8 Things Kids should do when working in the kitchen

Kids Will Enjoy This!

Breakfast Recipes
- Waffle Mix
- Holiday Sausage Bake
- Favorite Pancake Mix
- Beginners French Toast
- Breakfast Burritos
- Sausage Or Bacon Quiche

Chicken
- Chicken Fajitas
- Chicken Dijonaisse
- Honey Mustard Drummettes
- Ranch Baked Chicken Breast
- Kids Chicken Pot Pie
- Chicken Divan
- Cornflake Chicken
- Crunchy Parmesan Chicken Fingers
- Slow Cooked Chicken And Stuffing

Beverages
- Country Cocoa Mix
- Cranberry Fizz
- Vermont Eggnog

Beef
- Simply Stuffed Manicotti Filling
- Cheeseburger Macaroni
- The Bag Holder Meatloaf
- Almost Homemade Spaghetti Sauce
- Tasty Taco Soup
- Cranberry Bbq Meatballs
- Meatball Minestrone

Pork
- Bernie’s Pork Bake
- Asian Pork Chops
- Sausage Stuffed Mushrooms

Seafood
- Lemon Dijon Tilapia
- Or Catfish Fingers
- Garlicky Baked Shrimp
- Simple Shrimp Creole
- Recipe For Friendship

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Beverages
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- Cranberry Fizz
- Vermont Eggnog

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Thank You Message
Substitutions
1. Always wash your hands before working in the kitchen and anytime you touch uncooked meats or eggs. Try not to lick your fingers.

2. If you have long hair pull it back so that it will not end up being a surprise in your food.

3. Have an adult help read through the recipe to be sure you have all the supplies and tools including The Bag Holder (TBH) on hand.

4. Leave sharp knives and hot pans up to the adult to handle.

5. Mise En Place- Everything goes in its place. Pulling out ingredients and setting it up will make it easy to add when you need it. Keep it all in one place and put it back when you are done.

6. Be sure that all appliances are off or unplugged when not in use.

7. Cleaning up with TBH is a breeze but remember to put everything away where you found it to make it easy to use for next time.

8. If you do not take the time to clean up the kitchen when you are done the head chef may not let you back in, so ask what else you can do before leaving.
Breakfast Recipes

WAFFLE MIX

1 2/3 cups flour
1/3 cup nonfat milk
3 TBSP sugar
1 ½ tsp baking powder
1 1/2 tsp baking soda
2 tsp salt
½ tsp ground cinnamon
½ tsp nutmeg
1¼ cup water
2 TBSP vegetable oil
1 egg

Place a bag on TBH and add all ingredients. Seal and mix well. Snip the Tip and fill waffle maker per instructions. Store dry mix for 90 days.

HOLIDAY SAUSAGE BAKE

2 (12 oz) cans evaporated Milk
8 large eggs
1 lb of precooked sausage links, cut into ¼-inch slices
2 cups (8 oz) of shredded cheddar cheese
1 cup of chopped green bell pepper
½ teaspoon of onion powder
¼ teaspoon of garlic powder
8 cups of ½ inch cubed Italian or French bread (about 9 slices)

Place a bag on TBH and all ingredients. Seal and mix well removing. Store until ready to bake. Bake at 350° for 45-50 minutes or until set. Stand for 15 minutes before serving.
FAVORITE PANCAKE MIX

2 cups all-purpose flour
2 tsp baking powder
1 tsp baking soda
½ tsp salt
3 TBSP sugar
2 large eggs
3 cups buttermilk
4 TBSP butter, softened
1 TBSP butter- RESERVED FOR GRIDDLE

Place a bag on TBH and add all ingredients except for reserved butter. Remove bag, seal and blend well. Small lumps are OK. Heat griddle to 375° and add butter spreading across griddle. Using the Snip the Tip method or measuring cup pour batter 2 inches apart. When batter has bubbles flip them over (about 2½ minutes). Cook until brown (about a minute).

TIP: To prevent your eyes from watering when cutting onions, place it in the freezer for 20 minutes before chopping it.

BEGINNERS FRENCH TOAST

3 eggs
½ cup milk
¼ tsp salt
½ tsp cinnamon
6 slices of bread
2 TBSP butter
Syrup or cinnamon sugar

Place a bag on TBH and add first 4 ingredients. Seal and mix then replace bag back on TBH. Put butter in skillet on medium low. Dip each piece of bread with finger or tong and place in pan. Cook until bottom browns and flip with turner. Repeat until all bread is used. You can store any egg mixture in the bag for up to 5 days refrigerated.
BREAKFAST BURRITOS

Single sheets of waxed paper
10 soft shell tortillas
1 (7 oz) package of precooked sausage patties
1 cup queso cheese sauce
½ cup salsa
10 eggs cooked scrambled

Place a bag on TBH and all ingredients. Seal bag and mash and mix well. Be sure to mash all the sausage into small pieces. Put the bag back on TBH to scoop out. Place individual wax paper sheets on to counter and top with tortilla. Fill each tortilla with ⅛ cup of mixture. Roll up tortilla from one side to the other and sides into each other (video available). Then roll wax paper like a tootsie roll and twist the ends of the wax paper to close. Place wrapped burrito inside a gallon bag to freeze. To heat, place in microwave for 1-2 minutes. Peel wax paper from one side and eat on the road.

