

Summer break is finally here! Time to start planning those summer meals to keep the kids fed. This week we feature some great kid friendly recipes that everyone will enjoy. A big THANK YOU to all the teachers out there!

## Bisquickie Cinnamon Rolls

2-1/2 C. Bisquick® baking mix  
1/3 C. milk  
1 egg  
2 T. butter, softened  
1/4 C. sugar  
2 tsp. cinnamon  
1/4 C. confectioners' sugar  
1 tsp. water

Preheat oven to 400°.

Mix baking mix, milk and egg until a soft dough forms.

Turn dough onto lightly floured surface and knead gently until smooth.

Pat or roll dough into an 8 x 10 rectangle.

Combine cinnamon and sugar. Spread dough with butter and sprinkle with cinnamon and sugar mixture.

Roll up tightly, beginning at 10-inch side. Pinch edge of dough into roll to seal. Place sealed side down on an ungreased cookie sheet.

Cut at 1-inch intervals ALMOST through to bottom, using scissors or sharp knife.

Bake about 20 minutes or until light brown.

Mix powdered sugar and water until spreading consistency; spread over warm roll.

## Princess Toast

*Prep/Total Time: 10 min.*

*Servings: 6*

6 slices white bread, toasted  
6 T. seedless strawberry jam  
1-1/2 C. buttercream frosting  
6 T. sprinkles  
6 tsp. silver or gold edible glitter

Spread jam over toast. Top with buttercream, sprinkles and edible glitter. Leave toasts whole or cut into shapes.

## Spiced Chicken and Grape Skewers

*Level: Easy*

*Total: 40 min*

*Prep: 10 min*

*Inactive: 20 min*

*Cook: 10 min*

*Servings: 4*

2 T. olive oil  
1/2 tsp. lemon zest  
1 T. lemon juice  
2 cloves garlic, minced  
1 tsp. ground cumin  
1/2 tsp. ground coriander  
1/2 tsp. salt  
1 lb. boneless skinless chicken breast, cut into 3/4" cubes  
8 (10") skewers  
1-1/2 c. seedless green grapes  
Cooking spray  
2 T. chopped fresh mint leaves  
1 lemon, cut into wedges

In a medium sized bowl whisk together the oil, lemon zest, lemon juice, garlic, cumin, coriander, and salt. Add the chicken to the marinade and toss to coat. Marinate the chicken for 20 minutes. While the chicken is marinating, soak the skewers in water if wooden.

Thread 4 pieces of the chicken and 4 grapes onto the skewers, alternating them. Spray a grill pan with cooking spray and preheat over a medium-high heat, or prepare an outdoor grill. Grill the chicken until cooked through, about 3 to 4 minutes per side. Sprinkle with mint and serve with lemon wedges.

## Garlic Toast Pizzas

Frozen garlic toast  
Pizza sauce  
Shredded mozzarella cheese  
Toppings of your choice

Bake the garlic toast according to the package directions, but pull it out of the oven about 2 minutes before it's finished.  
Top the almost-done garlic toast with pizza sauce, cheese and the toppings of your choice (use the sauce very sparingly, otherwise the middle can get soggy).  
Place back in the oven on the broil setting for 2-4 minutes or until the cheese is bubbly and starts to brown.

## Cheesy Chicken 'n' Shells

*Prep: 15 min.*  
*Bake: 30 min.*  
*Servings: 4*

1-1/2 C. uncooked medium shell pasta  
2 T. all-purpose flour  
1/4 C. water  
1-1/4 C. chicken broth  
1 can (10-3/4 oz.) condensed cream of chicken soup, undiluted  
1/2 C. diced process cheese (Velveeta)  
1/4 tsp. salt  
1/4 tsp. pepper  
1/4 tsp. poultry seasoning  
1/8 tsp. paprika  
1-1/2 C. cubed cooked chicken  
3 T. dry bread crumbs  
1 T. butter, melted

Preheat oven to 350°. Cook pasta according to package directions.  
Meanwhile, in a saucepan, combine the flour and water until smooth. Gradually stir in broth. Bring to a boil; cook and stir 2 minutes or until thickened. Reduce heat; add soup, cheese and seasonings. Cook and stir 5 minutes or until cheese is melted.  
Drain pasta; place in a bowl. Stir in soup mixture and chicken. Transfer to a greased 1-1/2-qt. baking dish. Toss bread crumbs and butter; sprinkle over top.  
Bake, uncovered, 30 minutes or until golden brown.

