



Look  
What  
I Cooked

Zoom

Monday, April 20, 2020

**Jillian Rueth**  
**Loyal Lads & Lassies**

**No Bake Cookies**

**Ingredients**

- 2 cups sugar
- 1/4 teaspoon salt
- 1/2 cup soft butter (1 stick)
- 1/2 cup milk
- 3 1/2 tablespoons cocoa
- 1/2 cup peanut butter
- 3 1/2 cups old fashioned oatmeal (not instant)

**Directions**

1. Mix first 5 ingredients in pot.
2. Bring to a slight boil.
3. Add peanut butter. Stir until melted.
4. Remove from heat.
5. Add oatmeal and mix.
6. Spoon onto wax paper to cool



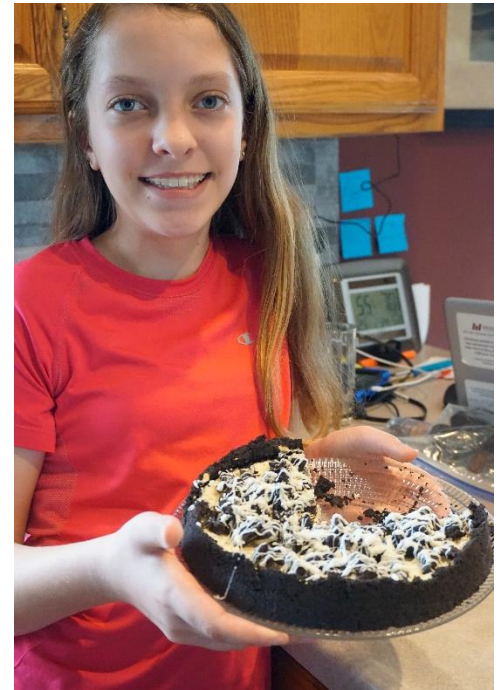
# Ella Raatz

## Maplewood Badgers

### Baked Egg Free Cheesecake

#### Ingredients

- 1 graham cracker crust  
(or see notes below to make your own)
- 2 8 ounce packages cheese, room temperature
- 2/3 cup granulated sugar
- 3 tablespoons milk
- 1 tablespoon lemon juice (OR 1 extra tablespoon milk)
- 2 tablespoons cornstarch
- 1 teaspoon vanilla extract
- 1/4 teaspoon salt



#### Directions

1. Instructions for Homemade Graham Cracker crust:
  - Preheat oven to 350F.
  - Stir together 1 1/2 cups finely crushed graham crackers, 1/4 cup granulated sugar, and 6 Tablespoons melted butter.
  - Press into 8 or 9 inch pie tin.
  - Bake at 350F for about 8 minutes. Remove from oven, cool before filling.
2. Preheat oven to 325F (or reduce temperature to 325F).
3. With an electric mixer, beat together cream cheese and sugar on medium-high until smooth and creamy.
4. Add milk, lemon juice, cornstarch, vanilla extract, and salt.
5. Beat on low until combined (to minimize any splashing), then beat on high for 2-3 minutes. You may need to pause to scrape the sides to make sure everything is incorporated.
6. Pour cheesecake mix into prepared piecrust, spreading evenly with a spatula.
7. Bake at 325F for approximately 40-45 minutes. Center will still jiggle at this point - this is good, and it will set once it cools.
8. Remove from oven, and cool at room temperature on cooling rack for about 1 hour.
9. Once cooled, transfer to the refrigerator to chill for at least 4-6 hours before serving.
10. Drizzle with caramel and melted chocolate.

