Kids Cooking
Cookie
Recipe Cards
Cinnamon Butter Cookies

1 cup butter       1 cup sugar
3 eggs, beaten    2 teaspoons cinnamon
½ teaspoon nutmeg  3 ½ cups all-purpose flour
1 teaspoon vanilla extract

In a large bowl beat the butter and sugar together. When light and fluffy add the beaten eggs and beat until well blended. Stir in 1 teaspoon of the cinnamon, all the nutmeg, flour and vanilla extract. Stir until mixed through. Shape into a log shape and wrap with cling film. Place in refrigerator for approximately 4 hours until chilled. Preheat oven to 350°F and grease two cookie sheets. Unwrap the dough and place on a lightly floured surface. Cut into ¼ inch slices and place an inch apart on cookie sheets. Bake approximately 8 to 10 minutes or until golden and baked through. Mix the remaining teaspoon of cinnamon and a little sugar and sprinkle over the cookies as soon as they come out of the oven. Transfer to wire racks to cool completely.

Heart-Shaped Cookies

1 cup butter       1 cup confectioner’s sugar
1 egg
1 teaspoon vanilla extract
2 ½ cups all-purpose flour
1 teaspoon baking soda
1 teaspoon cream of tartar

In a large bowl combine the butter and sugar. Beat in the egg and vanilla and mix well. Mix in the flour, baking soda and cream of tartar. Mix until smooth. Divide dough into three equal pieces.

Work with one dough piece at a time. Roll out on a lightly floured surface. Using cookie cutters cut out two equal sized heart shapes for each cookie. Then using a smaller heart shaped cookie cutter cut out another heart in the center of one of the heart shaped cookies. Spread the solid heart cookie with a little strawberry jam/jelly and place on cookie sheet, top with the second cookie (the one with the heart-shaped center cut out). The center of each cookie will reveal a red jelly heart.
**Easy Lemon Drop Cookies**

1  1/2 cups flour  
1  cup sugar  
1/4 teaspoon salt  
1  teaspoon baking powder  
1/2 cup butter  
1  egg  
1  teaspoon lemon extract  

Mix butter and sugar in large bowl until creamy. Mix in egg and lemon extract. In another bowl sift together flour, baking powder and salt. Add flour mixture to butter mixture and mix well. Drop by teaspoonfuls onto lightly greased cookie sheets. Bake at 350°F for 9 to 10 minutes or until lightly golden. Cool for 5 minutes before removing to wire rack to cool completely.

**Lemon butter cookies**

3  cups all-purpose flour  
1  teaspoon salt  
1/2 teaspoon baking soda  
1  1/2 cups sugar  
3/4 cup butter (room temperature)  
1  large egg  
1/4 cup fresh lemon juice  
2  tablespoons finely grated lemon peel (optional)  

Mix together flour, salt and baking soda in bowl and set aside. In a large bowl, mix together butter and sugar until creamy. Beat in egg, lemon just and lemon peel. Gradually blend in flour mixture. Roll the dough into 2, 9-inch log shapes. Wrap in cling wrap and refrigerate until firm (about one hour). Cut dough into ¼-inch thick slices. Sprinkle slices with sugar (optional) and place on lightly greased cookie sheets. Bake at 350°F for about 10 to 12 minutes or until golden around edges. Cool for 5 minutes before removing to wire rack to cool completely.
**Lemon Raspberry Cookies**

2 cups flour
1 cup butter (softened)
3/4 cup sugar
2 egg yolk
2 tablespoons fresh lemon juice
2/3 cup raspberry jam

Preheat oven to 350 F. Mix butter and sugar until creamy in large bowl. Add egg yolks and lemon juice. Mix well. Mix in flour completely. Shape dough into small balls. Arrange on cookie sheets about 2 inches apart. Using your thumb or small teaspoon make a small indentation in the center of each ball. Bake for about 12 to 15 minutes or until lightly golden. Cool cookies for 5 minutes before removing to wire rack to cool completely. Once cooled, fill holes with jam and serve.

