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# YUMMY RECIPES

## *Recipe Book*

The artwork below is a cover for the following pages. Trim out all the pages and fold first on the dashed lines, then on the dotted lines. Insert the pages into the cover and staple on the gray lines. Then add your favorite recipes on the pages with the blank lines that have been provided.



## ***Goopy Popcorn***

### **Ingredients**

12 cups *plain* popped popcorn  
3 cups peanuts  
1 3/4 cups semisweet chocolate chips  
1 cup corn syrup  
1/4 cup butter

### **Instructions**

Preheat the oven to 300 degrees F. Pour popcorn and peanuts into a large, greased roasting pan. In a saucepan, combine the chocolate, syrup and butter. Place over low heat and cook, stirring until the mixture is smooth and just beginning to boil. Remove from heat and pour over the popcorn mixture. Bake for 35-40 minutes, stirring every 10 minutes. Line a large cookie sheet with waxed paper. Dump cooked mixture onto the cookie sheet, cool, then break into clumps to serve.

## ***Mini Cheesecakes***

### **Ingredients**

12 vanilla wafers  
16 ounces cream cheese, softened  
2 eggs  
2 tablespoons lemon juice  
2/3 cup sugar  
21 ounces cherry pie filling

### **Instructions**

Preheat oven to 350 degrees F. Line muffin tins with 12 paper baking cups. Place a vanilla wafer in each one. Then in a medium mixing bowl beat cream cheese until fluffy. Add eggs, lemon juice, and sugar. Beat until smooth and thoroughly combined. Fill each baking cup 2/3 full with cream cheese mixture. Bake in preheated oven for 15 to 17 minutes. Cool on a rack. Top with fruit pie filling.

***Ants on a Log***

**Ingredients**

- 2 celery sticks
- Raisins
- Cream cheese or peanut butter

**Instructions**

Wash the celery and using a paring knife cut it into 4 pieces (about 5 inches long) on the cutting board. Spread cream cheese or peanut butter on the celery sticks. Add raisins.

***Mini Pizzas***

**Ingredients**

- Whole wheat pita
- Cheese slices
- Cherry tomatoes or tomato slices

**Instructions**

Place your pita on a microwave-safe plate. Add the cheese slices and tomatoes to the pita. Heat in microwave for 30 seconds. Cut the pizza into 4 slices and serve.

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