



Summer 2014

**Camp Kippewa Cookbook
Recipes--Summer of 2014**

We are thrilled to share with you many of the recipes from this summer. We hope you enjoy the dishes--and making them with your girls--as much as we did. Have a great year!

Rachel Braund, Rachel Dennison, and Natasha Morgan

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Community Recipe
from [kenzipooch]



Baked Chicken Chimichangas

Yield: 1 serving

Ingredients

1 package(s) 8oz cream cheese

8 flour tortillas

1 package(s) shredded pepper jack cheese

1 package(s) shredded cheddar cheese

1 1/2 tablespoon(s) taco seasoning

salsa

Preparation

Stir together cream cheese, Pepperjack cheese and taco seasoning.

Fold in chicken.

Divide among flour tortillas.

Tuck in sides, and roll up each tortilla.

Lay seam side down in a sprayed 9x13" baking dish.

Spray tops of tortillas with cooking spray.

Bake at 350 for 15 minutes.

Turn chimi's over, and bake an additional 15 minutes.

Serve with cheddar cheese, green onions, sour cream, and salsa.

Go to full version of
Baked Chicken Chimichangas recipe

This recipe is a personal recipe added by kenzipooch and has not been tested or endorsed by MyRecipes.

Baked Funfetti Donuts

Yield: 8 DONUTS

Prep time: 30 MINUTES

Cook time: 10 MINUTES

Total time: 40 MINUTES

Ingredients:

DONUTS

- 1 cup (125g) all-purpose flour
- 1 teaspoon baking powder
- 1/4 teaspoon baking soda
- 1/4 teaspoon ground nutmeg
- 1/3 cup (65g) granulated sugar
- 1/4 cup (60ml) milk
- 1/4 cup (60g) Greek yogurt
- 1 and 1/2 teaspoons vanilla extract
- 1/2 cup rainbow sprinkles
- 2 Tablespoons (30g) unsalted butter, melted
- 1 large egg

GLAZE

- 1/4 cup (60ml) milk
- 2 cups (240g) confectioners' (powdered) sugar
- 1 teaspoon vanilla
- extra sprinkles to sprinkle on top, optional



Directions:

1. Preheat the oven to 350F degrees. Spray a donut pan with non-stick spray. Set aside.

For the donuts:

1. Whisk the flour, baking powder, baking soda, nutmeg, and granulated sugar together in a medium bowl. Set aside.
2. Whisk the milk, yogurt, and egg together until smooth. Add the melted butter and vanilla, whisking until fully combined. Pour the wet ingredients into the dry ingredients and stir until just combined. Do not overmix. The batter will be very thick. Fold in the sprinkles gently to ensure they do not bleed their color.
3. Spoon the batter into the donut cups—use a large zipped-top bag for ease. Cut a corner off the bottom of the bag and pipe the batter into each donut cup, filling 2/3 –3/4 of the way full.
4. Bake for 9–10 minutes or until the edges are lightly browned. Allow the donuts to slightly cool before glazing.

For the glaze:

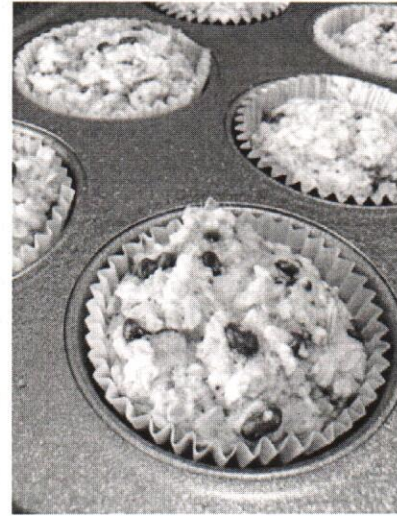
1. Combine the glaze ingredients in a medium saucepan over low heat. Whisk until the glaze is smooth. Remove from heat and immediately begin dunking the donuts, one by one, into the glaze. Drop each donut into the saucepan and move it around to coat evenly. Transfer each donut to a wire rack over a baking sheet to catch the glaze drippings. Take each donut and dunk again if you have enough glaze leftover. Sprinkle with additional sprinkles.

Donuts taste best eaten the same day, though they may be covered tightly and stored at room temperature for 2 days.

