

Cheddar Cheese Scones

Ingredients:

- ♦ 1 1/4 cups all purpose flour
- ♦ 2 teaspoons baking powder
- ♦ 1/2 tablespoon sugar
- ♦ 1/8 teaspoon salt
- ♦ 1/8 teaspoon cayenne pepper
- ♦ 2 1/2 tablespoons cold butter (cut into pieces)
- ♦ 3/4 cup of shredded cheddar cheese
- ♦ 1 egg beaten
- ♦ 6 tablespoons heavy cream
- ♦ Milk to brush on top of scone

Chive Butter Ingredients:

- ♦ 1 tablespoon salted butter (melted)
- ♦ 1 1/2 teaspoons fresh chives (chopped)
- ♦ 1/8 teaspoon garlic powder

Equipment:

- ♦ Medium bowl
- ♦ Pastry cutter
- ♦ Whisk
- ♦ Small bowl
- ♦ Liquid measuring cup
- ♦ Knife
- ♦ Measuring tape
- ♦ Baking sheet
- ♦ Parchment paper
- ♦ 1 cup
- ♦ 1/4 cup
- ♦ Teaspoon

- ♦ 1/2 tablespoon
- ♦ 1/8 teaspoon
- ♦ Tablespoon
- ♦ 3/4 cup
- ♦ 1/2 teaspoon
- ♦ Silicone brush

Instructions:

1. Preheat oven to 400 degrees (counselors).
2. Combine flour, baking powder, sugar, salt, and cayenne pepper in a bowl.
3. Using a pastry cutter, cut in the butter until mixture resembles coarse crumbs.
4. Add cheese to mixture and stir to combine.
5. In a small bowl, combine the eggs and the heavy cream.
6. Add the egg mixture to the flour mixture and mix until a dough begins to form.
7. On a lightly floured surface, knead the dough by folding and pressing until nearly smooth.
8. Pat dough into 4 inch circle and cut into 4 wedges
9. Place wedges 1-inch apart on a parchment paper-lined baking sheet and brush the scones with milk.
10. Bake for 18-22 minutes or until golden brown. Remove scones from baking sheet and let cool slightly.
11. Combine chive butter ingredients and brush the warm scones with the mixture.
12. Serve and enjoy!

Google full recipe at: <https://www.spendwithpennies.com/cheddar-cheese-scones/>

Pop Tarts

Ingredients:

- 1 sheet of pre- made pie crust
- 1/4 cup of strawberries or fruit jam
- 1/2 tablespoon of cornstarch
- 1 egg
- 1/2 cup of powdered sugar
- 1 tablespoon of heavy cream
- Flour to coat table
- Sprinkles

Equipment:

- ◆ Knife
- ◆ Fork
- ◆ Baking Sheet
- ◆ Parchment Paper
- ◆ 3 small bowls
- ◆ Rolling Pin
- ◆ Whisk
- ◆ Spoon
- ◆ Egg wash brush
- ◆ 1/4 Cup
- ◆ 1/2 Tablespoon
- ◆ 1/2 Cup
- ◆ 1 Tablespoon

Instructions:

1. Preheat oven to 400 degrees. Line baking sheets with parchment paper (counselors).

2. In small bowl mix 1/4 cup of jam with cornstarch. Set aside.
3. Crack egg in a different small bowl and whisk.
4. Flour the table and lay out pie crust. Roll out the circle to be about 11 inches (the length of a piece of paper).
5. Cut about 1 inch off every side, making the circle a square.
6. Cut square into 3 three-inch strips.
7. Spoon about 1 tablespoon of the jam mixture onto the top of each strip.
8. Brush the rectangle with egg and fold them in half, folding the dry side over the side with jam.
9. Use a fork to crimp the edges together.
10. Move the strips onto a baking sheet and bake for 15-18 minutes.
11. Whisk together powdered sugar, jam, and heavy cream in a small bowl (you may need to add more heavy cream based on the thickness).
12. After the pop tarts have cooled, ice them and sprinkle the sprinkles on top.
13. Enjoy!

