

Special thanks to our adult helpers for the evening!

Mrs. K. Anker, Ms. J. Antonucci, Mrs. A. Baer, Mr. M. Baer, Mrs. E. Bell, Mrs. E. Detman, Mrs. K. Marx

February 13, 2015

Gateway Middle School

Cooking Club

**Pizza! Pizza! Pizza!**

**Snack prepared beforehand: Apples with Caramel Dip, Veggies with Dip**

**Recipes that will be prepared for the meal:**

**Veggie Pizza (served cold)**

**Exquisite Pizza Sauce**

**Assortment of Pizzas**

**Fruit Dessert Pizza (served cold)**

**Cinnamon Streusel Dessert Pizza**

**Take home goodies: Chocolate lollipops!**

*Most of the recipes that we used are from the site – allrecipes.com*

*We modified some of them –servings, ingredients, methods etc. – but the basic recipes are on that site if you want them. If you have any questions – contact Mrs. Baer – abaer@gatewayk12.org*

|  |  |
| --- | --- |
| **Caramel Apple Dip** |   |

|  |  |  |  |  |  |
| --- | --- | --- | --- | --- | --- |
| recipe image  |

|  |  |
| --- | --- |
| **Rated:** | rating |

**Submitted By:**Lori**These were made for the appetizer snack – but we thought that you’d like the recipes.****Photo By:**luvmykids

|  |  |
| --- | --- |
|  | **Ready In:**6 Minutes**Servings:**24 |

 |

"A caramel cream cheese dip for apples or whatever!"

**INGREDIENTS:**

|  |  |
| --- | --- |
| 48 individually wrapped caramels, unwrapped3/4 cup water | 3 (8 ounce) packages cream cheese1-1/2 cups brown sugar |

**DIRECTIONS:**

|  |  |  |  |  |  |  |  |  |  |  |  |  |  |
| --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- |
| **1.****2.****3.** | In a medium saucepan over medium-low heat, melt caramels with water, stirring frequently. Remove from heat.In a medium bowl, cream together cream cheese and sugar. Fold in caramel mixture. Serve immediately. Does refrigerate well.

|  |  |
| --- | --- |
| **Veggie Dip** |   |

|  |  |  |  |  |  |
| --- | --- | --- | --- | --- | --- |
| recipe image |

|  |  |
| --- | --- |
| **Rated:** | rating |

**Submitted By:**THE MOM**Photo By:**Molly

|  |  |
| --- | --- |
| **Prep Time:**10 Minutes | **Ready In:**8 Hours 10 Minutes**Servings:**20 |

 |

"The dill flavor in this creamy summer favorite goes great with cucumber slices. Kids love it -- it never lasts long! Try this dip with other veggies, as well."**INGREDIENTS:**

|  |  |
| --- | --- |
| 1 cup sour cream1 cup mayonnaise1 tablespoon onion powder2 tablespoons dried parsley | 2 teaspoons dried dill weed2 teaspoons Italian seasoning1/4 teaspoon seasoning salt1/8 teaspoon ground black pepper |

**DIRECTIONS:**

|  |  |
| --- | --- |
| **1.** | In a medium bowl, mix sour cream, mayonnaise, onion, parsley, dill weed, Italian seasoning, seasoning salt and pepper. Cover and chill in the refrigerator 8 hours, or overnight, before serving. Enjoy! |

 |

***Due to time constraints and the volume that we had to make, we used homemade, frozen pizza dough balls and premade pizza crusts from Labriola’s – on Monroeville Blvd. This is an easy crust recipe if you’d like to try making your own dough at home.***

**Quick & Easy Foolproof Pizza Dough**

**YIELD:**MAKES 1 PRETTY LARGE PIZZA OR 2 MEDIUM PIZZAS (ALL DEPENDS ON HOW THICK OR THIN YOU ROLL YOUR CRUST)

*I almost always use 1/2 or up to 3/4 whole wheat flour with good results - I let it knead for a few minutes longer. Also, this recipe doubles, triples and quadruples really well. If doubling, use double the amount for all the ingredients. For triple and quadruple batches, increase all the ingredients accordingly except the yeast - only use 2 tablespoons yeast for a tripled batch and 2 1/2 tablespoons yeast for a quadrupled batch. Keep an eye on the flour if increasing the recipe. You want a soft, smooth dough - not too sticky and definitely not over-floured.*

**INGREDIENTS**

* 1 cup warm water
* 1 tablespoon honey
* 1 tablespoon oil
* 1 tablespoon instant yeast
* 1 teaspoon salt
* 2-3 cups flour (see note)

**DIRECTIONS**

1. In a large bowl or in the bowl of an electric stand mixer fitted with the dough hook, mix the water, honey, oil, yeast and salt. Add the flour gradually until a soft dough forms and pulls away from the sides of the bowl. The exact flour amount will vary so go by the touch and feel of the dough versus the exact cup measurements in the recipe. The dough should be soft and smooth (not leaving a residue on your fingers but not super stiff, either).
2. Knead the dough for 2-3 minutes (more like 5-6 minutes if kneading by hand or if using whole wheat flour).
3. Let the dough rest, covered, for 10 minutes. Shape the dough into pizza(s), spread with sauce and toppings, and bake at 475 or 500 degrees on a preheated pizza stone or on a lightly greased baking sheet for 8-10 minutes (for an in-depth look at baking methods, here is a [great tutorial](http://www.melskitchencafe.com/baking-perfect-pizza/)).