Banana Oatmeal Muffins

Ingredients:

- 3 mashed bananas (the more ripe the better!)
- 1 cup vanilla Almond milk (any milk should work)
- 2 eggs
- 1 tbsp Baking powder
- 3 cups (240g) Old Fashion or Rolled Oats
- 1 tsp vanilla extract
- 3 tbsp (42g) mini chocolate chips



Directions:

1. Preheat oven to 375 degrees
2. Mix all ingredients except the chocolate chips together, and let sit while you prepare the muffin pans.
3. Spray a muffin pan and/or liners with non-stick spray.
4. Stir the chocolate chips into the oatmeal batter.
5. Divide batter into 15 muffin cups. They should be just about filled.
6. Bake 20-30 minutes, you'll see the edges just starting to brown and they will be firm to the touch.

The muffins may stick when hot but are removed easily when cooled for a bit.

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Cake Batter Rice Krispy Treats

Ingredients:

- 3 Tbsp. butter
- 1 (10 oz.) bag of mini-marshmallows
- $\frac{2}{3}$ cup yellow cake mix
- 6 cups rice krispy cereal
- $\frac{1}{3}$ cup assorted sprinkles



Directions:

1. In a large sauce pan over low heat, melt butter.
2. Once butter has completely melted, add marshmallows. Stir until they begin to melt, adding in cake mix one spoonful at a time so it's combined. Make sure you taste a little bit to make sure it is as "cake batter" flavored as you would like.
3. Gently stir in cereal to the marshmallow mixture until it is all completely coated.
4. Add half of the sprinkles and stir gently to mix in.
5. Press into a 9x13 baking dish sprinkle remaining sprinkles over the top. Spray your hands with pam so that the rice krispie treats don't stick to your hands when you press them down to get a smooth top.
6. Let it sit and cool for about 10-15 minutes to let the rice krispie treats firm up :)

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Chocolate Chip Cookies

Ingredients

- 1 cup butter (softened)
- 2 tablespoons canola oil
- 1 cup brown sugar
- 1/2 cup sugar
- 2 eggs
- 1 teaspoon salt
- 2 teaspoons vanilla extract
- 1 1/2 teaspoon baking soda
- 2 tablespoons cornstarch
- 3 1/4 cups flour
- 1 cup milk chocolate chips
- 1 cup mini semi sweet chocolate chips

Make Raspberry-Coconut Chocolate Cupcakes

Directions

Step 1

In a large mixing bowl cream together butter, oil, and sugars until light and fluffy. Add eggs, vanilla, and salt and mix until combined. Add in the baking soda and cornstarch and half of the flour and mix well. Pour in the remaining flour and mix only until combined. Stir in chocolate chips and cover and chill for one hour.

Step 2

Preheat oven to 350

Drop heaping spoonfuls of dough onto ungreased cookie sheets, making sure the piles of dough are nice and tall. *If using a cookie scoop, scoop one ball of dough right on top of another one.

This is what makes the cookies thick!

Bake 7-8 minutes for medium sized cookies or 10 minutes for large cookies. Pull them from the oven when the edges are slightly golden and the centers look just barely done. After 2 minutes remove cookies from sheets onto cooling racks.

Store in an airtight container at room temperature.

Read more at <http://backforsecondsblog.com/2013/09/how-to-make-soft-thick-chewy-chocolate-chip-cookies/#tPYgbTzdd63mlo1S.99>

Chocolate Chip Muffins

Ingredients:

- 2 cups flour
- 1/3 cup brown sugar
- 1/3 cup sugar
- 2 tsp baking powder
- 1/2 tsp salt
- 2/3 cup milk
- 1/2 cup butter, melted
- 2 eggs
- 1 tsp vanilla
- 1 1/2 cup chocolate chips

Directions:

1. Preheat oven to 400°F
2. Grease muffin tins
3. In a large bowl mix together flour, sugars, baking powder, and salt
4. In another bowl, mix together milk, eggs, butter, and vanilla until blended
5. Add wet ingredients to the dry ingredients
 - *Don't over mix
6. Fold in the chocolate chips
7. Fill muffin tins 2/3 the way full
8. Bake 15-20 min