Google full recipe at: <https://www.thepioneerwoman.com/food-cooking/recipes/a91183/homemade-pop-tarts/>

Coconut Macaroons

Ingredients:

- 4 oz. Sweetened flaked coconut
- 2 oz. sweetened condensed milk
- 1/4 tsp. Vanilla extract
- 1 egg white at room temp
- Pinch of salt

Equipment:

- Egg separator
- Wet ingredient measuring cup
- Baking sheet
- 2 medium mixing bowls
- Hand Mixer
- 1/4 teaspoon
- Spatula to mix
- Ice cream scooper or large spoon
- Little bowl to melt chocolate (microwave safe)

Instructions:

1. Preheat oven to 325 degrees. Line a baking sheet with parchment paper and set aside.
2. In a large bowl add the coconut, sweetened condensed milk, and vanilla extract stirring until evenly combined.
3. Place the egg whites and salt in a mixing bowl. Use a hand mixer to beat the egg whites until medium peaks form. **DO NOT OVER-BEAT.**
4. Gently fold the egg whites into the coconut mixture. Use a medium cookie scoop, or 2 tbsp of coconut mixture and

place the balls on the parchment lined baking sheet at least 2 inches apart.

5. Bake for 20 to 25 minutes, or until lightly golden brown.
6. Remove from baking sheet immediately to a cooling rack. Let cool completely.
7. Enjoy!

Google full recipe at: <https://iwashyoudry.com/coconut-macaroons/>

Flour Tortillas

Ingredients:

- 1 and 1/2 cups all purpose flour
- 1 tsp baking powder
- 3/4 tsp kosher salt
- 2 and 1/2 tbsp salted butter at room temp
- 1/2 cup hot water
- Olive oil

Equipment:

- Medium mixing bowl
- Whisk
- Towel
- Knife or other utensil to cut dough
- Skillet
- Rolling pin
- Spatula

Instructions:

1. In a bowl, combine the flour, baking powder, and salt.
2. Add the butter, then pour over the hot water. Stir until a shaggy dough begins to form.
3. Turn the dough out onto a floured counter. Use your hands to knead the dough for 1-2 minutes until it forms a smooth ball. Cover the bowl with a damp towel and let rest for 10 minutes.
4. Cut the dough into 6-7 equal wedges, then roll each wedge into a ball. Use a rolling pin to roll the dough out into an 8-inch circle.

5. Heat a skillet over medium-high heat. Add a small drizzle of olive oil, then a tortilla. Cook 30-60 seconds*, until little bubbles appear on the surface. Flip and cook another 30 seconds, or until the bottom is slightly golden. Set on a plate. Repeat with the remaining dough.
6. Serve warm and enjoy!

*Note: The tortillas cook very quickly after the first one. Be sure the campers are actively flipping, or turn down the heat a little bit as they continue flipping.

Google full recipe at: <https://www.halfbakedharvest.com/homemade-flour-tortillas/>

Russian Tea Cakes

Ingredients:

- 1/4 cup pecan halves
- 1/2 stick unsalted butter at room temp (if using salted butter, just don't use salt later)
- 2 tbsp powdered sugar
- 1/2 tsp pure vanilla extract
- 1/2 cup all purpose flour
- Pinch of salt
- 1/2 cup powdered sugar for coating

Equipment:

- Skillet
- Spoon
- Electric hand mixer
- Cookie scoop or large spoon
- 1/4 cup
- Butter knife
- 1 tbsp
- 1/2 tbsp
- 1/2 cup

Instructions:

1. Preheat the oven to 375.
2. In a large skillet, toast the pecans over medium heat for 5 minutes, or until nutty, stirring constantly. Coarsely chop them.

