

See you next summer!
Hampy, Honey & Little Hoot
XOXO



Recipe for the Perfect Camp

To make the perfect camp...

- **Pour in a cup of crazy counselors**
- **Put in three whole owls**
- **A dash of cinnamon snails**
- **A sprinkle of secret path love**
- **A cup of dirt**
- **A whole lucky rock**
- **A splash of milkshake that bring all the boys to the yard**
- **2 cups of the most amazing friends ever!**
- **A handful of adorable campers**
- **A pinch of amazing experiences**
- **1 half cup of spirit**
- **2 camp loving owners**
- **Add in a couple fudgos**
- **5 cups of fun**
- **A bunch of loving staff**
- **And to top it all off... 40 years of SSDC love <3 <3 <3 <3**

That is how you make the perfect camp!!

EAT SLEEP SSDC..... what else is there?

(submitted by Sarah Michels)



Recipes made with love by: Melissa Dubin



HAMPY'S KITCHEN
RECIPES
2019

FROM
MELISSA DUBIN "THE HAMPY'S KITCHEN LADY"



Kitchen Math

The following measurements might be useful in the kitchen when learning about equivalents.

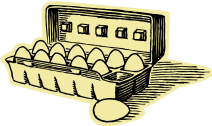


- 3 teaspoons = 1 tablespoon
- 4 tablespoons = $\frac{1}{4}$ cup
- 5 tablespoons plus 1 teaspoon = $\frac{1}{3}$ cup
- 8 tablespoons = $\frac{1}{2}$ cup
- 16 tablespoons = 1 cup
- 2 cups = 1 pint
- 4 cups = 1 quart
- 2 quarts = $\frac{1}{2}$ gallon
- 4 quarts = 1 gallon



Before you begin in the kitchen, there are a few simple steps to follow:

1. Always wash your hands first.
2. Read the recipe to make sure that you have all the necessary ingredients.
3. Gather the utensils that you will need.
4. Pay attention to measurements.
5. Be sure to clean up when you are done!



Some interesting kitchen facts.....

- Be sure that all of your ingredients are at room temperature before you use them, especially eggs. (If eggs are cold, put them in warm water for a minute or two before you crack them.)
- Always preheat the oven.
- Use large eggs when baking, unless the recipe specifies extra-large, which it rarely does.
- When a recipe calls for sifted flour, you can just give it a good stir to fluff it up before measuring it.
- Brown sugar should be packed in the measuring cup until it is level with the top.
- **Baking Powder vs Baking Soda:** *Baking soda* starts working as soon as it gets wet, so once you have added the liquid ingredients to a recipe that calls for baking soda, bake it right away.

Most *baking powder* is double acting, which means it has two rising ingredients. The first is triggered by moisture and the second is triggered by heat. That means that you can delay baking after the batter is mixed.

- To test to see if your baking powder is still good, put ½ teaspoon in ¼ cup hot water. If the water bubbles like crazy, it still works.

IDEAS FOR WHEN YOU ARE COOKING AT HOME

1. Clean up as you go. Washing bowls and utensils along the way will leave you with less work at the end when you want to enjoy your creation.
2. Measure all of your ingredients carefully
3. Make sure to use pot holders
4. Keep pan handles turned away from the edge of the stove where they can be knocked over
5. Open lids on pots away from you so you don't burn yourself with the steam
6. Turn off and unplug any electrical appliances before adding ingredients or taking it apart to clean
7. Be sure to arrange oven racks before preheating the oven

Some helpful baking tips from Hampy's Kitchen....

To get the eggshell out of a bowl, wet your finger and place it next to the shell.

To keep cookies moist, store them with an apple wedge.

Use Jell-O to color frosting instead of food coloring.

To soften brown sugar that has hardened, microwave it in a baking dish covered with a wet paper towel for 20 seconds.

To ripen bananas quickly, put them in the oven for 40 minutes at 350 degrees.

Place a large marshmallow on top of your cupcakes during the last 5 minutes of baking for a yummy frosting.

Put a marshmallow at the bottom of an ice cream cone to stop it from dripping.

KITCHEN TALK

Beat: To heat a liquid until bubbles form on the surface.

Chop: To cut food into small pieces using a knife or food processor.

Core: To remove the center and seeds of a fruit or vegetable.

Drain: To pour off the liquid using a strainer or colander.

Mix: To blend ingredients together so they are distributed evenly using a wire whisk, spoon, fork, or electric hand mixer.

Peel: To remove the skin of a fruit or vegetable using a peeler or knife.

Roll: To spread dough using a rolling pin or your hands.

Toss: To mix ingredients together by lifting slightly with two spoons, two forks, or your hands and then dropping back into the bowl.



