

Shamrock Punch

SUPPLIES NEEDED: MAKES 1 GALLON

- 1 12 oz can frozen limeade
- 12 oz pineapple juice
- 2 packets lemon-lime Kool-Aid
- 1 cup white granulated sugar
- 2 liter Sprite
- lime sherbet
- 60 oz water



STEP 1

In a large bowl, combine and mix the frozen limeade with 5 cans of water.

STEP 2

Mix in your pineapple juice and Sprite.

STEP 3

Add in Kool Aid and white granulated sugar and mix together until combined.

STEP 4

Scoop some lime sherbet before serving.



ENJOY!

Flapjacks

Ingredients: makes about 10

- 1 1/2 cups all-purpose flour
- 3/4 tsp baking soda
- 1 1/2 tsp baking powder
- 2 tbsp sugar
- 1/4 tsp fine sea salt
- 1 3/4 cups buttermilk
- 2 large eggs
- 3 tbsp melted unsalted butter
- Maple syrup or sorghum molasses, for serving

Supplies:

Cabin cookie cutter



Step 1:

Preheat an oven to 200°F. In a large bowl, sift together the flour, baking soda, baking powder, sugar and salt.



Step 2:

In a medium bowl, whisk together the buttermilk, the eggs and the melted butter. Pour the buttermilk mixture into the flour mixture and stir just until combined.



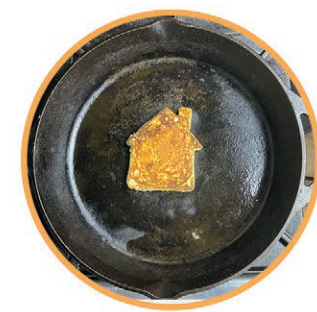
Step 3:

Place a griddle over high heat until hot. Lightly oil the griddle. Place your cabin cookie cutter to heat up in griddle. For each pancake, pour batter into the cabin, filling about halfway, and cook until bubbles form on the surface, about 2 minutes.



Step 4:

Carefully take off the cabin off. Flip the pancakes and cook until the bottoms are golden brown, 1 to 2 minutes more.



Step 5:

Transfer to a baking sheet and keep warm in the oven. Repeat until all the batter is used. If the batter begins to thicken, thin it with a bit more buttermilk. Serve the pancakes piping hot, with plenty of butter and syrup.





Supplies needed:

- 6 graham crackers
- pretzel sticks
- Chex cereal
- 1 snap pretzel
- 8 oz chocolate frosting
- parchment paper
- butter knife or offset spatula
- Ziploc bag
- small plate
- Pillar of Fire, bush, and sign cutouts



STEP 1

Break two graham crackers in half. You should have four pieces. Spread frosting on one side of each piece.



STEP 2

Lay your graham cracker pieces vertical and start pressing your pretzel rods across the crackers.



STEP 3

Put frosting into Ziploc bag and snip corner. Take two of your walls, pipe frosting on edge where pretzels end. Press together to form an L. Attach the remaining walls. Place on a small plate in the freezer for 15 minutes.



STEP 4

Take one graham cracker and break in half. Spread frosting on one side of each piece. Place Chex cereal on frosting. Place them so they overlap to create shingles.



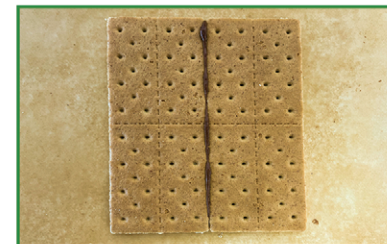
STEP 5

Remove walls from freezer. Pipe frosting generously on two opposite walls. Take your two roof pieces and create an L. Pipe frosting into seam on both sides. Gently place roof onto walls. Hold for 15 seconds. Position your roof to create a peak. Fill in side openings and cracks with frosting.



STEP 6

Take one graham cracker and break a quarter. Break a small piece of your quarter cracker to size it down. Frost half of the piece. Take two pretzels and break into half. Press into frosting. Put a clump of frosting above pretzels. Take snap pretzel and place it on frosting. Pull it slightly away from frosting to create an open window.



STEP 7

Take two remaining graham crackers and connect them together with frosting for base. Place the cabin carefully onto base. Add a little frosting to the middle of the front. Press door into frosting. Place sign and bush in front of cabin. Use a little frosting to make them stick. Put a little frosting behind the Pillar of Fire and press onto window. Press one pretzel onto seam of roof.



YOU'RE FINISHED!



Cherry Cobbler

Supplies: makes about 7 small cobblers

5-inch pie pans

Filling:

2 16oz cans sour cherries
3/4 cup granulated sugar
2 tbsp cornstarch
1/8 tsp almond extract if desired

Crumble:

1 cup oatmeal
1 cup all-purpose flour
1/4 cup granulated sugar
2 tsp baking powder
1/4 tsp salt optional
1/3 cup butter chilled
1/2 cup milk



Step 1

Drain cherries, reserving
1 cup liquid.



Step 2

In medium saucepan,
combine 3/4 cup sugar with
cornstarch; stir in reserved
liquid.



Step 3

Bring to a boil over
medium-high heat, stirring
constantly until thickened
and clear. Reduce heat;
boil 1 minute.



Step 4

Stir in cherries and almond
extract.



Step 5

Preheat oven to 400F. Pour
mixture into 5-inch pie
plates halfway.



Step 6

In a bowl, combine oats,
flour, sugar, baking powder,
and salt; mix well.



Step 7

Cut in butter with a pastry blender or your hands until mixture resembles coarse crumbs.



Step 8

Add in milk; mix with fork just until dry ingredients are moistened.



Step 9

Drop by rounded tablespoons over the hot filling in your pans.



Step 10

Bake for 10-15 minutes or until topping is golden brown.
Note: If making large cobbler, bake for 25-30 minutes or until topping is golden brown.



Enjoy!



"And mother Wright had baked me a big cherry cobbler, you know, and out of the little tree that I used to help her pick it out of there."

Brother Branham