheese
1/2 cup of sour cream
1/2 cup of butter
6 eggs (possibly 7 if batter needs thinning)
2 tsps of sesame seeds

Instructions:

1. Mix all the ingredients (except for the sesame seeds). Pour batter in a buttered 9x11 inch baking dish and top batter with sesame seeds. Oven should be preheated to 350f and bread should bake until lightly browned, about 35-40 minutes.
2. This quesadilla bread is rich and tasty. Enjoy!

Fried Chicken and Andouille Gumbo

Ashtyn Detearla

(Student)

Ingredients:

1 (3 to 4 lb) chicken

Chicken Seasoning

2 tsp salt

1 tsp ground black pepper

½ cup all purpose flour

1 ¼ cups + 2 TBL vegetable oil

1 ½ cups all-purpose flour

1 medium onion, cut into small dice

3 celery stalks, cut into small dice

1 poblano chile, stemmed, seeded, and cut into small dice

1 green bell pepper, cored, seeded, and cut into small dice

1 jalapeno pepper, stemmed, seeded, and finely chopped

3 garlic cloves, minced

1 TBL salt

1 ½ tsp ground black pepper

1 tsp cayenne pepper

1 ½ tsp chili pepper

1 tsp ground white pepper

1 tsp paprika

1 ½ tsp file pepper

3 QT chicken broth

1 pound Andouille sausage, sliced into ½ inch half-moons

3 cups sliced (1/2" slices" okra (about 1 pound)

Instructions:

1. Cut the chicken into 8 pieces with the skin on. Cut the breast meat from the bones and chop into 2" pieces. Lay the chicken on a plate or sheet pan and season evenly on both sides with salt and pepper. Dust with flour and shake off excess.
2. Heat 1 ¼ cups of oil in a large cast-iron skillet to 350 over medium-high heat. Fry the chicken in batches so as not to overcrowd the pan, about 3 minutes on each side, until light golden (the chicken does not need to be cooked through, it just needs to color). Transfer the chicken to a plate lined with paper towels.
3. Add the flour to the oil and stir gently with a whisk, preferably one with a long handle (see note). Leave the heat on medium high for the first 10 minutes. As the roux starts to darken, lower the heat in increments. When the roux reaches a light brown color, reduce the heat to low and continue cooking until it takes on a smooth dark brown color, about 40 minutes total.
4. Carefully and slowly stir the onion, celery, peppers, garlic, salt, black pepper, cayenne, chili powder, white pepper paprika, and file powder into the roux and stir with a wooden spoon. (Don't use the whisk because the roux will be very thick at this point). Be careful when adding vegetables to the roux because it will create a burst of steam. Allow the roux to cool briefly.
5. Transfer the roux to a large soup pot. Heat the roux over medium-high heat, stir in the chicken broth, and bring to a boil. Whisk the stock frequently as it comes to a boil because the roux can stick to the bottom of the pot. Reduce heat to low and simmer for about 30 minutes. Every now and then skim off the oil that rises to the surface.
6. Add the chicken and continue to simmer, stirring occasionally for 45 minutes. Add the sausage and simmer very slowly for about 1 more hour, skimming all the while, until the chicken falls away from the bones. Taste the stock. If it still has a strong roux flavor, add a few more cups of stock or water.
7. Heat the remaining 2 TBL oil in a medium skillet over medium-high heat. Add the okra and sauté, stirring or flipping the okra in the skillet, for about 8 minutes until its lightly browned and the gooey slime has cooked out. Add the okra to the gumbo and simmer an additional 15 minutes.
8. The gumbo is finished when there is no more oil rising to the top. As with gumbo, its much much much better the second day after the flavors have mixed together.

NOTE: Although you can stir the roux with a metal spoon don't. Roux is nicknamed "Cajun napalm" because it sticks to the skin and burns. Also, if left unattended it can catch fire so it's important to constantly stir the roux slowly with a whisk when cooking and make sure to whisk the entire bottom of the pan.

Gram Flour Ladoo

Krishna Babbar

(Student)

Ingredients:

2 cup gram flour
1/2 cup Clarified butter
1 cup sugar
4 green cardamoms pods
1-2 TBSP raisins

Instructions:

1. Roast gram flour in a pan on low flame for 12 minutes, stir continuously until flour becomes golden brown in color.
2. Add clarified butter and continue roasting for 5-6 minutes - flour should have a nice, nutty fragrance.
3. Remove from heat.
4. Add sugar cardamom and raisins.
5. Let the mixture cool.
6. Roll into small balls.

Indian Butter Chicken

Tanvi Muthoju

(Student)

Ingredients:

Chicken Marinade:

- 1 cup full fat plain Greek yogurt (use fat free if counting WW points)
- 1 tablespoon freshly squeezed lemon juice
- 2 teaspoons ground turmeric
- 2 teaspoons garam masala
- 1 teaspoon ground cumin
- 2 medium garlic cloves, minced
- 1 tablespoon grated fresh ginger
- 2 pounds boneless, skinless chicken breasts (or thighs), cut into bite-sized pieces

Sauce:

- 1/2 tablespoon unsalted butter
- 1/2 tablespoon vegetable oil
- 1/2 cup finely chopped onion
- 1 large garlic clove, minced
- 1 tablespoon grated fresh ginger
- 1 teaspoon garam masala
- 1/2 teaspoon chili powder
- 1/4 teaspoon ground cayenne pepper
- 1/4 teaspoon salt (more or less, to taste)
- 8 ounces low-sodium tomato sauce
- 2 tablespoons tomato paste
- 1 cup half and half cream
- 1 tablespoon unsalted butter

For Serving:

- hot cooked rice
- chopped fresh cilantro

Instructions:

Prepare the Chicken:

1. Combine all the marinade ingredients in a glass bowl. Toss to combine, cover and refrigerate up to 24 hours.

Prepare the Sauce:

1. Heat 1/2 tablespoon of butter and the vegetable oil in a large non-stick skillet over medium heat.
2. Add the onion and sauté until softened, about 3 minutes.
3. Add the garlic and ginger and cook, stirring constantly for about 1 minute or until fragrant.
4. Add the garam masala, chili powder, cayenne and salt.
5. Stir and cook until fragrant, about 30 seconds.
6. Increase the heat to medium-high and add the marinated chicken pieces. Don't worry about scraping out any remaining marinade mixture - just discard.
7. Sauté until the chicken is no longer pink on the outside, about 5 minutes.
8. Add the tomato sauce and tomato paste and simmer uncovered for 15 to 20 minutes, stirring occasionally until the chicken is cooked through.
9. Reduce the heat, and add the half-and-half and remaining tablespoon of butter, and warm gently until the butter is melted. Remove from the heat.
10. Serve over hot rice and garnish with chopped cilantro if desired.

