

**Correcting Misperceptions FY08 Campaign**  
**“Not What You Think” Bake Sale Recipes**  
**March – April 2008**

Promote and host a bake sale using the theme of “Not What You Think.” All items for sale are made to look like other things.

- Connect bake sale to the “8 out of 10” message, for example:
  - Everything costs 80 cents!
  - The bake sale happens on days of the month with an 8 in it (8<sup>th</sup>, 18<sup>th</sup>, 28<sup>th</sup>).
  - Include \$8 bill in change, when people pay for their items.
  
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**Recipes Courtesy**

All Recipes  
<http://allrecipes.com>

KidsKuisine  
<http://www.kidskuisine.com>

University of Kentucky Department of Entomology  
<http://www.uky.edu/Ag/Entomology/ythfacts/bugfood/bugfood1.htm>

## **Ants-on-a-Log**

### INGREDIENTS

Celery stalks

Peanut butter

Raisins

### DIRECTIONS

1. Slice stalks of celery, and spread peanut butter in the groove.
2. Sprinkle with black raisins.

Alternate variations:

- Aphids-on-a-log (sunflower seeds)
- Gnats-on-a-log (currants)



## Bacon Cheeseburger Cake

### INGREDIENTS

- 1 (18.25 ounce) package yellow cake mix
- 1 (13 ounce) package brownie mix
- 2 (12 fluid ounce) cans vanilla frosting
- Yellow food coloring
- Red food coloring
- 3 vanilla wafer cookies
- 1 large roll of red fruit leather
- 4 caramels, with stripes
- 8 yellow chewy fruit-flavored candy squares
- 1 (16 ounce) container chocolate frosting
- 1 large roll of green fruit leather
- 2 teaspoons sesame seeds



### DIRECTIONS

1. Preheat oven according to instructions on cake mix box; prepare mix. Grease and flour a 9-inch pan, and a shallow metal bowl at least 9 inches in diameter. Fill the 9-inch cake pan 2/3 full with cake batter; pour the remaining batter into the prepared metal bowl (this will be the top of your "bun"). Bake according to directions, remove from pans, and cool on a wire rack.
2. Grease and flour a 9-inch pan. Prepare brownie batter, and bake according to instructions on box. Remove from pan, and cool on a wire rack. Shave off the sharp edges of the brownie, making it resemble a hamburger patty.
3. Place 1/4 cups of vanilla frosting in a heavy-duty plastic sandwich bag, and color with yellow food coloring to make your mustard. Repeat a second time using the red food coloring to make your ketchup. Place remaining frosting in a bowl, and color with a mix of red and yellow food coloring until you arrive at the color of a hamburger bun.
4. Cut the cookies in half and wrap with pieces of red fruit leather to create your tomatoes. Unwrap the caramels, and heat in microwave for 10 to 15 seconds to slightly soften. Roll the caramels individually between sheets of waxed paper to create bacon strips. Microwave the chewy fruit-flavored candy squares, place together, and roll between sheets of waxed paper to create your cheese slice; trim into a square shape.
5. To assemble, place bottom bun on your serving dish, and spread with some of the hamburger bun frosting. Place brownie on top of this, and spread it with chocolate frosting. Decorate edges with the tomatoes, bacon, cheese, mustard, and ketchup; use the green fruit leather as lettuce. Place top bun over this and spread with the remaining hamburger bun frosting; sprinkle with sesame seeds.

## **Bird's Nest Pie**

### INGREDIENTS

#### Pie

4 medium apples – peeled, cored, and sliced

2 cups all-purpose flour

1 cup sugar

½ teaspoon baking soda

½ teaspoon cream of tartar

1 cup of sour milk\*

1 egg

#### Topping

¼ cup sugar

½ teaspoon cinnamon sugar

¼ teaspoon ground nutmeg



### DIRECTIONS

1. Divide apples evenly between two greased 9-in. pie plates; set aside.
2. In a mixing bowl, combine flour, sugar, baking soda, cream of tartar, sour milk and egg; mix well.
3. Divide batter and pour over apples.
4. Bake at 350 degrees F for 25-30 minutes or until pies are lightly browned and test done.
5. Invert onto serving plates (so apples are on the top).
6. Combine all topping ingredients; sprinkle over apples. Serve warm.

\*To sour milk, place 1 tablespoon white vinegar in a measuring cup; add enough milk to equal 1 cup. Let stand for 5 minutes.

## **Bug Blood or Bug Juice**

Mix a yellow drink (citrus pop or lemonade) with a blue one (kool-aid). You'll end up with a radioactive shade of green.

