

CAMP ILLAHEE RECIPES

A few of the favorite recipes enjoyed throughout the
summer at Camp Illahee!

We hope that you'll enjoy them as much at home with
your family and friends.

Lemon Fluff

2 cans sweetened condensed milk
2 cans frozen lemonade or limeade (thawed)
2 large cool whip
Vanilla wafers
Muffin tins

Stir together the first three ingredients. Place a vanilla wafer in the bottom of the muffin tin and then spoon the cool whip mixture on top of the vanilla wafer. Freeze until ready to serve. Makes 6 dozen.

Chocolate Chip Muffins

3 $\frac{1}{2}$ cups flour
1 cup sugar
4 t. baking powder
1 t. salt
 $\frac{3}{8}$ cup cocoa
2 eggs
1 $\frac{1}{2}$ cup milk
 $\frac{2}{3}$ cup oil
1 cup chocolate chips

Mix flour, cocoa, sugar, baking powder, and salt. Add eggs, milk, and oil blending until moistened. Add chocolate chips. Spoon into muffin tins and bake at 350 degrees until done (20 minutes).

Chocolate Cobbler

6 tablespoons butter
1 cup self-rising flour
 $\frac{3}{4}$ cup granulated sugar
1 $\frac{1}{2}$ tablespoons baking cocoa
 $\frac{1}{2}$ cup milk
1 teaspoon vanilla extract
1 cup granulated sugar
 $\frac{1}{4}$ cup unsweetened baking cocoa
1 $\frac{1}{2}$ cups boiling water
premium vanilla ice cream for accompaniment
hot fudge sauce for accompaniment

Melt the butter in a 13x9x2 baking pan in a 350 degree oven. Combine the flour, $\frac{3}{4}$ cup sugar, 1 $\frac{1}{2}$ TBSP baking cocoa, milk, and vanilla in a small bowl; spoon mixture over the melted butter. Do not stir to mix. Mix the 1 cup sugar and $\frac{1}{4}$ cup baking cocoa together and drizzle over the batter. Do not stir to mix. Next, pour the boiling water over the top. Do not stir to mix. Bake at 350 for 30 minutes. Cool completely on wire rack. Serve with vanilla ice cream and top with hot fudge sauce. Makes 15 servings.

Brownies (for a crowd)

5 cups sugar
5 cups flour
1 cup cocoa
2 $\frac{1}{2}$ tsp. baking powder
4 tsp. salt
5 tsp. vanilla
10 eggs
3 $\frac{1}{3}$ cup oil

Beat eggs. Add oil. Add all dry ingredients that have been sifted together. Add vanilla and spread into very large greased pan. Bake 20 minutes at 350 degrees. (Makes 75 brownies)
Optional- sprinkle with powdered sugar

Hershey Pie

8 oz. cool whip
5 Hershey bars (melted)
Chocolate sprinkles (optional)
1 pie crust, baked

Melt the Hershey bars in the microwave. Blend the cool whip with the melted chocolate bars. Spoon into the baked pie crust. Sprinkle with chocolate sprinkles. Chill in the freezer for 2 hours before serving.

Spinach Salad

1 $\frac{1}{4}$ bag lb. bag of prewashed spinach
4 cups sliced strawberries
1 $\frac{3}{4}$ cups toasted almonds
Dressing: 1 $\frac{3}{4}$ cup oil, 1 c. brown sugar, $\frac{3}{4}$ cup ketchup, 1/3 cup vinegar, 2 TBSP Worcestershire sauce, 1 c. sesame seeds

Stir together spinach, strawberries, and almonds. Mix together dressing ingredients and chill. Add dressing right before serving.

Oatmeal Caramel White Chocolate Bars

2 cups flour
1 $\frac{1}{2}$ cups brown sugar
1 $\frac{1}{4}$ cups butter, softened
1 tsp. baking soda
 $\frac{1}{2}$ tsp. salt
2 cups quick oats
Caramel sauce
White chocolate chips

Mix first six ingredients together. Press half of the mixture into 8x8 pan sprayed. Bake 10 minutes. Sprinkle with white chips and drizzle with caramel sauce. Top with remaining oatmeal mixture. Bake another 10-15 minutes. Repeat caramel and white chips.

Dirt Cake

- 1 box of vanilla pudding (prepare according to box)
- 1 box of chocolate pudding (prepare according to box)
- 3 cups of Oreo cookies, crushed
- Gummy worms

In a dish, layer vanilla pudding first. Add some of the crushed Oreos. Add chocolate pudding next, then top with more Oreos. Continue layering until all of the pudding and cookies are gone. Top with gummy worms.

Almost Candy Cookie Bars

- 1 box of chocolate cake mix
- 1 stick of butter

Melt the butter and mix with the cake mix. Press in the bottom of a 9x13 cake pan to form the crust.

- 1 can of Eaglebrand sweetened ad condensed milk
- 6 oz. chocolate chips
- 6 oz. butterscotch chips
- 2 cups coconut

Add/sprinkle the above ingredients to the chocolate crust in the order listed above. Bake at 350 degrees for 20 minutes or until golden brown.

Chocolate Chip Cookie Pie

1 stick of softened margarine
1 cup of sugar
 $\frac{1}{2}$ cup of flour
1 egg
1 tsp. vanilla
1 cup chocolate chips
pie shell

Mix the first five ingredients in a bowl. Add the chocolate chips to this mixture. Pour into a pie shell. Bake at 350 degrees for 35-45 minutes or until golden brown.

