



Manhattan Virtual Academy
Monarchs

SNACK

— Cookbook —

Manhattan Virtual Academy
Fall 2022

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CANDY CORN FRUIT PARFAITS



Ingredients

Can of mandarin oranges

Can of chunk pineapple
(drained)

Can of whipped topping

Candy corn (garnish)

Directions

STEP 1

Layer a spoonful of oranges on the bottom of a clear cup.

STEP 2

Layer a spoonful of pineapple chunks on top of the oranges.

STEP 3

Add a dallop of whipped cream to the top.

STEP 4

Sprinkle with candy corn to decorate.



Mrs. Huninghake
Special Education Teacher

Enjoy

ZEBRA CARAMEL BUGLES



Ingredients

7.5 oz. bag of Bugles
1 cup brown sugar
1/2 cup butter
1/3 cup corn syrup
1/4 teaspoon baking soda
1/3 cup white baking chips
1/3 cup milk chocolate chips



STEP 1

Remove Bugles from the bag and pour them into a large paper bag.

STEP 2

In a saucepan, over medium heat, combine the brown sugar, butter, and corn syrup. Mix and stir until smooth and mixture starts to boil. Boil and stir for 1 minute. Remove from heat and add in baking soda.

STEP 3

Pour the caramel mixture over the Bugles in the paper bag. Shake to coat the bugles with the mixture.

STEP 4

Place parchment paper on a cookie sheet. Spread the mixture onto the parchment paper and let cool.

STEP 5

Place the white chocolate and milk chocolate chips in separate baggies.

STEP 6

Microwave at 30-second intervals until smooth and melted. Snip off the corner of the baggie and drizzle over the cooled caramel Bugles.

STEP 7

Let the Zebra topping set and then break the Bugles into sections.



 **Time**
20 Mins

 **Level**
Easy

Ingredients

3 cups Rice Chex cereal
3 cups Corn Chex cereal
3 cups Chocolate Chex cereal
1 cup semisweet chocolate chips
1/2 cup peanut butter
1/4 cup butter
1 teaspoon vanilla
1 1/2 cups powdered sugar

CHOCOLATE CHEX MIX

Directions

STEP 1

Combine all cereals in a large bowl; set aside.

STEP 2

Place chocolate chips, peanut butter, and butter in a 1-quart microwave-safe bowl. Microwave, uncovered, on high for 1 minute. Stir. Continue heating mixture until smooth and combined, in 30-second intervals. Stir in vanilla.

STEP 3

Pour the chocolate mixture over the cereal and stir until evenly coated. Transfer to a 2-gallon resealable container.

STEP 4

Add powdered sugar to the container and seal. Shake until well-coated. Evenly spread cereal out onto waxed paper to cool.

RANCHY OYSTER MIX



Ingredients

- 1 bag of oyster crackers
- 1/4 cup vegetable oil
- 1 (1 oz.) package Ranch dressing mix
- 1/2 teaspoon dill weed
- 1/4 teaspoon lemon pepper
- 1/4 teaspoon garlic powder

Directions

STEP 1

Whisk together oil, ranch, and seasoning in an extra-large bowl.

STEP 2

Add in the oyster crackers and stir.

STEP 3

Spread out on a clean baking sheet.



SUGAR COOKIES WITH ICING



Time
120 Mins



Level
Advanced

PREHEAT OVEN TO 300 DEGREES.

Ingredients

1 ½ cups (7.5 ounces) of all-purpose flour
1/8 teaspoon baking powder
1/8 teaspoon baking soda
¼ teaspoon salt
1 large egg
½ teaspoon vanilla extract
½ cup (3.5 ounces) sugar
8 tablespoons butter, cut into 8 pieces and chilled (butter should be very cold)

Glaze:

1 1/3 Cups (5.33 ounces) confectioners' (powdered) sugar
2 tablespoons milk
1 tablespoon cream cheese, softened
1-2 drops of food coloring (optional)

STEP 1: COOKIES

In a medium bowl, whisk together flour, baking powder, baking soda, and salt. In a small bowl, whisk together egg and vanilla. Add sugar (your ½ cup of sugar) to a food processor. Process until sugar is finely ground, about 30 seconds (this will help give cookies an even texture). Stop the processor and add chilled butte. Process until smooth, about 30 seconds. Stop the processor, and add the egg mixture and flour mixture. Process until no dry flour is visible and the mixture forms a crumbly dough, about 30 seconds.

