

The logo for Discovery Museum features the word "Discovery" in a large, multi-colored font (red, green, blue, purple) with a gear icon integrated into the letter 'o'. Below it, the word "MUSEUM" is written in a smaller, purple, sans-serif font.

COMMUNITY COOKBOOK

This cookbook belongs to:

NAME OF RECIPE

Grandma's Mac & Cheese

DIFFICULTY

SERVES

6

PREP TIME

~30 min

COOKING TEMP

Preheat
400°F

REVIEW

☆☆☆☆☆

☐ VEGETARIAN

☐ LOW CARB

☐ GLUTEN FREE

☐ DAIRY FREE

Optional toppings to add

- bacon pieces
- 1 inch to half inch cut pieces of bread to top (add last 5-10 minutes)

INGREDIENTS

- 1/2 bag elbow macaroni (aprox 8oz.)
- 2 cups cheddar cheese grated
- 3 tablespoons flour
- 1 1/2 cup milk
- 3 tablespoons margarine

DIRECTIONS

- Boil water and cook macaroni. Macaroni noodles should ~~stiff~~ be al dente to firm (aprox 8 minutes).
- Make sauce in a saucepan, melt ~~combine~~ the butter then add flour and mix.
 - Add 1 1/2 cups milk and mix under low heat.
 - sauce should thicken (to desired thickness (so it coats noodles rather than running off.))
 - add cheese to sauce and melt
- Butter the sides of an 8x8 baking dish
 - pour macaroni into dish
 - pour sauce over macaroni & stir gently.
- Cook at 400°F for 20-30 minutes
 - sprinkle ~~sauce~~ ^{with} cheese or optional toppings midway through.

SUBMITTED BY:

Charlie Morris

NAME OF RECIPE

Beef Tacos

DIFFICULTY

☆☆☆☆

SERVES

10

PREP TIME

15 mins/30 mins

COOKING TEMP

350

REVIEW

☆☆☆☆☆

☐ VEGETARIAN

☐ LOW CARB

☐ GLUTEN FREE

☐ DAIRY FREE

NOTES:

INGREDIENTS

1 pound lean ground beef
1 cup salsa
10 taco corn Tortillas
1 cup sour cream
3 leaves lettuce sliced
1 cup shredded colby jack
2 tablespoon tomato paste
1/2 cup of beef broth
1 tsp ground cumin
1/2 tsp Kosher salt
1/2 tsp cayenne pepper
1/4 tsp onion powder
1/4 tsp garlic powder
cooking oil

DIRECTIONS

In medium saucepan/skillet over medium heat, add teaspoon of Olive oil. When warm, add meat with all of the spices with a spatula and mix until spices are evenly distributed throughout the meat, about 5 mins or so. Add tomato paste and beef broth, mix and cook for about 5 additional mins or until broth has cooked off. Turn off heat and set aside.

For Taco shells: Use skillet, add oil. Heat pan over medium heat for 4 mins. Test oil by dropping a piece of tortilla into the oil to see if oil is ready. Using tongs gently drop a tortilla into the oil, fry for 15/20 mins. Turn tortilla over with tongs and immediately fold in half. Transfer to paper towel-lined plate and begin to fill shells with meat, shredded cheese, lettuce, salsa, sour cream

SUBMITTED BY:

Karrer Ruiz

NAME OF RECIPE

Chili

DIFFICULTY

SERVES

6

PREP TIME

10 mins / 40 mins

COOKING TEMP

REVIEW

☆☆☆☆☆

☐ VEGETARIAN

☐ LOW CARB

☐ GLUTEN FREE

☐ DAIRY FREE

NOTES:

INGREDIENTS

1 tbsp ext-virgin Olive oil
1/2 lg white onion, chopped
3 garlic cloves finely chopped
1 1/2 lb ground beef
1/2 Tbsp chili powder
1 tsp dried oregano
1 tsp ground cumin
1/2 tsp paprika
kosher salt to taste
pepper to taste
1 (28-oz) can crushed tomatoes
1 (15-oz) can Kidney beans, drained

DIRECTIONS

(Step 1) In large pot over medium heat, heat oil. Add onion and cook, stirring occasionally, until slightly softened / and translucent, about 5 mins. Add garlic and cook, stirring until fragrant about 1 min. Add tomato paste, stirring to coat vegetables. Add ground beef and cook, breaking up meat with a spoon, until no longer pink, about 7 mins. Drain any excess fat.
(Step 2) Add All dry spices. Pour in tomatoes and beans and bring to boil. Reduce heat to medium and simmer, stirring occasionally about 20 mins.
Season with salt and pepper if needed

SUBMITTED BY:

Kali Recendez

NAME OF RECIPE

BREAKFAST CASSEROLE

DIFFICULTY



SERVES

4-6

PREP TIME

10 min

COOKING TEMP

60 min

REVIEW



☐ VEGETARIAN

☐ LOW CARB

☐ GLUTEN FREE

☐ DAIRY FREE

INGREDIENTS

1L B. sausage
 5-7 Bread
 8oz. Shredded cheddar
 10-12 eggs
 3 CUP MILK
 1 TSP. dijon mustard

DIRECTIONS

COOK SAUSAGE IN
 SKILLET USE 13X9X2
 BAKING DISH AND
 SPREAD BREAD PIECES
 ON BOTTOM TOP WITH
 SAUSAGE AND CHEESE.
 COMBINE EGGS, MILK,
 MUSTARD AND B. T. AT
 WELL. POUR OVER CHEESE.
 AND BAKE AT 350°
 FOR 60 mins. ENJOY!!!

NOTES:

CAN SUBSTITUTE
 OTHER MEATS
 &/OR ADD VEGGIES
 PRIOR TO BAKING.
 FAMILY RECIPE FROM
 GREAT-GRANDMA!

SUBMITTED BY:

JTB

NAME OF RECIPE

Russell's enchanted

DIFFICULTY



SERVES

5

PREP TIME

5-10 min

COOKING TEMP

5-10 min

REVIEW



☐ VEGETARIAN

☐ LOW CARB

☐ GLUTEN FREE

☐ DAIRY FREE

INGREDIENTS

egg's 5

bread 5

cihamin

vanilla

milk

salt

peper

butter

food coloring: agree

syrup

DIRECTIONS

mix to gether all
the ingredients
ixcept bread and
syrup heat up a
pan with butter
dip the bread
in the egg and
sugar and put
it in um yam yam

NOTES:

SUBMITTED BY:

NAME OF RECIPE

Edible Cookie Dough

INGREDIENTS

2 Tablespoons flour (cooked)*
 1 Tbs. butter (salted)
 1 Tbs. brown sugar
 1 Tbs. sugar
 splash of milk
 chocolate chips

DIFFICULTY

SERVES

1

PREP TIME

5 Mins

DIRECTIONS

- Cream together butter & sugars
 - Add flour
 - Add chocolate chips

COOKING TEMP

REVIEW

★ ★ ★ ★ ★

☐ VEGETARIAN

☐ LOW CARB

☐ GLUTEN FREE

☐ DAIRY FREE

NOTES:

* To cook flour: place on a baking sheet and cook in oven @ 350 for 15 mins.

* raw flour contains potential pathogens and must be heated/cooked to kill any harmful bacteria.

SUBMITTED BY:

NAME OF RECIPE

Easy Lemon Tarts
Tart Cherry Pouches

DIFFICULTY

(X)

SERVES

8

PREP TIME

1h 30m

COOKING TEMP

350°F

REVIEW

☆☆☆☆☆

☐ VEGETARIAN

☐ LOW CARB

☐ GLUTEN FREE

☐ DAIRY FREE

NOTES:

INGREDIENTS

Dough:
1/2 lemon
2 1/2 c all-purpose flour
2 TBS brown sugar, packed
1 tsp salt
1/2 tsp cinnamon
1 c cold butter
1 large egg yolk
1/3 c ice water
nonstick cooking spray
(see back for more ingredients) →

DIRECTIONS

1. Make the dough. Use smallest holes on a box grater or zester to zest the half lemon into a large mixing bowl. Add flour, brown sugar, salt, and cinnamon and whisk together. Using a butter knife, cut butter into small cubes and sprinkle into flour mixture. Using a pastry blender or fork, cut in the butter with flour mixture for 5 min or until it looks rough and shaggy.
2. Add wet ingredients to bowl. In a small bowl, whisk together egg yolk and ice water and drizzle over dough. Roughly mix for 30 seconds. Rub mixture between your fingers for one minute until mostly combined but still crumbly. Divide dough into 8 even pieces. Shape into balls and then flatten into disks. Place on a large plate and wrap with plastic wrap. Refrigerate one hour.
over →

SUBMITTED BY:

Tessa Good

NAME OF RECIPE

Iced Fairy Cakes

DIFFICULTY

SERVES

12

PREP TIME

40 mins

COOKING TEMP

180°C

REVIEW

☆☆☆☆☆

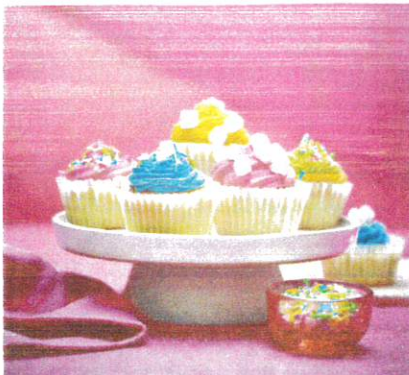
☐ VEGETARIAN

☐ LOW CARB

☐ GLUTEN FREE

☐ DAIRY FREE

NOTES:



INGREDIENTS

100g Caster Sugar

100g Very Soft Butter

100g Self-Raising Flour

2 Eggs

2 tsp Vanilla Extract

Icing:

200g very soft Butter

200g Icing Sugar

red coloring

Sprinkles

marshmallows

DIRECTIONS

STEP 1:

Put sugar & butter in a bowl and beat with a hand mixer for 5 mins.

STEP 2:

Put flour in a sieve and sift it into the bowl.

STEP 3:

Put sugar and butter in a bowl and beat with a hand mixer for 5 mins. If you want to be able to mix it properly, put the bowl on a weighing scale.

STEP 4:

Sift in the flour.

STEP 5:

Break eggs into a separate bowl. Spoon out 20g bits of egg and add them to the bowl with the sugar.

STEP 6:

Mix everything together.

STEP 7:

Divide the mixture into 12 equal portions, spreading it out on a baking tray.

STEP 8:

Put the mixture in a bowl and beat with a hand mixer for 5 mins.

STEP 9:

Put the mixture in a bowl and beat with a hand mixer for 5 mins.

STEP 10:

Push the mixture into the tray and then spread it out.

STEP 11:

Let the cakes cool completely in the tray.

STEP 12:

Put the cakes in a bowl and beat with a hand mixer for 5 mins.

STEP 13:

Put the cakes in a bowl and beat with a hand mixer for 5 mins.

STEP 14:

Put the cakes in a bowl and beat with a hand mixer for 5 mins.

SUBMITTED BY:

Sage Aldridge - Goto

NAME OF RECIPE

Banana Bread

DIFFICULTY



SERVES

1 Loaf

PREP TIME

10 min.

COOKING TEMP

65 min

REVIEW



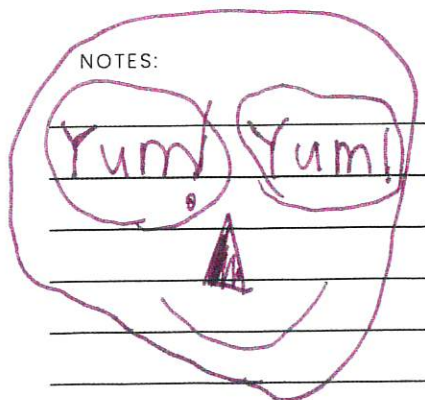
☐ VEGETARIAN

☐ LOW CARB

☐ GLUTEN FREE

☐ DAIRY FREE

NOTES:



INGREDIENTS

2 cups AP Flour	3/4 cup packed brown sugar
2 tsp baking soda	2 large eggs - room temp
1/4 tsp salt	1/3 cup plain yogurt or sour cream
1/2 tsp cinnamon	2 cups mashed bananas
1/2 cup unsalted butter (room temp)	1 tsp vanilla extract
	optional 3/4 cup nuts

DIRECTIONS

- Preheat oven to 350°
- Grease 9x5 loaf pan w/spray or butter
- Whisk flour, baking soda, salt and cinnamon together - set aside
- Beat butter, brown sugar on high for 2 min. until soft + creamy
- Lower to medium speed - add eggs one at a time.
- Add in yogurt, mashed bananas and vanilla until well combined
- Switch to low speed and mix in dry ingredients.
- Fold in nuts if using
- Pour into loaf pan and bake 60-65 min.
- Cover w/ foil half way through

SUBMITTED BY:

RYLAN Van Fleet.

NAME OF RECIPE

Vegetable Soup

DIFFICULTY

x x x

SERVES

6

PREP TIME

1 hour

COOKING TEMP

REVIEW

☆☆☆☆☆

☒ VEGETARIAN

☒ LOW CARB

☒ GLUTEN FREE

☒ DAIRY FREE

NOTES:

Dice the vegetables roughly the same size for even cooking. Mince the garlic.

INGREDIENTS

1 onion, 4 cloves garlic, 1 15 oz can diced tomatoes
3 carrots, 3 celery, 1 cup corn, 1 can kidney beans
2 potatoes, 1 cup chopped kale
1/2 cup barley, 1 bay leaf
2 tsp italian seasoning, 1 fresh squeezed lemon
5 cups veg. broth, salt + pepper to taste

DIRECTIONS

Heat oil in a pot and add onion, carrots, celery, potatoes, and garlic. Cook about 5 minutes, then add italian seasoning and cook one more minute.

