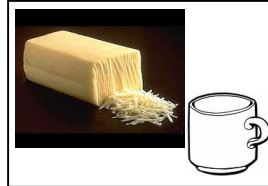
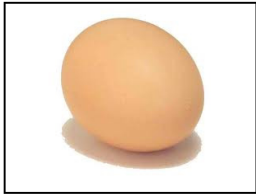


Spaghetti Pie

Ingredients



You will need:

Step 1





Step 2



Step 3



Step 4



Step 5



Step 6





Step 7



180° C



15 minutes

Step 8





Spaghetti Bolognese

INGREDIENTS

180grams of uncooked spaghetti
1 egg
1/4 cup grated Parmesan cheese
500g lean ground beef
1 large onion
220 g sliced mushrooms
1 jar spaghetti sauce
1 cup shredded mozzarella cheese
and a bunch of pepperonis

You will also require a pie dish. Combine cooked spaghetti, Parmesan cheese and egg.

Press over the bottom and up sides of pan to form a "crust."

Fry ground beef... add onions when browning begins.

And then the sauce...stir.

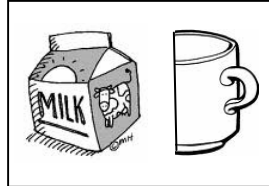
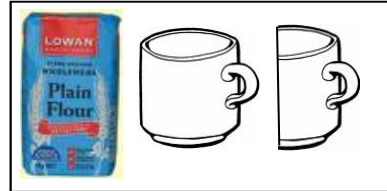
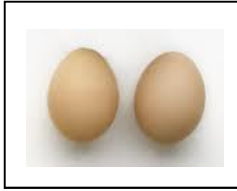
Add meat/sauce mix, cheese, and toppings of choice.

Bake till cheese is golden brown.

Slice it up. and eat!

Simple Cake

Ingredients



You will need:

Step 1



180° C



Step 2



Step 3



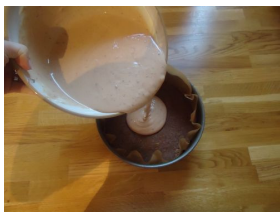
Step 4



Step 5



Step 6



45 minutes



Step 7



Step 8



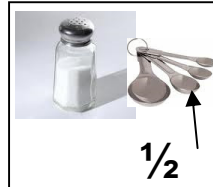
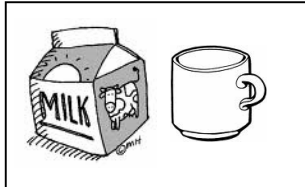
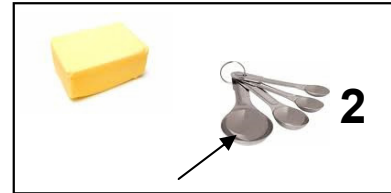
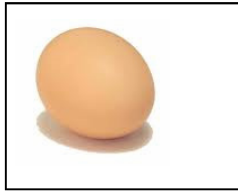
Step 9





Pancakes

Ingredients



You will need:

Step 1





Step 2



Step 3



Step 4



Step 5



Step 6





Step 7



Step 8



Step 9



Step 10





PANCAKES

INGREDIENTS

1 egg, separated
(not pictured) 2 tablespoons + 2 more tablespoons butter
(not pictured) about 1/2 cup milk

Dry ingredients listed in step 1
1 cup all-purpose flour 2 tablespoons white sugar 2 teaspoons baking powder 1/2 teaspoon salt Sift ingredients together into a bowl or combine well with a fork to remove any lumps.

Whip egg white with a whisk until fluffy. Stiff peaks are not necessary, but whipping the egg is a crucial step to adding air to the batter.

Combine butter and egg yolk in a separate bowl and fold in the egg white.

Add the butter and egg to the dry ingredients.

Gradually stir in the wet to dry, adding milk as necessary to form a smooth batter the consistency of runny porridge.

Heat remaining butter in a hot skillet over medium heat until sizzling.

A standard ladle is approximately how much batter you need for a perfect pancake.