3. In a large mixing bowl, use hand mixer to whip the butter, powdered sugar and vanilla until fluffy (start on low speed gradually increasing to medium high).
4. Add flour and salt. Mix until combined.
5. Stir in the chopped pecans.
6. Using a small cookie scoop, form 1-inch dough balls and arrange them on a baking sheet lined with parchment paper.
7. Bake for 13-15 minutes, or until the cookies are light golden brown around the edges and on the bottom.
8. Place ½ cup of powdered sugar in a large bowl. Add the warm cookies and roll to coat. Transfer onto a wire rack to cool completely.
9. Roll the cooled cookies again in the remaining powdered sugar.
10. Enjoy!

Google full recipe at: <https://www.sweetandsavorybyshinee.com/russian-tea-cakes/#wprm-recipe-container-43834>

Bakery Style Corn Muffins

Ingredients:

- 1/2 cup and 1 tbsp flour
- 1/4 cup and 1 tbsp of sugar
- 1/4 cup cornmeal
- 1 tbsp cornstarch
- 1/2 tsp baking powder
- 1/4 tsp baking soda
- 1/4 tsp salt
- 2 and 1/2 tbsp and 1/2 tsp
- 1/2 egg
- 1/4 cup milk
- 1/4 cup sour cream

Equipment:

- 2 medium mixing bowls
- 1/2 cup
- 1/4 cup
- 1 tbsp
- 1/2 tsp
- 1/4 tsp
- 1/4 tsp
- 1/2 tsp
- Liquid measuring cup
- Whisk
- Spoon to get out sour cream
- Ladle
- Baking sheet to put under muffin tin

Instructions:

1. Preheat oven 400°.
2. Grease tins thoroughly and set aside.
3. Whisk together dry ingredients in large bowl.
4. In medium bowl, whisk together eggs, milk, sour cream, and oil.
5. Pour the wet ingredients into the dry ingredients and mix until combined. Don't over mix.
6. Scoop or ladle batter into muffin tins and fill each cup to the very top. This batter is thick and it may seem like you have too much batter for the pan, but it's just enough and will mound slightly above the rim of the pan.
7. Place muffin tin on top of a baking sheet for easy removal after baking.
8. Place muffins in oven and bake for 20 to 25 minutes or until tops are golden brown. Check with a butter knife for readiness. Let muffins cool in muffin tin on a cooling rack for 5 minutes, then remove muffins from tin and continue to cool.
9. Enjoy!

Google full recipe at: <https://www.thegeneticchef.com/corn-muffins/>

Lemon Shortbread Cookies with Lemon Glaze

Ingredients:

1/3 cup salted butter (cold, cut into cubes)

8 tsp granulated sugar

1/3 tsp vanilla extract

2/3 tbsp lemon zest

2/3 cup all-purpose flour

1/2 cup powdered sugar

1 tbsp lemon juice

Pinch of salt

Equipment:

Medium mixing bowl

Small mixing bowl (for glaze)

Rolling pin

Pastry blender (or fork)

Baking sheets

Cookie cutters

Parchment paper

Small knife (to cube butter)

Lemon zester

Lemon juicer

1 tsp

1 tbsp

1/3 cup

1/2 cup

1/3 tsp (or heaping 1/4 tsp)

2/3 tbsp (or heaping 1/2 tbsp)

Instructions:

1. Preheat oven to 325.
2. Place butter, granulated sugar, and vanilla into medium mixing bowl. Use a pastry blender or fork to combine butter and sugar until no chunks are left.
3. Add lemon zest, salt, and flour and continue mixing until it forms a dough you can press together with your hands.
4. Roll dough into a ball and place on a lightly floured surface. Roll out to 1/4 inch thick and use cookie cutters.
5. Place cookies onto baking sheets with parchment paper. Bake for 20-22 minutes or until lightly browned.
6. In a small bowl add powdered sugar, lemon juice, and a pinch of salt. Mix with a fork until smooth.
7. Once fully baked and cooled, dip cookies top-side down into the bowl of glaze. Let the excess glaze run off and place back on tray.
8. If desired, add lemon zest and sprinkle sugar while icing is still wet.
9. Enjoy!

Google full recipe at: <https://www.figjar.com/lemon-shortbread-cookies-with-lemon-glaze/>