Cookin' Fun

Soft Pretzels

2 (16 ounce) loaves frozen bread dough
1 egg white, slightly beaten
1 teaspoon water
Coarse salt

Separate thawed bread into 24 (1 1/2-inch) balls. Roll each ball into a rope 14 1/2-inches long. Plan and design pretzel shapes or make them in the shape of letters or numerals. Put pretzels one inch apart on a greased cookie sheet. Let stand for 20 minutes.

Brush with combined egg white and water. Sprinkle with coarse salt. Place a shallow pan containing 1 inch of boiling water on bottom rack of oven; then bake pretzels at 350 degrees on rack above water for 20 minutes or until golden brown.

Frozen S'Mores

8 graham cracker squares (2 1/2 x 2 1/2 inches)
2 tablespoons peanut butter
2 tablespoons marshmallow topping
1 cup chocolate ice cream

Spread all the crackers with peanut butter and then spread with marshmallow topping. Top 4 crackers with 1/4 cup ice cream each. Cover with remaining crackers, spread side down. Gently squeeze sandwiches until ice cream spreads to edge of cookies.

Serve immediately or wrap in plastic wrap and freeze up to 3 days.

Dogs In A Sweater

1 (11 ounce) package refrigerated breadstick dough
8 hot dogs
8 Popsicle sticks
Catsup, mustard and/or ranch dressing

Separate dough; roll each piece into a 15-inch rope. Insert the sticks into hot dogs lengthwise. Starting at one end, wrap dough in a spiral around hot dog; pinch the ends to seal. Place 1 inch apart on a baking sheet that has been coated with nonstick cooking spray. Bake at 350 degrees F for 18 to 20 minutes. Serve with the toppings of your choice.

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.