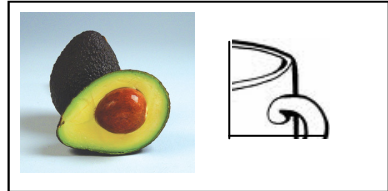
Dump a ladle full of batter into the center of the skillet. It should sizzle lightly. When small bubbles form in the center and the edges start to brown, it's ready to flip.

Turn the pancake over with a spatula to cook the other side. The first pancake absorbs a lot of the butter, as pictured. You could simply use less butter, but I like to have the butter-infused pancake rather than adding butter later.

Transfer the pancake to a plate and cover with tinfoil. Repeat until the remaining batter is gone. This recipe makes about 4-6 pancakes, depending on the size.

Nachos

Ingredients



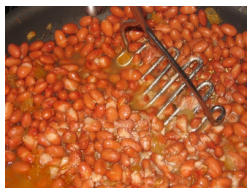
You will need:

Step 1



180° C

Step 2

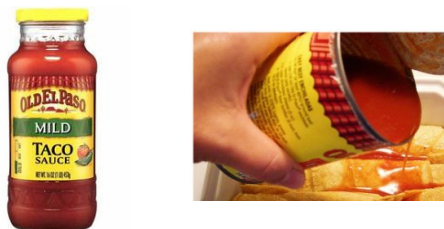




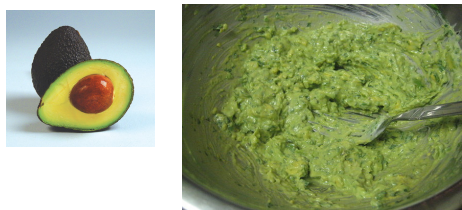
Step 3



Step 4



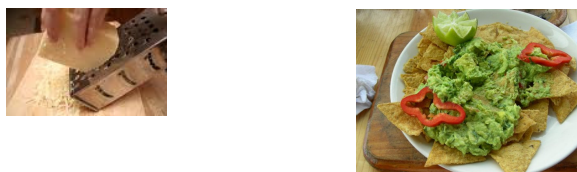
Step 5



Step 6



Step 7





Step 8



9 minutes

Step 9



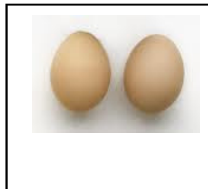
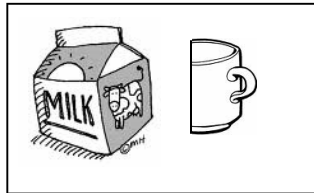
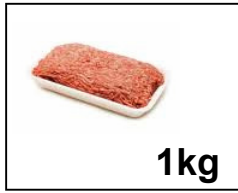
Step 10





Meat Balls

Ingredients



You will need:

Step 1





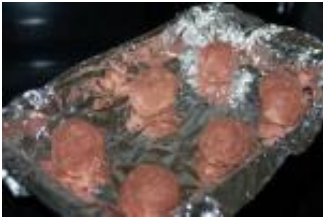
Step 2



Step 3



Step 4



Step 5



180° C



25 minutes

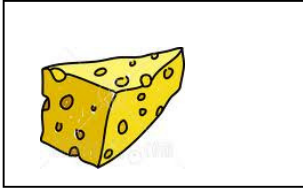
Step 6





Fast Pizza

Ingredients



You will need:

Step 1





Step 2



Step 3

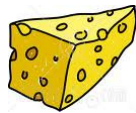


Step 4

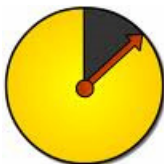


180° C

Step 5



Step 6



20 minutes



Fast Pizzas

INGREDIENTS

mushrooms

Wraps

A can pineapples

Ham

Ketchup

Mozzarella Cheese

Parsley (Optional)

Pepperoni

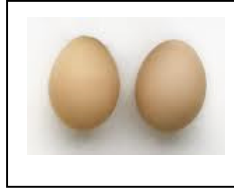
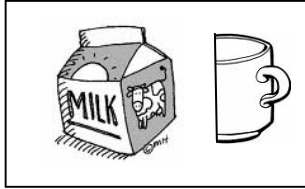
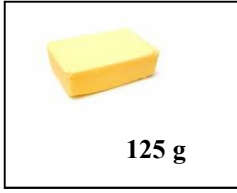
Squeeze desired amount of ketchup onto your wraps.

