





Grade 3
Parents: Amy and Ty Bradley

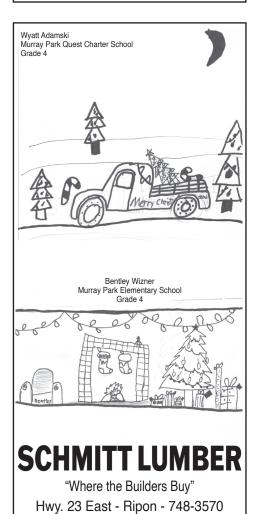
Oriental Salad



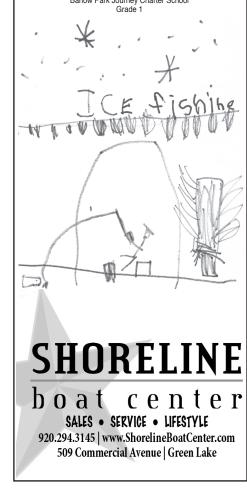
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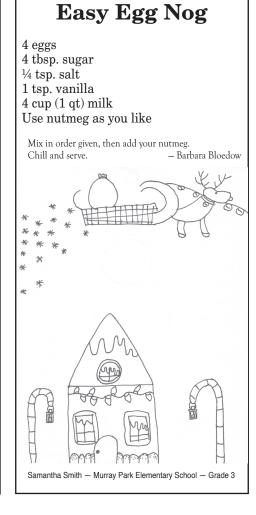
Maverick Larschied



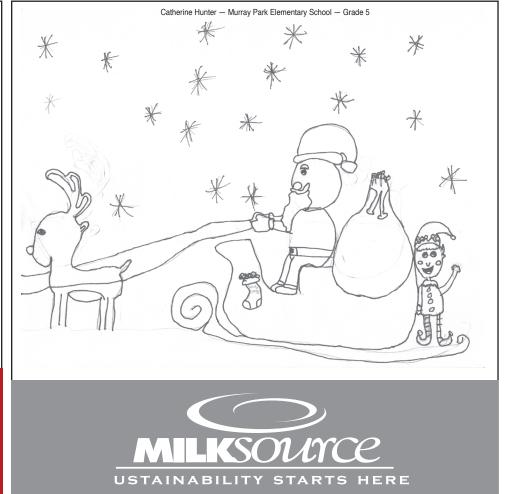


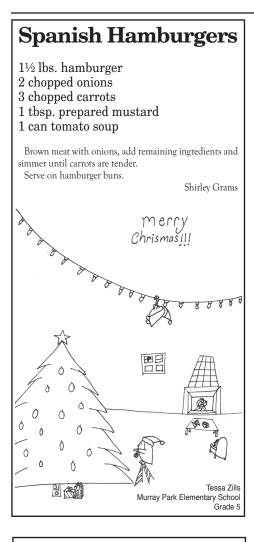


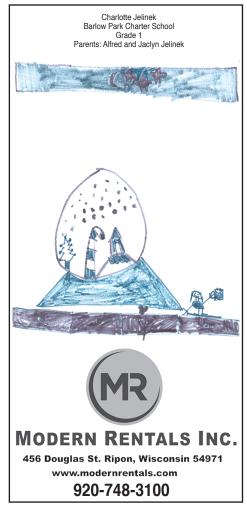


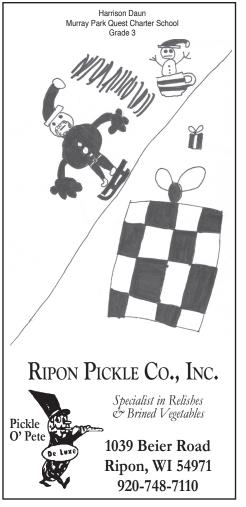






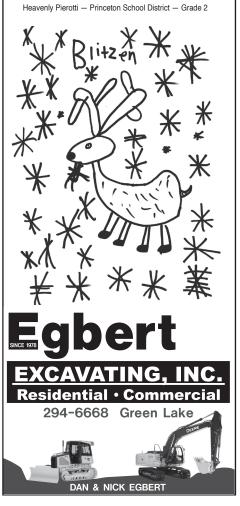


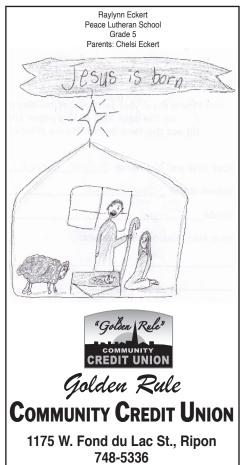






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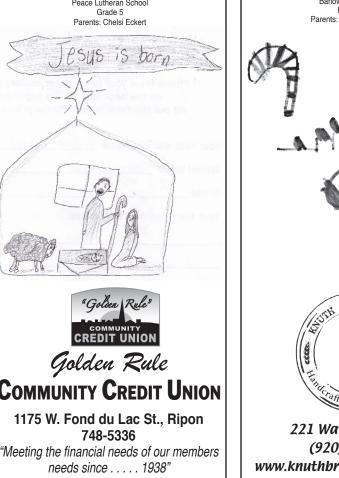