SAUSAGE OR BACON QUICHE

6 eggs
½ cup half and half or whole milk
10 cooked sausage links OR ½ cup bacon
1 cup shredded cheddar cheese
½ cup mozzarella shredded cheese
1 tsp garlic powder
½ tsp salt
1 deep dish pie crust

Place a bag on TBH and crack eggs then add all ingredients. Seal bag and mix well making sure to mash sausage into bite size pieces. If you have bacon and sausage add it all, the more the merrier. Pour contents of bag into pie crust. Bake at 375° for 25-30 minutes.

TIP: Crumble leftover meatloaf to use in Shepard's Pie.
COUNTRY COCOA MIX

¼ cup sugar
¼ cup baking cocoa
6 cup milk
2 tsp vanilla
One bag mini marshmallows-RESERVED

Place a bag on TBH and all ingredients. Store mixture in the bag or pitcher until ready to serve. Heat for 1-2 minutes in a microwave per cup or stove top. Makes 8 cups.

CRANBERRY FIZZ

4 cups cranberry juice
1 cup grapefruit
1 cup orange juice
½ cup sugar
2 cups ginger ale-add when ready to serve

Place a bag on TBH and add first 4 ingredients. Seal and mix well. Chill for at least 2 hours. Serve in punch bowl or pitcher and add ginger ale just before serving. Perfect to transport in a bag for a picnic or party.

VERMONT EGGNOG

32 oz eggnog (cold)
½ cup maple syrup
whipped cream
nutmeg

Place a bag on TBH and add eggnog and maple syrup. Seal and mix. Store until ready to use. Pour out as needed or place in a punch bowl. Serve with whip cream. Makes 1 quart.
BROWN SUGAR APPLE SAUCE BAKE

1 (25 oz) jar of apple sauce
½ cup brown sugar-packed
1 tsp cinnamon
1 cup bisquick
½ cup sugar
¼ cup butter, softened

Place a bag on TBH and add the first 3 ingredients. Seal and mix well then pour into a 2 quart baking dish. Place bag back on TBH and add remaining ingredients. Remove bag, seal and mix well. Will be gooey. Pour on top of applesauce mix to cover evenly. Bake at 350° uncovered for 1 hour.

TIP: Pour orange juice over raisins and store for a few hours. They will soak up the juice and you will have a new fun flavor for snacks, cereals and salads.

FRUIT SALAD IN A FLASH

1 cup marshmallows
1 (8 oz) can of pineapple chunks
1 (8 oz) can mandarin orange slices
1 cup sour cream
1 cup Baker’s shredded coconut

Place a bag on TBH and add all ingredients. Seal and blend well. Chill for 2 hours.
MINIATURE SAUSAGE MUFFINS

- ½ cup milk
- ½ pound uncooked pork sausage
- 1 (6 oz) package of biscuit mix
- ½ teaspoon dry mustard
- ½ cup shredded cheddar cheese

Place a bag on TBH and add ingredients. Seal bag and mix well. Mix will be thick. Snip the Tip and pipe into muffin tins that are lined with cupcake liners. Bake at 400° for 12-14 minutes or until golden brown.

RANCH DEVILED EGGS

- 12 eggs
- 3 tsp dry ranch salad dressing mix
- ¼ cup mayo
- 1 tsp Dijon mustard

Slice each egg in half. Place a bag on TBH and scoop egg yolk into bag. Add remaining ingredients. Seal, mash and mix well. Snip the Tip and pipe into egg whites. Sprinkle with paprika if desired.

CORNBREAD

- 1 (8½ oz) pack jiffy corn muffin mix
- 1 (9 oz) jiffy yellow cake mix
- ½ cup self rising flour
- 4 eggs
- 1 cup buttermilk
- 2/3 cup vegetable oil
- 1 (15 oz) can creamed corn

Place a bag on TBH and add all ingredients. Seal and mix well. Pour mix into greased 9x13 pan. Bake at 350° for 35-40 minutes.
HOMEMADE CROUTONS

¼ cup olive oil
1 TBSP seasoning salt
1 tsp Italian seasoning
1 tsp garlic powder
1 loaf of French bread, cubed

Place a bag on TBH and add first 4 ingredients. Seal mix well. Place back on TBH and add bread. Seal and shake to coat evenly. Pour bread on baking sheet and bake at 300° for 30-35 minutes tossing several times. Store croutons back in the bag for up to 2 weeks.