Rice Krispie Treats

Melt $\frac{1}{4}$ cup margarine and 6 cups marshmallows in microwave. Stir in 6 cups of Rice Krispies. Press into a greased 9x13 pan.

Lemon Whippersnapper Cookies

1 box lemon cake mix
1 egg
4 oz. Cool Whip

Mix all ingredients together in a mixing bowl. Drop by teaspoonfuls and roll in powdered sugar. Place on a lined or greased cookie sheet and bake at 350 degrees for 7-10 minutes.

(can sub chocolate or strawberry cake mix)

Potato Chips Cookies

1 lb. butter
1 cup sugar
3 cups sifted flour
1 $\frac{1}{2}$ cup crushed potato chips
2 t. vanilla
sifted powdered sugar

Mix together butter, sugar, and sifted flour until smooth. Add crushed potato chips and vanilla. Drop by the teaspoon on a greased or lined cookie sheet. Bake until light brown at 325 degrees for 10-15 minutes. Cool and sprinkle with sifted powdered sugar.

Butterfinger Cake

1 box of yellow cake mix- prepare by directions on the box
6 crushed Butterfinger candy bars
1 jar of caramel dessert
1 can of sweetened condensed milk
1 (8 oz.) Cool Whip

Mix cake according to directions on the box. While cake is warm, poke holes all over the cake. Mix caramel and sweetened condensed milk together. Pour the mixture over the cake. Top with crushed Butterfinger. Spoon whip cream over the top of the cooled cake. You may also save some of the candy to sprinkle over the Cool Whip.

Chocolate Chip Cookies

1 cup butter or margarine
1 cup granulated sugar
 $\frac{1}{2}$ cup brown sugar
2 eggs
1 t. vanilla
2 $\frac{1}{4}$ cups all purpose flour
1 t. baking soda
1 t. salt
12 oz. chocolate chips

Cream together butter, sugars, and vanilla until light and fluffy. Beat in eggs. Sift together flour, baking soda, and salt. Gradually add to cream mixture, mixing until well blended. Fold in chocolate chips. Bake at 375 degrees for 5-10 minutes depending on the size of the cookies

Chewy Oatmeal Chocolate Chip Cookies

1 $\frac{3}{4}$ cup brown sugar
1 $\frac{1}{2}$ cup Crisco butter shortening
 $\frac{1}{2}$ cup + 1 TBSP granulated sugar
4 eggs
2 t. vanilla
4 $\frac{1}{4}$ cups Quaker Oats (uncooked)
2 $\frac{1}{4}$ cups + 1 TBSP flour
 $\frac{3}{4}$ cup chocolate chips
1 $\frac{3}{4}$ t. cinnamon
1 $\frac{1}{4}$ t. baking soda
 $\frac{1}{4}$ t. salt (optional)

Beat sugars, shortening, eggs, and vanilla in large bowl on medium speed until creamy about 2 minutes.

Add oats, flour, chocolate chips, cinnamon, baking soda, and salt. Mix on low speed just until blended about 2 minutes.

With a scoop, drop dough about 2 inches apart onto a lightly greased full sheet pan.

Bake at 375 degrees for 12-14 minutes.

Hummingbird Cake

3 cups flour
1 $\frac{1}{2}$ cups salad oil
1 $\frac{1}{2}$ cups sugar
1 $\frac{1}{2}$ t. vanilla
1 t. salt
1 can (6 oz.) crushed pineapple
1 t. soda
1 cup chopped pecans (optional)
1 t. cinnamon
2 cups chopped bananas
3 beaten eggs

Combine dry ingredients. Add eggs and oil. Stir until moistened. Do not beat or the cake will be tough. Stir in vanilla, pineapple, pecans, and bananas. Pour into a well-greased 9x13 pan. Bake at 350 degrees for 55 minutes. Cool at least 15 minutes before frosting (see below).

Frosting

1 pkg. (8 oz.) softened cream cheese
 $\frac{1}{2}$ cup butter
1 pound powdered sugar
1 t. vanilla

Beat frosting ingredients together.

Ultimate Sugar Cookies

1 $\frac{1}{4}$ cup sugar

1 cup Butter Flavor Crisco

2 eggs

$\frac{1}{4}$ cup light corn syrup

1 TBSP vanilla flavoring

3 cups flour

$\frac{3}{4}$ t. baking powder

$\frac{1}{2}$ t. baking soda

$\frac{1}{2}$ t. salt

more flour

Combine sugar and shortening in large bowl. Beat at medium speed until well-blended and fluffy.

Combine 3 c. flour, baking powder, baking soda, and salt. Add gradually to cream mixture at low speed. Mix until blended. Divide dough into 4 quarters.

Heat oven to 375 degrees. Place sheets of foil on countertop for cooling cookies.

Spread 1 TBSP flour on large piece of wax paper. Place $\frac{1}{4}$ of dough on floured paper. Flatten slightly with hand. Turn over and cover with another large sheet of wax paper. Roll dough to $\frac{1}{4}$ inch thickness. Remove top sheet of wax paper.

Cut out cookies with floured cutter. Transfer to ungreased baking sheet. Place 2 inches apart. Roll out remaining dough. Sprinkle with sugar, colored crystals, or leave plain to frost or decorate when cooled.

Bake one baking sheet at a time at 375 degrees for 5-9 minutes depending on the size of the cookies. Cool 2 minutes on baking sheet. Remove cookies to foil to cool completely.