



Cookin' Fun

Irish Soda Bread

- 2 cups all purpose flour
- 1 cup whole wheat flour
- 2 teaspoons baking soda
- 1/2 teaspoon salt
- 1/2 cup white sugar
- 1 1/2 cups buttermilk or plain yogurt
- 3/4 cup raisins
- 2 eggs



Preheat oven to 350 degrees F. Combine dry ingredients. In a separate bowl, mix eggs and buttermilk. Add to the dry ingredients. Add the raisins and mix up. Pour dough onto lightly floured cutting board and knead 10 times. Shape into a round loaf, adding flour if necessary. Place in a lightly greased pan. Bake for one hour or until the bottom of the loaf sounds hollow when tapped.



Magic Cupcakes

- 1 - 18.25 ounce box of chocolate cake mix
- 8 ounces of cream cheese, softened
- 1/3 cup sugar
- 1 egg
- Dash of salt
- 1 - 6 ounce package of semi-sweet chocolate chips



First, mix the cake mix according to the directions on the box. Place paper baking cups in muffin pans and fill 2/3 full of cake mix. Set aside. Mix the cream cheese with the sugar - beat in the egg and salt. Stir in the chocolate chips. Drop one rounded teaspoonful of cheese mixture into each cupcake. Bake according to the cake package directions. Last, frost with your favorite icing.

Leprechaun's Shake

- 1 cup milk
- 2 scoops vanilla frozen yogurt
- 1 teaspoon peppermint extract
- 2-3 drops of green food coloring
- Optional - whipped cream and sprinkles

Pour all these ingredients into a blender and whip until smooth and green!



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.