WHITE CHOCOLATE SNACK MIX

2 ½ cups cheerios
2 ½ cups corn chex cereal
1 cup mini pretzels
1 cup salted peanuts
1 cup m&m’s
12 oz white chocolate chips
1 TBSP oil

Add 2 cups of water in TBH then add bag. Add white chocolate chips and oil then microwave for 1-2 minutes stirring after 1 minute. Then add all ingredients to back seal and shake until well coated. Spread on lined cookie sheet. Break apart when solid then store back in a bag. Good for 7-10 days.
CHICKEN FAJITAS

4 boneless skinless chicken breasts sliced uncooked
¼ cup lime juice
1 tsp season salt
2 cups sliced bell peppers
2 medium sliced onions
2 TBSP chili powder
¼ cup olive oil
2 TBSP olive oil RESERVED FOR COOKING
½ teaspoon black pepper
12 soft shell tortillas
Shredded lettuce
Shredded cheddar cheese

Place bag on TBH and add all ingredients except last 3. Seal and blend well. Marinate for up to 24 hours or freeze for 30 days. Place 2 TBSP oil in large skillet and cook over medium high until veggies are tender (10-12 minutes). Assemble as desired.

CHICKEN DIJONNAISSE

6 boneless chicken breasts
½ bottle ranch dressing
½ cup Dijon mustard
1 cup Italian bread crumbs

Place a bag on TBH and add first three ingredients. Seal and mix well to coat chicken. Then place back on TBH and add bread crumbs. Shake, seal and remove from bag and place on pan. Bake at 350° uncovered for 20-25 minutes.
HONEY MUSTARD DRUMMETTES

20 uncooked drummettes
1/3 cup honey
2 TBSP Dijon mustard
2 TBSP soy sauce
Place a bag on TBH and add all ingredients. Heat oven to 375° and add chicken to 9x13 pan. Bake uncovered for 50-60 minutes. Brush with honey mixture in dish before serving.

RANCH BAKED CHICKEN BREAST

4 boneless chicken breasts
1 cup ranch dressing
1 TBSP minced garlic
1 tsp seasoning salt
3 cups crushed corn flakes crumbs
Place a bag on TBH and add all ingredients except cornflake crumbs. Seal and mix until coated evenly. Put bag back on TBH and add cornflakes. Seal and shake. Place on wax paper lined cookie sheet and bake at 350° for 18-20 minutes.

KIDS CHICKEN POT PIE

2 deep dish pie shells-uncooked (set aside)
3 cups cooked cut chicken
2 cups frozen mixed veggies
1 tsp minced garlic
2 (10 oz) cans of cream of chicken soup
¼ cup milk

Place a bag on TBH and add all ingredients. Seal and toss well then pour mixture into one pie crust. Top chicken mixture with second pie crust then pinch the edges around pie shell and tear off excess dough. Bake at 375° for 30-35 minutes or until golden brown.
CHICKEN DIVAN

3 large chicken breasts cooked (chopped)
2 cans cream of chicken soup
2 (10 oz) packages broccoli florets-defrosted
½ cup mayonnaise
1 TBSP lemon juice
½ tsp curry powder
½ cup shredded cheddar or swiss cheese
½ cup bread crumbs
1 TBSP melted butter

Place a bag on TBH and add all ingredients except bread crumbs and butter. Seal and blend. Pour into 9x13 dish. Place bag back on TBH and add bread crumbs and butter. Blend well and pour over top of chicken. Spread evenly. Bake at 350° for 30-35 minutes.

CORNFLAKE CHICKEN

2 cups cornflakes-crushed
½ tsp salt
½ tsp pepper
6 boneless chicken breasts
2 TBSP butter, melted

Place a bag on TBH and add first three ingredients. Seal bag and crush using hands or rolling pin. Put bag back on TBH and add chicken, seal and shake. Put chicken on lined cookie sheet and drizzle with melted butter. Bake at 375° for 25-30 minutes.

TIP: Melt butter using TBH to minimize your steps
CRUNCHY PARMESAN CHICKEN FINGERS

4 chicken breasts cut into strips
½ cup shredded parmesan
¼ cup panko crumbs
¼ cup seasoned bread crumbs
1/8 cup melted butter
1 tsp garlic powder
½ tsp seasoning salt

Place a bag on TBH and add butter, melt in microwave for 20-30 seconds. Then add all ingredients except chicken. Shake to blend well. Then add chicken, seal bag and shake. Place in 9x13 baking dish. Bake at 375° for 15-18 minutes.