Italian Sausage Orzo Soup

Stephanie Hansen

(Third Grade Teacher)

This recipe is one I remember so well from my childhood. I remember my Dad making this on the weekends and you could smell it throughout the house. This recipe is very special to me, while my dad is no longer with us, I still like to make it for my family and for different holidays. It just acts as a reminder of a special time in my life and it pairs very well with a Grilled Cheese sandwich! I hope you enjoy it!

Servings: 2 Prep Time: 10 Minutes Cook Time: 25 Minutes

Ingredients:

¼ Cup Bulk Italian Sausage
½ Cup Sliced Mushrooms
½ Cup Sliced Zucchini
¼ Cup Chopped Onion
1 Teaspoon Olive Oil
1 Garlic Clove, Minced
1 ¼ Cups Chicken Broth
1 Cup Canned Diced Tomatoes, undrained
½ Teaspoon Dried Basil
⅛ Teaspoon Pepper
3 Tablespoons Uncooked Orzo or Small Shell Pasta
1 Tablespoon Fresh Parsley

Directions:

1. In a large saucepan, cook the sausage, mushrooms, zucchini and onion in oil over medium heat until meat is no longer pink; drain. Add garlic; cook 1 minute longer. Add the broth, tomatoes, basil and pepper. Bring to a boil. Stir in pasta. Reduce heat; cover and simmer until pasta is tender, 15-20 minutes. Sprinkle with parsley.

Mom's Homemade Mac and Cheese

Lucas Douma

(Student)

Servings: 8 **Prep Time:** 30 minutes **Total Time:** 1 hour

Ingredients:

1 pound elbow pasta
4 tablespoons butter
1/2 small onion, finely chopped
1/4 cup all-purpose flour
4 cups milk
1 1/4 cups shredded yellow Cheddar cheese
1 1/4 cups shredded sharp white Cheddar cheese
Salt and fresh ground pepper
3 slices white sandwich bread, chopped into small cubes/crumbs

Instructions:

1. Preheat the oven to 375 degrees. Cook the pasta according to the package instructions; drain and reserve. Meanwhile in a heavy pot, melt the butter over medium heat. Add the onion; cook, stirring occasionally, until softened, 3-5 minutes. Whisk in the flour to coat the onion. In a slow, steady stream, whisk the milk until there are no lumps.
2. Cook, whisking often, until the mixture is thick and bubbly and coats the back of a wooden spoon, 6-8 minutes. Stir in 1 cup each of the yellow and white Cheddar cheeses. Season with 1 teaspoon salt and 1/4 teaspoon pepper.
3. Toss the pasta with the cheese mixture. Transfer to a 9x13 inch baking dish.
4. Toss the remaining 1/4 cup each of the cheeses together with the bread crumbs, and 1/4 teaspoon salt. Top the pasta with the breadcrumb mixture. Bake until the top is golden, about 30 minutes.

This is my favorite recipe because I ask for it every year for my birthday meal. I like that it has the crumbled bread on top and it tastes so good. ~Lucas

Tropeiro Mineiro Bean Lunch, Brazilian

Rayane Pierini

(Student)

Ingredients:

500g (about 2 1/4 cups) of carioca beans
2 liters (about 8 1/2 cups) of water (approximately)
2 bay leaves
200g (about 1/2 pound) of chopped bacon
350g (about 3/4 pound) of chopped smoked pepperoni sausage
2 large chopped onions
4 cloves of crushed garlic
olive oil
6 eggs
3/4 cup of cassava flour
parsley and chives August

Instructions:

1. Before you start, soak the beans in a bowl of water for about 3 hours.
2. Remove this water and transfer the beans to a pressure cooker;
3. Cover with water, allowing 2 fingers of water to pass over the beans;
4. Add the bay leaves, cover the pan and bring to high heat;
5. When you start to get pressure, let it cook for 20 minutes; TIP: the point is when the beans are al dente.
6. Turn off the heat, wait for the pressure to come out and strain the beans through a sieve and set aside; In a large pan or skillet, sauté the bacon with the sausage until golden brown, set aside; Heat a skillet with a drizzle of olive oil and place the eggs; stir for a few minutes until the eggs are cooked; Reserve.
7. Then brown the onion with the garlic, add the bacon and the braised pepperoni, the baked beans, the scrambled eggs and the salt; Sauté for another 2 minutes and then add the manioc flour gradually while mixing; Finally, sprinkle parsley on top and serve.

Mr. Herholdt's Third Grade Class

Brownies

David Hoang

(Student)

Ingredients:

$\frac{2}{3}$ cup vegetable oil

$\frac{1}{4}$ cup water

2 egg

Pillsbury Brownie Mix

Instructions:

1. Set the oven to 350 degrees F for metal or glass pan. For a dark coated pan, set the oven to 325 degrees F.
2. Coat bottom of pan with no-stick cooking spray. We recommend using Crisco oil and no-stick cooking spray.
3. Combine brownie mix, oil, water and eggs in a large bowl; stir 50 strokes with a spoon. Spread into a prepared pan. .
4. Bake at 350 degrees F for metal or glass pan. For a dark-coated pan, bake at 325 degrees F.
5. Cut and serve when completely cooled. Store loosely covered.

Note:

Thick Pan Size: 13 x 9-inch, Bake Time: 28 to 31 min.

Thicker: Pan Size: 9 x 9-inch, Bake Time: 30 to 35 min.

Thickest: Pan Size: 8 x 8-inch, Bake Time: 45 to 50 min.

If desired, substitute 3 egg whites or 1/2 cup egg substitute for the eggs.

Double Batch: Coat bottom of 15 x 10-inch baking pan. Combine 2 packages brownie mix, 1-1/3 cups oil, 1/2 cup water and 4 eggs; mix as directed above. Bake at 350 degrees F for 35 to 37 minutes.