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Ripon & Green Lake







1 box yellow cake mix

1 can 16 oz pumpkin

1 can 12 oz evaporated milk

 $3 {
m eggs}$

1 - 1½ cups sugar

4 tsp. pumpkin pie spice

½ tsp. salt

½ cup chopped pecans

½ cup walnuts chopped

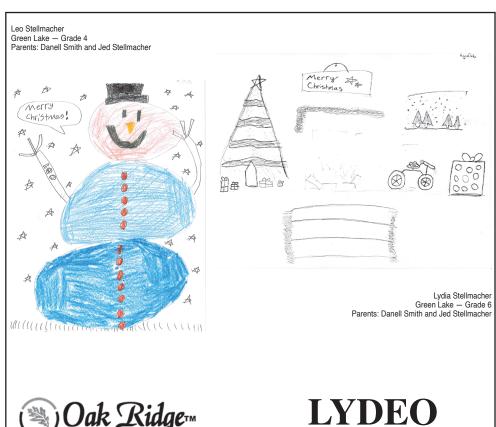
1 cup melted butter Whipped topping

Combine pumpkin, milk, eggs, sugar, pumpkin spice and salt in bowl, then pour into 9x13 pan. Sprinkle dry yellow cake mix over pumpkin mixture. Sprinkle pecans and walnuts over cake mix. Drizzle melted butter evenly over everything. Bake 55 min until top is turning golden brown. Cool completely, cut and serve with whipped topping. Be sure to refigerate leftovers.

Barbara Bloedow



Kira Andersen Barlow Park Journey Charter School



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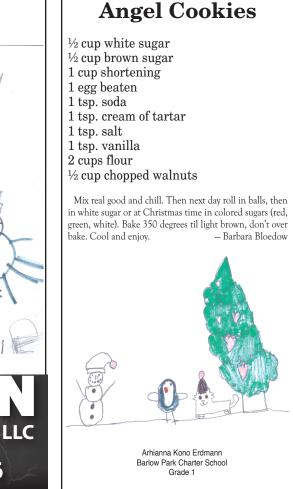


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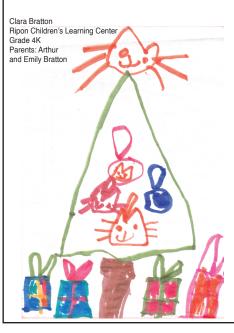


Caramel Bars

- 1 German chocolate cake mix 1 cup chopped nuts
- ½ cup evaporated milk
- 1 1/4 cup water

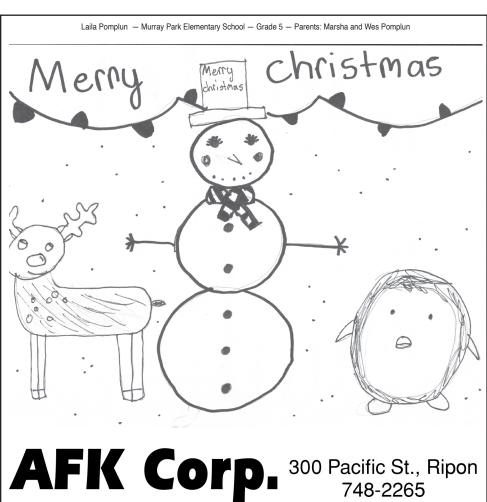
Mix and put half of the batter in pan and bake for 8 min. While baking, melt 14 oz caramels in 1/3 cup evaporated milk. Sprinkle 1 cup chocolate chips on cake, then add melted caramels. Add cake batter, bake for 15 to 18 min. Chill and Serve.

