**Meat Cheese and Crackers**
Two meat sticks cut in half and wrapped
Six slices of cheese wraps
8 Ritz crackers wrapped
Put in Sandwich bag

**Veggie Bags**
Carrots
Celery
Two packages of dip
Place in Sandwich bag

**Rice Krispie Cake**
40 marshmallows
1/3 c margarine
1/2 tsp vanilla
6 c Rice Krispies

Melt margarine in microwave
Count out marshmallows and coat in the melted margarine
Add vanilla
Use a bowl that is microwave safe and large enough to hold the marshmallows and be placed in the microwave
Put marshmallows and margarine in the microwave for 2 to 3 minutes until the marshmallows are very fluffy
Remove from microwave and stir with wooden spoon
Add rice Krispies and stir
Use a rubber scraper and place mixture into a 9 x 9 cake pan
Have a glass of cold water ready with a rubber scraper and metal spoon in the glass. Use these to help get all of the ingredients into the pan. Flatten with the metal spoon
Let cool
Wrap with saran wrap and label

**Sandwiches**
Butter bread
Add a little mayonnaise
Add meat and cheese
Place in sandwich bag and label the kind

**Raisin Bran Muffins**
1 1/2 c of bran
1 c of buttermilk (1c of milk +1 tbsp of vinegar or lemon)
1/3 c oil
1 egg
2/3 c brown sugar
1 tsp baking soda
1/2 tsp salt
1 c flour
1/2 c raisins [soaked in hot water]
1/2 tsp vanilla
1 tsp baking powder
Add all ingredients into a bowl stir only once everything is added
Place muffin papers into a muffin pan.
Bake at 400°C for 10 minutes
Makes one dozen

**Banana Chocolate Chip Muffins**
½ Softened Butter or Margarine
1tsp Vanilla
¾ c sugar
2 eggs
2 c flour
1 tsp salt
1 tsp baking soda
1 c mashed bananas (approx. 3 bananas)
3/4 c chocolate chips
Preheat oven to 325. In a large bowl cream together first 3 ingredients until fluffy. Beat in eggs one at a time. Add the next 3 ingredients, along with the bananas. Fold in chocolate chips. Spoon into well-greased muffin tin. Bake 20 min.

**Homemade Oreo cookies**

1 chocolate cake mix (Betty Crocker devil’s food)
2 eggs
1/2 c. oil

Mix cake, eggs and oil together. Roll into 1 inch balls [Do not press]. Bake at 375° for 8 to 10 minutes. Let cool. While waiting prepare icing.

Icing
1 tbsp softened margarine
4 oz softened cream cheese (1/2 pkg)
1 c Icing sugar
Combine all ingredients.
Icing goes between two cookies. Freeze cookies. [Taste better if frozen and then thawed]
Wrap in saran wrap and label.

**Sugar Cookies**
1/2 c softened margarine
1/2 c sugar
1/2 c icing sugar
1/2 c oil
1 egg
1/4 tsp salt
1/2 tsp cream of tartar
1/2 tsp baking soda
2 1/2 c flour

Cream butter and sugar together
Add oil, eggs and vanilla - mix
Add dry ingredients and mix
Form into balls and place on cookie sheet press down with work to flatten
Bake at 350° for 12 minutes

**Crispy Crunch Bars**
2 c of icing sugar
1 c of softened margarine
1 c of peanut butter
1 c of graham wafer crumbs
3 c of Rice Krispies
2 c of chocolate chips
Mix first five ingredients together.
Spread into 9 x 9 pan
Melt the 2 cups of chocolate chips and spread on top
Refrigerate to cool
Cut wrapped with saran wrap and label. (Label needs to include the statement contains peanuts)

**Peanut Butter Squares**
1/2 c corn syrup
1/4 c brown sugar
Dash of salt
Bring the above ingredients to a boil in a sauce pan
Stir in 1 c peanut butter
Remove from heat
Stir in
1 tsp of vanilla
2 c of Rice Krispies
1 c corn flakes
1/2 c of chocolate chips
Press into a greased pan and cool
Cut wrap in Saran wrap and label. (Label needs to contain the statement contains peanuts)

**Breakfast Sandwiches**Fry an egg, toast an English muffin, bake sausage, and a slice of cheese.

**Chocolate Chippers**
1 c softened margarine
1 1/2 c brown sugar
2 eggs
1 tsp vanilla
2 c flour
1/4 c cornstarch
3/4 tsp salt
1 tsp baking soda
2 c chocolate chips
Cream butter and sugar together then add eggs and mix
Add vanilla and stir
Add flour, corn starch, salt, baking soda and stir
Add chocolate chips, stir
Drop spoonful’s onto greased pan
Bake for 10 to 15 minutes at 350°C
Cool
Wrap and label

**Snickerdoodle Cookies**
1 c margarine
1 1/2 c sugar
2 eggs
2 3/4  c flour
2 tsp cream of tartar
1 tsp baking soda
1 tsp salt
For Rolling Cookies in
1 tbsp sugar
2 tbsp cinnamon

Mix margarine sugar and eggs together
Stir in flour, cream of tartar, baking soda and salt
Chill dough
Roll into balls the size of walnuts
Roll into mixture of sugar and cinnamon
Place on greased cookie sheet
Bake for 7 to 10 minutes at 400°C
Cool
Wrap and label

**Cinnamon Bun/Cheese Buns**

2 cups of warm water (105-115)
3 tsp Dry yeast
1/4 cup sugar
4 Tbsp of butter melted plus more for pan and brushing
2 large eggs lightly beaten
1 1/2 tsp of salt
6 cups of all purpose flour plus more for shaping dough

1. Pour warm water into large bowl, sprinkle with yeast, and let stand until foamy approximately five minutes.
2. Add sugar, butter, eggs, and salt whisk to combine. Add flour, mix until incorporated and sticky dough forms. Brush top of the deal with butter, cover bowl with plastic wrap and set aside in a warm place until doubled has doubled in bulk, about one hour.
3. Divide dough in half in the bowl.
4. Remove 1/2 dough from the bowl onto well floured work surface. With flowered hands roll dough into a large rectangle.
5. Add softened margarine over all the dough.
- if making cinnamon buns add brown sugar and cinnamon
- if making cheese buns add grated cheese
6. Roll up into a log. With scissors cut in half and then cut each half into another half. Then each one of those into thirds. This will give you 12 pieces. Put the pieces into a 9 x 13 pan that has been brushed with butter or sprayed very well with Pam.
7. Cover loosely with plastic wrap and let rise in warm place until doubled in size approximately 30 to 40 minutes.
8. Preheat oven to 400°. Remove plastic wrap brush rolls with butter bake until golden.  Approximately 20 minutes.
9. As soon as buns are done immediately flip pan upside down onto a cooling rack and get the buns out.   **Pizza Bun Recipe**

Cubed Pepperoni, Tomato Soup, Grated Cheese, Chopped Onions, Chopped Peppers, Mushrooms, Pineapple
Mix all together, put onto a bun. Place in Oven at 350 for till cheese is melted. Approx. 10 min