SLOW COOKED CHICKEN AND STUFFING

2½ cups chicken broth
1 cup melted butter
½ cup chopped celery
1 tsp onion powder
1 tsp sage
1 tsp salt
12 cups seasoned stuffing mix or cubed bread
2 eggs
1 can cream of chicken soup
5 cups cooked chopped chicken

If you are cooking now add all to crock pot and use TBH to store leftovers. If freezing-place a bag on TBH and add butter to melt in microwave for 20-30 seconds. Then add remaining ingredients. Seal and mix well. Cook in crockpot for 4 hours on low or bake in 9x13 dish for 90 minutes covered at 325°.
SIMPLY STUFFED MANICOTTI FILLING

8 oz manicotti shells, cooked as directed
2 cups mozzarella
¼ cup shredded parmesan
1 tsp lemon juice or ½ lemon, squeezed
½ tsp salt
½ tsp pepper
1 TBSP Italian seasoning
1 egg
1 tsp garlic powder

Place a bag on TBH and all ingredients except the shells. Seal and mix well. Using the snip the tip method, pipe stuffing into shells. Place in a 9x13 casserole dish and cover with your favorite spaghetti or alfredo sauce. Bake at 350° for 35-40 minutes.

TIP: To keep milk from sticking to the pan when heating rinse the pan with cold water.

CHEESEBURGER MACARONI

8 oz ziti or rigatoni shells
1 lb ground beef
2 tsp chili powder
1 (15 oz) can kidney beans
1 (14.5 oz) can diced tomatoes with garlic & onion
2 cups shredded cheddar cheese
1 TBSP crushed garlic

Brown meat in dutch oven. Cook shells as directed. Add all ingredients including pasta to cooked meat and continue cooking on medium-low for 8-10 minutes or until hot. Use TBH to store leftovers.
**THE BAG HOLDER MEATLOAF**

1 lb lean ground beef  
1 jar Pace picante  
2 cups cornflakes, crushed  
2 eggs

Place a bag on TBH and add all ingredients. Seal and knead until well mixed. While in bag, form into loaf and place in pan. Bake at 350° for 50-60 minutes. Top with ketchup if desired.

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**ALMOST HOMEMADE SPAGHETTI SAUCE**

1 lb mild sausage-cooked  
1 lb lean ground beef-cooked  
1 (13 oz) jar chunky ragu  
1 (10 oz) can diced tomatoes- seasoned if desired  
1 TBSP Italian seasoning  
1 tsp crush garlic  
¼ cup chopped onions

Place a bag on TBH and add all ingredients. Seal and store. Freeze up to 90 days. If you are going to make at same time pour all ingredients into pot and use TBH to store leftovers.
TASTY TACO SOUP

1 lb cooked ground beef
1 cup pinto beans with juice
1 cup black beans with juice
1 cup mild picante sauce
1 cup diced tomatoes with juice
½ cup corn
½ cup diced onion
1 tsp chili powder
½ tsp minced garlic
¼ tsp ground cumin
¼ tsp black pepper

Place a bag on TBH and add all ingredients. Seal and mix well. Cook on stove top 35-40 minutes on medium low or crock pot low for 4 hours.

TIP: Adding water to eggs instead of milk will make them fluffier.

CRANBERRY BBQ MEATBALLS

60-70 pre-cooked meatballs
2 cups barbecue sauce
1 cup cranberry sauce
1 TBSP worcestershire sauce

Cook on stove top in large sauce pan for 20-30 minutes or crock pot for 3-4 hours on low.
MEATBALL MINESTRONE

32 meatballs about 2 lbs
2 cups red kidney beans with juice
1 cup diced onions
1 cup diced tomatoes with juice
1 cup diced carrots
1 cup diced celery
1 cup macaroni-uncooked
1 cup fresh spinach
¼ cup beef base
¼ cup tomato paste
1 tsp Italian herbs
2 cups water-add only when ready to cook

Place a bag on TBH and freeze for up to 90 days. Cook in crock pot for 6 hours on low. If you prefer stove top cook until pasta is tender.
BERNIE’S PORK BAKE

4 boneless pork chops
1 (6 oz) can French’s fried onions-cheddar flavor if available
1 TBSP dijon mustard

Place a bag on TBH and add mustard and pork chops, seal and shake to coat well. Add friend onions. Seal and crush to blend well with pork chops. Bake at 375° for 18-20 minutes.

TIP: Substitute BBQ potato chips for the fried onions for a fun new flavor.

ASIAN PORK CHOPS

3 TBSP soy sauce
1 TBSP sesame oil
½ tsp minced ginger-fresh

3 TBSP brown sugar
1 tsp minced garlic
2 lbs pork loin

Place a bag on TBH. Before adding pork poke holes in the pork to soak in seasonings. Add pork and all remaining ingredients. Marinate for at least 4 hours. Bake at 375° for 45-50 minutes or use a crock pot and slow cook for 6 hours on medium low. Add 3 cups of water for crock pot.