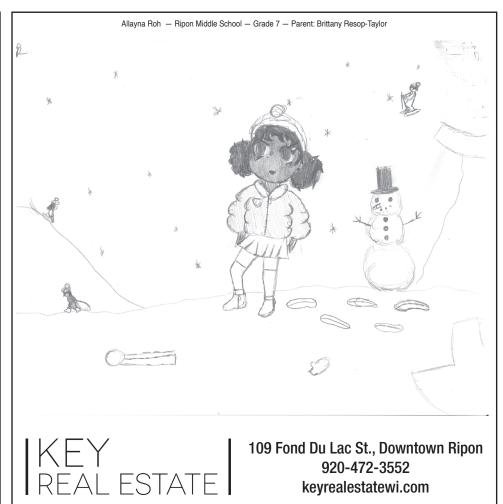
— Shirley Grams



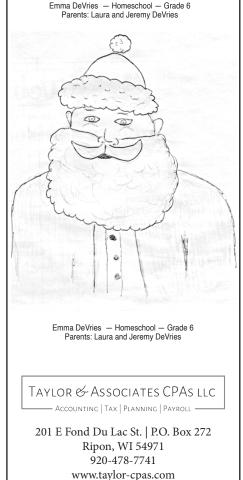






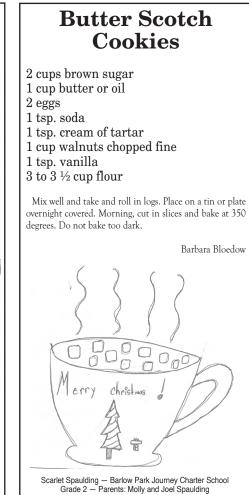


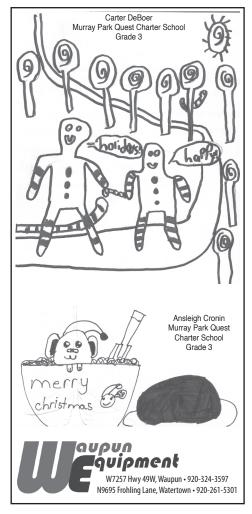






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Choc Chips Squares

½ cup butter

½ cup & 1 cup brown sugar

1 cup flour

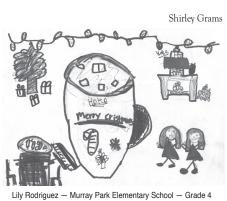
2 eggs, well beaten 1 ½ tsp. vanilla

2 tsp. flour

1 tsp baking powder 1 cup chopped nuts

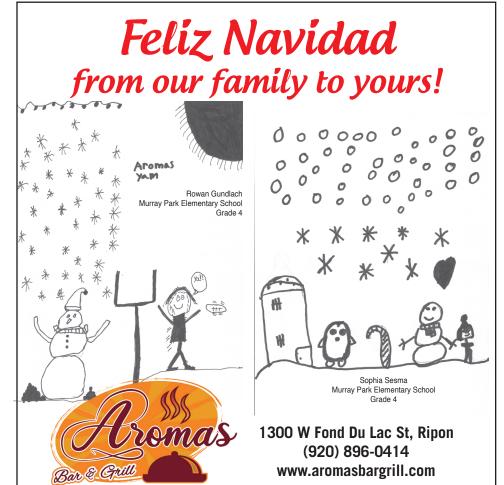
1 large package choc chips

Mix 1/2 cup butter and 1/2 cup brown sugar together like dough, add 1 cup flour and mix together. Pat in with hands and bake at 350 degrees for 15 min or until brown. Beat eggs and 1 cup brown sugar throughly with beater, add vanilla, flour, baking powder and dash of salt. Mix all together with nuts. Pour this over baked layer, sprinkle chocolate chips. Bake at 350 for 30 min or until brown.

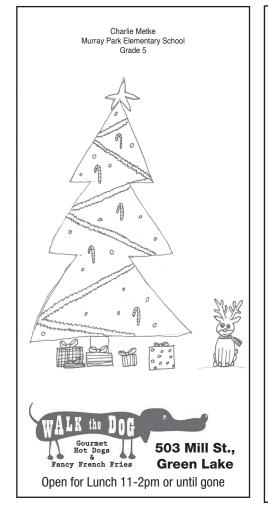










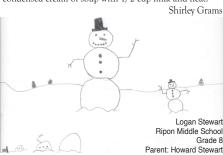


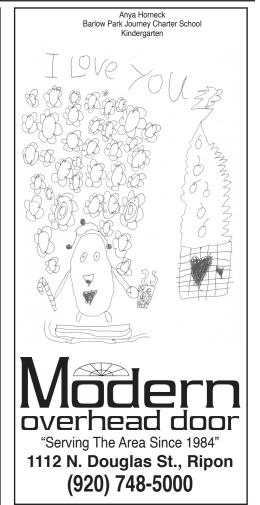


- 1 cup uncooked elbow macaroni, boiled in 1 ½ qt. of water and 1 ½ tsp. salt, cook 15 min til tender.
- 1 ½ cup milk scalded
- ¼ cup butter
- 1 cup soft bread crumbs
- 3 eggs well beaten
- 1 tsp. chopped parsley
- 1 tsp. salt
- 1 cup processed American Cheese (grated)
- 2 tbsp. chopped onion
- 2 tsp. chopped pimento

