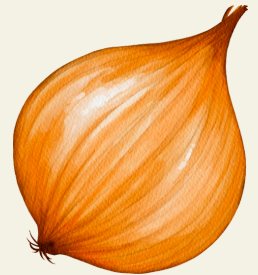


Camp Create Week Six Recipes



Breakfast Burritos



Ingredients

- Tortillas
- Eggs
- Bacon
- Cheese
- Hash Browns
- Milk

Directions

- In a skillet, heat 2 tablespoons of the oil over medium-high heat. Add frozen hash brown potatoes
- Cook potatoes until browned on both sides and hot throughout.
- In a bowl, add cracked egg and some milk and beat the eggs
- Cook eggs in same skillet until scrambled
- Cook bacon on a griddle or pan
- Assemble burritos by adding eggs, bacon, cheese and hash browns.
- Enjoy!

Granola Bars



Ingredients

- 1 cup very smooth creamy natural peanut butter or cashew butter
- 2/3 cup honey
- 1 teaspoon vanilla extract
- Heaping 1/2 teaspoon sea salt
- 2 1/2 cups whole rolled oats
- 1/3 cup mini chocolate chips*
- 3 tablespoons crushed cashews

Directions

- Line an 8x8 baking pan with parchment paper.
- In a large bowl, stir together the peanut butter, honey, vanilla, and salt, until smooth.
- Add the oats, chocolate chips and the crushed cashews. The mixture might seem dry at first, but keep stirring and it'll come together. Stir to combine and press firmly into the pan. Use a second piece of parchment paper and the back of a measuring cup to help flatten the mixture. Chill for at least 1 hour, then slice into bars.
- Store bars in the fridge.
- Enjoy!

Macaroni and Cheese



Ingredients

- Kosher salt
- Olive oil
- 1 pound cavatappi macaroni
- 1 quart milk
- 1 stick unsalted butter, divided
- 1/2 cup all-purpose flour
- 12 ounces Gruyere cheese, grated (4 cups)
- 8 ounces extra-sharp Cheddar, grated (2 cups)
- 1/2 teaspoon freshly ground black pepper
- 1/2 teaspoon nutmeg
- 1 1/2 cups fresh white bread crumbs

Directions

- Preheat the oven to 375 degrees F.
- Drizzle oil into a large pot of boiling salted water. Add the pasta and cook according to the directions on the package, 6 to 8 minutes. Drain well.
- Heat the milk in a small saucepan, but don't boil it. In a large pot, melt 6 tablespoons of butter and add the flour. Cook over low heat for 2 minutes, stirring with a whisk. Still whisking, add the hot milk and cook for a minute or two more, until thickened and smooth. Off the heat, add the Gruyere, Cheddar, 1 tablespoon salt, the pepper, and nutmeg. Add the cooked macaroni and stir well.
- Melt the remaining 2 tablespoons of butter, combine them with the fresh bread crumbs, and sprinkle on the top. Bake for 30 to 35 minutes, or until the sauce is bubbly and the macaroni is browned on the top.
- Enjoy!

Green Smoothie Bowls



Ingredients

- 1 cup frozen fruit
- ½ frozen banana, chopped into chunks
- ½ cup orange juice
- 1 cup baby spinach, fresh or frozen
- Granola
- Toppings: sliced fruit

Directions

- Blend all of the smoothie ingredients together in a high powered blender until smooth.
- Cut fruit for toppings
- Pour into a bowl
- Add toppings and granola
- Enjoy!

Ice Cream Sandwiches



Ingredients

- 3 tbsp. unsalted butter
- 4 tbsp. coconut sugar, packed
- 1 tbs. organic cane sugar
- 1 egg yolk
- 6 tbsp. organic pastry flour
- 1/8 tsp. baking soda
- 1/4 tsp. salt
- 1/4 tsp. vanilla extract
- 3 tbsp. chocolate chips
- Vanilla Ice Cream

Directions

- Preheat the oven to 350°F and line a baking sheet with parchment paper. Set aside.
- Brown the butter over medium heat, stirring constantly until the butter begins to foam and turns a golden brown. Take butter off the heat and allow to cool.
- In a small mixing bowl combine the butter and the sugars and mix well. Add the egg yolk, and vanilla extract and mix until smooth
- Add the flour, salt and baking soda. Mix until just combined and no streaks of flour remain. Last, add in the chocolate chips.
- Shape into 2 cookies and place on your prepared cookie sheet.
- Bake for 11 minutes*, or until the edges are just golden brown and the centers have puffed up but are still gooey.
- Allow to cool before eating!
- Add scoop of ice cream in between two cookies
- Enjoy!