Add broth, tomatoes, corn, beans, barley, and bay leaf. Season with salt and pepper and simmer for about 35 minutes, or until vegetables are tender.

Remove from heat and stir in lemon juice and kale. Remove bay leaf. Serve hot with crusty bread!

SUBMITTED BY:

Colten Hall

NAME OF RECIPE

Chocolate Chip Cookies

DIFFICULTY

x x

SERVES 36 cookies

PREP TIME 30 minutes

COOKING TEMP 375°F

REVIEW ☆ ☆ ☆ ☆ ☆

☒ VEGETARIAN

☐ LOW CARB

☐ GLUTEN FREE

☐ DAIRY FREE

NOTES:

Dough can be frozen into balls for later use!

INGREDIENTS

1 cup salted butter (softened)
1 cup sugar 1 tsp baking soda
1 cup brown sugar 1/2 tsp baking powder
2 tsp vanilla extract 1 tsp salt
2 large eggs 2 cup choc. chips
3 cup flour

DIRECTIONS

Preheat oven to 375°F and line baking sheets with parchment
Mix flour, baking soda, baking powder, and salt and set aside.
Cream together butter and sugars.
Beat in eggs and vanilla.
Mix in dry ingredients until incorporated.
Add chocolate chips and mix well.
Roll dough into one inch balls and place them evenly spaced on the prepared cookie sheets.
Bake for 8-10 minutes until they just barely start to turn brown.
Let them sit on the pan for 2 minutes before moving to cooling rack.

SUBMITTED BY: Jax Hall

NAME OF RECIPE

Pecan Pie Brownies

DIFFICULTY

SERVES _____

PREP TIME _____

COOKING TEMP _____

REVIEW ☆ ☆ ☆ ☆ ☆

☐ VEGETARIAN

☐ LOW CARB

☐ GLUTEN FREE

☐ DAIRY FREE

NOTES:

SUBMITTED BY: _____

What You Need Ingredients

for brownies:



1 cup semisweet
chocolate chips



½ cup butter



1 cup sugar



2 eggs



2 tsp vanilla



1 cup flour



2 Tbsp unsweetened
cocoa powder



1 tsp
kosher salt

for pecan pie topping:



1 Tbsp
butter



2 cups roasted
salted pecans
or pretzels



2 Tbsp
corn syrup



2 Tbsp
honey

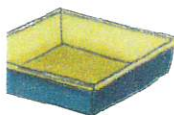


2 Tbsp
heavy cream



¼ cup
brown sugar

Tools



8" baking pan



cooking
spray



large microwave-
safe bowl



dry measuring
cups



spatula



whisk



small bowl



measuring
spoons



medium microwave-
safe bowl



cutting board

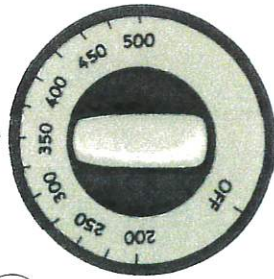


knife



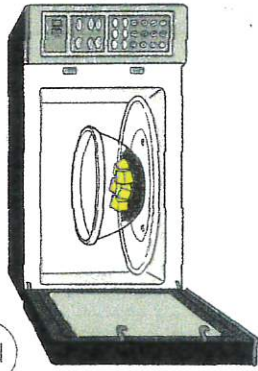
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1



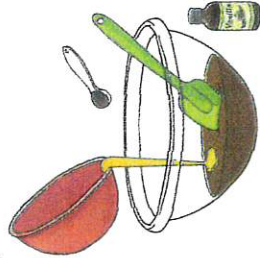
Preheat oven to 350°F. Grease baking pan with cooking spray.

2



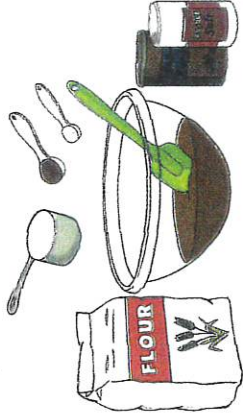
Heat chocolate chips and $\frac{1}{2}$ cup butter in large bowl until melted, stirring every 30 sec, about 1-2 min.

5



Add eggs and vanilla to chocolate mixture. Stir to combine.

6



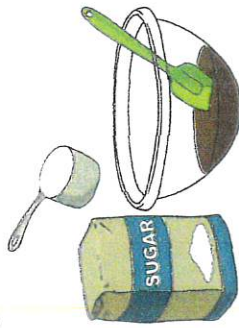
Add flour, cocoa powder, and salt to chocolate mixture. Stir to combine.