Chocolate Cake

Owen Basha

(Student)

Ingredients:

1 and 3/4 cups all purpose flour
3/4 cup unsweetened cocoa powder
1 and 3/4 cups granulated sugar
2 teaspoons baking soda
1 teaspoon baking powder
1 teaspoon salt
1/2 cup vegetable oil
2 large eggs, at room temp
2 teaspoons vanilla extract
1 cup buttermilk
1 cup freshly brewed strong hot coffee

Instructions:

1. Preheat the oven to 350 degrees. Grease two 9 inch cake pans.
2. Make the cake: Whisk the flour, cocoa powder, sugar, baking soda, baking powder, salt together in a large bowl. Set aside.
3. Using a mixer with a whisk attachment (or you can use a whisk), mix the oil, eggs, and vanilla together until combined.
4. Add the buttermilk and mix until combined.
5. Pour the wet ingredients into the dry ingredients, add the hot coffee, and whisk or beat on low speed until the batter is completely combined. Batter is thin.
6. Divide batter evenly between pans. Bake for 23-26 minutes or until a toothpick inserted in the center comes out clean. (Note: even if they're completely done, cooled cakes may *slightly* sink in the center. It's normal!) Remove the cakes from the oven and set aside. Allow to cool completely in the pan.
7. Assemble and frost: Place 1 cake layer on cake stand or serving plate. Evenly cover the top with frosting of choice (we recommend chocolate buttercream or store bought chocolate frosting). Top with the 2nd layer of cake and spread remaining frosting all over top and sides.
8. Refrigerate cake for at least 30-60 minutes before slicing to help retain shape. Leftover cake can be covered and stored in the refrigerator for up to 5 days.
9. Note: can also be made into cupcakes! Follow above recipe, separating cake batter into a lined cupcake pan. Adjust baking time to 14-16 minutes, or until a toothpick inserted in the center comes out clean.

Enjoy!

Hoover's Sugar Cookie Recipe

Bodey Hoover

(Student)

Ingredients:

3/4 butter

1 cup sugar

2 eggs

1 teaspoon vanilla

2 1/2 cup flour

1 teaspoon baking powder

1 teaspoon salt

2 tablespoon milk (any kind)

Instructions:

1. Preheat the oven to 315 degrees.
2. Blend the butter and sugar well.
3. Add eggs, milk, and the vanilla. Mix well.
4. Add in your dry ingredients of flour, baking powder, and salt. Combine. For the dough into a ball.
5. Cover and chill in the fridge for an hour or overnight.
6. Roll it out thick on a lightly floured surface. Cut out shapes.
7. Bake at 315 degrees for 8-10 minutes.

Kimbula Banis

Jayden Absalom

(Student)

This is our favorite recipe!

Ingredients:

300g plain flour

1/2 tsp salt

1 tbsp butter or margarine, melted

1 1/2 tsp yeast

1/2 cup warm water + 3 tbsp

1 1/2 tsp sugar

Sugar Syrup:

1/2 cup water

2 tbsp sugar

Instructions:

1. In a bowl, dissolve the yeast with warm water and sugar. Let it stand for 5 to 10 minutes until the yeast turns foamy.
2. In a large mixing bowl, add the melted butter to the bowl and add in the flour and salt along with the foamy yeast and knead as a stiff dough.
3. Dust the dough and knead for 8-10 minutes until the dough turns soft and elastic. Place the dough in a greased bowl and cover it.
4. Let it rise in a warm place until the dough gets doubled about 2 hours.
5. Punch down and divide the dough as two equal balls. Roll each dough ball as a circle, cut each circle into 5 wedges.
6. Now roll up the wedges from the wide end towards the center and arrange them over the baking sheets lined over a baking tray.
7. Cover it again and let it rise in a warm place for half an hour.
8. Preheat the oven to 350F, mix the sugar and water and brush the top of rolled crescent rolls. Sprinkle sugar on the top generously.
9. Bake for 20-25 minutes or until the crust turns golden brown.
10. Warm your sugar syrup ingredients over medium high heat until a slow boil, then turn to low and continue to stir until the sugar dissolves. Allow to sit with the burner off for a few minutes to slightly thicken. Server over the pastry.

Kolhapuri Mutton Curry

Adiraj Chougule

(Student)

Spicy kolhapuri mutton curry made with freshly ground spices. Cuisine: Indian

Ingredients:

1 kg mutton (cut into medium sized pieces)

1 tbsp ginger garlic paste

1 tsp turmeric

salt

For Kolhapuri Masala:

1 cup Coriander Seeds

1 tbsp Cumin Seeds

1/2 cup coconut shredded dry

1 tbsp Sesame seeds

1/2 tbsp black peppercorns

1/2 inch cinnamon stick

1/2 Poppy seeds tps

1/4 tsp Fenugreek seeds

1 tsp fennel seeds

Wet Masala

1 cup onions ,roughly chopped

8 - 10 cloves garlic

1 cup cilantro leaves chopped

1 cup red chilli powder

For Gravy:

2 - 3 chillies red

1 Bay leaf

5 cloves

2 cardamom green

1 cup onion chopped

1 tomato medium

8 tbsps masala kolhapuri

Instructions:

1. Marinate mutton with ginger,garlic paste,turmeric,salt and lemon,at least for an hour.
2. Dry roast all the spices mentioned under dry masala until fragrant.
3. Take 2 tbsp oil,fry onion and garlic till nicely brown.(I used fried onion instead).

4. Once the roasted spices cool down, grind to a fine powder. Make paste of onion, garlic, coriander leaves.
5. In a bowl mix properly the wet masala and dry masala. keep aside.
6. In a heavy bottom pan (I used a pressure cooker) put oil. once oil is heat. Add the whole spices. let it fragrant.
7. Add onion to the pan, saute till it's cooked and nicely browned. Add tomatoes. fry until tomatoes are cooked.
8. Add marinated mutton. saute in high heat for 5-8 minutes.
9. Reduce the heat, add 7-8 tbsp kolhapuri masala. mix it well. Cook on low medium heat for 10-12 minutes.
10. Add the required amount of water and cook until mutton is cooked properly.

Notes:

The curry is supposed to be spicy, so use chilli accordingly. Leftover Masala can be stored upto 7 days in the refrigerator.

Sunset Smoothie

Liliana Cuttell

(Student)

This is not a family recipe but it is a recipe I made with my best friends that I count as siblings and my daycare lady who I count like another Grandma. It is called a sunset smoothie and it is so good!