STEP 2: COOKIES

Use a rubber spatula to transfer dough to center of large sheet of parchment paper on the counter. Use hand to pat dough into 7 x 9 oval. Place second large sheet of parchment on top of dough. Using rolling pin rough dough into 10 x 14 oval (about 1/8 to ¼ inch thick), rolling dough between parchment paper. Place parchment on baking sheet and place in fridge for at least 90 mins.

STEP 3: COOKIES

Grab dough from fridge. Gently peel off top sheet of parchment. Use cookie cutters to cut dough into shapes. Save your scraps, place leftover scraps together, reroll dough, and cut more shapes until no more dough.

STEP 4: COOKIES

Use spatula to transfer shapes to parchment-lined baking sheet, space about ½ inch apart. If dough becomes too warm and sticky, return to fridge to firm up again, about 10 minutes.

SUGAR COOKIES WITH ICING



PREHEAT OVEN TO 300 DEGREES.

Ingredients

Cookies:

1 ½ cups (7.5 ounces) of all-purpose flour
1/8 teaspoon baking powder
1/8 teaspoon baking soda
¼ teaspoon salt
1 large egg
½ teaspoon vanilla extract
½ cup (3.5 ounces) sugar
8 tablespoons butter, cut into 8 pieces and chilled (butter should be very cold)

Glaze:

1 1/3 Cups (5.33 ounces) confectioners' (powdered) sugar
2 tablespoons milk
1 tablespoon cream cheese, softened
1-2 drops of food coloring (optional)

STEP 5: COOKIES

Place the baking sheet in the oven. Bake cookies until beginning to brown around the edges, 18 to 22 mins. Place the baking sheet on a cooling rack and let the cookies cool completely on the baking sheet, for about 30 minutes.

GLAZE:

While cookies are cooling, in a second medium bowl, combine confectioners' sugar, milk, softened cream cheese, and 1 to 2 drops of food coloring (if using). Use clean rubber spatula to stir until very smooth. Use icing spatula to decorate cooled cookies. While glaze is still wet, sprinkle with sanding sugar, sprinkles, candy or additional toppings of your choice.



STUFFED STRAWBERRIES WITH DIP



Ingredients

Strawberries

Jar of Marshmallow fluff

½ block cream cheese

Directions

STEP 1: STRAWBERRIES:

Wash strawberries and remove the greenery

STEP 2: STRAWBERRIES

Take a straw & push it through the middle of the strawberry

STEP 3: DIP

Take a jar of Marshmallow fluff and ½ block of cream cheese and blend together until smooth

OPTIONAL: STUFFING

Stuff Strawberries with the mixture (you can use the straw to stuff or a baking pipe bag). Put Strawberries in the freezer for 15-30 mins until fluff is firm inside strawberries. Use any leftover mixture to dip strawberries as you eat each one



DEER HEART



Time
20 Mins



Level
Intermediate



Ingredients

Cast Iron Skillet

Butter

Seasoning

Salt

Pepper

Deer Heart

Directions

Melt butter in a cast iron skillet. Coat deer hearts with seasoning, salt, and pepper to taste. When butter is melted, cook heart medium rare. Internal temperature should be 130 - 135 degrees. Cut into bite-size pieces and eat it with cheese and crackers; It is also good just plain.

PEANUT BUTTER COOKIES



PREHEAT OVEN TO 350 DEGREES.

Ingredients

1 cup creamy peanut
butter

1 cup granulated sugar

1 egg



Directions

STEP 1

Line a large baking sheet with parchment paper or a Slipat baking mat. Set aside.

STEP 2

In a large bowl, mix peanut butter, sugar, and egg together using an electric mixer or spatula. Mix until creamy and smooth.

STEP 3

Scoop the cookie dough into balls, about 1 tablespoon per cookie, and place on the prepared baking sheet. Flatten each ball with the back of a fork, making a criss-cross pattern. The cookies don't spread in the oven, so you can put them close together on the baking sheet.

STEP 4

Bake for 8 - 10 minutes or until the edges are slightly golden. Don't over bake.

Remove from the oven and let the cookies cool on the baking sheet for 3 minutes.

Transfer to a cooling rack to cool completely.



Time
20-30 Mins



Level
Easy

PIE CRUST CHIPS WITH DIP

Directions

STEP 1

Preheat oven to 425 degrees. Mix cinnamon sugar together.