Cinnamon Roll Cookies

Ingredients

Cookie Dough

- 1 & 1/4 cups sugar
- 3/4 cup butter, softened
- 1 large egg
- 1 teaspoon vanilla extract
- 1 & 3/4 cups all-purpose flour
- 1 teaspoon baking soda
- 1/4 teaspoon salt

Filling

- 2 tablespoons sugar
- 2 tablespoons chopped pecans
- 1 teaspoon ground cinnamon

Directions

For Cookies:

1. Beat together sugar and butter until creamy. Add egg and vanilla. In a separate bowl, combine flour, baking soda, and salt. Gradually add to sugar/butter mixture. Cover and refrigerate for one hour.
2. On a lightly floured surface, roll dough into a rectangle, 18" x 10".

For Filling:

1. Combine all filling ingredients in a small bowl.
2. Sprinkle over cookie dough and press down gently.
3. Beginning with the long side, roll up dough jelly-roll fashion. Place seam side down and cover with heavy-duty plastic wrap and/or parchment paper.
4. Refrigerate 2 hours or overnight. Preheat oven to 350 degrees. Cut dough into 1/2-inch slices. On a sprayed/greased/lined baking sheet, place dough slices about 3 to 4 inches apart.
5. Bake for 9 to 11 minutes or until lightly browned. Cool slightly on baking sheets, then place on wire racks to cool completely



Crispy Black Bean and Rice Burritos

Ingredients

- 1 can of black beans
- 1/2 can of canned corn
- 1.5 cup mozzarella or Mexican blend shredded cheese
- 1 cup cooked rice (Optional)
- 1/2 bell pepper, chopped
- 1/2 onion, chopped
- 1/4 cup cilantro, chopped
- 1 tablespoon butter
- 1 teaspoon oil
- 1 teaspoon salt
- 1 teaspoon black pepper
- 1 teaspoons cumin
- juice of half a lime
- 8 medium flour tortillas



1/2

Instructions

1. Heat a large skillet to medium heat, add the bell peppers, onion, beans, corn, cilantro, butter, juice of the lime, and spices, saute for 2-4 minutes on high. Remove from heat and set aside.

2. To make the wraps, Lay tortilla flat on plate or counter, add 1/4 cup of the bean mixture, 2 tablespoons rice, 2-3 tablespoons cheese. Be sure to leave about 2-3 inches from the corners. Wrap burrito by folding over the edges.

Continue this for all 8 burritos.

3. After the burritos are wrapped heat a large skillet or pan, add 1 teaspoon oil, place the burritos on the skillet for 1-2 minutes on each side until they are golden and crispy.

5. Serve warm with sour cream or salsa.

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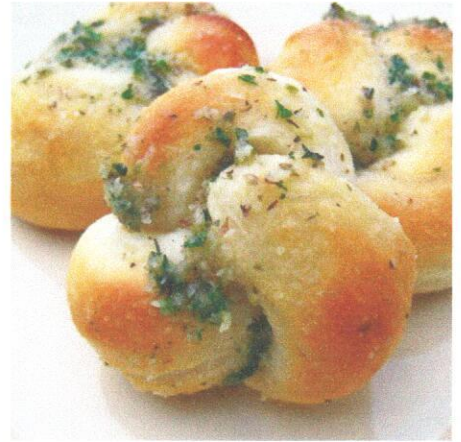
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Easy Parmesan Knots

Ingredients

- 1 tube (12 ounces) refrigerated buttermilk biscuits (I used Pillsbury Golden Layers Refrigerated Buttermilk Biscuits)
- ¼ cup canola oil
- 3 tablespoons grated Parmesan cheese (I did use the green can stuff)
- ½ teaspoon garlic powder
- 1 teaspoon dried oregano
- 1 teaspoon dried parsley flakes



Instructions

Preheat oven to 400°

1. Roll each biscuit into a 12-in. rope and tie into a knot; tuck ends under. Place 2 in. apart on a greased baking sheet. Bake at 400° for 8-10 minutes or until golden brown.
 2. In a large bowl, combine the remaining ingredients; brush the warm knots with the mixture.
- Yield:10 knots

French Crepes

Ingredients

- 1 cup all-purpose flour
- 1 teaspoon white sugar
- 1/4 teaspoon salt
- 3 eggs
- 2 cups milk
- 2 tablespoons butter, melted

Yields 12 servings

Directions

1. Sift together flour, sugar and salt; set aside. In a large bowl, beat eggs and milk together with an electric mixer. Beat in flour mixture until smooth; stir in melted butter.
2. Heat a lightly oiled griddle or frying pan over medium high heat. Pour or scoop the batter onto the griddle, using approximately 2 tablespoons for each crepe. Tip and rotate pan to spread batter as thinly as possible. Brown on both sides and serve hot.