**Raisin Cookies**

1 cup butter, softened
2/3 cup sugar
2 eggs, beaten
1 ½ cups unbleached all-purpose flour
½ teaspoon salt
1 ½ teaspoons vanilla extract
1 cup raisins

Preheat oven to 375F. Lightly grease two cookie sheets.
Mix the butter and sugar together well in a large bowl. When soft and fluffy add the beaten eggs, flour, salt and vanilla. Beat until well blended (you can use an electric mixer to make this easier).
Drop by teaspoonfuls onto the baking sheet and smooth them into rounds using the back of the spoon. Place some raisins on each round and bake for approximately 8 to 10 minutes until golden and baked through. Turn to wire racks to cool.
**Stained Glass Cookies**

3 cups sifted flour  
½ teaspoon baking soda  
1 cup brown sugar  
1 1/2 cups flour (sifted)  
1/3 cup honey  
1/4 cup water  
Bright colored hard candies  
Cookie cutters

Mix the butter, sugar and honey in a large bowl and add water, mix until smooth. Combine the salt, baking soda and sifted flour in a large bowl. Add butter mixture to flour mixture and knead the dough a little with your hands. Wrap up roll in cling film and place in freezer for approximately 20 to 30 minutes. While the dough is chilling unwrap a selection of round hard candies and set aside.

Once the dough is ready roll it on a lightly floured surface and cut out shapes using cookie cutters. Using the tip of a knife cut out a circle in the center of the cookie to approximately fit the hard candy. If you’re cookie is meant to be an ornament make a hole at the top using a straw. Bake at 350F for approximately 6 to 8 minutes or until lightly golden, remove from oven and allow to cool for a few minutes. Place the hard candy in the center of cookie and bake for another minute or so (just until the candy slightly starts to bubble). Remove from oven and allow to cool completely before displaying or eating.

**Snow Drop Cookies**

1 cup butter  
1/2 cup sugar (powdered and sifted)  
1 teaspoon vanilla  
2 1/2 cups flour (sifted)  
1/4 teaspoon Salt  
3/4 cup chopped pecans

Cream butter and sugar in a large bowl and mix in vanilla. Sift flour and salt together and add to the sugar mixture. Gently fold in the chopped pecans. Shape mixture into golf ball sized balls. Place on an ungreased cookie sheet and bake for approximately 15 minutes at 350F or until baked through and slightly golden.

While cookies are baking place a little extra powdered sugar in a bowl. Once the cookies are done baking roll through the sugar and set aside to cool.
Oatmeal Cookie Pizza

1/2 C butter, softened to room temperature
3/4 C brown sugar
1 egg
1 1/2 t vanilla extract
1 C quick cooking oats
1/2 t baking powder
1/2 t baking soda
1/4 t salt
1 (12.6 oz.) bag of M&M's or chocolate candies
1/2 C chopped pecans
1/4 C sweet coconut, flaked

Preset the oven temperature to 350 degrees. Generously spray a 12 inch pizza pan with a non stick cooking spray. Place the softened butter in a small mixing bowl. Add the brown sugar and beat on low speed until creamy. Bread the egg in the bowl and add the vanilla. Beat on medium speed until well combined. Stir in the oats, baking powder, baking soda and salt until blended in well. Stir in 1 C of the M&M candies. Press the batter onto the prepared pizza pan. Sprinkle the top of the batter with the pecans and coconut. Press the remaining M&M's into the batter. Bake 20 minutes or until golden brown. Cool on a wire rack then cut into triangles.