Fruity Krispies

9x13 pan (spray with non stick spray)
4 Tbls. Butter/margarine
3 cups rice Krispies cereal
3 cups "Fruity" cereal (fruity pebbles, Fruit loops)
4 cups mini marshmallows or 40 large marshmallows
* optional: 1 tsp. vanilla extract



Spray microwave safe bowl with nonstick spray. Melt the marshmallows and butter in the bowl for 40 seconds. Stir (Tip: spray spoon or spatula to keep marshmallows from sticking to it). Microwave for additional 30 seconds and stir. Repeat until completely melted and smooth. Pour cereals into the bowl with the melted marshmallows and mix well. Pour into a well greased pan and press smoothly and evenly into the pan (use parchment paper to help with this step!). Let cool completely and cut into squares. Enjoy!

Milk & Cookies Trifle

*Can be made in a 9x13 pan or in a trifle bowl.

Chocolate Chip cookies (store bought is fine)
Oreos
Milk
Whipped Topping (Cool Whip)
Semi-sweet chocolate chip morsels



If using a 9x13 pan:

Dip 12 chocolate chip cookies into milk (both sides) and layer on bottom of pan.

Top with a layer of whipped topping.

Dip 12 Oreos in milk (both sides) and layer on top of whipped topping.

Repeat.

On final layer of whipped topping, sprinkle with desired amount of chocolate chips and extra crumbled cookies.

Cupcake Surprise



Cupcake mix (prepare as directed)
Sprinkles/Jimmies, mini chocolate chips or M&M's...
Frosting

Prepare cupcakes as directed on the box.

Let cool completely.

Poke a hole into the center of the cupcake (the bottom part of a funnel works well!)

Fill the inside of the hole with topping of your choice (sprinkles work well!)

Top the hole with the extra piece of cake left from the funnel.

Frost with your favorite frosting and top with additional sprinkles. Take a bite and SURPRISE!

Leprechaun Bait



1/2 box of Lucky Charms cereal (about 5 ounces, give or take)
3 Cups pretzels, broken into smaller pieces
1 bag of microwave popcorn (approximately 3 cups)
1 bag (2 cups) white chocolate (melted)

Pour all the dry ingredients into a large bowl and stir to combine.

Pour the melted chocolate ontop of the dry ingredients and stir well to cover all of it with the white chocolate. Cool in the refrigerator uncovered until the white chocolate hardens. Break into chunks using a metal spoon. Eat.

Enjoy. Repeat.

*If this bait helps you find the pot of gold, please let us know

Eclair Cake

- (2) 3.4 ounces vanilla instant pudding
- (1) 8 ounce tub of whipped topping (Cool Whip)
- 3 cups milk
- (1) 16 ounce package of graham crackers
- (1) 16 ounce container prepared chocolate frosting



Blend milk and pudding packets until thickened. Fold in the entire container of whipped topping. Arrange graham crackers on the bottom of a 9x13 pan (do not overlap). Spread half of the pudding mixture on top of the graham crackers. Top with another layer of Graham crackers. Pour remaining pudding mixture on top. Add another layer of graham crackers. Meanwhile, warm the frosting in the microwave to make it easier to pour and spread on top of the graham crackers (15 seconds, stir. Add additional 10 seconds if needed and stir). Spread the melted frosting evenly over the top layer of graham crackers. Let the frosting set (harden) before covering with foil. Then place in the refrigerator for at least 4 hours to chill before serving. Bon Appetit!

Chocolate Covered Marshmallow Brownies

- Brownie mix (prepare as directed on box)
- 1 cup (plus extra for garnishing) Mini-Marshmallows
- 1/2 cup (plus extra for topping) Semi-sweet Chocolate Chip morsels
- *optional : chocolate frosting



Prepare brownies as directed on package. Stir in 1 cup mini marshmallows and 1/2 cup semi-sweet chocolate chip morsels into the brownie batter. Bake as directed. Remove from oven (turn off oven) and sprinkle top of warm brownies with additional marshmallows and chocolate chips and place back in oven (that is turned off) for 2-3 minutes until marshmallows and chocolate chips start to melt. Cool completely. *For extra indulgence, spread thin layer of frosting on top of brownies. Enjoy!

DIRT

- 2 cups cold milk
- 1 package instant chocolate pudding
- 8 ounces Cool Whip, thawed
- 1 package (16 ounces) sandwich cookies, crushed
- Gummy worms, if desired



1. Make pudding according to the package directions.
2. Stir in Cool Whip and $\frac{1}{2}$ of the cookie crumbs.
3. Put cookie crumbs in the bottom of each cup and fill cups with pudding mixture.
4. Top with more cookie crumbs and a gummy worm.