Drain noodles, do not rinse. Add butter to milk and pour over bread crumbs. Add macaroni, eggs and remaining two ingredients and blend together. Pour into greased 9x9x2 pan and set in hot water. Bake about 40 min, cut into

For Milk Mushrooms Sauce: Dilute a 10 1/2 oz can of condensed cream of soup with 1/2 cup milk and heat.





Easy Casserole

♠ DeLaval

- 1 can cream of mushroom soup 1 cup milk
- 1 cup elbow macaroni, uncooked
- 1 cup grated cheese
- 1 tbsp. chopped onion ½ - 4 oz. package dried beef

Combine all ingredients in a greased casserole, mixing well. Refrigerate 3-4 hours or overnight.

Bake covered at 350 degrees for 50 min. Uncover, bake 10 min or until brown.

Yields 4-6 servings.

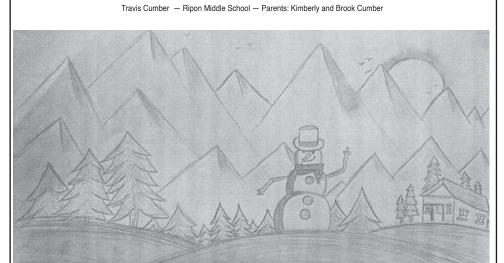
Shirley Grams



Kaden Baierl Murray Park Elementary School





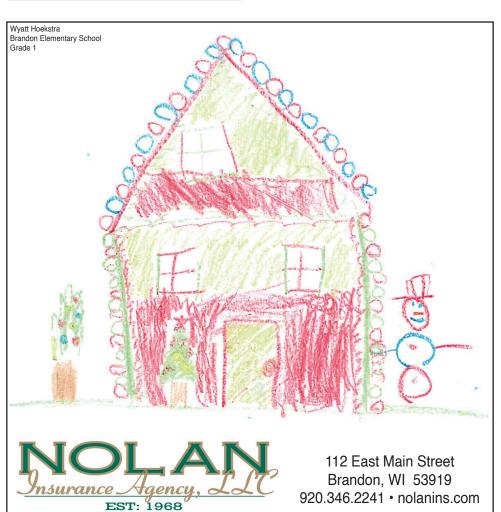




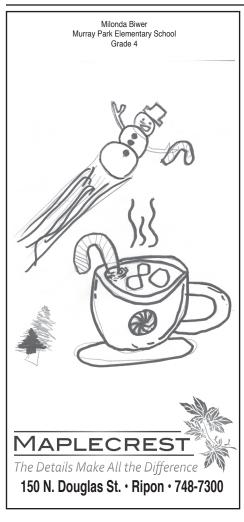
Emma Plucinski

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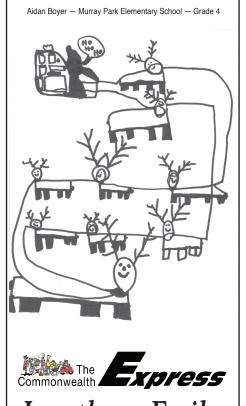
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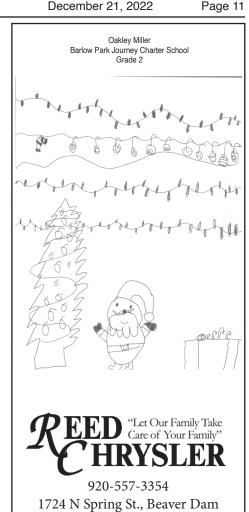








