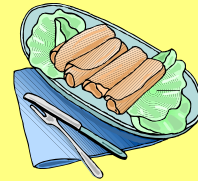


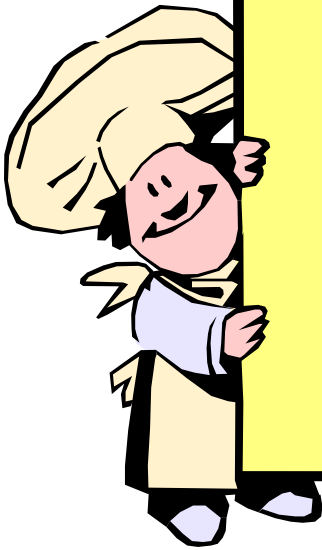
Plan ahead. During this unit you will prepare two different recipes of food. Look over the recipes and make a decision as to which you will make. This will enable you to buy the ingredients you need so they are on hand when you are ready to prepare the food.

BREAKFAST BURRITO

1 Egg
1 flour tortilla
1 T. shredded cheese
1 tsp. Salsa

1. Crack an egg in a small bowl.
2. Beat egg with a fork.
3. Fry egg in about $\frac{1}{2}$ T. margarine.
4. Wrap tortilla in waxed paper and microwave approximately 15-20 seconds.
5. Place tortilla on cutting board. Place cheese in center of tortilla.
6. Scoop egg onto cheese and spoon salsa over egg.
7. Gently fold edge of tortilla over fillings and roll up.
8. Cut in $\frac{1}{2}$ with a butter knife.





BISCUIT PIZZA

10 Pillsbury buttermilk biscuits
1/3 c. of pizza sauce
½ c. mozzarella cheese
10 slices of pepperoni

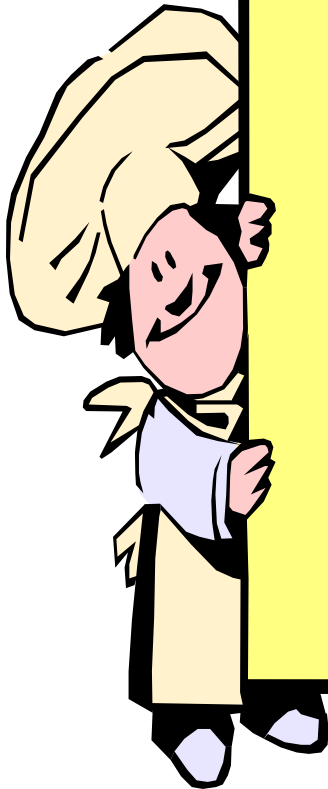
1. Preheat the oven to 375 degrees
2. Flatten biscuits in a circle
3. Place biscuits on a greased cookie sheet
4. Place pizza sauce on top of the biscuits
(may use more if you desire)
5. Add cheese
6. Add pepperoni
7. Bake 10-12 minutes



“HANDWICHES”

1 loaf (1 pound) frozen bread dough, thawed
2 ½ cups chopped ham
1 c. shredded cheese
1 egg yolk
1 T. water

1. Allow dough to rise according to package directions.
 2. Punch down: divide into 10 equal pieces. Roll each piece into 5-inch circle.
 3. Place about ¼ cup ham & 2 T. cheese on each circle; pressing filling to flatten.
 4. Mix egg yolk & water; brush on edges of circles.
 5. Fold into semicircles & pinch edges to seal.
 6. Brush tops with egg yolk mixture.
 7. Place on greased baking sheet.
 8. Bake at 375 for 15-20 minutes or until golden brown.
 9. Serve warm or cold. If desired, you may freeze.
- Yield: 10 sandwiches



SNICKERDOODLE PAN COOKIES

$\frac{3}{4}$ cup sugar	1 $\frac{1}{2}$ cups flour
$\frac{3}{4}$ cup margarine, softened	$\frac{1}{2}$ teaspoon cream of tartar
1 egg	$\frac{1}{2}$ teaspoon cinnamon
1 teaspoon vanilla	$\frac{1}{4}$ teaspoon baking soda
	$\frac{1}{4}$ teaspoon salt

Topping:

1 tablespoon sugar
1 teaspoon cinnamon

1. Turn mixer on medium speed; beat together sugar, margarine, egg, and vanilla until creamy.
2. Reduce speed and mix in flour, cream of tartar, cinnamon, salt, and baking soda.
3. Spread batter into a greased 15 x 10 x 1 inch jelly roll pan.
4. Combine topping ingredients and sprinkle onto batter.
5. Bake 375° F for 11-13 minutes.
6. Cut into 2-inch squares, cut squares diagonally into triangles.
7. Makes about 3 dozen bars.



Strawberry Julius

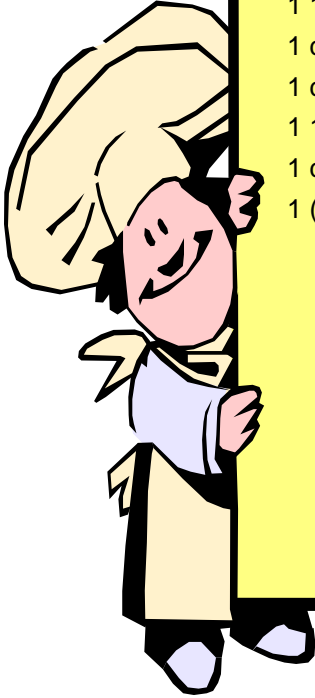
½ bag frozen whole strawberries
½ banana (optional)
10-12 ice cubes
1 cup cold water
1 cup milk
1/3 cup sugar (or more to your taste)
½ teaspoon vanilla

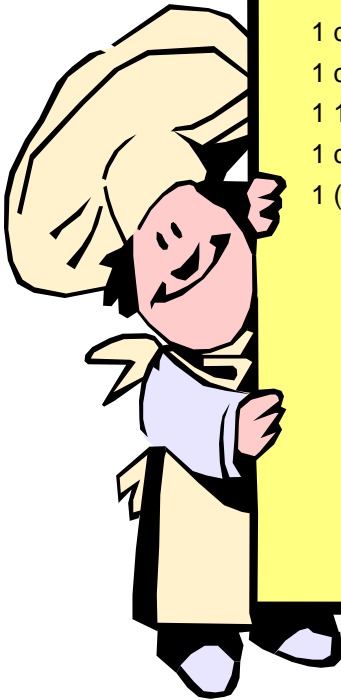
Mix ingredients in a blender until smooth and well blended.

Seven Layer Cookies

1/2 cup unsalted butter
1 1/2 cups graham cracker crumbs
1 cup semisweet chocolate chips
1 cup butterscotch chips
1 1/3 cups shredded coconut
1 cup chopped walnuts
1 (14 ounce) can sweetened condensed milk

1. Preheat oven to 350 degrees F.
2. Place butter in 13 x 9 inch pan and melt in oven. Swirl to coat bottom and sides of pan with butter.
3. Spread crumbs evenly over bottom of pan. Layer chocolate chips, butterscotch chips, and nuts over crumbs. Pour condensed milk over nuts. Sprinkle coconut over condensed milk.
4. Bake until edges are golden brown, about 25 minutes. Let cool.





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