



Spring Lake Day Camp



COOKBOOK



2024



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Monkey Bread

INGREDIENTS:

- 1/2 cup sugar
- 1 tbsp cinnamon
- 1/2 cup melted butter
- 1 package refrigerated Grand biscuits
- 3/4 cup powdered sugar
- Water

INSTRUCTIONS:

1. Pre-heat oven to 400°.
2. Line muffin pan with muffin liners.
3. Mix cinnamon and sugar together in a small bowl.
4. Separate biscuits and cut in half. Then cut each half into 3 pieces.
5. Use a toothpick to pick up each dough piece and dip into melted butter.
6. Then roll it in the cinnamon and sugar.
7. Place 3 pieces into each muffin liner.
8. Bake for 10 minutes until golden brown.
9. Let cool for 3-5 minutes
10. Mix 3/4 cup powdered sugar and a very small amount of water until it formed a glaze. Drizzle on top of monkey bread.



ENJOY!



Seasoned Pretzels

INGREDIENTS:

- 1 (16 ounce) bag sourdough pretzels, broken into pieces
- ½ cup canola oil
- 1 (1 ounce) package of Hidden Valley Ranch seasoning mix
- 1 tsp lemon pepper seasoning
- 1 tsp garlic powder
- 1 tsp dill weed

INSTRUCTIONS:

1. Preheat the oven to 350 degrees.
2. Break the pretzels apart into bite-size pieces and place them in a large bowl. Line a baking sheet with parchment paper.
3. Whisk together the oil, ranch seasoning, lemon pepper, garlic powder and dill until combined.
4. Pour the oil mixture over the pretzels. Toss over and over until combined.
5. Spread the pretzels out on a baking sheet.
6. Bake the pretzels for 12-15 minutes, stirring once.
7. Toss well, let cool and enjoy!



DELICIOUS!



Tie-Dye Waffles

INGREDIENTS:

- 2 cups Bisquick waffle mix
- 1 1/3 cups milk
- 2 Tbsp vegetable oil
- 1 egg
- food coloring
- whipped cream
- rainbow sprinkles
- maple syrup

INSTRUCTIONS:

1. Preheat waffle iron.
2. Spray waffle iron with cooking spray
3. Prepare waffle batter and separate into 4 separate bowls.
4. Add a couple drops of food coloring to each bowl & mix until you get your four rainbow colors.
5. Add one color to the center, and continue adding colors until all are used.
6. Cook waffles according to your waffle maker directions.
7. Remove and allow to slightly cool.
8. Decorate with whipped cream and rainbow sprinkles.
9. Top with maple syrup and enjoy!





Brookies

INGREDIENTS:

- 1 package Betty Crocker cookie brownie bar mix
- 1 egg
- 4 Tbsp water
- $\frac{1}{3}$ cup vegetable oil
- 3 Tbsp softened butter

INSTRUCTIONS:

1. Heat oven to 350°F
2. Line muffin tin with cupcake liners
3. Stir brownie mix, 2 tbsp water, oil, and egg in a medium bowl until well blended.
4. Stir cookie mix, softened butter, and 2 tbsp water in another bowl until dough forms (dough will be stiff).
5. Scoop some brownie batter into each muffin tin.
6. Drop small scoops of cookie dough onto brownie batter.
7. Bake at 350 for 15 minutes or until toothpick inserted comes out clean.

So Fun!





Edible Cookie Dough

INGREDIENTS:

- 1 stick unsalted butter, softened
- ½ cup light brown sugar, packed
- ½ cup granulated sugar
- 1 teaspoon vanilla extract
- ½ teaspoon salt
- 1 cup all purpose flour, heat treated (Spread flour on a baking sheet and bake at 350 until temperature reaches 165 degrees)
- 1 cup mini semi sweet chocolate chips

INSTRUCTIONS:

1. In a large bowl, use an electric mixer on
2. medium speed and beat together butter, sugar and brown sugar until light and fluffy.
3. Add the vanilla and beat again until fully
4. incorporated.
5. Add the salt, flour, and beat again.
6. Mix in chocolate chips until well combined.

Sooooo Good!



Cookies & Cream Cookies

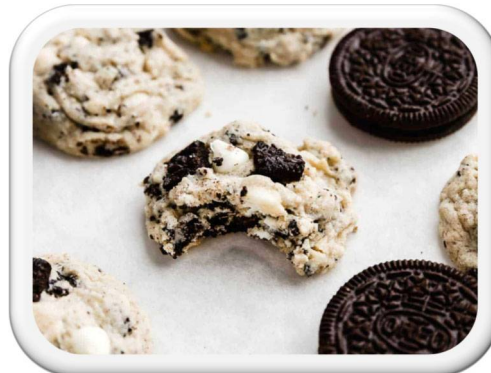
INGREDIENTS:

- 1 cup butter, cold, cut into cubes
- 1 cup brown sugar
- 1/2 cup sugar
- 2 large eggs
- 1 tsp vanilla extract
- 3 cups flour
- 1 tsp cornstarch
- 3/4 tsp baking soda
- 1/2 tsp salt
- 1 cup semi-sweet chocolate chips
- 1 cup white chocolate chips
- 20 Oreo cookies (chopped into quarters)

INSTRUCTIONS:

1. Preheat oven to 400 degrees. In a large mixing bowl, beat together butter, brown sugar and sugar until combined.
2. Add eggs and vanilla.
3. Fold in flour, baking soda, cornstarch and salt...just until combined.
4. Fold in semi-sweet chocolate chips, white chocolate chips and chopped up Oreo cookies.
5. Lightly roll into cookie dough balls.
6. Bake on a light colored baking sheet for 10 minutes or until golden brown

Delicious!