STEP 2

On a floured surface or sheet of parchment paper, roll pie crust out to 1/8 -1/4 inch thickness. cut out with a leaf-shaped* cookie cutter (dip the cutter in flour to prevent sticking).

Brush each leaf gently with milk or cream. Sprinkle with cinnamon sugar mixture.

Ingredients

1 batch of unbaked store-bought or homemade pie crust dough

2 to 3 tablespoons milk or cream

1/3 cup cinnamon sugar (mix 2 tablespoons of cinnamon into 1/2 cup granulated sugar and stir well to make cinnamon sugar)

8-ounce package cream cheese, softened

1 cup powdered sugar

1 teaspoon pumpkin pie spice

*Any shape cookie cutter can be used

STEP 4

Transfer leaves to a baking sheet lined with parchment paper.

Bake for 10 minutes or until they are just beginning to brown on the bottom edges.

STEP 5

Remove leaves from the oven and transfer to a serving tray.

STEP 6

In a small bowl, beat or mix softened cream cheese, powdered sugar, and pumpkin pie spice for dip.

HONEYCOMB GOODIES



Time
20 Mins



Level
Easy

Ingredients

1 package (14-1/2 ounces)

Honeycomb cereal

1 pound almond bark, coarsely
chopped

2/3 cup creamy peanut butter

STEP 1:

Place cereal in a large bowl.

STEP 2:

In a microwavable bowl, melt the almond bark and peanut butter until smooth. (I use power level 5 for about 4 minutes.)

STEP 3:

Pour the mixture over the cereal and stir until well coated.

STEP 4:

Immediately spread the cereal onto two trays covered with parchment paper. Cool completely.

****Store in an airtight container.**



BANANA MUFFINS



Time
60 min



Level
Intermediate

Ingredients

- 1 1/2 sticks butter (softened)
 - 1 1/2 cups sugar
 - 2 eggs
 - 1/2 cup milk
 - 2-3 ripe bananas
 - 3 cups flour
 - 2 teaspoons baking powder
 - 1/2 teaspoons baking soda
 - 1 teaspoon vanilla
- PREHEAT OVEN TO 350 DEGREES**

Directions

STEP 1

In a large bowl, cream butter and sugar with mixer. Add in eggs.

STEP 2

In a separate bowl, mash bananas and combine with milk. Stir in vanilla.

STEP 3

In a separate bowl, combine the remaining dry ingredients (flour, powers, soda).

STEP 4

Combine all three bowls together and stir well.

STEP 5

Spoon batter into muffin tins. Bake for 12-15 minutes.



Ms. Rice

K-2 Elementary; K-12 Gifted

Enjoy

Bridgette and Benjamin Blue's Favorite Brownies

This is from a little vintage cookbook, titled "Fun to Cook Book" put out by the Carnation Company in 1955. We'd like to submit it just as written, as it is just perfect for a kiddo to follow along with.

I hadn't made Brownies before, but Mother gave me lots of help with them (the real chewy kind).

CHEWY CHOCOLATE BROWNIES

- | | |
|--|---|
| 2 squares (2 ounces) melted
unsweetened chocolate | 1 cup sifted flour |
| 1 cup sugar | 1 teaspoon baking powder |
| 2 tablespoons butter | ½ cup <i>undiluted</i> Carnation
Evaporated Milk |
| 1 egg | 1 cup chopped nuts |
| 1 teaspoon vanilla | |



WHEN YOU MAKE BROWNIES THE FIRST TIME ask your mother to help you turn on the oven to moderate (350° F.) before you begin. Put the chocolate in the oven in a heat-proof dish (like a custard cup) and allow it to melt while you mix other ingredients.

1. Put the sugar, butter, egg and vanilla into a medium-sized bowl. Mix them with a wooden spoon until well blended. (Mother says that the mixture "looks light and fluffy.")
2. Pour the melted chocolate into the sugar-butter mixture. Be sure to use a hot-pan holder so that you don't burn your fingers! Stir the chocolate into the butter.
3. Pour flour into a sifter and sift it gently before measuring out 1 cup. Stir the sifted flour with baking powder.
4. Stir half the flour mixture into the butter. Add the Carnation Evaporated Milk.
5. Stir the batter until smooth. Add the rest of the flour and chopped nuts. Mix the batter until lumps have disappeared.
6. Pour the batter into a buttered 9" square pan. Bake about 30 minutes in a moderate oven.



P.S. *Mother's guests had a wonderful time! We did, too. There was enough Tropical Freeze left for our dinner.*