**TONS of other great info about homemade pizzas are at the following link:**

<http://www.melskitchencafe.com/baking-perfect-pizza/>

|  |  |
| --- | --- |
| **Exquisite Pizza Sauce** |   |

|  |  |  |  |  |  |
| --- | --- | --- | --- | --- | --- |
| recipe image |

|  |  |
| --- | --- |
| **Rated:** | rating |

**Submitted By:**Angie Gorkoff**Photo By:**OkinawanPrincess

|  |  |
| --- | --- |
| **Prep Time:**10 Minutes | **Ready In:**40 Minutes**Servings:**32 |

 |

**INGREDIENTS:**

|  |  |
| --- | --- |
| 5 (12 ounce) cans tomato paste7 cups warm water (110 degrees F)1-1/2 cups grated Parmesan cheese3 tablespoons minced garlic1 cup honey | 2 tablespoons onion powder2 teaspoons Italian seasoning2 teaspoons dried oregano2 teaspoons dried marjoram2 teaspoons dried basil2 teaspoons ground black pepper1 teaspoon cayenne pepper1 teaspoon dried red pepper flakessalt to taste |

**DIRECTIONS:**

|  |  |
| --- | --- |
| **1.** | In a bowl, combine tomato paste, water, Parmesan cheese, garlic, honey, onion powder, oregano, marjoram, basil, ground black pepper, cayenne pepper, red pepper flakes and salt; mix together, breaking up any clumps of cheese. |
| **2.** | Sauce should sit for 30 minutes to blend flavors; spread over pizza dough and prepare pizza as desired. |

**Cinnamon Streusel Dessert Pizza** (from: [Rumbly In My Tumbly](http://sorumblyinmytumbly.blogspot.com/))

**Dough:**

Pizza dough
1 TBSP butter, melted

Make **2** of these!

Cinnamon

**Streusel:**

1/2 cup plus 1/3 cups all-purpose flour

1/3 cup white sugar

1/4 cup brown sugar

2 TBSP butter

2 TBSP oil

**Icing:**

1 cup powdered sugar
1 TBSP milk
1/2 tsp. vanilla

**DIRECTIONS:**

1. Mix together streusel ingredients with a fork, then side aside.

2. To make pizza, pat dough into a 12 inch pizza pan that has been sprayed with oil.  Perforate pizza dough with a fork (this keeps bubbles from forming).

3. Brush with 1 TBSP melted butter.

4. Sprinkle cinnamon all around buttered crust.

5. Top pizza crust with streusel mix.

6. Bake at 450 F for 8 to 9 minutes depending on the thickness of the pizza.

7. Mix icing ingredients until it is of a drizzle consistency. If it is too thick, then thin it out with a small amount of milk until you have reached your desired thinness.

8. When finished baking, top with icing in a circular pinwheel pattern. Cut up and enjoy!

You can also add apple topping:

**We are NOT doing the apples for cooking club – but would be a tasty addition!**

* 1 tablespoon butter
* 2 apples, peeled, cored and chopped
* 2 tablespoons brown sugar
* 1/2 teaspoon cinnamon

To make the apple mixture, heat the butter in a 10- or 12-inch skillet until melted. Add the chopped apples, brown sugar and cinnamon, and cook, stirring often, until the apples are tender (but not mushy) and the mixture is thick and bubbly, 4-5 minutes. Scoop spoonfuls of the apple mixture over the dough. It won't cover the dough completely, just distribute the apples as evenly as possible. Sprinkle the cinnamon streusel over the top of the apples – then follow from step #5 above.

|  |  |
| --- | --- |
| **Fruit Dessert Pizza** |   |

|  |  |  |  |  |  |
| --- | --- | --- | --- | --- | --- |
| recipe image |

|  |  |
| --- | --- |
| **Rated:** | rating |

**Submitted By:**Michele O'Sullivan**Photo By:**LO

|  |  |
| --- | --- |
| **Prep Time:**15 Minutes**Cook Time:**15 Minutes | **Ready In:**30 Minutes**Servings:**24 |

 |

**INGREDIENTS:**

|  |  |
| --- | --- |
| 2 (18 ounce) pkgs refrigerated sugar cookie dough (or you can use your favorite sugar cookie dough recipe)2 (8 ounce) packs of cream cheese – room temp¾ cup white sugar3 teaspoons vanilla extract | 1 cup sliced banana1 cup sliced fresh strawberries1 cup pineapple chunks, drained1 cup blueberries  |

**DIRECTIONS:**

|  |  |
| --- | --- |
| **1.** | Preheat oven to 350 degrees F (175 degrees C). |
| **2.****3.****4.**  | Press cookie dough evenly into the large sheet pan. Bake in preheated oven for 15 to 20 minutes, until golden brown. Cool in pan on wire rack.In a large bowl, beat cream cheese with 1/2 cup sugar and vanilla until light. Spread on cooled crust. Arrange fruit in a decorative pattern. Refrigerate until ready to serve. |
|  | 1.
 |

# Easy Crescent Veggie Pizza

prep time **20 min t**otal time**1 hr 10 min** servings **32**

## Ingredients

2 cans (8 oz each) refrigerated crescent dinner rolls

1 package (8 oz) cream cheese, softened

½ cup sour cream

1 cup shredded cheddar cheese

1 teaspoon dried dill weed

1/8 teaspoon garlic powder

½ - 1 cup small fresh broccoli florets

½ cup quartered cucumber slices

½ cup shredded carrot

1. Heat oven to 375°F.

2. Unroll both cans of dough; separate dough into 4 long rectangles. In ungreased 15x10x1-inch pan, place dough; press in bottom and up sides to form crust.

3. Bake 13 to 17 minutes or until golden brown. Cool completely, about 30 minutes.

4. In small bowl, mix cream cheese, sour cream, dill and garlic powder until smooth. Spread over crust.

5. Top with vegetables. Serve immediately, or cover and refrigerate 1 to 2 hours before serving. Cut into 8 rows by 4 rows.