Frozen Hot Chocolate

INGREDIENTS:

- 4 cups ice
- 2 cups chocolate milk
- 4 packets Swiss Miss Hot Cocoa Mix
- Whipped cream
- Chocolate shavings or sprinkles

INSTRUCTIONS:

1. Place ice, chocolate milk and packets of hot chocolate mix in a blender.
2. Blend on high speed until completely smooth, about 1 minute.
3. Divide the frozen hot chocolate into 10 cups.
4. Top with whipped cream and chocolate shavings or chocolate sprinkles!



**Enjoy the
Sweet Treat :)**





S'more Krispy Treats

INGREDIENTS:

- 1/4 cup butter
- 1 (10 oz) bag regular marshmallows
- 6 cups of Golden Grahams cereal
- 1-2 cups chocolate chips

INSTRUCTIONS:

1. In a large saucepan, melt butter over medium heat
2. Add marshmallows while continually stirring until the marshmallows are melted; remove from heat.
3. Mix in Golden Grahams until they are well coated; they can be crushed before being added.
4. Stir in chocolate chips 1/4 cup at a time.
5. Grease a 9x13 inch pan and press the mix evenly into the pan and let cool.
6. Cut into bars and enjoy.

TIP: freeze the chocolate chips so they don't melt when being mixed in!



SUPER * SWEET





Garlic Parmesan Knots

INGREDIENTS:

- 1 (16-oz) tube refrigerated buttermilk biscuits
- 1/4 cup unsalted butter, melted
- 2 Tbsp freshly grated Parmesan
- 3/4 tsp garlic powder
- 1/2 tsp dried oregano
- 1/2 tsp dried parsley flakes
- 1/4 tsp salt

INSTRUCTIONS:

1. Preheat oven to 400 degrees F.
2. In a small bowl, whisk together butter, parmesan, garlic powder, oregano, parsley and salt; set aside.
3. Halve each of the 8 biscuits, making 16 pieces.
4. Roll each piece into a 5-inch rope, about 1/2-inch thick, and tie into a knot, tucking the ends.
5. Place knots onto a lined muffin tin and brush each knot with the butter mixture.
6. Place into oven and bake until golden brown, about 10 minutes.
7. Serve immediately, brushed with remaining butter mixture.

Savory!





Funfetti Cookies

INGREDIENTS:

- 1 package Funfetti cake mix
- ½ cup vegetable oil
- 2 eggs
- ½ tsp vanilla
- Rainbow sprinkles

INSTRUCTIONS:

1. Preheat the oven to 350 degrees F.
2. Stir cake mix, oil, eggs and vanilla together in a large bowl until it comes together as a dough.
3. Form into 1 inch dough balls and roll in rainbow sprinkles.
4. Place 2 inches apart on baking sheet.
5. Bake about 10 minutes or until golden brown.

MMMmmm!





Chocolate Streusel Croissants

INGREDIENTS:

For the Streusel:

- 2 Tbsp flour
- 4 Tbsp brown sugar
- 2 Tbsp butter

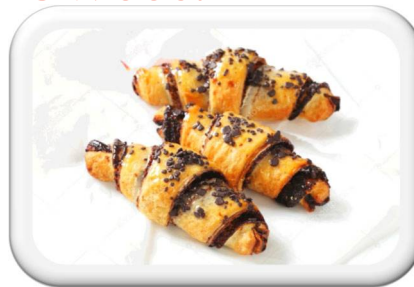
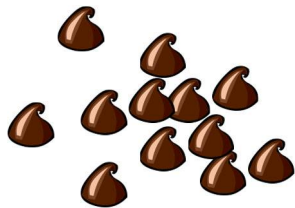
For the Twist:

- 1 can crescent rolls (8 rolls)
- $\frac{2}{3}$ cup Semi-sweet mini chocolate chips

INSTRUCTIONS:

1. Preheat oven to 375 F
2. Grease a cookie sheet or line with parchment paper
3. In a small bowl, mix the streusel ingredients by cutting in butter with a fork until it's crumbly
4. Unroll and separate the crescent dough into triangles
5. Spoon streusel mix onto widest part of the triangle; sprinkle with chocolate chips
6. Roll dough into crescent starting from the long end and ending with the triangle tip
7. Bake for 10 minutes until golden brown.
8. Enjoy!

So So Sweet!