Ingredients:

1 cup of strawberries

1 banana

¼ cup of yogurt

Sugar to taste

Instructions:

Remove stems from the tops of the strawberries.

Peel the banana then take a peeled banana and break it in half.

Then put the strawberries and a banana in a cup.

Add ¼ cup of yogurt and sugar to taste.

Blend it in a blender or eat as is.

Mrs. Hogue/ Mrs. Sharp's First Grade Class

Mixed Fruit Popsicles

Nanda Murarai Ayushman Tallapaneni

(Student)

Servings: 8-12 **Prep Time:** 15 minutes + Freezing **Cook time:** 0

Ingredients:

2 Cups mixed fruit, chopped or sliced
favorite fruit juice
popsicle sticks

Directions:

Fill popsicle molds with chopped or sliced mixed fruit. Pour in your favorite juice to fill. Freeze about 2 hours or until frozen enough to insert popsicle sticks. Let freeze at least 4 hours longer or until solid.

Mrs. Hurst's First Grade Class

Slow Cooker White Chicken Chili

Hailey Douma

(Student)

Servings: 6 **Prep Time:** 20 minutes **Cook time:** 3-3 1/2 hours

Ingredients:

3/4 pound chicken, cut into bite-size pieces
1 1/2 tsp. Oregano
1 tsp. Cumin
1/2 tsp. Salt
1/4 tsp. Pepper
2 tablespoons olive oil
1 small onion, chopped
1/2 green bell pepper, chopped
1 tablespoon chopped jalapeno pepper, fresh or canned
3 garlic cloves
2 cans (15 oz. each) white kidney or cannellini beans, rinsed and drained
2 1/2 cups chicken broth

Directions:

1. Dust chicken with oregano, cumin, salt, and pepper. Heat pan with olive oil and cook chicken, about 4 minutes. Add onion, bell pepper, and jalapeno and cook until soft and brown, about 4 minutes. Add garlic and cook for 1 minute. Transfer to a slow cooker.
2. Puree 1 can of beans with 1 cup of broth until relatively smooth. Add to the slow cooker. Add the other 1 1/2 cups of broth and can of beans to the slow cooker. Cover and cook on low for 3-3 1/2 hours.
3. Stir before serving. Garnish with sour cream, shredded cheese, cilantro, avocado, crushed tortilla chips, or anything else that would go well...and ENJOY!

I like the beans and the chicken in the chili. This tastes really good! ~Hailey

Mrs. Li-Green's Kindergarten Class

Barbacoa

Iker Rendon

(Student)

Servings: 8-12 **Prep Time:** 10 minutes **Cook Time:** 250 minutes

Ingredients:

3 pounds beef chuck roast (fat trimmed), cut into 2-inch chunks
4 cloves garlic, minced
2 chipotles in adobo sauce, chopped
1 (4-ounce) can diced green chiles
1 small white onion, finely chopped
1/4 cup fresh lime juice
2 tablespoons apple cider vinegar
3 bay leaves
1 tablespoon ground cumin
1 tablespoon dried oregano
2 teaspoons fine sea salt
1 teaspoon freshly-ground black pepper
1/4 teaspoon ground cloves
1/2 cup beef stock or water

Instructions:

1. In a slow cooker, combine all ingredients. Toss gently to combine. Cover and cook on low for 6-8 hours, or on high for 3-4 hours, or until the beef is tender and falls apart easily when shredded with a fork.
2. Shred and toss. Using two forks, shred the beef into bite-sized pieces inside of the slow cooker. Toss the beef with the juices, then cover and let the barbacoa beef soak up the juices for an extra 10 minutes. Remove the bay leaves. Serve with soft corn tortillas or over rice.

Butterfly Buns

Shui Li-Green

(Kindergarten Teacher)

Also called British Butterfly Cakes or Fairy Cakes (Cupcakes)

Servings: 36 cupcakes **Prep Time:** 15 minutes **Cook Time:** 30 minutes

Ingredients:

1 3/4 cups (14 oz) sugar
1 cup (8 oz) good quality, unsalted butter at room temperature
3 cups (16 oz) flour, good quality
1 cup (8 oz) buttermilk, room temperature
1 tbsp baking powder
2 tsp vanilla extract
1/2 tsp salt
4 large eggs, room temperature

To Decorate:

raspberry jam
1 cup (8 oz) heavy whipping cream, whipped
powdered sugar for dusting

Instructions:

1. Prepare cupcake tins with paper liners. Preheat oven to 350° F (175° C)
2. Place the flour, baking powder and salt in a large bowl; set aside.
3. In a large bowl (preferably in a stand mixer), cream the butter and sugar, slowly for 2 minutes. Increase to high and beat for another 8 minutes, or until light and fluffy, scraping the bowl occasionally.
4. Add the 2 of the eggs, one at a time, clearing after each addition, then add half of the flour mixture, scraping the sides with a spatula if needed.
5. Add half a cup of the buttermilk and mix well, then add another egg. Continue to mix; then add the remaining milk, egg, vanilla and flour. Mix on high for 2 minutes, scraping sides with a spatula at least once.
6. Fill the cupcake liners half full with the batter and bake for 25 to 30 minutes or until a skewer comes out clean when placed in the center of a cupcake. Place on the cooling rack and allow to cool completely.
7. When ready to decorate, cut out the center of each cupcake, angling the knife at a 45° angle, then cut the pieces in half to resemble butterfly wings. Place a small

amount of jam in the center, followed by a dollop of cream (or buttercream, if desired), then place the "wings" on top.

8. Repeat with all of the cupcakes, then dust each one generously with powdered sugar.
9. Serve immediately, especially if using fresh cream, as it can spoil quickly, especially in warm weather. Keep refrigerated if you do not serve them right away.

Cheese Blintzes

Miriam Prince

(Student)

Our family eats blintzes on the holiday of Shavuot. Blintzes are like filled crepes that are pan-fried. They come in sweet and savory varieties. My favorite kind is the sweet one, and I like it with lemon curd and whipped cream!

