

Peanut butter and Jelly Toast: Plaza Style

Living at the plaza hotel has its pros and cons, and making toast is a little bit of both. One night when my roommate and I ran out of food and were too lazy to walk all the way to the caf, I decided that toast would be a good hearty meal! One of my friends borrowed us a couple slices of bread. Technically at the plaza, we are not allowed to eat their continental breakfast, but we decided to use their toaster. Then I noticed the free peanut butter and jelly packets just sitting there, and of course being the poor college student I am, grabbed a couple. The toast was so good because for once we didn't have to walk a mile to eat! If toasters were allowed in our rooms, I would have toast every day! But if you are ever at the plaza, hungry, and just don't feel like walking, hit up the lobby for free goodies that are left sitting around!

Puppy Chow!

This is a simple, quick and easy snack that can be made anywhere there is a microwave! Perfect for us college students who just want to snack all day instead of having a full meal. Just a side note, do not feed this to real dogs, they will die!

½ cup of Peanut Butter
¼ cup of Butter
1 cup of Chocolate Chips
½ teaspoon of Vanilla
9 cups of Chex cereal
3 cups of powdered sugar

- 1.) Combine peanut butter, butter, and chocolate chips in bowl
- 2.) Microwave for one minute and blend well, then add the vanilla. Stir well.
- 3.) Place Chex cereal in very large bowl
- 4.) Evenly pour the peanut butter-chocolate goo over the cereal, making sure all the cereal is covered in it.
- 5.) Put the powdered sugar into a paper bag, and then place the cereal into the bag, shake vigorously. Use more powdered sugar if needed to cover cereal.
- 6.) Place in a large serving bowl (I usually put it in the refrigerator after because it tastes better cold) and then ENJOY!

Grandma Jane's Zucchini Bread

This is something my mother could never master, for some reason grandma can always make it better. Grandma always makes it super moist and it seems to melt in your mouth, and for my mom, well the exact opposite of that..

3 cups of flour	1 cup of vegetable oil
1 teaspoon of salt	2 ¼ cup sugar
1 teaspoon of baking soda	3 teaspoons vanilla
1 teaspoon of baking powder	2 cups grated zucchini
3 teaspoons of cinnamon	
3 eggs	

- 1.) Mix together flour, salt, baking soda and powder, cinnamon in a bowl.
- 2.) Beat eggs, oil, vanilla, and sugar together. Then add the dry ingredients and beat well. Then add in the zucchini and beat well.
- 3.) Grease a 8x4 pan and preheat the oven to 325 degrees.
- 4.) Bake for 40 to 45 minutes.

5 helpful tips at the Caf!

- 1.) Use the Cajun seasoning next to the grill on your French fries, potatoes, rice, ect rather than just boring salt and pepper. Spices up whatever you are eating!
- 2.) Use ranch on French fries instead of ketchup, it's way better!
- 3.) Use the nacho cheese at the Mexican place, and use it to make cheesy fries!
- 4.) Make sure to take the cookies from the middle of the pile, because the ones on the outside are usually more stale and dried out. This also includes the bread and cake.
- 5.) There is always fresh fruit of some sort. I'm guessing that most of us could use a few more snacks in our dorm room. Grab a couple and throw it in your backpack! (We pay for that!!)