## **Caterpillar Cake**

### INGREDIENTS

- 1 (18.25 ounce) package yellow cake mix
- 1 (16 ounce) package vanilla or colored frosting
- ½ cup flaked coconut



### DIRECTIONS

1. Prepare cake according to package instructions and bake in a Bundt pan. Cool and invert onto cutting board.
2. Cut a piece of cardboard large enough to accommodate two Bundt pans. Cover with aluminum foil.
3. Carefully cut the cake in half and place on cardboard in an "S" shape.
4. Decorate with colored icing, candies, etc.

## Cheeseburger Cake

### INGREDIENTS

- 1 box white cake mix
- 1 box brownie mix
- 6 plain flat cookies, 3 ½ inches to 4 inches in diameter
- 6 16 ounce cans ready to spread vanilla frosting
- Red and yellow food coloring
- 20 or more spearmint jelly candy leaves
- ¼ cup granulated sugar
- 1-16 ounce can ready to spread milk chocolate frosting



### DIRECTIONS

1. Heat oven to 350F. Grease an 8 inch layer cake pan and one 2 1/2 to 3 quart metal or oven proof glass mixing bowl with a rounded bottom. Prepare the box of white cake mix according to the wedding cake mix recipe. Fill the layer cake pan 2/3 full, then place the remainder of the cake mix into the prepared bowl. Bake pan 30 to 35 minutes and bowl around 55 to 60 minutes or until pick inserted in center comes out clean. Cool on wire racks, 15 minutes for pan, and 30 minutes for bowl.
2. Invert cakes on rack and let cool completely. Prepare the box of brownie mix for a cake brownie (look at box). Bake as directed in the 8-inch layer cake pan. Cool for 15 minutes in pan, then invert and let cool completely.
3. "Tomato Slices" Place plain cookies on a wire rack set over wax paper.
4. Put about 1/2 cup vanilla frosting in a small saucepan. Stir over low heat until melted and smooth. Remove from heat and stir in red food coloring (and a bit of yellow if needed) until frosting is tomato colored. Brush or spoon on top and sides of cookies. Let stand at least 30 minutes until firm to the touch.
5. "Cheese" Spoon another 1/2 cup of vanilla frosting into a small bowl. Stir in yellow food coloring until cheese colored. Cover to prevent drying.
6. "Lettuce" Sprinkle granulated sugar on work surface. Working with 1 at a time, place spearmint leaves on the sugar and roll with a rolling pin until flattened and edges are jagged.
7. Put remaining vanilla frosting in a medium sized bowl. Stir in milk chocolate frosting and red and yellow food coloring, little by little, until frosting is the color of a hamburger bun.
8. Place one cake layer on a serving plate. Cover with frosting. Arrange spearmint leaf "lettuce" on top and around edges. Place brownie cake onto the top of the bottom "hamburger bun" using spatulas. Spoon "cheese" about 1 inch from edge of top of burger, letting some run down the sides. Top with "tomato" slices. Trim "hump" (where cake has risen) off of bowl cake.
9. Place cake trimmed side down on wax paper and frost with remaining bun colored frosting. Lift onto tomato topped burger.

## **Chocolate Spiders and Webs**

### INGREDIENTS

1 small package (6 ounce or 1 cup) semisweet chocolate chips

Spider web pattern

### DIRECTIONS

1. In the top of a double boiler over barely simmering water, stir the chocolate until melted; remove from heat. Let stand over water until chocolate is cool but still fluid, about 10 minutes. Or melt chocolate in microwave. Lay pattern on a 12x15-inch baking sheet and cover with waxed paper.
2. Put chocolate into a pastry bag fitted with 1/4-inch diameter tip or a paper cone; fold top edge down to seal. (If you don't have a pastry bag, you can use a ziplock plastic bag. Fill the bag, close and snip off one of the corners, leaving 1/4 inch opening.)
3. Squeeze chocolate out of pastry bag onto waxed paper, making spider and web designs (look online for patterns to trace through the wax paper). If chocolate is too runny to hold lines, let cool a little more. As pan is filled, transfer pattern to another 12x15-inch, cover with waxed paper and continue.
4. Chill spiders or webs on pan until firm, about 10 minutes. Gently peel paper away from chocolate. Spiders and webs are delicate and melt fast, so handle gently and quickly.
5. If made ahead, arrange in single layers, separated by waxed paper; store airtight in the refrigerator up to 2 weeks. Serve as candy or to top desserts.
6. Makes about 2 dozen spiders or 1 dozen webs.