Start layering the wrap with your desired toppings.

When you are ready, bake pizza in preheated oven, until the cheese and crust are golden brown, about 20 to 25 minutes.

Cup Cakes

Ingredients



You will need:

Step 1





Step 2



Step 3



Step 4



Step 5

180° C



20 minutes

Step 6





Cranberry Chicken



You will need:

Step 1



180° C



Step 2





Step 3



Step 4



Step 5



Step 6



50 minutes



Step 7





Cinnamon Toast

Ingredients



You will need:

Step 1



Step 2





Step 3



Step 4



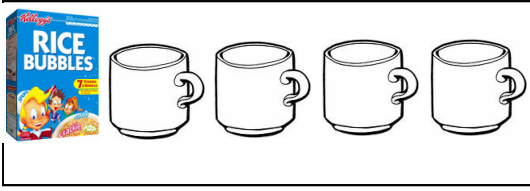
Step 5





Chocolate Crackles

Ingredients



You will need:

Step 1





Step 2



Step 3



Step 4



Step 5



Step 6





Chocolate Crackles

Ingredients

4 cups Kellogg's® Rice Bubbles®

1 1/2 cups icing sugar

1 cup desiccated coconut

250g copha®*, chopped

3 tbsp cocoa

Method

In a large bowl, mix the Kellogg's® Rice Bubbles®, icing sugar, cocoa & coconut.

Slowly melt the copha® in a saucepan over a low heat.

Allow to cool slightly.

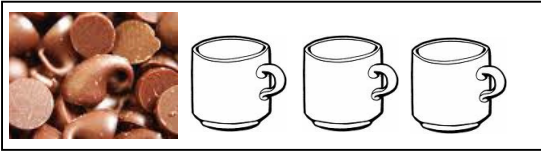
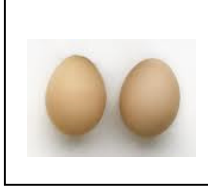
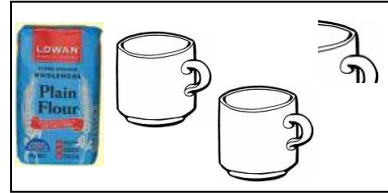
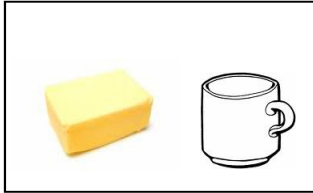
Add to Rice Bubbles mixture, stirring until well combined.

Spoon mixture into paper patty cases and refrigerate until firm.

Serves 24

Choc Chip Cookies

Ingredients



You will need:

Step 1



180° C



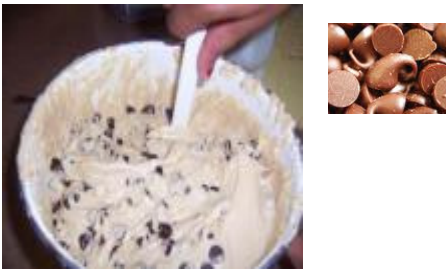
Step 2



Step 3



Step 4



Step 5



Step 6



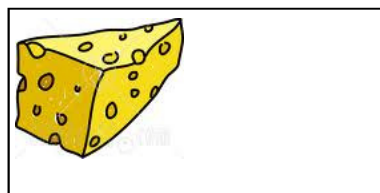
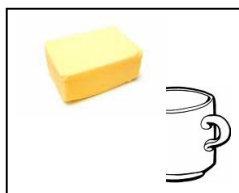
9 minutes





Cheese and Garlic Bread

Ingredients



You will need:

Step 1



Step 2





Step 3



Step 4



Step 5



Step 6



Step 7



190° C

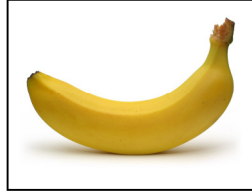
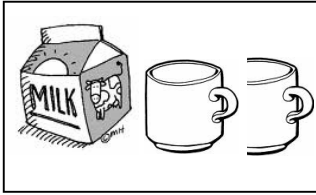


10 minutes



Banana Milkshake

Ingredients



You will need

Step 1





Step 2



Step 3



Step 4



Step 5



