



# YUMMY RECIPES

**SOME OF OUR FAVORITE CAMP TREATS!**

# MANDEL BRODT

## Ingredients:

- 3 eggs
- 1 cup of sugar
- 1 cup of oil
- ½ tsp of vanilla
- ¾ tsp of almond extract
- 3¾ cups of flour  
(For Passover, use 3 cups of matzoh meal and ¾ cup of potato starch)
- 1 tsp of salt
- 1 cup of pecans or chocolate chips

Mix eggs, sugar and oil well, then add vanilla and almond extract and mix well. Add flour and salt, mix well and add pecans or chocolate chips.

Form into flat loaves on greased cookie sheet and sprinkle with cinnamon and sugar and bake at 350 for 25 minutes.

Slice into pieces, turn on side, and sprinkle with cinnamon and sugar and bake for another 25 minutes then take out of the oven and let cool

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# MISSISSIPPI MUD BROWNIES

## Brownie Ingredients:

- 2 cups sugar
- 1 cup shortening
- ½ cup cocoa powder
- 1 ½ cups all-purpose flour
- ¼ tsp salt
- 4 eggs
- 1 tsp vanilla
- 1 cup pecans (optional)
- 1 ½ cups marshmallows (cut into 1/3 pieces or use mini)

## Directions:

1. Preheat oven to 325°F and grease 9x13x2 pan.
2. Mix all ingredients well and pour pan.
3. Bake for 25 minutes.
4. Make frosting while cake is cooling.
5. Place chopped or mini marshmallows on cake and put back in oven for 3-5 minutes to melt.

## Frosting Ingredients:

- 1 box powder sugar
- 2 tbsp unsweetened chocolate
- ¼ cup cocoa powder
- ¼ cup melted butter or parve margarine
- 1 tsp vanilla
- ¼ cup milk, non-flavored creamer or non-dairy alternative

## Directions:

1. In a medium saucepan over low heat, melt margarine. Once completely melted, add chocolate and stir.
2. Add cocoa and sugar. Using a whisk, mix until smooth.
3. Add milk or creamer and stir.
4. Mix in powdered sugar until smooth.
5. Pour fudge topping over marshmallows and stir around a little to make "mud".
6. Allow to cool before cutting.



# FRUIT SALSA WITH CINNAMON CHIPS

## Salsa Ingredients:

- 1 cup finely chopped fresh strawberries
- 1 medium navel orange peeled and finely chopped
- 3 medium kiwi fruit peeled and finely chopped
- 1 8 oz can unsweetened crushed pineapple, drained
- 1 TBSP lemon juice
- 1 ½ tsp sugar

## Directions:

Combine all ingredients, cover, and refrigerate until served. (Makes about 2 ½ cups.)

## Cinnamon Chips Ingredients:

- 10 flour tortillas (8 inches)
- ¼ cup butter melted,
- 1/3 cup sugar
- 1 tsp ground cinnamon

## Directions:

1. Brush tortillas with butter then cut each into eight wedges.
2. Combine cinnamon and sugar then sprinkle over tortilla wedges.
3. Bake on ungreased baking sheet on 350 for 5-10 minutes or until crispy. Serve with fruit salsa.

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# S'MORES RUGELACH

## Ingredients:

- 2 sticks unsalted butter at room temperature
- 8-ounce cream cheese at room temperature
- ¼ cup of sugar
- ¼ tsp of salt
- 2 cups of all-purpose flour
- 2 cups of marshmallow fluff
- 1 cup of mini chocolate chips
- 1¼ cup crushed graham cracker crumbs
- 1 egg beaten with 1 TBSP of water for egg wash

## Directions:

1. Cream butter and cream cheese until fluffy; add sugar and salt; on low speed, add flour ½ cup at a time until dough forms.
2. Place dough onto a well-floured surface and cut into quarters and place separately into plastic wrap. Chill until firm, about 1 hour. Dough can be frozen to use at a later time.
3. Right before taking dough out of fridge, prepare marshmallow filling. \*Place 2 cups of marshmallow fluff in bowl and microwave for 10-15 seconds for easier spreading.
4. On well-floured surface, roll each ball into an 8-inch circle; spread marshmallow fluff in thin layer; sprinkle ¼ cup of mini chocolate chips and ¼ cup of crushed graham crackers.
5. Use a pizza cutter to cut circle into 12 wedges; roll each wedge starting with the wide end.
6. Place rugelach on baking sheet with parchment paper; chill for 30 minutes.
7. Preheat oven to 350.
8. Brush with egg wash and sprinkle with remaining graham cracker crumbs.
9. Bake 15-20 minutes until browned.
10. Let cool on a wire rack and enjoy!



# ICE CREAM IN A BAG

## Ingredients:

- 1 cup half and half (or equal parts milk and heavy whipping cream)
- 2-3 TBSP granulated sugar
- 1 tsp vanilla extract
- 1/8 tsp kosher salt (optional)
- Optional 1/3 cup flavorings: chocolate chips, cookie dough, chopped fruit, etc. Add 1 tsp of cocoa powder or chocolate syrup to taste for chocolate ice cream
- 1/2 cup ice cream or rock salt (can substitute kosher salt)
- 4-6 cups ice

## Directions:

1. In a small ziplock bag, combine half and half, sugar, a pinch of salt, vanilla extract and any optional flavoring, if desired. Seal the bag, removing as much air as possible in the process. Mix the ingredients together by squeezing the bag.
2. Fill a gallon sized freezer bag halfway with ice. Add ice cream salt over the ice. Shake the bag to help distribute the salt.

## Dairy-Free and Refined Sugar-Free Version:

- 1 cup vanilla almond milk
- 1 TBSP honey
- 1 tsp vanilla
- 2 trays of ice cubes
- 6 TBSP of salt

3. Place the bag of ice cream mixture inside the ice filled bag and seal well. Using a kitchen towel or oven mitts, to protect your hands from the cold, shake the bag vigorously, and continuously, until the mixture becomes firm, about 10-15 minutes.
4. Remove the ice cream filled bag and wipe off the excess salt. Scoop and serve immediately or place in your freezer for an hour to firm slightly.

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# SUSHI ROLLS OR BOWLS

Cook Sushi Rice according to package.

Lay out ingredients like a buffet and make your sushi or bowls with your favorite ingredients. Here are some ideas:

Chop, slice, julienne or zoodle cucumbers, carrots, zucchini, squash and onions.

Use corn, pineapple, mandarin oranges (drain liquid)

Top with sesame seeds, sunflower seeds (no shell), wonton crisps, soy sauce and ginger dressing.

*Ingredients may vary per individual's likes and dislikes*



**WE HOPE YOU ENJOY!**