Makes 8 Servings

Ingredients:

Blintz Ingredients:

4 large eggs
1 cup flour
1/3 cup sugar
3/4 cup milk
1/4 cup water
1 tsp vanilla
Pinch salt

Filling Ingredients:

1 cup ricotta cheese (or farmer's cheese, which is drier/thicker)
8 oz cream cheese (1 package)
1/4 cup sugar
1 large egg yolk (optional)
1-2 tsp fresh lemon juice
1 tsp vanilla
Pinch salt

Instructions:

1. The night before: Place the ricotta cheese from the filling ingredients into a strainer lined with cheesecloth placed on top of a bowl. Let the ricotta drain overnight in the refrigerator to remove excess liquid. Note-- this step is optional, it will help the filling to thicken so it won't be quite so soft and goopy in the center.
2. Blend all of the crepe ingredients together using a food processor, blender, immersion blender or electric hand mixer. Consistency of the batter should be smooth (no lumps). Put in the fridge to rest for at least 30 minutes.
3. While you're waiting for the batter to rest, mix your filling. Put all of the filling ingredients into a mixing bowl and use a fork to mix. Filling should be well-blended, but slightly lumpy. Chill in the fridge while making the crepes.

4. Warm up a nonstick skillet on medium heat until hot. The skillet is ready when a drop of water sizzles on the surface of the pan. Grease the entire surface of the hot pan generously with nonstick cooking oil spray (keep the oil spray away from gas stovetop flame).
5. Pour the crepe batter by 1/3 cupfuls into the pan, then tilt the pan in a circular motion until the batter coats the entire bottom of the pan in a large, thin circular shape. Let each blintz cook for 60-75 seconds until the edges of the blintz brown and the bottom of the blintz is lightly golden. You can tell it's ready by touching the center of the pancake's surface-- it should be dry and slightly tacky to the touch. Do ***NOT*** flip the blintz to cook the other side. Use a spatula to take the blintz out of the pan and place it on a plate.
6. Keep the blintzes separated by pieces of parchment paper, wax paper, or paper towels. This will help keep them from sticking together.*
7. Now you're going to stuff and wrap up your blintzes!
8. Put 3 tbsp of filling on the lower part of the blintz, about an inch from the edge.
9. Fold the lower edge of the blintz up over the filling.
10. Fold the sides of the blintz inward, as though you're folding an envelope.
11. Roll the blintz up and over the filling like a burrito, tucking the edges in as you roll.
12. When the blintzes are stuffed and rolled, you are ready to fry them. Pour ¼ cup of vegetable oil into the skillet and heat over medium until hot. Do not let the oil turn brown or start smoking—if this happens, discard the oil and try again. Cook the blintzes in batches of three--this will give you space to turn them easily in the pan. Carefully place the stuffed blintzes flap-side down into the hot oil. The blintzes should fry for 1 ½ to 2 minutes until they're brown and crispy.
13. Turn the blintzes carefully using a spatula and/or tongs, then fry for an additional 1 ½ - 2 minutes. Blintzes should be evenly browned on both sides.
14. Serve blintzes warm. They can be served as-is or topped with fruit topping, sour cream, applesauce, whipped cream or maple syrup.

Recipe by Tori Avey <https://toriavey.com/toris-kitchen/shiksa-blintzes/>

Spinach Paneer

Shui Li-Green

(Kindergarten Teacher)

Servings: 4 Prep/Cook Time: 45 minutes

Ingredients:

Paneer (Indian Cottage cheese) or Firm Tofu

14 ounces of paneer or Tofu.

3 tablespoons oil, divided

pinch of salt

Spinach Sauce

1-pound pre-washed baby spinach

2 tablespoons oil

1 medium red onion, finely diced (about 1 1/2 cups)

2 tablespoons minced ginger

4 cloves garlic, minced

1 serrano pepper, seeded and finely diced

1 teaspoon cumin seeds

2 teaspoons garam masala

1/4 teaspoon turmeric

1/2 cup milk/heavy cream

1 1/4 teaspoon kosher salt

Instructions:

Pan Fry Paneer

15. Cut the paneer into small pieces. Usually, I slice the block of paneer into about 1/3-inch slices. Then, I take each slice of paneer and cut it into smaller pieces.
16. Heat 1 1/2 tablespoons of oil in a large skillet over medium heat. Add half of the paneer pieces and pan fry until golden brown, about 2 to 3 minutes. Sprinkle a small pinch of salt over the paneer before flipping them over. Then, pan fry the other side until golden brown, about 2 minutes. Transfer the fried paneer to a plate.
17. Add another 1 1/2 tablespoons of oil to the skillet and repeat the pan-frying step above. I have found that the second batch usually takes less time because the pan is quite hot at this point. Transfer the remaining fried paneer to the plate.

(Recipe continues on the next page.)

Make Spinach Sauce

1. Transfer the spinach to a food processor. You do not need to squeeze the excess liquid from the spinach beforehand. Blend the spinach for about 10 seconds. Scrape down the sides of the bowl and blend again for another 10 seconds. Leave the chopped spinach in the food processor (see note 3).
2. Heat a large skillet with 2 tablespoons of oil over medium-high heat. Add the diced onions and cook them for about 3 minutes, until they start to soften. Next, add the minced ginger, garlic, diced serrano pepper, and cumin seeds and cook for 30 seconds. Then, add the garam masala and turmeric. Stir to coat the onions with the dried spices.
3. Transfer the chopped spinach into the skillet. Next, add the heavy cream/milk and salt. Cover the skillet with a lid and reduce the heat to medium. Let the spinach sauce simmer for about 5 minutes.
4. Uncover the lid and add the pan-fried paneer to the spinach sauce.
5. Add a little water if you feel the gravy is too thick and bring it boil once.
6. Turn off the heat. Serve the Palak paneer with basmati rice.

PS. Here comes the family secret of the recipe. After the sauce has been made add a spoonful of butter and a bit grounded cardamom to enhance the flavor of the sauce and the more you cook over slow heat, it will taste better.

Ms. Nash's 2nd Grade Class

Akara

Regan Menonst

(Student)

This Apple Crisp recipe has been handed down for four generations. It originated in my great grandmothers, "Central Lutheran Church cookbook." This entry was originally submitted by "Mrs. Iver Haugen" in the 1950s.

Ingredients:

Base

Apples to fill an 8x8" pan
sprinkle with cinnamon and sugar to taste
Dot with butter

Topping

1 cup oatmeal
1/2 cup flour
1/2 cup butter
1/2 cup brown sugar
1/2 tsp nutmeg
1 tsp cinnamon

Instructions:

1. Preheat the oven to 350 degrees.
2. Peel and slice apples to fill an 8x8" pan.
3. sprinkle with cinnamon and sugar depending on the tartness of the apples.
4. Dot with butter
5. Combine ingredients until crumbly.
6. Spread over apples.
7. Bake in a 350 deg oven until brown and bubbly.(approx 40min)
8. Serve with whipped cream or vanilla ice cream.