Snickerdoodles

1 Cup butter
2 Cups sugar
2 eggs
1/4 Cup milk
1 teaspoon vanilla
3 3/4 Cups flour
1/2 teaspoon baking soda
1/2 tsp cream of tartar
3 Tablespoons sugar
1 teaspoon cinnamon

In mixing bowl, blend together butter, sugar, eggs, milk and vanilla until smooth. Add flour, baking soda and cream of tartar. Combine. In separate small bowl, stir together 3 T. sugar and 1 tsp cinnamon. Scoop balls of dough and roll into cinnamon sugar mixture. Place on cookie sheet. Press down each cookie ball flat with the bottom of a glass. Bake at 375 degrees for 8 minutes.
Kids Cooking
Pizza
Recipe Cards
Individual Serving Pizzas
thin crust recipe makes 4.
1 cup of warm water
½ package of active dry yeast (about 1 & 1/8 teaspoon)
1 and ½ teaspoon of granulated sugar
½ teaspoon of salt
3 Tablespoons of extra virgin olive oil
3 cups of bread flour
Blended Pizza Cheese (Mozzarella and Provolone)
This dough does not have to rise. In a large bowl, combine the warm water with the yeast, sugar, oil and salt. Mix until the yeast dissolves. Using a wooden spoon, mix in the flour, ½ cup at a time. Once it’s all mixed together, knead it on a floured counter until it feels elastic. Divide into 4 parts, roll each into a ball and let it rest for 10 minutes. Flatten each ball out into a crust and assemble your pizzas together. Preheat the oven to 425 degrees. Bake for 11 to 17 minutes.

Homemade Pizza Dough
3 Cups flour
2 Tablespoons oil
2 eggs
1 Cup warm water
1 teaspoon salt
1 Tablespoon yeast
pinch of sugar
In a measuring cup add warm water, yeast and pinch of sugar. Set aside. In a mixing bowl add flour, salt, oil and eggs. Blend together. Pour water mixture in your dough and allow to mix several minutes. Take out and knead several minutes. Let set for 1 hour.

Pat dough in 2- 8 or 9 inch circle pans and press up the edges. Add your sauce, cheese and pizza toppings. Bake at 425 degrees for 20-30 minutes until golden brown.
**White Pizza**

pizza dough
1 Cup cottage cheese
1/4 Cup Parmesan cheese
1 Cup mozzarella cheese
Garlic salt
Italian seasoning

Pizza toppings such as sliced tomatoes, chopped basil, chopped spinach, chopped parsley, sliced onions, sliced peppers

Lay your pizza crust on your pizza pan. Spread three cheeses over crust. Sprinkle with garlic salt, Italian seasoning or any other seasonings you'd like. Add your toppings. Bake at 425 degrees for 20-25 minutes until pizza is golden brown.

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**Bubble Pizza**

1 ½ lb. ground beef
1 jar pizza sauce
2 tubes refrigerator biscuits
1 ½ cups shredded mozzarella cheese
1 cup shredded cheddar cheese

Brown the beef in a skillet and drain. Mix pizza sauce hamburger and simmer until heated through.
Quarter the biscuits and place in a 13-in x 9-in x 2-in greased baking dish. Top with beef mixture.
Bake uncovered at 400 degrees F for 20 minutes.
Sprinkle with cheeses and bake 5-10 more minutes.
Zucchini Crust Pizza Pie

2 cups shredded zucchini
1 tsp salt
1 cup shredded mozzarella, divided
1/4 lb ground meat (beef, pork, turkey, chicken, or omit)
1 small onion, diced
1 garlic clove, minced
other pizza style toppings as desired

Preheat oven to 400 degrees and oil a pie pan with olive oil or cooking spray. Mix the shredded zucchini with salt in a bowl and let stand for 15 minutes. Dump the zucchini into a colander to drain liquid, then take paper towels and squeeze zucchini to absorb more of the liquid. Put dried zucchini into a bowl and add the egg and 1/2 cup of the mozzarella cheese, mix well to combine. Press the zucchini/mozzarella mixture into the pie pan, evenly pressing it on the bottom to form a 'pizza crust. Bake in preheated oven for 15 to 20 minutes or until slightly browned and set up. The cheese and egg will bind the zucchini together. When baked, remove and let stand at room temperature. Meanwhile, put the meat and onion in a skillet and brown meat. Add the tomato sauce, garlic, and oregano and stir to combine; remove from heat. Spoon the tomato mixture over the cooled zucchini crust and cover with the remaining 1/2 cup mozzarella cheese. Add any other toppings you'd like at this point. Bake for 15 to 20 until cheese is melted.