CINNAMON SNAILS

- 4 slices of bread
- $\frac{1}{4}$ cup cream cheese, softened
- 3 tablespoons sugar
- $1\frac{1}{2}$ teaspoons cinnamon
- $\frac{1}{4}$ cup margarine, melted



1. Trim crusts from bread.
2. Spread cream cheese on bread and roll into a log.
3. Cut into 3 pieces.
4. Combine cinnamon and sugar.
5. Dip each piece into melted margarine and roll in the cinnamon and sugar mixture.

Place seam side down on ungreased cookie sheet and bake in 350 degree oven for 10 – 12 minutes, until brown and crisp.

Butter Beer

- 2 cups cream soda
- 2 cups ice cubes
- 2-3 tblsp. butterscotch sauce



1. Add ice cream, ice and soda to blender and mix.
2. Once blended, add butterscotch sauce and blend again.
3. Pour into cups and add whipped cream and another drizzle of butterscotch sauce.

NO BAKE CHOCOLATE CHIP COOKIE DOUGH BITES

- ½ cup butter
- ¼ cup sugar
- 3 tblsp. half & half
- 1 tsp. vanilla
- 1 1/3 cups flour
- 2/3 cup chocolate chips



1. Cream butter and sugar.
2. Add remaining ingredients and mix well
3. Roll into 1 inch balls
4. Refrigerate until firm
5. Eat as is or dip in melted chocolate



SWEET MOLLIES

- 2¼ cups all-purpose flour
- 1 teaspoon baking soda
- 1 teaspoon salt
- 1 cup butter, softened
- ¾ cup granulated sugar
- ¾ cup brown sugar
- 1 teaspoon vanilla
- 2 eggs
- 12 ounce package butterscotch chips
- 7 ounces regular potato chips, finely crushed

1. Combine flour, baking soda and salt in a small bowl.
2. Beat butter, both sugars and vanilla in a large mixing bowl.
3. Add eggs, one at a time, to butter mixture, beating well after each addition.
4. Gradually beat in flour mixture.
5. Stir in butterscotch chips and potato chips.
6. Drop by rounded teaspoonfuls onto ungreased baking sheet.
7. Bake in preheated 375 degree oven for 9 – 11 minutes or until golden.
8. Let stand 2 minutes and remove to wire rack to cool completely.

Makes about 5 dozen cookies.

LITTLE HOOTS M&M TREATS

- 1 – 18oz package sugar cookie
- 4 cups mini marshmallows
- $\frac{3}{4}$ cups M&Ms
- $\frac{1}{4}$ cup hot fudge sauce, warmed



1. Heat oven to 350 degrees.
 2. Place cookie dough in bottom of ungreased 13x9 pan
 3. Bake at 350 for 10 – 12 min or until golden brown
 4. Remove pan from oven and sprinkle evenly with marshmallows
 5. Return to pan and bake an additional 1 – 2 minutes or until marshmallows are puffy
 6. Remove pan from oven. Sprinkle evenly with M&Ms.
- DRIZZLE WITH WARM FUDGE TOPPING. Cool 1 hour or until completely cooled
Cut into 32 bars



BIRD'S NESTS

- 12 ounces chocolate chips
- $\frac{1}{2}$ cup chunky peanut butter
- 6 ounces thin chow mein noodles

1. Melt chocolate and peanut butter in the microwave.
2. Stir until chips are melted.
3. Add noodles and toss to coat evenly.
4. Cover 2 cookie sheets with waxed paper and drop golf ball sized clusters onto waxed paper.
5. Refrigerate.



MONKEY CAKE

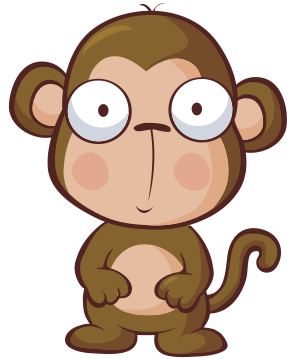
3 packages of biscuits, cut into quarters

¼ lb. butter, cut into pieces

½ cup of sugar

1 TBLSP cinnamon

Spray a Bundt pan with nonstick cooking spray. Coat the biscuit pieces in the cinnamon and sugar mixture. Place one layer of biscuits on the bottom of the pan. Layer some of the butter pieces on top. Repeat with two more layers. Bake at 350 degrees for 35 minutes. Let cake cook for 5 minutes and turn it out onto a plate. Pull pieces apart to eat, do not try to slice it.



The Magic Puffin (It's a pancake muffin)

Ingredients

2 cups Bisquick

2/3 cup milk

2 eggs

¾ cup maple syrup



Directions

Mix Bisquick, milk, eggs, and syrup together and pour into muffin pans with cupcake liners. Fill each cup halfway, and top with your favorite topping. Bake for 14-15 minutes or until a toothpick, inserted, comes out clean.

Makes 17-18 normal sized puffins!