



My Recipe Book

Week 4 Snack Galore



Homemade Cheez-Its

Ingredients:

8 ounces sharp cheddar cheese, shredded

1 cup all purpose flour

1/2 tsp salt, plus more for topping

1/4 cup unsalted butter, cubed

2 tablespoons whole milk (cold)

Instructions:

- 1. Preheat oven to 325°F and line 2 baking sheets with parchment paper.**
- 2. Add the cheese, flour, and salt to a food processor and pulse several times. Add in the butter and pulse a few more times, until the dough is crumbly.**
- 3. Add in the milk, then pulse several more times. The dough won't come together in a ball, but it should come together when you press it between two fingers.**
- 4. Transfer to a lightly floured surface. Roll into a large rectangle, rolling as thinly as possible. We go even thinner than 1/8-inch as they puff up quite a bit when baking.**
- 5. Using a knife, pizza cutter or fluted pastry wheel, slice into 1-inch squares. Use the flat end of a skewer to poke a hole all the way through each cracker. Transfer to sheet pans and sprinkle with more salt.**
- 6. Bake for 17-20 minutes, until deep golden brown on the bottom of each cracker. If they are too light, they won't have much crisp. Let cool completely before enjoying!**

Copycat Little Bites Recipe

Ingredients:

2 $\frac{3}{4}$ cups all-purpose flour

1 tablespoon baking powder heaping tablespoon - do not level off

1 teaspoon baking soda

$\frac{1}{2}$ teaspoon salt

1 $\frac{1}{4}$ cups granulated sugar

$\frac{1}{2}$ cup vegetable oil

3 eggs large

$\frac{1}{2}$ cup milk

3 teaspoon vanilla extract

$\frac{3}{4}$ cup multicolor sprinkles

Instructions:

- 1. Preheat oven to 350 degrees F. Generously spray a mini muffin tin with nonstick spray. I like to use nonstick baking spray but regular nonstick cooking spray will work as well.**
- 2. In a medium mixing bowl whisk together the dry ingredients, i.e. the all purpose flour, granulated sugar, baking powder, baking soda, and salt.**
- 3. 2 $\frac{3}{4}$ cups all-purpose flour, 1 tablespoon baking powder, 1 teaspoon baking soda, $\frac{1}{2}$ teaspoon salt, 1 $\frac{1}{4}$ cups granulated sugar**
- 4. In a large mixing bowl combine the oil, eggs, milk, and vanilla extract, making sure the eggs are fully incorporated.**
- 5. $\frac{1}{2}$ cup vegetable oil, 3 eggs, $\frac{1}{2}$ cup milk, 3 teaspoon vanilla extract**
- 6. Gradually pour the dry ingredients from the medium bowl into the wet mixture in the large bowl, stirring just until combined. Be careful not to overmix. Overmixing will lead to dense muffins that don't rise properly. The mixture should be fluffy and moist. A good rule of thumb is to stop mixing as soon as the dry ingredients have dissolved into the wet ingredients.**
- 7. Gently fold the sprinkles into the muffin batter until evenly distributed throughout.**
- 8. $\frac{3}{4}$ cup multicolor sprinkles**
- 9. Drop $\frac{1}{2}$ to 1 tablespoon of batter into each cup of the mini muffin tin.**
- 10. Bake in the preheated oven for 7 minutes on the middle rack or until the little bites muffins are golden brown and fully baked. You can confirm that that are baked through using the toothpick method.**
- 11. Allow the muffins to cook in the muffin pan for 5 to 10 minutes before transferring them to a wire rack.**

Fried Mozzarella Sticks

Ingredients:

2 large eggs, beaten
 $\frac{1}{4}$ cup water
1 $\frac{1}{2}$ cups Italian seasoned bread crumbs
 $\frac{1}{2}$ teaspoon garlic salt
 $\frac{2}{3}$ cup all-purpose flour
 $\frac{1}{3}$ cup cornstarch
2 cups oil for frying, or as needed
1 (16 ounce) package mozzarella cheese sticks

Instructions:

- 1. Gather all ingredients.**
- 2. Whisk water and eggs together in a small bowl. Mix bread crumbs and garlic salt together in a medium bowl. Blend flour and cornstarch together in a third bowl. Heat oil to 365 degrees F in a large, heavy saucepan.**
- 3. Dredge a mozzarella stick in flour; shake off excess. Dip into egg mixture. Lift up so excess egg drips back in the bowl. Press into bread crumbs to coat. Place breaded mozzarella stick on a plate or wire rack. Repeat with remaining mozzarella sticks.**
- 4. Use a spider spoon or a pair of tongs to lower 3 to 4 mozzarella sticks into the hot oil. Fry until golden brown, about 30 seconds. Remove from heat and drain on paper towels. Repeat to fry remaining mozzarella sticks.**

Funnel Cake Fries

Ingredients:

2 cups all-purpose flour
1 teaspoon baking powder
1/2 teaspoon salt
2 eggs
1/4 cup white sugar
1/2 cup milk
1 tsp vanilla
3-4 cups canola or vegetable oil
1 jar marshmallow creme or marshmallow fluff

Instructions:

- 1. Whisk flour, baking powder, and salt in a bowl. Set aside.**
- 2. With a mixer, beat eggs, sugar, milk and vanilla in a large bowl until foamy and well combined. Carefully add in the flour mixture and mix until you have a smooth, thick batter. Place the batter in a bag or bottle for piping.**
- 3. Add about 1 inch of oil to a large pot with high sides. Heat the oil to 350 degrees F. Pipe the batter in long straight lines into oil and fry until golden, about 30-60 seconds per side. Remove to a plate and serve with powdered sugar while still hot.**

Marshmallow Fluff Dip

- 1. Place marshmallow creme in a bowl for dipping and warm in the microwave for 15-20 seconds. Stir until smooth and serve with funnel cake fries.**

Potato Latkes

Ingredients:

1 ½ lbs russet potatoes (peeled)
½ medium onion peeled (peeled)
1 large egg
3 tbsp all purpose flour
1 tsp salt
½ tsp baking powder
¼ tsp ground black pepper
Vegetable

Instructions:

- 1. Grate the potatoes and onion on the largest holes of a box grater. (Alternatively, you can use the grating attachment of a food processor.)**
- 2. Place the potato and onion mixture on a lint-free kitchen towel or a large piece of cheesecloth and squeeze out as much liquid as possible.**
- 3. In a large mixing bowl, stir to combine the potato and onion mixture with the egg.**
- 4. Sprinkle the flour, salt, baking powder and pepper evenly over the potato mixture. Stir it gently to combine well.**
- 5. Meanwhile, fill a large, heavy-bottomed skillet with ¼-inch of oil. Heat it over medium-high heat to 350°F.**
- 6. Working in batches, drop spoonfuls of the latke mixture, between 3 to 4 tablespoons in size, into the hot oil. Press gently with the back of a spoon or spatula to flatten their tops slightly. Cook for about 3 minutes until golden brown. Flip the latkes and cook for an additional 1 to 3 minutes until golden brown. (Adjust the heat as needed to maintain 350°F.)**
- 7. Place the latkes on a paper towel lined plate or a wire rack set over a small, rimmed sheet tray. Repeat with the remaining potato mixture, adjusting the heat as needed.**
- 8. Serve the latkes with sour cream and applesauce, if desired.**