TIP: cooking does not have to be complicated. If the ingredients you add are good then the food you create will be tasty too.

SAUSAGE STUFFED MUSHROOMS

24 mushrooms
16 oz package cream cheese, softened
½ cup cranberry juice

¾ lb mild sausage
¾ cup bread crumbs

Rinse mushrooms and remove stems. Place on wax paper lined cookie sheet to prevent any mess. Place a bag on TBH and add all ingredients. Seal and mix well. Mash until well blended. Snip the tip of the bag and pipe into each mushroom cap. Bake at 375° degrees for 14-16 minutes. Top with parsley if desired.
**LEMON DIJON TILAPIA OR CATFISH FINGERS**

1/8 cup dijon mustard  
1/8 cup mayo  
¼ tsp lemon pepper  
¼ tsp salt  
4 pieces of tilapia or catfish-cut into strips  
1 cup panko crumbs-RESERVED

Spray 9x13 pan with non-stick spray. Place a bag on TBH and add first 4 ingredients. Mix and mash until blended. Add fish, seal bag and blend until well coated. Place back on TBH and add panko. Shake it up and pour into baking dish. Bake at 375° for 10-12 minutes or until flaky.

TIP: 3 TBSP is the same as 1/8 cup.

**GARLICKY BAKED SHRIMP**

3 lbs peeled, large raw shrimp  
1 (16 oz) bottle zesty Italian dressing  
1½ TBSP freshly ground pepper  
2 tsp jarred minced garlic  
2 lemons cut in half-add juice to bag then rest of lemon in pan  
½ cup butter, cut up

Place a bag on TBH and add first 5 ingredients squeezing juice from both lemons. Place rest of lemon in baking dish. Seal and shake tossing around gently to coat. Pour in to 9X13 baking dish. Dot shrimp with butter. Bake at 350° for 25 minutes stirring after 15 minutes. Serve in pan.
SIMPLE SHRIMP CREOLE

Olive oil
2 tsp crushed garlic
1 diced bell pepper
2 (12 oz) cans stewed tomatoes
2 lbs deveined and peeled shrimp
Cooked rice for 4

Place a bag on TBH and add all ingredients except rice. Seal and mix well. Store in fridge up to 24 hours or freeze for up to 30 days. Pour contents of bag into large skillet and simmer on low for 20-25 minutes or until shrimp is opaque. Serve over rice.

RECIPE FOR FRIENDSHIP

1 cup courtesy
½ cup patience
¼ cup forgiveness
2 cups understanding
1 cup friendly words
A pinch of praise
A dash of wit and humor

No baking, steaming or stewing needed. Season with spice of life. Serve in generous portions and topped with kindness and love.
CINNAMON ROLL UPS

Place a bag on TBH and add:
- ¼ cup sugar
- ¼ brown sugar
- ½ tsp cinnamon
- 2 TBSP butter
- 1/8 cup cream cheese
- 1 pkg crescent rolls (RESERVED)

Add all ingredients to bag, except for the crescent rolls. Seal and mix ingredients until well blended. Place crescent rolls open on lined cookie sheet. Snip the tip of cinnamon mixture and pipe in the middle of each crescent roll. Roll and bake according to package.

PEANUT BUTTER KISSES

1 (14 oz) can sweetened condensed milk
1 cup Jiffy peanut butter
1 tsp vanilla
2 cups Bisquik
¼ cup sugar (RESERVED for sprinkling)
1 pkg kisses (unwrapped)

Place a bag on TBH and add first 4 ingredients. Seal and mix well. Place bag back on TBH and scoop using teaspoon or cookie scoop on lined cookie sheet. Sprinkle with sugar and top with kisses. Bake at 350° for 12-14 minutes.
EASY FUDGE

8 oz semi-sweet Chocolate Baking Bar, broken into small pieces
2/3 cup Sweetened Condensed Milk
½ cup chopped nuts (optional)
3/4 teaspoon vanilla extract

Add 2 cups of water to TBH before adding bag. Place a bag on TBH and add chocolate baking bars and sweetened condensed milk. Microwave for 1 minute or until softened. Add remaining ingredients. Seal and mix well. Lay bag flat and place in fridge until firm. Cut bag in center and then slice fudge to serve or give as gift.

TIP: Add ¾ marshmallow for Rocky Road when you add vanilla and nuts.