Dirt Cups

INGREDIENTS:

- Chocolate pudding
- Vanilla pudding
- 2-3 cups cold milk per pudding package (according to directions)
- 1 package Oreos
- 1 cup Cool Whip per pudding package
- Gummy worms

INSTRUCTIONS:

1. Pour milk into large bowl.
2. Add chocolate pudding mix.
3. Beat with whisk until well-blended (approx. 3 min).
4. Cool for 5 minutes in freezer to set.
5. Fold in cool whip into the pudding.
6. Repeat steps 1-5 with vanilla pudding.
7. Crush Oreos in a Ziplock bag.
8. Fill plastic cup with alternating layers of pudding and Oreos.
9. Top with gummy worms.

Dig In!



Fudge Brownie Mix Cookies

INGREDIENTS:

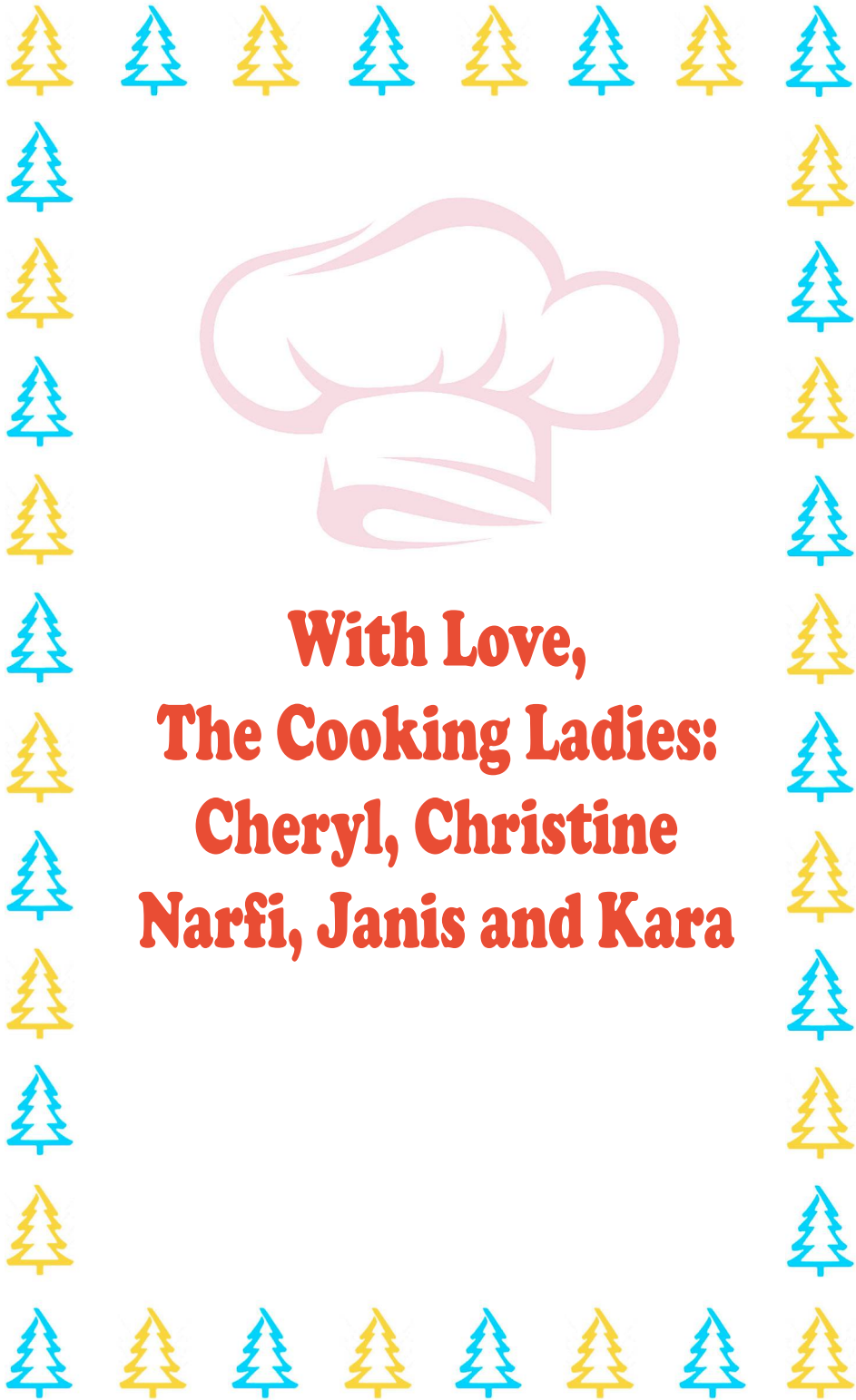
- 1 box fudge brownie mix (dry mix)
- 2 eggs
- 1/4 cup canola oil
- 1/4 cup flour

INSTRUCTIONS:

1. Use an electric mixer to beat all ingredients until it's a smooth dough (should be thick)
2. Scoop two tablespoons of dough at a time and place two inches apart on a greased cookie sheet.
3. Bake for 9 minutes. Do not overbake so they stay soft and chewy.
4. Enjoy!

AMAZING!





**With Love,
The Cooking Ladies:
Cheryl, Christine
Narfi, Janis and Kara**