## Dinosaur Eggs

### INGREDIENTS

- 2 (6 ounce) packages lime gelatin
- 2 ½ cups boiling water
- ½ teaspoon ground cinnamon
- 1 cup cold milk
- 1 (3.4 ounce) package instant vanilla pudding mix



### DIRECTIONS

1. In a large bowl, dissolve gelatin in boiling water; let stand at room temperature for 30 minutes. Stir in cinnamon.
2. In a large measuring cup with a spout, beat milk and pudding mix until blended, about 1 minute. Quickly whisk into gelatin until smooth.
3. Pour into a 13-in. x 9-in. x 2-in. pan coated with nonstick cooking spray.
4. Refrigerate for 3 hours or until firm.
5. Cut into ovals or use an egg-shaped cookie cutter.

## Dirt

Put chocolate pudding in clear plastic containers and embed a gummy worm or two. Cover the top of the pudding with crushed chocolate cookie crumbs. It looks good if a worm is peeking out of the dirt.

## Dirt Cake

### INGREDIENTS

- 1 (20 ounce) package chocolate sandwich cookies with cream fillings
- ¼ cup butter, softened
- 1 (8 ounce) package cream cheese, softened
- 1 cup confectioners' sugar
- 1 teaspoon vanilla extract
- 2 (3.9 ounce) packages instant chocolate pudding mix
- 3 cups milk
- 1 (12 ounce) container frozen whipped topping, thawed
- 15 gummy worms



### DIRECTIONS

1. Put the cookies in a food processor and process until they become fine crumbs. Set aside.
2. In a large bowl, combine the butter or margarine, cream cheese, confectioners' sugar and vanilla flavoring. Beat on low speed to mix then beat on medium speed until smooth. Add the chocolate pudding mix and milk to the bowl. Beat on low speed to combine.
3. Fold the whipped topping into the pudding mixture with a rubber spatula.
4. Assemble in the ungreased 9x13 inch pan in layers as follows: first layer, 1/3 cookie crumbs; second layer, 1/2 pudding mixture; third layer, 1/3 cookie crumbs; fifth layer, 1/3 cookie crumbs.
5. Tuck the ends of gummy worms in the cookie "dirt". Be sure to have a worm on each piece. Store in the refrigerator. Chill for at least 3 hours before serving. Cut into 15 squares, or serve with a clean garden trowel or a toy sand shovel if serving in the flower pot.

## Green Tortilla Chips

### INGREDIENTS

1 tbsp. green food color

¼ cup water

Approximately 40 5-1/2" White Corn Tortilla Shells

### DIRECTIONS

1. Mix together food color and water. With pastry brush, brush on color on both sides of a 5-1/2 " white corn tortilla. Let dry for one hour.
2. Slice into triangles and fry in hot vegetable oil. Drain tortilla shells on paper towels, salt to taste. (Tortilla's can also be baked. Brush with vegetable oil and bake on baking sheets until crisp, then salt to taste.)



## Hot Dog and Hamburger Desserts

### HAMBURGER INGREDIENTS

2 vanilla wafer cookies  
1 Keebler Grasshopper cookie  
Yellow and red icing in tubes  
Green tinted coconut  
Slices of green gumdrop (optional)  
Orange juice or lemonade concentrate  
Sesame seeds  
1 baked cupcake  
White icing  
Multicolored nonpareils



### DIRECTIONS

To build the hamburger, start with an upside-down vanilla wafer. Add a dab of icing to attach the Grasshopper cookie, then a squirt of yellow icing, a squirt of red icing, a sprinkle of tinted coconut, and 2 thin slices of a green gumdrop for pickles (optional). Top with the second vanilla wafer cookie, right side up (glue on with icing if needed). Rub the top "bun" with juice concentrate, then sprinkle with sesame seeds. Frost the cupcake with white icing, place the "burger" on top, and sprinkle on nonpareils.

### HOT DOG INGREDIENTS

1 circus peanut  
1 caramel square  
Yellow icing in a tube  
Green tinted coconut  
Cut-up green gumdrop (optional)  
Orange juice or lemonade concentrate  
1 baked cupcake  
White icing

### DIRECTIONS

For the bun, cut a wedge in the circus peanut. If the caramel is soft, roll it into a hot dog shape. If it's hard, first soften it in your hand or in a microwave for a few seconds. Caution: the caramel can get hot! Place the "hot dog" in the bun and squirt on a squiggly line of yellow icing. Garnish with green gumdrop "relish," if you wish. Frost the cupcake with white icing, place the hot dog on top, and sprinkle on nonpareils.