9



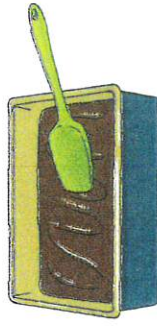
Roughly chop pecans (or pretzels) into small pieces.

3



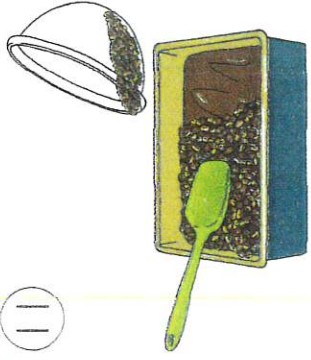
Add sugar to chocolate mixture. Stir to combine.

7



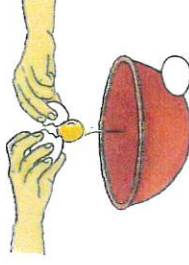
Add batter to baking pan. Use a spatula to smooth in an even layer. Set aside.

11



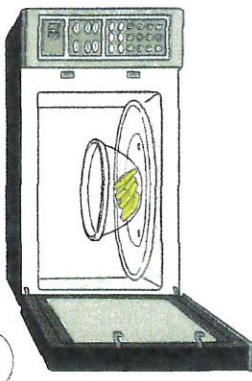
Evenly pour pecan layer on top of brownie batter. Use a spatula to spread to edges.

4



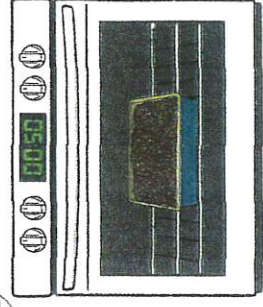
Crack eggs into small bowl. Throw away shells and wash your hands. Whisk until smooth.

8



Prepare pecan pie topping. Heat 4 Tbsp butter in medium microwave-safe bowl until melted, 30-60 seconds.

12



Bake until top is set and no longer jiggles, 50-60 minutes. Cool completely before slicing. TASTE & SHARE!

NAME OF RECIPE

Apple Harvest Bread

DIFFICULTY



SERVES

PREP TIME

COOKING TEMP

REVIEW



☐ VEGETARIAN

☐ LOW CARB

☐ GLUTEN FREE

☐ DAIRY FREE

NOTES:

What You Need

Ingredients



2 large apples



1 ½ cups flour



1 ½ tsp baking powder



2 tsp ground cinnamon



½ tsp kosher salt



2 eggs



½ cup vegetable oil



1 cup sugar

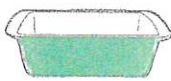


¼ cup milk



1 tsp vanilla

Tools



8 x 4-inch loaf pan



cooking spray



cutting board



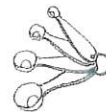
peeler



knife



dry measuring cups



measuring spoons



medium bowl



large bowl



whisk



liquid measuring cup



spatula



toothpicks



serrated knife

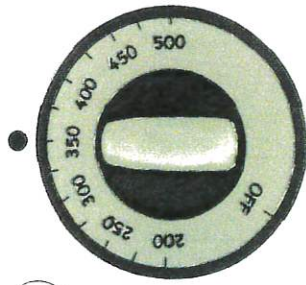


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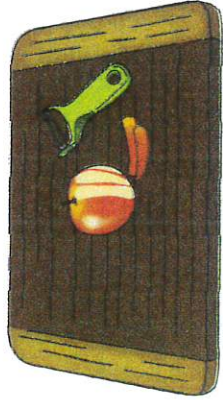
Steps

1



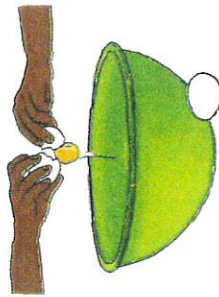
Preheat oven to 350°F.
Grease loaf pan with cooking spray.

2



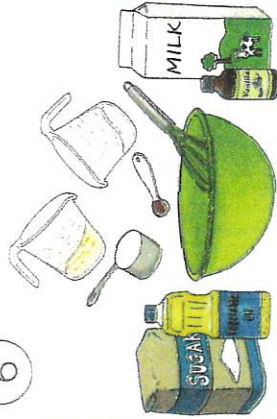
Carefully use a peeler to
remove skin from apples.

5



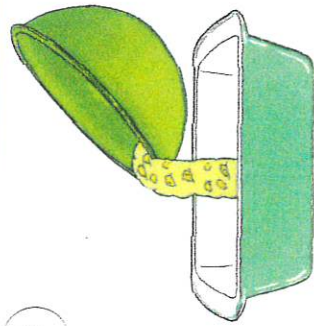
Crack eggs in large bowl. Throw
away shells and wash your hands.
Whisk until smooth.