# Jacob Raatz

## Maplewood Badgers

### Edible Cookie Dough

#### Ingredients

- 1 cup all-purpose flour, heat treated to kill bacteria\*
- 1/2 cup unsalted butter, softened
- 1/2 cup packed light brown sugar
- 3 tablespoons granulated sugar
- 1/4 teaspoon salt
- 1 1/2 tablespoons milk, then more as needed
- 1/2 teaspoon vanilla extract
- 1/2 cup mini semi-sweet chocolate chips

#### Directions

1. Heat treat flour: preheat oven to 350 degrees. Evenly spread 1 cup all-purpose flour onto a rimmed 18 x 13 inch baking sheet. Bake in preheated oven for 7 minutes or until flour registers 160 degrees on an instant read thermometer.
2. Add butter, brown sugar, and sugar to a medium mixing bowl. Sprinkle salt evenly on top.
3. Using an electric hand mixer whip together until pale and fluffy, about 3 minutes.
4. Mix in 1 1/2 tablespoons milk and the vanilla extract.
5. Add in flour and blend just to combine, while adding milk 1/2 tablespoon at a time to thin if needed.
6. Using a rubber spatula fold in chocolate chips.
7. Store cookie dough in refrigerator.



# Emily Gerhardt Neillsville Lights

## Hawaiian Chicken

### Ingredients

- 4 skinless, boneless chicken breast
- 1 can pineapple chunks
- 3/4 cup sugar
- 1/2 cup cider vinegar
- 2 tablespoons cornstarch
- 1 tablespoon soy sauce
- 1/2 teaspoon powdered ginger
- 1 teaspoon chicken bouillon
- 1 green pepper

### Directions

1. Coat both sides of chicken with flour and brown in a pan coated with nonstick spray.
2. Transfer to a 8x8 inch ovenproof dish.
3. Drain pineapple - save the juice; add enough water to get 1 1/4 cups.
4. In a saucepan combine sugar, vinegar, cornstarch, soy sauce, ginger, and bouillon with a wire whisk. Bring to a boil over medium heat. Reduce heat and cook for 4 minutes, stirring often.
5. Pour 1/2 of the sauce over the chicken. Add pineapple and green pepper, then remainder of the sauce.
6. Bake for 30-40 minutes at 350 degrees until chicken is tender.





# Brady Gerhardt Neillsville Lights

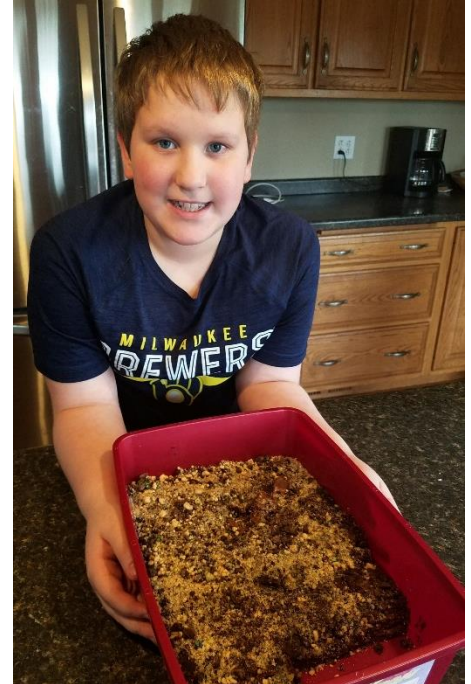
## Kitty Litter Cake

### Ingredients

- 1 (18.25 ounce) package German chocolate cake mix
- 1 (18.25 ounce) package white cake mix
- 2 (3.5 ounce) packages instant vanilla pudding mix
- 3 drops green food coloring
- 1 (12 ounce) package vanilla sandwich cookies
- 1 package Tootsie rolls (smaller ones)

### Directions

1. Prepare cake mixes and bake according to package directions (any size pan).
2. Prepare pudding according to package directions and chill until ready to assemble.
3. Crumble sandwich cookies in small batches in a food processor, scraping often. Set aside all but 1/4 cup. To the 1/4 cup add a few drops of green food coloring and mix.
4. When cakes are cooled to room temperature crumble them into a large bowl. Add half of the remaining cookie crumbs, and the chilled pudding. You probably will not need all of the pudding, you do not want the cake to be soggy.
5. Line a new kitty litter box with the kitty litter liner and put cake mixture into box.
6. Put half of the unwrapped tootsie rolls in a microwave safe dish and heat until softened. Shape the ends so that they are no longer blunt, and curve the tootsie rolls slightly. Bury tootsie rolls randomly in the cake and sprinkle with half of the remaining cookie crumbs non-colored cookie crumbs. Sprinkle small amount of green colored cookie crumbs lightly over the top.
7. Heat 3 or 4 of the tootsie rolls in the microwave until almost melted. Place them on top of the cake and sprinkle lightly with some of the green cookie crumbs.
8. Heat the remaining tootsie rolls until pliable and shape as before. Place all but one randomly over top of cake mixture. Sprinkle with any remaining cookie crumbs. Hang the remaining tootsie roll over side of litter box and sprinkle with a few green cookie crumbs.
9. Serve with a clean (new) pooper scooper for a gross Halloween dessert



