



Calzone Hearts

For The Dough:
 1 package yeast
 1 Tablespoon sugar
 1 cup warm water
 1 teaspoon salt
 3 Tablespoons olive oil
 1 3/4 cup white flour
 1 1/4 cup whole wheat flour

For The Filling:
 Mozzarella cheese
 Marinara sauce
 Turkey Pepperoni

Extra:
 Large Heart Shaped Cookie Cutter

Combine yeast, sugar and warm water and let set for 5 minutes. Mix remaining ingredients and then add yeast mixture. Let dough rise in a warm place for about 1 to 2 hours, until double in size.

Roll out a small portion of the dough at a time, cutting two equal size hearts with heart shaped cookie cutters. Fill middle with a thin layer of marinara sauce, turkey pepperoni and cheese. Then put another heart on the top and crimp the edges together with a fork. Set on the baking tray. Bake at 400 for 10 to 15 minutes until lightly browned. Test to make sure dough is done baking. Serve with marinara sauce for dipping.



Forget Me Not Cones

1 cup cold milk
 1 package (4-serving size) Jello Chocolate Flavor Instant Pudding & Pie Filling
 2 cups thawed Cool Whip Whipped Topping
 10 Oreo Chocolate Sandwich Cookies, crushed, divided
 1 package (1 3/4 ounces) Comet Cups (12 cups)
 12 Marshmallow Flowers (see Tip)

Pour milk into large bowl. Add dry pudding mix. Beat with wire whisk 2 minutes or until well blended. Let stand 5 minutes. Add whipped topping and 3/4 cup of the crushed cookies; stir gently until well blended. Cover and refrigerate until ready to use.

Spoon about 1/3 cup of the pudding mixture into each ice cream cup just before serving. Sprinkle evenly with remaining crushed cookies to resemble dirt in flower pots. Flatten tops slightly with back of spoon. Top each with a Marshmallow Flower.

How to Make Marshmallow Flowers:

Flatten 12 large marshmallows, then press both sides of each marshmallow into colored sugar. Use clean kitchen scissors to cut five (1/2-inch-deep) slits in each marshmallow to resemble the petals of a flower. Cut 6 small gumdrops in half; place 1 gumdrop half, cut-side down, in center of each marshmallow flower.

Rules For The Kitchen!

1. Always ask an adult if you can use the kitchen.
2. Have all the ingredients before you start.
3. Wash your hands before you touch food.
4. Wear an apron or towel to keep your clothes clean.
5. Always clean up when you are finished.