French Toast Breakfast Muffin

Muffin

- 1/3 c. butter, melted
- 1/2 c. sugar
- 1 egg (preferably room temperature)
- 1 1/2 c. all purpose flour
- 1 1/2 tsp. baking powder
- 1/2 tsp. salt
- 1/4 tsp. nutmeg
- 1/2 c. milk

Topping (option: cut topping in half*)

- 1/2 c. sugar
- 1/2 c. butter, melted
- 1 tsp. cinnamon

Directions

1. Preheat oven to 350F.
2. In a medium-large bowl, sift together all dry ingredients. Add wet ingredients and stir just until combined, but still a bit lumpy. Don't over mix. Scoop batter into muffin tins that have sprayed with cooking spray. Bake for 20-25 minutes, or until they just start to turn a bit golden at the edges.
3. For the topping, mix sugar and cinnamon in a small bowl. Place melted butter in another small bowl. Dip the warm muffins in melted butter (you can dip just the top, but it's even tastier to dip the whole muffin!), then dip/roll the muffin in cinnamon sugar.



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French Toast Roll-Ups

Ingredients:

4 slices of bread
2 eggs
2 Tbs milk

Filling:

2/3 cup cream cheese, softened
1 tsp vanilla
2 Tbs white sugar

Topping:

2 Tbs white sugar
1 tsp cinnamon

Directions:

1. Preheat oven to 350
2. Mix together eggs and milk in a small bowl
3. Dip bread into egg mixture, and lay on greased cookie sheet
4. In a separate bowl, mix cream cheese, vanilla, and sugar together
5. Spread cream cheese mixture down the center of the slice of bread
6. Fold sides of bread towards the center to create a roll
7. Combine sugar and cinnamon in a small bowl
8. Sprinkle over the top of the rolls
9. Bake for 10 min.

Garlic Butter Spaghetti with Herbs

Author: Pinch of Yum Prep time: 15 mins Cook time: 15 mins Total time: 30 mins

Ingredients

- 1 lb. whole wheat spaghetti
- 6 tablespoons butter + more for serving
- 8 cloves garlic, minced
- 1 large bunch basil, chopped
- 1 large bunch baby spinach, chopped
- 2 teaspoons salt
- 1 teaspoon black pepper
- Parmigiano Reggiano cheese for topping

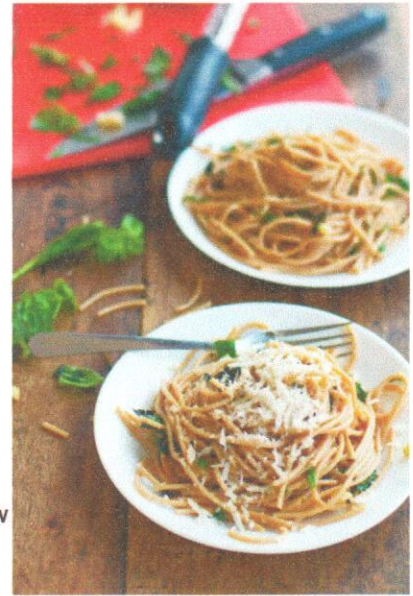
Instructions

1. Cook the spaghetti according to package directions.
2. Meanwhile, heat the butter together in a large nonstick skillet over medium low heat. Add the minced garlic and saute for 3-5 minutes, until soft and fragrant. Be careful not to burn or over-brown the garlic because it will taste bitter. Low and slow is the winner here.
3. Chop the spinach and basil (I had about 5 cups total - it reduces quite a bit as it wilts) into small bite-sized pieces and add to the skillet, stirring for just a minute or two to get the greens softened slightly. Season with salt.
4. Add the spaghetti to the skillet (or vice versa depending on pan size) and season with salt and pepper. Toss well to combine and let it all rest for a few minutes to stick together a bit. Serve with an additional pat of butter and/or fresh grated Parmigiano Reggiano cheese.