## Kitty Litter Cake

### INGREDIENTS

- 1 spice or German chocolate cake mix
- 1 white cake mix
- 1 large package vanilla instant pudding mix
- 1 package vanilla sandwich cookies
- Green food coloring
- 12 small Tootsie Rolls
- 1 new (and definitely unused) kitty litter pan
- 1 new plastic kitty litter pan liner
- 1 new Pooper Scooper



### DIRECTIONS

1. Prepare cake mixes and bake according to directions (any size pans). Prepare pudding mix and chill until ready to assemble. Crumble white sandwich cookies in small batches in food processor, scraping often. Set aside all but about  $\frac{1}{4}$  cup. To the  $\frac{1}{4}$  cup cookie crumbs, add a few drops of green food coloring and mix.
2. When cakes are cooled to room temperature, crumble into a large bowl. Toss with half the remaining white cookie crumbs and the chilled pudding. (Mix in just enough of the pudding to moisten it. You don't want it soggy. Combine gently.)
3. Line new, clean kitty litter box. Put mixture into litter box. Put three unwrapped Tootsie Rolls in a microwave safe dish and heat until soft and pliable. Shape ends so they are no longer blunt, curving slightly. Repeat with 3 more Tootsie Rolls and bury in mixture. Sprinkle the other half of cookie crumbs over top.
4. Scatter the green cookie crumbs lightly over top. (This is supposed to look like chlorophyll in kitty litter). Heat 3 Tootsie Rolls in the microwave until almost melted. Scrape them on top of the cake. Sprinkle with cookie crumbs. Spread remaining Tootsie Rolls over the top. Take one Tootsie Roll and heat until pliable. Hang that one over the side of the kitty litter box. Sprinkle it lightly with cookie crumbs.
5. Place the litter box on a newspaper and sprinkle a few of the cookie crumbs around it.

### **Pretzel Spider**

Stick two sandwich crackers together with cheese or peanut butter. Make 8 curved legs by breaking bow-tied pretzels, and attach them around the middle of the spider by sticking them into the cheese or peanut butter. Use M & M's for eyes.



### **Smiley-Face Salads**

Make individual salads, beginning with lettuce. To create a smiley face on top of the lettuce use a mixture of cut vegetables, like carrots, tomatoes, peppers, cucumbers, olives, etc.

### **Swamp Slime**

Make green Jello. Put some of it in clear plastic containers and put some aside. When the Jello starts to solidify, add various gummy bugs. Beat the rest of the Jello until it froths and add to the top of the slime. Let it set.

## Watermelon Fruit Basket

### INGREDIENTS

1 watermelon

Plus, mix and match as you see fit:

- cantaloupe
- honeydew melon
- seedless grapes
- peaches
- nectarines
- strawberries
- blueberries
- raspberries
- blackberries
- plums
- oranges

Garnish (lemon, lime or orange slices, grapes, melon balls or cherries)

Toothpicks

### DIRECTIONS

Carve out the watermelon in the shape of a basket. Add fruit and garnish. For more detailed instructions go to <http://www.fabulousfoods.com/recipes/salads/fruit/melonbasket.html>



## Veggie Flower Pots

### INGREDIENTS

- 1 New and Clean Clay Flower Pot
- 1 New and Clean Clay Flower Pot Tray (small)
- Florist Marbles
- 1 Round Styrofoam Ball (to fit the top of pot and stand half way out of pot)
- Round Colored Toothpicks
- 1 Package of Baby Carrots
- 1 Package of Broccoli Florets
- 1 Yellow Squash (cut into small squares)
- 1 Container of Cherry Tomatoes
- 1 Head of Cauliflower (cut flowers from head)
- 1 Bunch of Curly Lettuce



### DIRECTIONS

1. Wash and dry the flower pots. Place enough of the marbles in the flower pot to fill pot halfway up to stabilize pot so it will be weighted and will not tip over. Place the Styrofoam ball on top of the flower pot. The ball should fit snugly in the mouth of the pot and stick out of the top halfway.
2. Place leaves of lettuce around Styrofoam ball and secure with toothpicks.
3. Place toothpicks into the end of the vegetables and arrange into ball. Works best when you place large pieces first then arrange the rest. Toothpicks will stand out three fourths lengths of the toothpicks, from the ball with veggies on the ends. Let your imagination do the rest.
4. A bow on the flower pot makes a nice touch. Place a piece of plastic wrap inside of the small clay tray and pour your favorite dip in. It makes an eye catching and delicious vegetable dish display for a patio dinner or snack.

### Alternate Options:

- Instead of using a flower pot, use a flower vase and long skewers (instead of toothpicks). You won't need the marbles or styrofoam ball.
- Use assorted fruit instead of vegetables.