CHOCOLATE DREAM FREEZE

4 cups chocolate pudding
2 cups whipped topping
½ teaspoon mint, optional
30 Oreos crushed cookies

Place a bag on TBH and add Oreo cookies. Seal and crush cookies with rolling pin. Place on the bottom of 9x13. Place bag back on TBH and add remaining ingredients. Seal and mix. Snip the Tip and pipe to cover cookies. Store in freezer. Slice and serve when ready.
WEDDING COOKIES

1 cup butter, melted
1 cup powdered sugar
2 cups powdered sugar-RESERVED FOR COATING COOKIES
2 cups flour
1 tsp vanilla
1 cup chopped pecans

Place a bag on TBH and add all ingredients except reserved powdered sugar. Seal and mix well. Dough will be stiff. With a teaspoon form dough into a ball and drop on cookie sheet. Dough will not spread so you can place close together. Bake at 375° for 16-18 minutes or until edges are brown. Cook for a few minutes. Place a bag on TBH and add 2 cups powdered sugar. Add cookies. Seal and shake to coat. Enjoy.

PUMPKIN CUPCAKES WITH CREAM CHEESE ICING

4 eggs
¾ cup melted butter
2 cups sugar
1 (15 oz) can pumpkin
2 cups flour
2 tsp baking powder
2 tsp cinnamon
1 tsp baking soda
1 tsp ground ginger
¾ tsp ground clove
1 tsp nutmeg
1 tsp salt

Place a bag on TBH and add all ingredients, seal and mix well. Mash to be sure lumps are out. Snip the Tip and pipe into lined cupcake pan. Pour 2/3 cup full. Bake and serve for 30 minutes at 350°. Cool before icing.
Desserts

CREAM CHEESE ICING

1 (8 oz) cream cheese, softened
3 TBSP butter, softened
1 TBSP orange juice
2 tsp vanilla
4 cups powdered sugar

Place a bag on TBH and add all ingredients. Seal, mix and mash until blended and smooth. Snip the Tip and pipe onto cupcakes or using the back of a spoon spread onto cupcakes.

CRAN-APPLE BAKE

3 cups chopped, peeled canned or fresh apples
2 cups cranberries
½ cup plus 2 TBSP flour
1 cup sugar

OATS MIXTURE TOPPING

3 (8 oz) packets of cinnamon spice oats
¾ chopped pecans
½ cup brown sugar
½ cup butter, melted

Place a bag on TBH and add first 4 ingredients. Seal and mix well. Pour into 2 quart glass dish. Place bag back on TBH and add butter. Microwave for 30 seconds then add remaining ingredients. Remove bag, seal and shake it up. Pour onto cran-apple mixture and spread evenly. Bake at 350° for 45-50 minutes.

TIP: Five parts flour to one part cornstarch makes a good pastry flour for pies.
**ICE CREAM IN THE BAG**

2 TBSP sugar  
1 tsp vanilla  
1 cup whole milk or half & half  
1 TBSP chocolate syrup-if desired  
1 cup rock salt  
2 one gallon bags  
lots of ice cubes- 4 or more cups

Place a bag on TBH and add first 3 ingredients. If you want chocolate add now. Remove bag, seal and mix well. Place another bag on TBH and add salt and 4 cups of ice. Then place bag of ice cream mixture inside salt mixture and seal the bag. Begin to shake and mix for 10-15 minutes or until ice cream gets hard. Will be like soft serve. If it gets to cold, wrap it in a towel to shake or put the bags in TBH and shake. Pipe into a bowl.

**MIMI’S BANANA PUDDING**

8 oz sour cream  
2 (8 oz) containers of cool whip-REERVE ½ container  
1 (5 oz) package instant vanilla pudding mix  
2 cups whole milk  
2 TBSP vanilla extract  
1 (16 oz) package vanilla wafers-Crush 2/3 cup and set aside  
4 banana’s peeled and sliced

Place a bag on TBH and add crush 2/3 cup wafers, set aside. About 20 cookies. Place bag back on TBH and add first 5 ingredients. Seal and mix well. In the bottom of a trifle or large glass bowl add a layer of cookies. Then Snip the Tip and pipe pudding on top of cookies, top with a layer of bananas. Repeat steps until ingredients are used. Top with reserved cool whip and crushed cookies.

**TIP:** When cutting or slicing different foods such as breads and chicken it may be easier to use scissors rather than a knife. This is also easier for kids if you have a safe child designed knife.
HODGE PODGE COOKIES

1 cup melted butter
2 eggs
1 tsp vanilla
1 cup brown sugar
1 cup sugar
2 cups all purpose flour
1 tsp salt
2 tsp baking powder
2 cups cornflakes
3/4 cup uncooked oatmeal

11 oz package of chocolate chips-use butterscotch if preferred
Place a bag on TBH and add all ingredients. Seal, mix and mash until blended.
Put bag back on TBH and spoon dough with a tablespoon. Bake at 375° for 12-14 minutes on a cookie sheet.