## Sloppy Joe Biscuit Casserole

*Prep Time: 10 min*  
*Cook Time: 30 min*  
*Total Time: 40 min*  
*Servings: 8*

1 lb. ground beef  
3/4 C. ketchup  
1/4 C. water  
3 tsp. brown sugar  
2 tsp. Worcestershire sauce  
2 tsp. mustard  
1 tsp. garlic powder  
1 tsp. onion powder  
1/4 tsp. salt  
12 oz biscuits, cut into quarters  
1 C. cheddar cheese, shredded

Preheat Oven to 350°F and prepare a 9x13 baking dish with cooking spray.  
**Cook Meat:** In a skillet over medium heat, cook the ground beef until no longer pink, then drain any excess fat.  
**Prepare Sloppy Joe Mixture:** To the skillet, add ketchup, water, brown sugar, Worcestershire sauce, mustard, garlic powder, onion powder, and salt. Simmer for about 5 minutes.  
**Combine with Biscuits:** Remove the skillet from heat and transfer the meat mixture to a medium bowl. Toss the quartered biscuits with the meat mixture until well combined.  
**Assemble Casserole:** Transfer the biscuit and meat mixture to the prepared baking dish, spreading evenly. Top with shredded cheddar cheese.  
**Bake:** Place the dish in the oven and bake for 28-30 minutes, or until the biscuits are golden brown and the cheese is melted.  
Remove from the oven and serve warm.

## Granola Trail Mix

*Prep/Total Time: 5 min*

*Servings: 11 cups*

1 pkg. (16 oz. banana-nut granola  
1 pkg. (15 oz.) raisins  
1 pkg. (12.6 oz.) milk chocolate M&M's  
1 can (12 oz.) honey-roasted peanuts

Place all ingredients in a large bowl; toss to combine. Store in airtight containers.

## **Rainbow Waffle Sandwiches**

2 C. all-purpose flour, spooned and leveled  
1 T. sugar  
1 T. baking powder  
1/2 tsp. baking soda  
1/2 tsp. kosher salt  
1-1/2 C. buttermilk  
2 lg. eggs  
4 T. unsalted butter, melted  
2 pt. vanilla ice cream, softened  
Multicolored sprinkles, for coating

Whisk together flour, sugar, baking powder, baking soda, and salt in a bowl. Whisk together buttermilk, eggs, and melted butter in a separate bowl. Add buttermilk mixture to flour mixture and stir just until incorporated.

Heat a round waffle iron. Spoon a heaping 1/2 C. of batter onto waffle iron and cook until light golden brown, 5 to 6 minutes. Transfer to a wire rack to cool.

Scoop ice cream onto half of the waffles, spreading evenly. Sandwich with remaining waffles, gently pushing ice cream out to the edges. Coat edges in sprinkles. Freeze until firm, 4 hours and up to 2 days. Cut each waffle into 4 triangles just before serving.

## **Take 5 Peanut Butter Balls**

*Prep Time: 15 min  
Cook Time: 15 min  
Additional Time: 30 min  
Total Time: 1 hour  
Servings: 30*

1 C. Peanut Butter  
1 C. Powdered Milk  
1/2 C. Honey  
1/3 C. Mini-Chocolate Chips 1/3 C. Caramel Bits  
1 C. Crushed Pretzels  
1/4 C. Crushed Pretzels (for topping)  
2 C. Chocolate Chips (semi sweet or milk chocolate)

Mix your peanut butter, honey and powdered milk.

Add in pretzels, caramel bits and mini chocolate chips.

Scoop out Tablespoon size portions and roll them into balls.

Place in the freezer for at least 30 minutes.

In the bowl of a double boiler melt your chocolate chips over medium heat.

Dip each peanut butter ball in the melted chocolate chips.

Sprinkle each with crushed pretzels while the chocolate is still soft.

Let cool until the chocolate hardens.

## **Rhubarb Cake**

*Submitted by Lisa Parker, Drummer Test Kitchen*

### **Cake**

1-1/2 C. brown sugar  
1/2 C. shortening  
2 eggs  
Pinch salt  
2 C. cake flour  
1 tsp. vanilla  
1 C. milk  
1 T. vinegar  
1 tsp. soda  
2 C. rhubarb, cut up

### **Topping**

1/2 C. white sugar

1 tsp. cinnamon  
1 C. nuts

Mix milk and vinegar to make sour milk. Mix with the rest of the cake ingredients and put in a 9 x 13 pan.  
Mix topping ingredients and put on top of cake.  
Bake at 325 for 45 min.

### **Quote of the Week:**

***“A parrot talks way too much but can’t fly high, but an eagle is silent and has the will power to touch the sky.”***

**~Author unknown (American Bald Eagle Day, June 20)**