Mrs. Penski's 1st Grade Class

Cauliflower Manchurian

Aradhya Tiwari

(Student)

Cauliflower Manchurian is also known as Gobi Manchurian, which is a popular Indo-Chinese dish where crispy cauliflower florets are tossed in a manchurian sauce.

Ingredients:

For the sauce

1 tablespoon avocado oil or any oil of choice
1 tablespoon toasted sesame oil
1 tablespoon grated garlic
1 tablespoon grated ginger
1-2 green chilies chopped
2 stalks celery chopped
1 small red onion chopped
1 medium green pepper chopped
2-3 stalks scallions chopped
2 tablespoons soy sauce I used 1 tablespoon regular and 1 tablespoon dark soy sauce
2 tablespoons tomato ketchup
1 tablespoon rice vinegar
1 teaspoon sriracha or any hot sauce adjust to taste
3/4 teaspoon sugar
1/8 teaspoon white pepper powder
salt to taste, if needed

For the cauliflower florets

1 small head cauliflower cut into medium size florets, around 2.5 cups cut cauliflower florets
6 tablespoons flour
4 tablespoons cornstarch
1 teaspoon ginger garlic paste
1/4 teaspoon salt
1/4 teaspoon black pepper powder
water to form a flowing batter, around 1/2 cup + 2-3 tablespoons
oil for frying, I used avocado oil

Instructions:

1. To make the sauce, heat the oil in a skillet on high heat. Once hot, add the grated garlic, ginger, green chili and chopped celery.
2. Saute for 1 minute until ginger-garlic start changing color.
3. Then add the chopped onion, green pepper and scallions. Cook for high heat for around 3 minutes.
4. Then add the soy sauce, ketchup, vinegar, hot sauce (like sriracha), sugar and white pepper powder. Taste test and add salt if needed. Set aside.
5. Meanwhile cut and clean cauliflower florets and drop them in hot salted water. Simmer on medium heat for around 4 minutes.
6. Drain water and place florets on a paper tissue. Pat dry each individually.
7. To a large bowl, add the flour, cornstarch, ginger-garlic paste, salt and pepper. Whisk and start adding water, little by little.
8. Form a smooth, free-flowing batter. It should not be too thick or thin.
9. Heat oil for frying on medium heat in a kadai or pan. Once oil is hot, dip the florets into the batter. Make sure they are well coated with the batter.
10. Drain off the excess batter and carefully drop florets into the hot oil.
11. Fry on medium heat for 6 to 7 minutes, until crispy and browned.
12. Transfer the fried cauliflower florets into the sauce (sauce should be warm when you do this).
13. Toss to combine until all the florets are well coated with the sauce.
14. Garnish with scallions and serve gobi manchurian with hakka noodles or enjoy as it is!

Notes:

If you want to make Gobi Manchurian with gravy: add 1 cup water to the sauce. after adding all the sauces (soy sauce, ketchup etc.). Then in a small bowl, whisk together 1 tablespoon cornstarch with 3 tablespoons of water.

Add the cornstarch slurry to the gravy and stir. Let it simmer for a minute or two, the gravy will thicken. Add florets and serve.

Ms. Moll's 3rd Grade Class

Chinese Chicken Salad Recipe

Carolyn Xu

(Student)

This is a Gambian/ West African dish. It is mostly eaten as a breakfast or snack. It can be cooked very spicy or mild. It is a common street food snack sold around town.

Ingredients:

Half chicken breast 250g

1 cucumbers and 1 carrot (you can choose any veggies as you like)

½ tsp salt

1 tsp white sesame seeds (optional)

1.5 tsp olive oil

1 tbsp finely chopped green onion(optional)

1 tsp minced ginger (optional)

1 tsp minced or chopped garlic

1 tsp soy sauce

1 tsp vinegar

1/4 tsp sugar

1 tsp sesame oil (optional)

Cilantro to taste

Instructions:

1. In a medium size pot, add 3 cups of water and bring to a boil.
2. Add chicken breast to the boiling water, reduce to low heat and simmer for 20 minutes.
3. Remove chicken breast, place in a container and chill in the fridge for 2 hours. Shred off in small pieces.
4. Peel off the skin of cucumbers and carrot, rinse with water and cut in half. Cut into thin slices, stack them up and cut into matchstick-size strips .
5. Place the cucumber, carrot strips and the shredded chicken breast in a bowl. Add ½ tsp salt, toss to mix.
6. Place a small non-stick fry pan over medium heat.

7. Add sesame seeds, stir and cook until roasted and turn to golden color. Sprinkle the roasted sesame seeds onto the chicken and cucumber. (Optionally)
8. Heat 1.5 tbsp olive oil over medium heat. Sauté all ingredients of Ingredient 5) for about a minute, and pour onto the chicken and cucumber.
9. Add all ingredients of Ingredient 6) and toss to mix before serving.

Imbul Kiribath

Thesath Vidanagamachchi

(Student)

Imbul Kiribath is a traditional sri lankan dish commonly served for breakfast.

Ingredients:

Coconut Treacle Mix:

28 ounces finely scraped coconut
2 cups treacle (Coconut or Kithul treacle)
4 cloves
1 pinch salt

Milk Rice:

2 cups short-grain white rice
2 cups thick coconut milk
2 teaspoons salt
3 cups water

Instructions:

Coconut Treacle Mix:

1. Pour the treacle into a pot and bring to a boil while stirring.
2. Add the Coconut and mix well.
3. Take off the heat.
4. Add the salt and cloves, mixing well. Set aside.

Milk Rice:

1. Put Rice and water into a pan and bring to a boil.
2. Cover and cook for 15 minutes.
3. Add coconut milk and Salt.
4. Stir with a handle of wooden spoon, cover and cook on low heat for another 10-15 minutes (until the milk has been absorbed).
5. Remove it from the heat and let it cool slightly.
6. Divide the slightly cooled milk rice into two portions.
7. On a flat dish, evenly spread out a layer of milk rice using one portion (should be at least 1 cm thick).
8. Then evenly spread the coconut treacle mix on top.
9. Cover it completely (including the sides) with the second portion of the milk rice.
10. It is important to do all this before the milk rice cools down too much as it will become too sticky to handle.
11. Cut into blocks.