CLAIRE’S BEST BROWNIES

3 eggs
2/3 cup vegetable oil
1 tsp vanilla
3/4 tsp salt
1 cup plus 1/8 cup flour
1/3 cup cocoa powder
2/3 cup brown sugar
2/3 cup sugar
1/2 cup chocolate chips
1/2 cup vanilla chips
1/2 cup chopped pecans (optional)

Place a bag on TBH and add all ingredients. Seal bag and mix and knead until well blended. Pour batter into greased 9x13 cake pan. Squeeze any batter left.
Bake in pre-heated oven at 350° for 30-35 minutes. Cool and cut into squares.
**EASY LEMON PIE**

- 1 9 in pie crust
- 3 lemons cut in half or ½ cup lemon juice
- 14 oz can sweet condensed milk
- 1 container of cool whip thawed

Place a bag on TBH and half the lemons. Squeeze lemon juice through a strainer if using fresh. Add milk and cool whip. Seal bag and mix well. Snip the Tip and pipe into pie crust. Fridge for several hours or freeze for an hour. Enjoy.

TIP: Pour orange juice over raisins and store for a few hours. They will soak up the juice and you will have a new fun flavor for snacks, cereals and salads.

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**PEANUT BUTTER COOKIES**

- 1 cup butter, softened
- 1 cup creamy peanut butter
- 1 cup regular sugar - 1/8 cup additional reserved
- 1 cup brown sugar
- 2 eggs
- 2 ½ cups all purpose flour
- 2 tsp baking soda
- ½ tsp salt

Place a bag on TBH and add all ingredients. Seal and mix well. Place bag back on TBH and spoon out rolling into balls. Place on cookie sheet and using a fork dipped in reserved sugar press criss cross design on dough. Bake at 350° for 10-12 minutes.
Desserts

KIDS KEY LIME PIE

1 graham cracker pie crust
14 oz can condensed sweetened milk
12 oz container of cool whip
1 can limeade-freezer section

Place a bag on TBH and add milk, cool whip and limeade. Seal bag and mix well. Snip the Tip and pipe into pie crust. Refrigerate for 8 hours. Garnish with lime slices and strawberries.

FABULOUS PECAN PIE

3 eggs
1 cup dark corn syrup
1 teaspoon salt
1 cup sugar
2 tablespoons butter-softened
1 cup chopped pecans
1 (9 in) unbaked pie crust

Place a bag on TBH and add all ingredients except pie shell. Remove bag, seal and mix. Squeeze into pie crust. Bake at 400° for 15 minutes. Then reduce heat to 350° and bake for 30-35 minutes. Pie is done when outer edge is set and middle is soft. Cool before serving.
Desserts

BAYOU BROWNIES

Place a bag on TBH and add:
1 cup chopped pecans
½ cup melted butter
3 large eggs (divided)
1 pkg yellow cake mix
1 (8 oz) pkg cream cheese
1 (16 oz) cup powdered sugar

Preheat oven to 325°. Place a bag on TBH and mix pecans, butter, cake mix
and 1 egg until well blended. Squeeze mix into pan and spread evenly. Place
bag back on TBH and add cream cheese, powdered sugar and 2 eggs. Seal and
blend. Top evenly onto cake mix and bake at 325° for 40 minutes.

PEACH FUN PIE

4 cups peaches drained
2 TBSP flour
½ tsp nutmeg
½ tsp salt
1 (9 in) unbaked pie shell
1 cup sweetened condensed milk

Place a bag on TBH and add first 4 ingredients. Seal and mix well. Pour into
pie shell. Drizzle top of pie with milk. Bake at 350° for 35-40 minutes.
BABY FOOD CARROT CAKE

3 eggs
1 tsp baking powder
1 cup vegetable oil
2 tsp cinnamon
2 tsp baking soda
½ tsp salt
1½ cups sugar
2 cups flour
2 junior size carrot baby food
2 tsp vanilla
1 cup chopped walnuts-optional

Frosting
1 stick of butter, softened
8 oz package cream cheese, softened
16 oz box of powdered sugar
1 tsp frosting

Place a bag on TBH and add all ingredients for cake. Seal and mix and mash until well blended. Pour into greased 9x13 baking dish. Bake at 350° for 40-45 minutes. Place a bag on TBH and add frosting ingredients. Seal and mix. Snip the Tip and pipe onto cooled cake. Top with walnuts if desired.

BUTTER FROSTING

3 TBSP butter-softened
2 1/3 cup powdered sugar
2 TBSP milk
1 tsp vanilla

Place a bag on TBH and add all ingredients. Seal and mix well. Snip the Tip and decorate cake or cupcakes. Makes one layer.
COCONUT COOKIES

8 oz Bakers shredded coconut flakes
2 TBSP butter melted
2 large eggs
¾ sugar

Place a bag on TBH and add all ingredients. Seal and mix well. Preheat oven to 325°. Place bag back on TBH and drop dough by tablespoonful onto greased cookie sheet. Bake for 12-14 minutes or until golden.

