



Let's Do This at Home!

Recipes and Inspiration That Make it Easier to Stay at Home
Edition #3

Looking for fun and easy cooking projects to make with the kids?
These are a few of our favorites!

Old-Fashioned Banana Bread

- Butter
- 1¼ cups all-purpose flour, plus more for dusting
- 1 teaspoon baking soda
- ¾ teaspoon salt
- 2 large eggs, beaten
- ½ cup canola oil
- 1 cup sugar
- 2 large, very ripe bananas, mashed (you can also use frozen bananas that have been thawed)

Preheat the oven to 350°F. Butter and flour a 9-inch by-5-inch metal loaf pan. In a medium bowl, whisk the 1¼ cups of flour with the baking soda and salt. In another bowl, whisk the eggs with the oil, sugar and mashed bananas. Stir the banana mixture into the dry ingredients.

Scrape the batter into the prepared pan and bake in the center of the oven for about 50 minutes, until the bread is golden, and a toothpick inserted into the center of the loaf comes out clean. Transfer the pan to a rack and let cool for 15 minutes, then turn the bread out onto the rack and let cool completely. Cut into slices and serve.

Pizza Quesadillas

- 1 flour tortilla
- 2 tablespoons marinara or pizza sauce
- ½ cup shredded mozzarella cheese
- Optional additional ingredients: grated Parmesan cheese, sliced pepperoni, mushrooms, bell peppers, sausage, or any other pizza toppings of your choice
- For dipping: warm marinara sauce

Preheat a flat griddle or a large skillet over medium heat.

Spread marinara sauce on half of the tortilla. Sprinkle with shredded mozzarella cheese, and any other toppings of your choice. Add another layer of mozzarella over toppings.

Fold tortilla over.

Spray griddle with cooking spray and cook quesadilla for 2-3 minutes per side, or until browned.

Remove to a cutting board and allow the quesadilla to cool for a few minutes. Cut into triangles and serve. Makes 1 serving.

Bread in a Bag

Cooking spray, for mini loaf pans
3 cups all-purpose flour, divided
¼ cup sugar
1 .25-ounce package active dry yeast (about 2¼ teaspoons)
1 cup warm water
3 tablespoons extra-virgin olive oil
2 teaspoons kosher salt

Preheat oven to 375°F and spray mini loaf pans with cooking spray. In a resealable plastic bag, place 1 cup flour, sugar, and yeast and add warm water.

Seal bag and squish together with your hands to mix. Let rest 10 minutes at room temperature. (Yeast should activate.) Add 1 cup flour, oil, and salt to the bag, then seal and squish together.

Add remaining cup of flour and mix until combined. Remove from bag and knead 5 minutes until smooth. Halve dough and place in two loaf pans. Cover with a kitchen towel and let rise 30 minutes.

Brush top of bread with olive oil or melted butter and bake until golden, about 30 minutes. Makes 2 loaves.

Easy Raspberry-Crumb Bars

1 cup all-purpose flour
¼ teaspoon baking soda
¼ teaspoon salt
1 cup rolled oats (old fashioned)
½ cup packed light-brown sugar
½ cup unsalted butter, softened
¾ cup raspberry jam, seedless if preferred, or any kind of jam you like

Preheat oven to 350°F. Line an 8-inch by 8-inch baking dish with aluminum foil, leaving a 2-inch overhang of foil on two sides. Grease foil.

In a large mixing bowl, whisk together flour, baking soda and salt. Stir in oats and brown sugar, and use clean fingertips as needed to break up brown sugar clumps.

Add butter, and using fingertips, work butter into mixture until evenly moistened.

Add 2 cups of the oat mixture to the prepared baking dish and press into an even layer.

Spread raspberry jam into an even layer over oat layer, coming within ¼-inch of all edges. Sprinkle top evenly with remaining oat mixture, then slightly press into jam layer.

Bake in preheated oven until golden brown, about 34 - 38 minutes.

Remove from oven and allow to cool completely before cutting into squares. Store in an airtight container. Makes 12 servings.

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