6



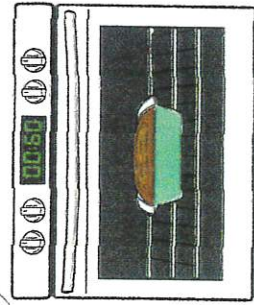
Add oil, sugar, milk, and vanilla
to eggs. Whisk until smooth.

9



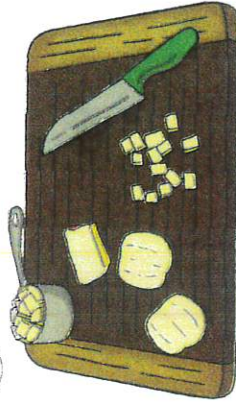
Add batter to loaf pan.

10



Bake 60-70 min, until toothpick
inserted comes out clean.

3



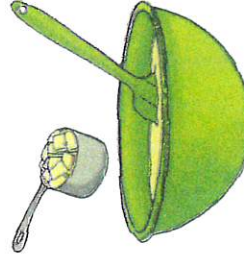
Cut sides of each apple away
from core. Dice into 1/2-inch pieces.
Measure 2 cups and set aside.

4



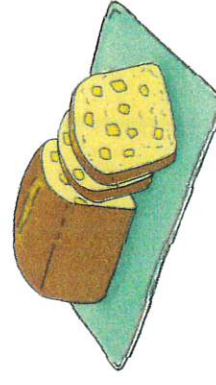
Add flour, baking powder,
cinnamon, and salt to medium bowl.
Stir to combine. Set aside.

8



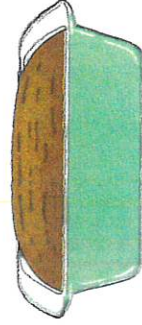
Add 2 cups chopped apples
to batter. Stir.

12



Turn pan upside down to
carefully remove bread. Slice with a
serrated knife. TASTE & SHARE!

11



Cool loaf at least 15 minutes.

NAME OF RECIPE

Ghoulish Goulash

DIFFICULTY



SERVES

PREP TIME

COOKING TEMP

REVIEW



☐ VEGETARIAN

☐ LOW CARB

☐ GLUTEN FREE

☐ DAIRY FREE

NOTES:

What You Need

Ingredients



1 small onion



2 cloves garlic



1 Tbsp olive oil



½ tsp + 1 tsp kosher salt



1 lb ground beef



1 tsp paprika



1 tsp dried oregano



1 tsp dried basil



1 Tbsp tomato paste



1 cup beef broth



1 Tbsp Worcestershire sauce



1 (15 oz) can diced tomatoes



1 (15 oz) can tomato sauce



2 cups dried macaroni



shredded cheddar cheese, for serving

Tools



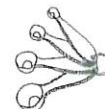
cutting board



knife



medium bowl



measuring spoons



large pot



mixing spoon



liquid measuring cup



dry measuring cups



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SUBMITTED BY:

St

ps

1



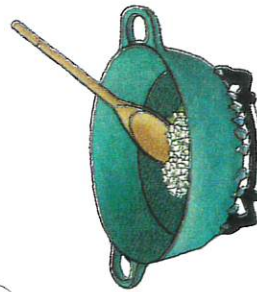
Dice onion. Cut in half, trim away ends, and peel. Cut layers into strips, then squares. Add to medium bowl.

2



Smash and peel garlic. Finely mince and add to onion.

5



Cook, stirring occasionally, until softened, 5-7 minutes.

6



Add ground beef and 1 tsp salt.

9



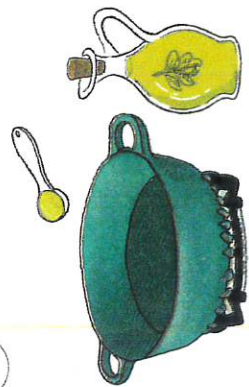
Add broth, Worcestershire, diced tomatoes, and tomato sauce.

10



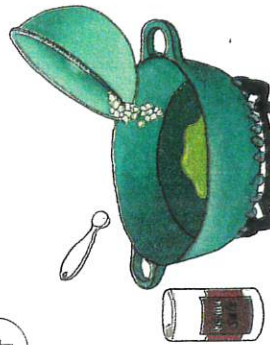
Turn heat to high and bring to boil.

3



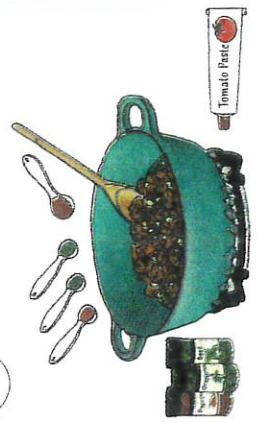
Heat oil in large pot over medium-high heat.