Grilled Garden Veggies Pizza

1 (12 inch) pizza crust
2 Tbsp olive oil
1 small eggplant, scrubbed and sliced into thin circles
1 small sweet potato, peeled and sliced into thin circles
1 sweet red bell pepper, seeded and sliced into thin circles
salt and pepper to taste
1 can (6 oz) tomato sauce (pizza sauce, marinara, or anything you like)
1 can (6 oz) shredded mozzarella cheese
chopped fresh basil

Prepare grill to medium heat. Put the prepared eggplant, sweet potato, and red bell pepper in a large bowl, drizzle with the olive oil, and toss to combine. Heat grill and put the veggies on and grill until softened but still a little firm; set aside. Flatten the pizza dough out on a work surface and brush with a bit of olive oil and sprinkle with salt and pepper. Grill for about 2 minutes, flip then grill another 2 minutes; remove to a pizza pan or baking sheet. Spread the tomato sauce over, then add mozzarella evenly over the top and the grilled veggies next, then top with the basil. Put pizza (on pan) back on grill just long enough to melt the cheese, then remove. Let sit for a few minutes before cutting.
Pizza Bites
1 (4 oz) pkg. pepperoni slices
1 green pepper, diced
1 onion, diced
1 C cherry tomatoes, halved
1/4 C Italian dressing
1 C Mozzarella cheese, shredded
1 (13.4 oz) pkg. refrigerated pizza dough

Place the oven on 400 degrees and allow the oven to heat while preparing the pizza bites. Spray a large baking pan with a non stick cooking spray. Place the pepperoni in a mixing bowl. Add the green pepper, onion and tomatoes to the bowl and toss to combine. Pour the dressing into the bowl and toss again to make sure all the ingredients are covered well. Spread the mixture evenly into the prepared baking pan. Sprinkle the cheese over the top of the entire mixture. Unroll the pizza dough and cut it into 2 inch pieces with a sharp knife. Lay the dough pieces over the top of the pepperoni mixture. Bake 10 minutes or until the top is a golden brown.

Pizza Chicken
8 chicken breasts, boneless and skinless
1/4 tsp. salt
1/8 tsp. pepper
1 medium onion, diced
1 lg. green bell pepper, diced
2 C pizza sauce
1 C shredded mozzarella cheese

Season the chicken with the salt and pepper on both sides. Place the chicken in the bottom of the crock pot. Add the onion and pepper being sure to spread them out over the chicken. Pour on the pizza sauce. Cover and cook on low 4 1/2 hours. Turn off the heat and stir together well. Sprinkle the cheese over the top and replace lid. Let stand 10 minutes while the cheese melts completely.
Pizza Quesadilla

8 flour tortillas
1 C of pizza sauce
1 C of cheddar cheese, shredded

Lay 4 tortillas into a non stick skillet and place over low heat.
Spread 1/4 C of sauce evenly over each tortilla.
Sprinkle each tortilla with cheese.
Place a second tortilla over the top.
Cook 5 minutes or until the bottom is lightly browned.
Carefully flip the tortilla and cook an additional 3 minutes or until nicely browned.
Remove and cut into triangles.

Breakfast Pizza

1 (16 oz.) Italian bread shell
1 C of three blend cheese, shredded
1 C of ham, cooked and chopped
2 large eggs
1/2 C of milk

Preset the oven to 400 degrees and allow the oven to preheat.
Place the bread shell on an ungreased baking sheet.
Sprinkle the shell evenly with the cheese.
Layer the ham over the top of the cheese.
In a bowl whisk together the eggs and milk until well combined.
Pour the egg mixture onto the center of the pizza.
Bake 12 minutes or until the eggs are set and the cheese is melted.
Cut into pizza wedges before serving.