**Kelcy Jakobi**  
**Neillsville Lights**

**S'More Cookie Bars**

**Ingredients**

- 1 cup butter
- 1 1/2 cups flour
- 1 cup brown sugar
- 1 cup graham cracker crumbs
- 4 milk chocolate bars, melted
- 4 cups mini marshmallows

**Directions**

1. Beat butter and sugar until light and fluffy.
2. Add combined flour and crumbs, mix well.
3. Press onto bottom of greased 9x13 inch pan.
4. Bake at 350° for 15-18 minutes.
5. Spread melted chocolate bars over crust and top with marshmallows.
6. Broil 4 inches from heat source 1-2 minutes or until lightly browned.
7. Cool and cut into bars.



# Mallory Jakobi Neillsville Lights

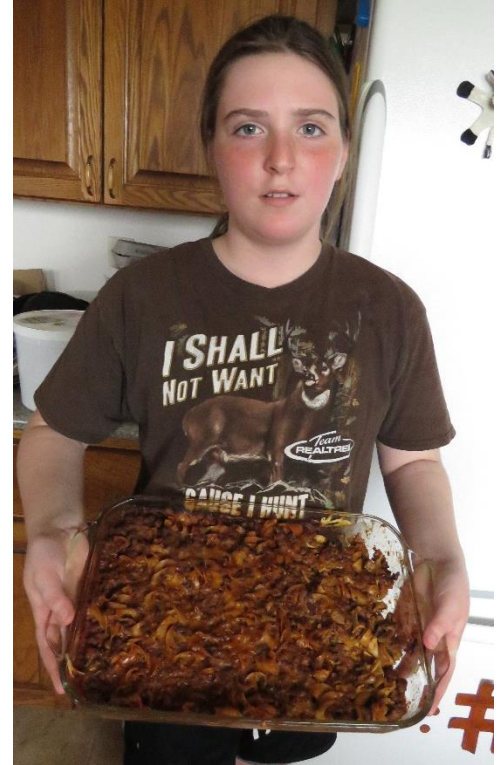
## Pizza Hot Dish

### Ingredients

- 2 pounds hamburger
- 2/3 cup onion, chopped
- 1 1/2 teaspoons garlic salt
- 1 1/2 teaspoons oregano
- 1 1/2 teaspoons basil
- 1/2 teaspoon salt
- 2 cans tomato soup
- 2/3 cups water
- 3 cups wide noodles, cooked
- 2 cups shredded cheese  
(mozzarella and/or cheddar)

### Directions

1. Preheat oven to 350°.
2. In a large pan brown hamburger with onion, garlic salt, oregano, sweet basil, and salt.
3. Stir in soup, water, cooked noodles and half of the cheese.
4. Place in 9x13 casserole dish and sprinkle remaining cheese over top.
5. Bake at 350° for 30 minutes.