4



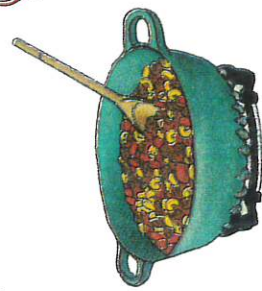
Add onion, garlic, and 1/2 tsp salt.

8



Add paprika, oregano, basil, and tomato paste. Stir and cook 1 minute.

12



Cook, stirring occasionally, until pasta is *al dente*, 8-12 min. Sprinkle cheddar on each serving. **TASTE & SHARE!**

NAME OF RECIPE

Chicken Corn Chowder

DIFFICULTY



SERVES _____

PREP TIME _____

COOKING TEMP _____

REVIEW ☆ ☆ ☆ ☆ ☆

☐ VEGETARIAN

☐ LOW CARB

☐ GLUTEN FREE

☐ DAIRY FREE

NOTES:

What You Need

Ingredients



1 small onion



1 carrot



1 large russet potato (about 1 lb)



1 lb boneless chicken breasts



6 pieces bacon



½ tsp + 1 tsp kosher salt



¼ cup flour



½ tsp garlic powder



tsp ground black pepper



4 cups chicken broth



3 cups + 2 cups frozen corn



1 cup heavy cream



4 green onions

Tools



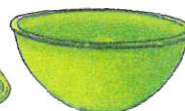
cutting board



knife



peeler



large bowl



medium bowl



large pot



slotted spoon



plate



paper towels



measuring spoons



mixing spoon



liquid measuring cup



blender



Always wash your hands before cooking and make sure an adult is present. Visit raddishkids.com/safety for all our guidelines.

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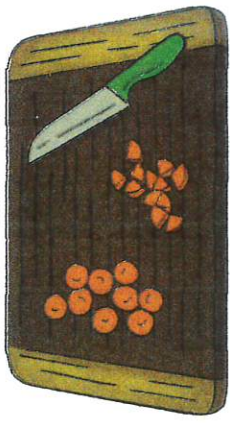
Steps

1



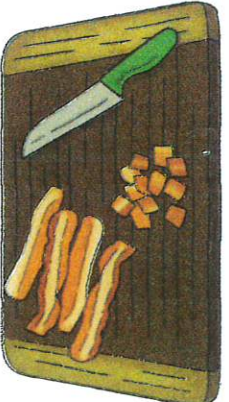
Peel onion and cut away ends. Cut into strips, dice, and add to large bowl.

2



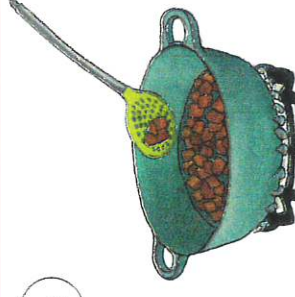
Cut top away from carrot. Cut into rounds, then into quarters. Add to onion.

5



Cut bacon into 1/2-inch pieces.

6



Heat pot over medium heat. Add bacon. Cook, stirring until crisp, 8-15 min. Use slotted spoon to move to paper towel-lined plate.

9



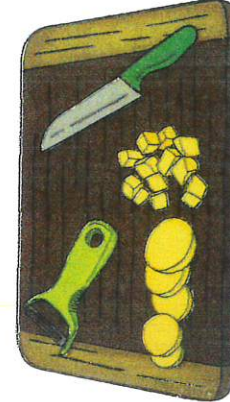
Add broth and 3 cups corn (set remaining 2 cups aside to defrost). Bring to boil, then reduce heat to low. Simmer 20 minutes.

10



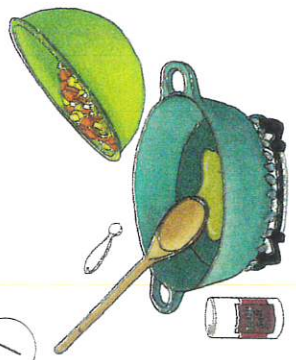
Meanwhile, add cream and 2 cups corn to blender. Blend until smooth.

3



Peel potato. Cut into slices, then into small 1/2-inch cubes. Add to onion and carrot. Set aside.

7



Add onion, carrot, potato, and 1/2 tsp salt to remaining bacon grease. Cook until onions soften, 8-10 min.

4



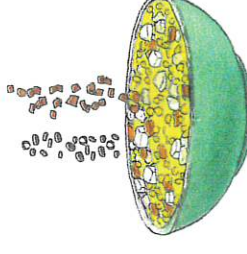
Cut chicken into small 1/2-inch cubes. Add to separate medium bowl. Set aside.

