

Autumn's Recipes and Tips

Peanut Butter Banana Sandwich

Ever get sick of eating the same old food at the cafeteria? Or how about getting tired of the traditional peanut butter sandwich? Well if you're like me, you've probably been searching for a way to add a little pizzazz to the cafeteria's lunch menu, and I have found just the thing. While scoping out the cafeteria, I noticed the bread station and decided to grab some to make a peanut butter sandwich. However, I think peanut butter is just too plain, and I had the brilliant idea to add sliced bananas to it! Not only does this trick add new flavor to the traditional sandwich, but also helps make lunch more healthy and nutritious!

Ranch Oyster Crackers

I first came across this delicious creation in grade school. My friend would always bring this snack with her to school, and every time she did the whole class would crowd around her and beg to have just a handful. (I was one those people, I admit it!) Well, naturally I got tired of begging for my friend's crackers and I came up with the genius idea to look the recipe up online at cooks.com! Ever since, I have enjoyed making these tasty little crackers whenever I please. The ingredients are cheap and the process is borderline fool proof. If you try this recipe, I guarantee you'll be begging for more!

$\frac{3}{4}$ cup vegetable oil
1oz package Hidden Valley Ranch dressing mix
 $\frac{1}{2}$ tsp dill weed
 $\frac{1}{4}$ tsp lemon pepper
 $\frac{1}{4}$ tsp garlic powder
1 12-16oz package of plain oyster crackers

Preheat oven to 275°F. Mix ingredients together in a large bowl. Make sure all the crackers are coated! Pour the contents onto a cookie sheet and place in the oven. Bake for 9-10 minutes. Enjoy your tasty snack! 😊

Microwaved Deep Dish Chocolate Chip Cookies

One day while studying in my room I decided to take one of my many frequent study breaks and drool over goodies on Pinterest. (I love that site by the way, it is so awesome!). Anyways, I was scrolling through the page and spotted a website that linked me to a whole bunch of sweets that can be made in the microwave. I found this to be a very valuable find, as you know about the only cooking device we have available in college is the microwave! I called my roommate over and we both drooled a little, and she came up with the great idea to add a recipe to the food class College Cuisine page! We figured that we could get the ingredients by bringing them back from our trips home. So I hope if any of my fellow college students are in need of a little sweet treat, they can use this super easy recipe to avoid a trip to the cafeteria!

- 1 tablespoon butter, melted
- 1 tablespoon white sugar
- 1 tablespoon brown sugar
- 3 drops of vanilla
- Pinch of salt
- 1 egg yolk
- $\frac{1}{4}$ cup flour
- 2 tablespoons chocolate chips

Mix together butter, sugars, vanilla, and egg yolk in a small bowl.

Add in flour and salt.

Stir until evenly mixed.

Add in chocolate chips.

Put the dough into a small microwavable bowl, ramekin, or coffee mug.

Microwave for 40-60 seconds or until cookie appears done.

Enjoy!

*Recipe originally from <http://www.number-2-pencil.com>

Harriet's Sugar Cookies

****My favorite recipe from home!****

This is my absolute favorite cookie, without a doubt. You will literally never come across a better sugar cookie than these, I sincerely promise! I started making these cookies a couple of years ago after we received the recipe for helping out with the elementary Vacation Bible School. And believe me, I have made these plenty of times since! Sometimes for special occasions, I even add food coloring to the dough to make a variety of festive colors. I hope you like these cookies as much as I do! 😊

Cream: 1 cup powdered sugar
 1 cup butter
 1 teaspoon vanilla
 $\frac{1}{2}$ teaspoon almond extract

Add: 2 eggs

Mix in separate bowl:
 4 $\frac{1}{2}$ cups flour plus 2 tablespoons
 1 teaspoon salt
 1 teaspoon baking soda
 $\frac{1}{2}$ teaspoon cream of tartar

Add: 1 cup vegetable oil and flour mixture alternately to the sugar mixture.

Chill dough until cool.

Form into balls and roll in sugar.

Flatten with a glass cup.

Bake at 350°F for 10-12 minutes.