CHOCOLATE CHIP COOKIES

Place a bag on TBH and add:
1¾ cups all purpose flour
1 cup semisweet chocolate chips
¾ cup brown sugar
½ cup granulated sugar
1 tsp baking powder
1 tsp baking soda
½ tsp kosher salt
½ cup regular unsalted butter (1 stick butter)
3 eggs
½ tsp vanilla extract

Seal and mix until well blended. Place back on TBH and spoon drop the cookies onto an ungreased cookie sheet. Bake for 12-14 minutes at 350°.
RHUBARB BAR

Makes about 24

CRUST
2 cups flour
3/4 cup powdered sugar
1 cup unsalted butter-softened

TOPPING
4 eggs
2 cups sugar
1 tsp cinnamon
1/2 cup flour
1/2 teaspoon salt
4 cups rhubarb, chopped


TBH GRANOLA BARS

1 cup granola
1 cup rolled oats
1/2 cup wheat flour
1 egg
1/3 cup honey
1 teaspoon cinnamon

Place a bag on TBH and add all ingredients. Seal and blend well. Pour bag into 8x8 pan lined with foil. Use bag to press mix evenly. Bake at 325 for 30 minutes or until brown. Cool for 2 hours. Grabbing foil life from dish and putting on cutting board. Use a knife to cut into bars.

TIP: When a recipe calls for zest, instead of grating it into a separate container or onto parchment paper, hold the zester over TBH and zest directly onto ingredients.
KOOL AID PLAYDOUGH

1 cup flour
1 tablespoon vegetable oil
1 package unsweetened kool-aid
¼ cup salt
2 tablespoons cream of tartar
1 cup water

Pour 2 cups of water in TBH then place on bag and add all ingredients. Microwave for 2 minutes checking often. Once warm remove from TBH and knead until well blended. When mixture forms a ball it is done seal and store in fridge.

CHRISTMAS ORNAMENTS

2 cups flour
1 cups salt
½ cup water-add more as need to feel like pie dough.

Place a bag on TBH and add all ingredients. Seal and mix. Roll out on counter and cut with cookie cutters or shape. Bake in oven at 250 or until golden, about 1 hour. If you want them to hang on a the tree you have to put a hole with a sturdy toothpick in before you bake it. Paint or varnish then when cool. To store them wrap and place back in a bag.
Thank you for sharing the love of cooking with your children. Cooking can give children a great sense of satisfaction. When children cook, they are learning many skills, including math and reading skills as well as how to work together and building confidence. They also get a chance to practice motor skills through things like pouring, stirring, and measuring. Cooking is a great sensory experience that children enjoy. When you use The Bag Holder and the recipes that go with it you are setting the stage for learning and fun through cooking. We wish you may days of Happy Making and Baking.

**TIP:** When cutting or slicing different foods such as breads and chicken it may be easier to use scissors rather than a knife. This is also easier for kids if you have a safe child designed knife.
1 lb. cheese = 5 cups grated
1 cup chopped nutmeats = 1/4 pound
1 pkg. finely crumbled graham crackers = 1 cup
1 lb. seedless raisins = 2 3/4 cups
1 lb. pitted dates = 2 1/2 cups
3 1/2 lbs. dressed chicken = 2 cups cooked and diced
a “dash” = less than 1/8 tsp.
1 gill = 1 cup
2 Tablespoons = 1 ounce
1 cup fat = 1/2 pound
2 cups butter = 1 pound
1 cup fat + 1/2 tsp. salt = 1 cup butter
2 cups sugar = 1 pound
2 1/4 cup packed brown sugar = 1 pound
1 cup packed brown sugar = 1 cup granulated sugar
3 1/2 cups powdered sugar = 1 pound
4 cups sifted all purpose flour = 1 pound
1 oz. bitter chocolate = 1 square
3 T. cocoa + 1 T. butter = 1 oz. bitter chocolate
1 cup egg whites = 8-10 whites
1 cup egg yolks = 12-14 yolks
1 T. cornstarch = 2 T. flour for thickening
1 cup whipping cream = 2-2 1/2 cups whipped cream
1 cup evaporated milk = 1/2 cup evaporated + cup water
1 lemon = 2-3 T. juice + 2 tsp. rind
1 orange = 6-8 T. juice
1 cup uncooked rice = 2-4 cups cooked rice
1 cup uncooked macaroni = 2-2 1/4 cup cooked macaroni

OVEN CHART

Very Slow Oven = 250-300 degrees
Slow Oven = 300-325 Degrees
Moderate Oven 325-375 Degrees
Medium Hot Oven = 375-400 Degrees
Hot Oven = 400-450 Degrees
Very Hot Oven = 450-500 Degrees