

Cheese Bread

- 1 egg
- 1 1/2 cup milk
- 3 3/4 cups baking mix (such as Bisquick)
- 1 1/2 teaspoon salt
- 1 cup cheddar cheese, finely grated
- 1 tablespoon onion, minced
- 1 tablespoon poppy seed



Preheat the oven to 350 degrees F. Grease the bottom of a 9x5x3 inch loaf pan. In a medium sized mixing bowl, combine the egg and milk. Blend well. Add remaining ingredients and mix well. Beat vigorously for 1 minute. Pour batter into the prepared pan and sprinkle the top with poppy seeds. Bake for 50 to 60 minutes. Place on a wire rack to cool for 5 to 10 minutes before removing from the pan. Slice and serve warm.

Breakfast Tacos

- 6 flour tortillas
- 8 eggs
- 2 tablespoons of milk
- 6 bacon slices, cooked and crumbled
- 1 cup shredded cheddar cheese

In a medium size microwave-safe bowl, mix together eggs and milk. Cover the bowl with a paper towel. Microwave on High for 3 to 4 minutes (or until the eggs are cooled and fluffy), stirring once after 2 minutes. Heat tortillas as directed on the package. Spoon warm eggs onto each tortilla. Top with crumbled bacon and shredded cheese. Fold the tortilla. Enjoy!

Brownie Ice Cream Cones

- 4 ounces sweet chocolate
- 1/4 cup butter
- 3/4 cup sugar
- 2 eggs
- 1/2 cup flour
- 1/2 cup chopped walnuts (optional)
- 1 teaspoon vanilla
- 24 cake ice cream cones
- 24 scoops of ice cream
- Sprinkles

Preheat the oven to 350 degrees F. In a saucepan over low heat, melt chocolate and butter, stirring frequently. Have your parent help you with this. Cool slightly and pour into a large bowl. Add sugar and eggs, mix well. Stir in flour, walnuts if desired and vanilla. Place ice cream cones in muffin cups and fill half full with batter. Bake for 20-22 minutes or until brownies are set on top and a toothpick tests almost clean (do not overbake). Cool completely. Just before serving, top each cone with a scoop of ice cream and sprinkles. Makes 24



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.