Mrs. Potter's 3rd Grade Class

Akara

Baboucarr Jobe

(Student)

This is a Gambian/ West African dish. It is mostly eaten as a breakfast or snack. It can be cooked very spicy or mild. It is a common street food snack sold around town.

Ingredients:

1lb black eye beans
2 yellow onions
1 Maggie cube
2 Habanero peppers
1 teaspoon ground black pepper
1 teaspoon granulated garlic
canola oil
salt
3 to 4 tablespoons of water

Instructions:

1. Put black eye beans into the blender and add lukewarm water into the blender and leave for 5 mins until beans are soft.
2. Blend the beans intermittently up to 4 times to peel off the shells.
3. Place beans in a bowl and wash off the shells until all clean.
4. Place beans back in the blender, add 3 or 4 tablespoon of water, add salt and blend for a smooth consistency.
5. Make into small balls and fry into canola oil.
6. Chop onions, add ground black pepper, granulated garlic, habanero peppers, salt and Maggie cube. Saute in canola oil until the onion is brown and translucent.
7. Dip akara into onion sauce and enjoy.

You can also eat it with bread if you want.

Boneless Crispy Chicken Fry

Advaith Nair

(Student)

Ingredients:

Sliced boneless chicken pieces
1 tablespoon ginger paste
1 tablespoon garlic paste
2 tablespoons beaten plain yogurt
½ teaspoon turmeric powder
1 tablespoon red chilli powder
1 tablespoon coriander powder
½ teaspoon cumin powder
Salt to taste
5 tablespoons cornstarch
1 whole egg
Oil for frying

Instructions:

1. Take the cleaned and sliced boneless chicken pieces in a bowl, add 1 tablespoon of ginger paste, 1 tablespoon of garlic paste, 2 tablespoons of beaten plain yogurt, 1/2 teaspoon of turmeric powder, 1 tablespoon of red chilli powder (or add up to your spice level), 1 tablespoon of coriander powder, 1/2 teaspoon of cumin powder, salt , 5 tablespoons of cornstarch (corn flour) and 1 whole egg. Mix all these together and leave this for marination for about an hour.
2. Pour your preferred oil into a frying pan, put the flame on medium. Once the oil is hot and ready for frying mix the marinated chicken again and lower the pieces into the oil and deep fry it on both sides till they turn brown and crispy. Fry all the pieces in the same way and garnish it with sliced onions and green chillies. Your yummy and crispy chicken starter is ready to serve now.

Idly with Sambar (Breakfast Recipe)

Dhananjay

(Student)

Idly Ingredients:

1 cup urad dal
4 cup idli rice/idly rava
1 tsp salt
oil to grease

Instructions:

1. Firstly, in a large bowl soak 1 cup uraddal and idly rice for 4 hours.
2. Drain off the water and transfer to a blender or grinder. Blend to smooth and fluffy batter adding water as required.
3. Transfer the batter to a large bowl. Mix well making sure rava and urad dal are combined well.
4. Cover and rest in a warm place for 8-10 hours or till the batter ferments and doubles. After 8 hours, batter doubles indicating well fermented with air pockets present.
5. Add 1 tsp salt to the batter and mix gently without disturbing the air pockets.
6. Scoop the batter into idli plate greased with oil.
7. Place in a steamer and steam for 10 minutes on medium flame or till a toothpick inserted comes out clean.
8. Finally, soft idli recipe are ready to serve along with chutney and sambar.

Sambar Ingredients:

For Sambar Powder

1 tsp coconut oil
½ tsp methi / fenugreek
¼ cup coriander seeds
1 tbsp cumin / jeera
1 tsp urad dal
1 tsp chana dal
20 dried red chilli
few curry leaves
¼ tsp hing / asafoetida

For Sambar

2 tsp oil
1 tsp mustard
¼ tsp methi / fenugreek

pinch hing / asafoetida
few curry leaves
4 shallots, halves
2 chilli, slit
1 tomato, chopped
½ carrot, chopped
1 potato, cubed
5 beans, chopped
5 pieces drumstick
½ brinjal / baingan, cubed
¼ tsp turmeric
½ tsp jaggery
1 tsp salt
1 cup water
¾ cup tamarind extract
1 cup toor dal, boiled
2 tbsp coriander, finely chopped.

Instructions:

1. Firstly, in a large kadai heat, 2 tsp oil and splutter tempering.add 4 shallots, 2 chilli and saute for a minute till it changes colour.
2. Further, add 1 tomato and continue to cook.
3. Now add mixed vegetables and saute for 2 minutes.
4. Add ¼ tsp turmeric, ½ tsp jaggery, 1 tsp salt and 1 cup water.
5. Mix well, cover and boil for 10 minutes.
6. Now add ¾ cup tamarind extract and mix well.
7. Cover and boil for 10 minutes.
8. Additionally, add 1 cup toor dal, water and mix well.add in 4 tsp of prepared sambar powder.
9. Boil for a minute, until the flavours are well absorbed.
10. Add in 2 tbsp coriander leaves and mix well.
11. Finally, enjoy idli sambar with hot steamed idli. 😊👍

Mrs. Robinson's 2nd Grade Class

My Mom's Spaghetti Sauce

Phoebe Grant

(Student)

Ingredients:

4 medium mushrooms, diced
1 red bell pepper, diced
1 medium onion, diced
2-3 garlic, minced
1 TSP of oil.

Instructions:

1. In a pan, saute garlic until lightly brown, and then add your veggies.
2. Add 1 tsp of onion powder, garlic powder and 1/2 tsp oregano (fresh is better) for 5 mins then set aside.
3. In the same pan, cook 1 pack of Italian ground sausage meat.
4. Add sautéed veggies once sausage meat is cooked. Mix well.
5. Add your favorite marinara sauce. My mom prefers Trader's Joe's Three Cheese sauce.
6. Serve with your favorite pasta. ENJOY!

