



# Let's Do This at Home!

Recipes and Inspiration That Make it Easier to Stay at Home

Edition #5

Sometimes, when you're cooking with kids, it's a spur-of-the-moment thing! Here are some fun, easy, and delicious recipes that use ingredients that you probably already have on hand!

## **Sugared Bread "Cookies"** (adapted from Jacques Pepin's recipe)

4 slices white bread (or very plain wheat bread)  
Salted butter, softened to room temperature, or butter spread  
Sugar  
Cinnamon

Preheat oven to 350°F.

Cut crusts off bread. Butter both sides of bread and cut each slice into 4 vertical pieces. Sprinkle a generous amount of sugar (or combine sugar with cinnamon to make cinnamon sugar) on both sides of each piece.

Place sugared bread slices on a cookie sheet lined with parchment or Silpat. Bake for about 10 minutes or until bread has browned and sugar has caramelized a bit. Makes 16 "cookies".

Delicious with tea or hot cocoa!

---

## **Chocolate Crazy Cake** (Vegan)

1½ cups unbleached flour	1 teaspoon white vinegar
3 tablespoons unsweetened cocoa	1 teaspoon pure vanilla extract
1 cup sugar	5 tablespoons vegetable oil
1 teaspoon baking soda	1 cup water
½ teaspoon salt	

Preheat oven to 350°F.

Mix first 5 dry ingredients in a well-greased 8-inch square baking pan. Make 3 depressions in dry ingredients – two small, one larger. Pour vinegar in one depression, vanilla in the other and the vegetable oil in third larger depression. Pour water over all. Mix well until smooth.

Bake on middle rack of oven for 35 minutes. Check with toothpick to make sure it comes out clean. Cool. Top with your favorite frosting or powdered sugar.

Note: Oven baking times may vary, be sure to check your cake to make sure you do not over bake.

## **Curly Dogs** (adapted from Jacque Pepin's recipe)

4 hot dogs (BSC prefers Hebrew National Kosher Beef Franks)  
1 teaspoon canola oil  
2 hamburger buns or English muffin, split in half  
½ cup shredded cheddar cheese (optional)  
About ½ cup pickle relish (See recipe below)

With a sharp paring knife, cut the hot dogs lengthwise about halfway through the meat. Then make crosswise cuts in each one, spacing them about ½-inch apart and cutting about halfway through the meat; you should have about 12 cuts on each hot dog.

Heat the oil in a sturdy skillet. Add the hot dogs and cook over medium heat for about 3 minutes, shaking the pan so the hot dogs roll over and brown on all sides. They will start curling up into wheels.

Meanwhile, toast the bun until it is crusty.

Place a curly dog on each bun half, curling it into a wheel. Spoon the relish into the centers and serve. Makes 4 servings

## **Pickle Relish** (makes about 1 cup - enough for 4 hot dogs)

1 dill pickle, cut into ¼-inch dice, or about ¼ cup dill pickle relish  
¼ cup diced (¼-inch) tomato (optional)  
2 tablespoons sliced scallion (optional)  
1 tablespoon ketchup  
1 teaspoon hot chili sauce, such as Sriracha (optional)  
1 teaspoon yellow mustard  
¼ teaspoon salt  
¼ teaspoon sugar

Combine all the ingredients in a bowl. Cover and refrigerate until needed.

---

## **Frozen Banana Yogurt Pops**

3 bananas, peeled and cut in half (not lengthwise)  
¾ cup vanilla yogurt or flavor of your choice  
Sprinkles or toppings of your choice  
Popsicle sticks

Insert a popsicle stick into each banana half.

Dip bananas into yogurt, using a spoon to coat each banana evenly. Let excess yogurt drip off.

Add sprinkles or topping of your choice.

Place bananas on a plate covered in wax or parchment paper. Freeze until the yogurt has hardened, about 2 hours. (Allow for more time if you would like the banana to be frozen through).  
Makes 6 servings.

Bayview School of Cooking  
Register on-line: [www.BayviewSchoolOfCooking.com](http://www.BayviewSchoolOfCooking.com)  
[FACEBOOK.com/BayviewSchoolofCooking](https://www.facebook.com/BayviewSchoolofCooking)    [BayviewSchoolOfCookingBlog.wordpress.com](http://BayviewSchoolOfCookingBlog.wordpress.com)