8



Add chicken, flour, garlic powder, pepper, and 1 tsp salt. Cook 2 minutes.

12



Ladle soup into bowls. Top with sliced green onions and bacon pieces. TASTE & SHARE!

NAME OF RECIPE

Ice Cream Pie

DIFFICULTY

★ ★ ★ ★ ★

SERVES

1

PREP TIME

COOKING TEMP

REVIEW

★ ★ ★ ★

☐ VEGETARIAN

☐ LOW CARB

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NOTES:

What You Need

Ingredients



¼ cup
unsweetened
cocoa powder



4 tsp
cornstarch



½ cup
sugar



½ tsp
vanilla



¼ tsp
kosher salt



½ cup
water



24 chocolate
sandwich cookies

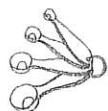


4 Tbsp
butter, melted



2 pints ice cream,
any flavor

Tools



measuring
spoons



dry measuring
cups



liquid
measuring cup



small pot



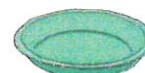
whisk



spatula



food processor



9-inch
pie pan



resealable
plastic bag



ice cream
scoop



plastic wrap



scissors



toothpicks

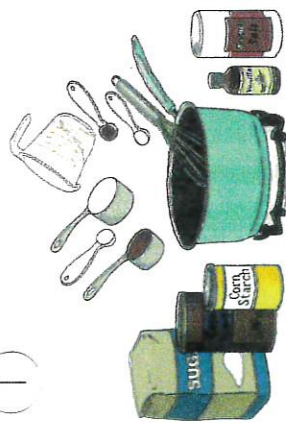


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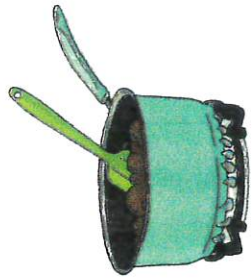
Steps

(1)



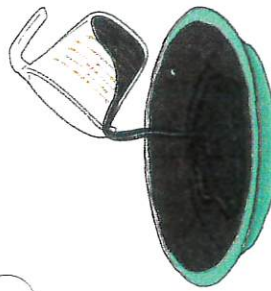
Prepare syrup. Combine cocoa powder, cornstarch, sugar, vanilla, and salt in pot. Slowly whisk in water;

(2)



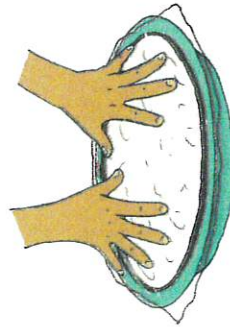
Bring to rolling boil over low heat. Cook and stir 1 min more. Pour into liquid measuring cup. Set aside.

(5)



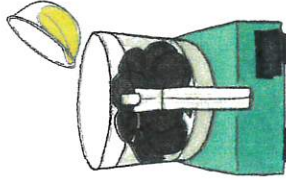
Pour half of the chocolate syrup on bottom of the pie crust. Gently spread in an even layer.

(9)



Cover pie with plastic wrap and press to flatten. Remove plastic wrap and smooth with a spatula.

(3)



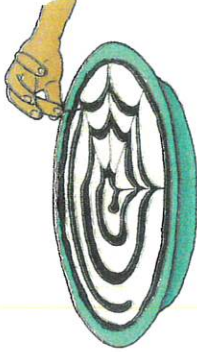
Prepare crust. Add sandwich cookies and melted butter to food processor. Blend into fine crumbs.

(7)



Add syrup to plastic bag. Seal the bag and twist the top. Set aside.

(11)



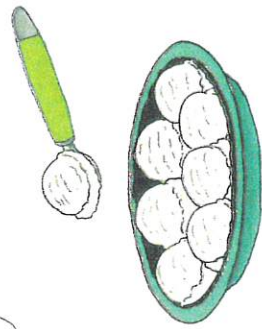
Create a spiderweb. Run a toothpick from the center to the edges.

(4)



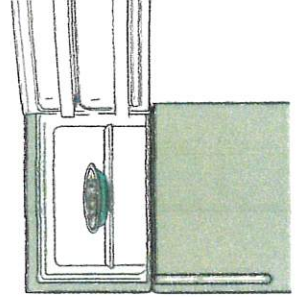
Pour cookie mixture into pie pan. Flatten crust evenly and firmly; press down and up the sides.

(8)



Scoop softened ice cream on top of cookie crust.

(12)



Freeze uncovered until firm, 2-4 hours. Slice to serve. TASTE & SHARE!