Mrs. Thomas' 4th Grade Class

Petra's Turtle Cheesecake

Petra McManus

(Student)

Petra made this cake for her dad's birthday. This recipe was adapted from lifelovesugar.com

Ingredients:

Caramel Sauce

2 cups (414g) sugar
1/2 cup (112g) salted butter, room temperature
1 cup (240ml) heavy whipping cream, room temperature
5 tbsp (41g) all-purpose flour, sifted
1/4 cup (28g) pecan chips, toasted

CRUST

2 cups (268g) graham cracker crumbs
1/2 cup (112g) salted butter, melted
3 tbsp brown sugar
1/4 cup (28g) pecan chips

Filling

4 oz (2/3 cup | 116g) semi-sweet chocolate chips
6 tbsp (90ml) heavy whipping cream
24 oz (678g) cream cheese, room temperature
1 cup (144g) light brown sugar
3 tbsp (24g) all-purpose flour
1 cup (230g) sour cream
1 1/2 tbsp vanilla extract
3 large eggs

Chocolate Drizzle

2 oz (1/3 cup | 58g) semi-sweet chocolate chips
3 tbsp (45ml) heavy whipping cream

Instructions:

1. To make the caramel sauce, pour the sugar into an even layer in a large saucepan.
2. Heat on medium-high heat, whisking the sugar until melted. The sugar will clump up first, but will eventually completely melt. This should take about 10 minutes.
3. Once the sugar has melted, stop whisking and allow to cook until the sugar has turned to a little darker amber color. Remove the caramel from the heat.
4. Add the butter and whisk until combined. The mixture will bubble up quite a bit, but keep whisking until all the butter has melted and combined.
5. Slowly pour the heavy cream into the caramel and whisk until incorporated. Whisk until well incorporated and smooth.
6. Set about 1 cup of caramel sauce aside for topping. Add the flour and pecan chips to the remaining caramel and set that aside.
7. To make the cheesecake crust, preheat the oven to 325°F (163°C). Line a 9-inch (23cm) springform pan with parchment paper in the bottom and grease the sides.
8. Combine the crust ingredients in a small bowl. Press the mixture into the bottom and up the sides of the springform pan.
9. Bake the crust for 10 minutes, then set aside to cool.
10. Cover the outsides of the pan with aluminum foil so that water from the water bath cannot get in. Set prepared pan aside.
11. Reduce oven temperature to 300°F (148°C).
12. Pour the caramel sauce with the pecans and flour into the bottom of the crust and spread into an even layer.
13. To make the cheesecake filling, put the chocolate chips in a small bowl.
14. Heat the heavy whipping cream just until it begins to boil, then pour over the chocolate chips. Allow it to sit for 2-3 minutes, then whisk until smooth.
15. Pour the chocolate into an even layer over the caramel sauce in the crust.
16. In a large bowl, beat the cream cheese, brown sugar and flour on low speed until well combined and smooth. Be sure to use low speed to reduce the amount of air added to the batter, which can cause cracks. Scrape down the sides of the bowl.
17. Add the sour cream and vanilla extract and mix on low speed until well combined.
18. Add the eggs one at a time, mixing slowly to combine after each addition. Scrape down the sides of the bowl as needed to make sure everything is well combined.
19. Pour the cheesecake batter into the crust, over the chocolate.
20. Place the springform pan inside another larger pan. To make the bain-marie, fill the outside pan with enough hot water to go about halfway up the sides of the springform pan. The water should not go above the top edge of the aluminum foil on the springform pan. Be careful not to splash water into the cheesecake.
21. Bake for 1 hour 35 minutes. The center should be set, but still jiggle.
22. Turn off the oven and leave the door closed for 30 minutes. The cheesecake will continue to cook, but slowly begin to cool as well.
23. Crack the door of the oven for 30 minutes to allow the cheesecake to continue to cool slowly. This process helps prevent cracking.

24. Remove the cheesecake from the oven and remove the water bath and wrapping.
25. Pour about 1/2 cup of the remaining caramel sauce over the top of the cheesecake and spread into an even layer. If the caramel sauce has firmed up too much to pour, heat it up for about 10 seconds.
26. Refrigerate cheesecake until completely cool and firm, 5-6 hours. When the cheesecake is cool and firm, remove it from the springform pan and place on a serving dish.
27. Place the chocolate chips for the drizzle in a small bowl. Heat the heavy whipping cream just until it begins to boil, then pour over the chocolate chips. Allow it to sit for 3-4 minutes, then whisk until smooth.
28. Drizzle the remaining caramel sauce and chocolate sauce over the cheesecake and sprinkle with a few more pecan chips. Refrigerate cheesecake until ready to serve.

Mrs. Voss' Kindergarten Class

Sugar Cookies for Cutter

Josey Haug

(Student)

This has been a favorite sugar cookie recipe that Josey's mom has used since she was in preschool.

Ingredients:

5 cups flour
1 tsp. baking soda
2 tsp. cream of tartar
1/2 tsp. salt
1 2/3 cup margarine
2 2/3 cup sugar
2 tsp. vanilla
4 eggs

Instructions:

1. Cream softened margarine and sugar.
2. Beat in eggs and vanilla.
3. Stir in sifted dry flour etc.
4. Chill overnight.
5. Roll out with a rolling pin and cut out with your favorite shapes or designs and decorate.
6. Bake at 400 degrees for 6 - 8 minutes.
7. Frost when cool or paint before baking.

Egg Yolk Paint Ingredients:

2 egg yolks
1 tsp. water
Food coloring of choice

Instructions:

1. Paint on with a paintbrush before baking cookies.

Mr. Wright's 5th Grade Class

Coconut Laddu Recipe with Jaggery

Bhuvanesh Kokku

(Student)

This is my favorite recipe!

Ingredients:

1.5 cups coconut , grated

$\frac{3}{4}$ cup JAGGERY , Grated or powdered or sugar

$\frac{1}{4}$ tsp Green cardamom powder

GHEE or coconut oil for greasing the palms + 1 tsp.

$\frac{1}{4}$ cup Water

Instructions:

1. Shred or grate the coconut, A food processor can be used to grate.
2. Add jaggery and water to a pan and melt it on a low flame. This can be done in the microwave.
3. Add ghee to a heavy bottom or non stick pan and heat it. Add the coconuts and fry evenly for 2 to 3 minutes.
4. Pass the jaggery syrup through a filter to discard impurities
5. Add cardamom powder and mix well
6. Cook till the moisture evaporates and you begin to see strings in the mixture. This could take about 3 to 4 minutes after you add the jaggery syrup. Please mind that the cook time also depends on the kind of pan used. so judge accordingly and switch off the flame
7. Cool the mixture, you could add nuts if you desire.
8. Grease your palms and take small portions of the mix and make balls.
9. These keep good for about a week

