

15 seconds stirring in between each burst for 10 seconds until the chocolate is melted and smooth. Transfer the melted chocolate to a plastic bag and cut off the very tip of the bag. Pipe "spider legs" onto the cookie starting from the Reese's cup going outwards. If desired, pipe a little melted chocolate on the back of the edible eye candies and press into the Reese's cup.

PIZZA BAKE

Prep Time: 10 minutes Cook Time: 25 minutes Yield: 8 servings

2 pouches Bisquick Complete buttermilk biscuit mix 1 (7.5 oz each)

1 cup water

1 jar pizza sauce (14 oz)

1 package sliced pepperoni (8 oz)

2 cups shredded mozzarella cheese (8 oz)

Heat oven to 375F. Spray 13x9-inch (3-quart) glass baking dish with cooking spray. In medium bowl, stir Bisquick mix and water until soft dough forms. Drop half of dough by spoonfuls evenly in bottom of baking dish (dough will not completely cover bottom of dish).

Drizzle about 1 cup pizza sauce over dough. Arrange 1/2 of the pepperoni slices evenly over sauce. Top with 1 cup of the cheese. Repeat layers with remaining dough, pizza sauce, pepperoni and cheese.

Bake 20 to 25 minutes or until golden brown. Cut into squares to serve.

MUMMY HOT DOGS

Preheat oven to 350 degrees F (175 degrees C).

8 hot dogs

1 8 oz package of refrigerated crescent rolls

1 tsp. mustard

Place hot dogs in a saucepan and cover with water; bring to a boil. Reduce heat to medium-low and simmer until warmed through, about 5 minutes. Drain.

Roll crescent dough onto a work surface; tear into 8 pieces. Roll 1 piece dough around each hot dog, creating the look of a mummy. Place dots of mustard on the top of each for the eyes, nose, and mouth. Arrange hot dogs on a baking sheet.



Chefs in Training
Fall & Winter Classes

3-5 Ingredient Fall Recipes

CHOCOLATE COVERED PRETZELS

Chocolate melts (any color can be used)
Candy forms for pretzel rods
Pretzel rods

Melt chocolate in a double boiler on the stove or in a candy melting pot. Spoon melted chocolate over pretzels in candy molds.

FRENCH TOAST

Prep time: 15 minutes Total time: 20 minutes Yield: Serves 2

1 pint vanilla ice cream (not gelato), melted
4 (1–1 1/2"-thick) slices challah, brioche, or whatever you have on hand
5 tablespoons unsalted butter, divided

Preheat oven to 250°F. Pour ice cream into a large baking dish. Add bread, turn to coat, then let sit 3 minutes. Flip bread and continue to soak until saturated but not soggy, about 3 minutes more. Heat 2 Tbsp. butter in a large skillet over medium. Using tongs, carefully lift 2 bread slices from custard, letting excess drip back into dish. Transfer to skillet in a single layer and cook until golden brown and the center of toast springs back when pressed, about 4 minutes per side. Transfer to a wire rack set inside a rimmed baking sheet; keep warm in oven until ready to serve. Repeat with 2 Tbsp. butter and remaining bread. Top toasts with remaining 1 Tbsp. butter and serve.

SODA CAKE

12-layer-size box desired cake mix
12 ounces desired carbonated beverage
Frosting

Preheat oven to 350 degrees. Coat a 13x9-inch baking pan with nonstick cooking spray or use cupcake pans with papers. Set aside.

In a large bowl combine both ingredients. Mix with an electric mixer until just combined. Pour into prepared pan and bake according to cake mix package directions. Frost with desired frosting.

PUMPKIN KRISPY TREATS

5 tablespoons unsalted butter
8 cup miniature marshmallows
1 teaspoon vanilla extract
1/4 teaspoon salt

6 cups rice krispies
Orange Food Coloring
12 miniature Reese's cups or tootsie roll
24-36 miniature green M&Ms

In a large pot, add the butter and place over medium heat. Melt, stirring occasionally. As soon as the butter is melted, add 8 cups of the miniature marshmallows. Stir constantly until the marshmallows are JUST melted.

Remove from the heat and stir in the salt, and vanilla extract. Dye the marshmallows orange and add the rice krispies.

Mix until all the ingredients are well incorporated and then lightly spritz your hands with cooking spray. Grab a handful of the krispies mixture and gently form into a ball. Avoid compressing the treat too much as you don't want a hard/dense treat.

Press a miniature reese's cup or tootsie roll into the top of the pumpkin and re-shape as necessary to form the ball and get the reese's cup to hold in place.

Press in 1-3 miniature M&Ms to make it look like small leaves.

PEANUT BUTTER SPIDER COOKIES

Recipe can be doubled
Prep Time: 20 minutes Total Time: 35 minutes

1 large egg
1 cup creamy peanut butter
1 cup sugar
Miniature Reese's peanut butter cups
1 cup milk chocolate chips (or frosting)
Optional: candy eyeballs, shortening or vegetable oil

Arrange racks in upper and lower thirds of oven; preheat to 350° F. Line 2 rimmed baking sheets with parchment paper. Beat egg with a whisk in a medium bowl. Add peanut butter and sugar and whisk until fully incorporated and smooth. Drop mounds of dough by the tablespoonful onto prepared baking sheets, spacing about 2" apart. Lightly press tops of cookies with tines of a fork, making a crosshatch pattern. Bake cookies, rotating trays halfway through, until golden brown, 10–12 minutes. Transfer to a wire rack and let cool slightly. In a microwave-safe bowl, add the chocolate chips, and about a half-teaspoon of vegetable oil or shortening (if desired; makes it a little easier to work with!) Microwave in bursts of