Jonathan, Emily, Peggi and the rest of the staff





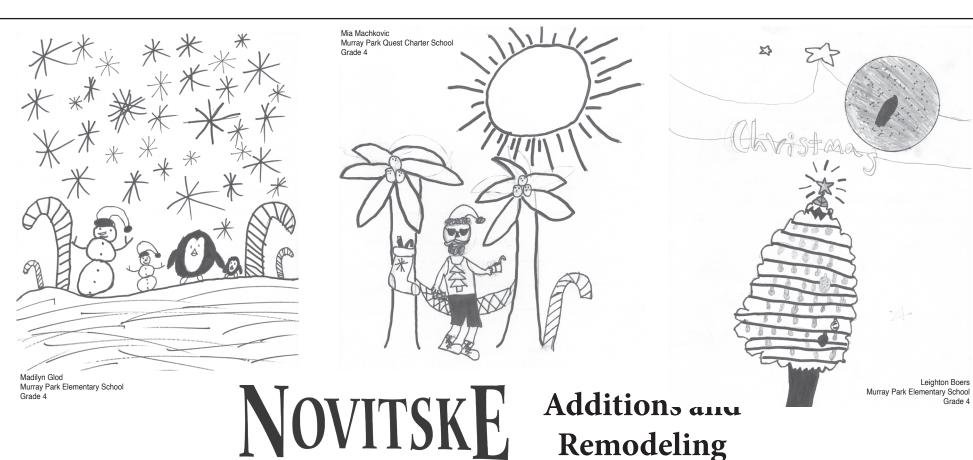


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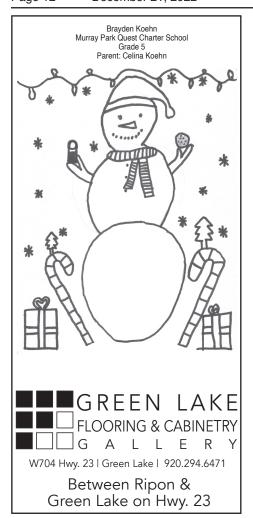
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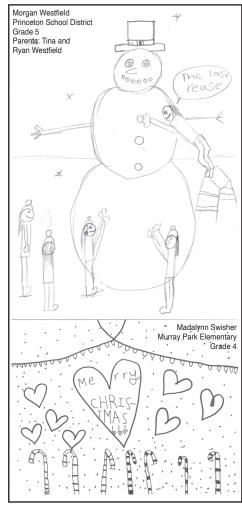


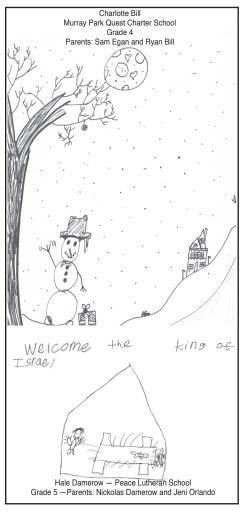
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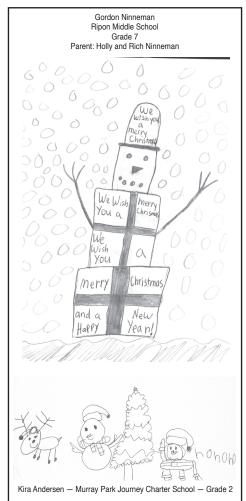


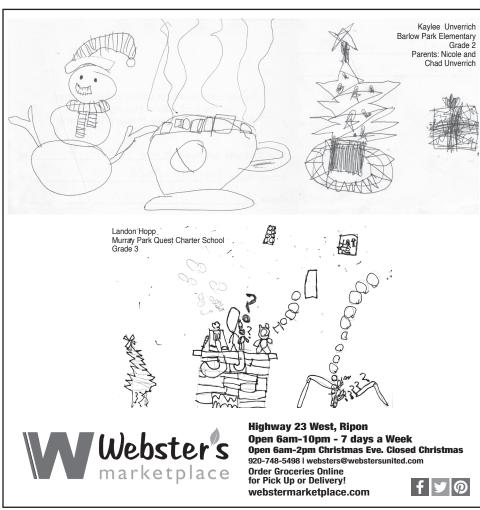




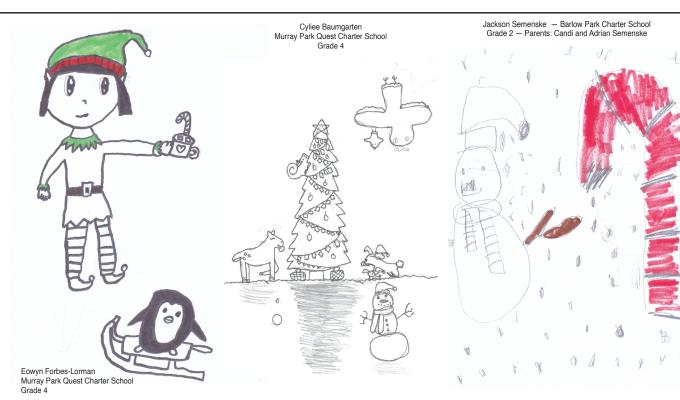












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