**Micah Ziebell**  
**Neillsville Lights**

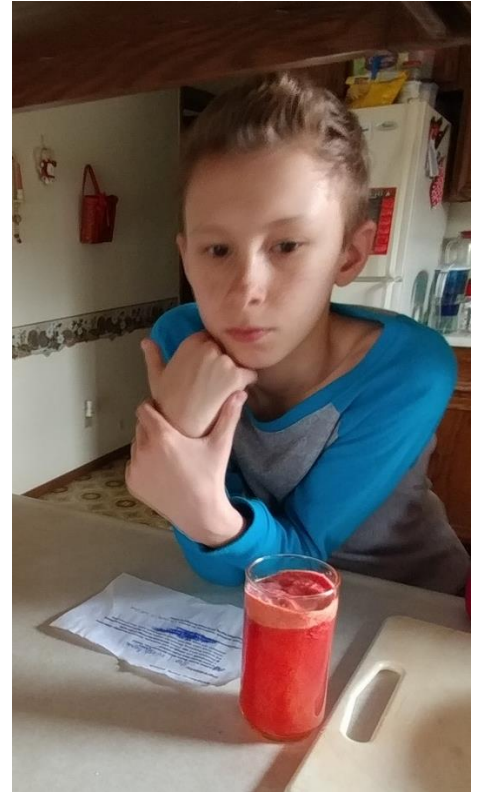
## **Raspberry Party Punch**

### **Ingredients**

- 2 liter bottle of Sierra Mist, Sprite or 7-Up chilled (can be cherry flavored)
- 1 can frozen fruit punch or pink lemonade, thawed
- 1 can pineapple juice
- 6 - 8 scoops raspberry sherbet ice cream (or any flavor you have available)

### **Directions**

1. Combine first 3 ingredients together in a large punch bowl
2. Place scoops of ice cream on top
3. Garnish with fresh or frozen raspberries or pineapple slices (canned or frozen)



# Mireya Ziebell

## Neillsville Lights

### Trail Mix

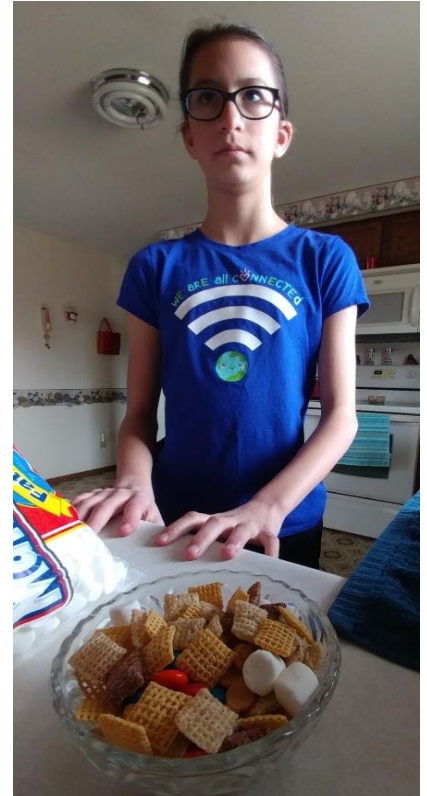
#### Ingredients

- 2 cups Chocolate Chex cereal
- 2 cups Rice Chex cereal
- 1 cup raisins
- 1 cup candy coated chocolate candies
- 1/2 cup milk chocolate chips or butterscotch chips
- 1 cup popped popcorn  
(you can substitute mini marshmallows)
- 1 cups nuts (your preference and optional)

#### Directions

1. In a large bowl combine all ingredients and mix well.
2. Store in a covered container

Note - you can substitute several ingredients to your liking



**Bria Thomas**  
**Rock Creek Rangers**

**French Silk Pie**

**Ingredients**

- 9 inch pie crust (baked or graham cracker)
- 1 cup sugar
- 3/4 cup butter, slightly softened
- 1 1/2 teaspoons vanilla
- 1/4 teaspoon cream of tartar
- 9 tablespoons cocoa powder
- 3 eggs
- 1 cup cool whip (or whipping cream)
- 2 tablespoons powdered sugar
- Optional: chopped nuts; grated chocolate etc for garnish.

**Directions**

1. In a bowl beat sugar and butter together until light & fluffy.
2. Add vanilla, cream of tartar, and cocoa powder.
3. Beat in eggs one at a time, until thoroughly mixed (about 3 minutes).
4. Pour into pie shell and refrigerate at least 4 hours.
5. Beat whipping cream & powdered sugar in chilled metal or glass bowl until stiff.  
If you are using Cool Whip it will not get stiff)
6. Top filling with whipped cream and add garnish as desired.
7. Serve or refrigerate immediately.



# Thank you . . .

Amy Gerhardt  
helping to organize this event

Kari Thorpe  
for talking with youth

Michael Rusin  
for setting up the Zoom experience

Everyone  
did a great job !!!