Notes

For the leftovers, I added a can of roughly chopped fire-roasted whole tomatoes and about ½ cup of vegetable broth and simmered for an additional 10 minutes. The noodles were thick and saucy and loaded with vegetables. So good!

Recipe by **Pinch of Yum** at <http://pinchofyum.com/garlic-butter-spaghetti-with-herbs>



HOMEMADE SAMOAS

For the shortbread portion:

- 2 cups flour
- 1/2 cup sugar
- 2 sticks of butter – softened
- 1/2 tsp baking powder
- 1/2 tsp vanilla extract
- 1 tbsp milk

First preheat your oven to 350 degrees. Mix your butter and sugar in a stand mixer using a medium speed. Don't worry if you don't have a mixer, you can still do it by hand. Next add in your flour, baking powder, vanilla and milk. Sprinkle some flour onto a cutting board or other surface and roll out your dough, making sure to keep sprinkling flour over it so it doesn't stick.

Now cut out your cookies. You can use a cookie cutter if you have one, but I don't so I shaped mine using a small cup and the end of a piping tip for the hole. Bake them for 10-12 minutes.

Set them aside to cool and start on your topping mixture. Here is what you need:

- one bag of sweetened coconut
- half a bag (around 5 oz) of caramels
- 1 tbsp milk
- dark chocolate baking chips

Spread your coconut out on a baking sheet lined with parchment paper and stick it in the oven for 10 minutes, taking it out halfway through to mix it up. When it comes out it will be golden brown, toasted and smell amazing!

Melt your caramel and milk together in the microwave according to package directions, then lightly mix in your coconut. Spread the mixture onto your cookies with a spoon (and probably your fingers because caramel is sticky). Oh my gosh they look delicious already!

Next melt your chocolate in the microwave and divide it in half. Spread half of it onto a small plate and spoon the rest into a plastic sandwich bag (or piping bag if you're feeling fancy) and cut off a small portion of a corner. Dip the bottom of each cookie into the chocolate and set them on a baking mat.

Sugar Cookie Fruit Pizzas

12 Servings

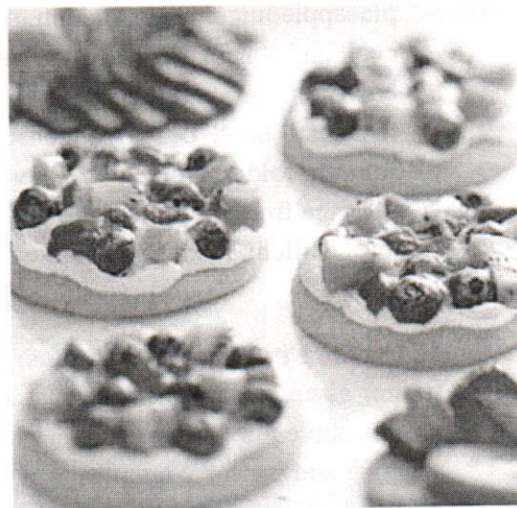
Prep: 45 min. + chilling

Ingredients

- 1/2 cup sugar
- 1 tablespoon cornstarch
- 1/2 cup unsweetened pineapple juice
- 1/4 cup water
- 2 tablespoons lemon juice
- 4 ounces cream cheese, softened
- 1/4 cup confectioners' sugar
- 1-3/4 cups whipped topping
- 12 sugar cookies (3 inches)
- 1 cup fresh blueberries
- 1 cup chopped peeled kiwifruit
- 1/2 cup chopped fresh strawberries

Directions

1. For glaze, in a small saucepan, combine the sugar, cornstarch, pineapple juice, water and lemon juice until smooth. Bring to a boil; cook and stir for 2 minutes or until thickened. Transfer to a small bowl; refrigerate until cooled but not set.
2. In a small bowl, beat cream cheese and confectioners' sugar until smooth; fold in whipped topping. Spread over tops of cookies.
3. Arrange fruit on top; drizzle with glaze. Refrigerate for 1 hour or until chilled. Yield: 1 dozen.



Sugar Cookie Fruit Pizza Directions:

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