

Recipes Used at September 2007 Roundtable

Fruit Pizza

To make the crust, I use Pillsbury Sugar Cookie dough. Roll out the dough, after letting it soften. Bake at 350° 8-10 minutes. Let cool completely.

To make the "pizza sauce" mix until creamy

½ cup sugar

1 8 oz pck cream cheese

2 tsp. vanilla extract

Pizza "toppings"

Basically, any fresh or canned fruit, however, I used:

Nectarines (2)

Strawberries, sliced (8-10)

Blueberries (1 cup)

Kiwis (2)

To assemble fruit pizza:

Spread all the pizza sauce on the cookie crust. Yes, it will make a thick layer of sauce. Spread fruit on top of pizza.

Ice Cream in a Bag

1 cup half and half

1/2 cup sugar

1/2 tsp vanilla extract

2 sandwich Ziploc bags

1 gal Ziploc bag

Duct tape

Ice cubes

2/3 cup rock salt (can also use “ice melt” or “road salt”), the bigger the granules the better

Step 1: Combine the milk, sugar & vanilla in sandwich Ziploc, squeeze out some of the air, and seal bag. Insert inside of 2nd Ziploc and seal. The 2nd bag is to keep the salty water away from the ice cream when you're done.

Step 2: Place milk mixture inside of gallon Ziploc fill over halfway with ice, add rock salt and seal tightly. Add a strip of duct tape on one side and fold over the top of bag. This is added insurance that the ice & salt won't spill everywhere when shaking the bag. Shake the bag until the mixture gets hard (at least 7 minutes).

Step 3: Remove the smaller bags from the ice water. Rinse, or remove carefully, the outer sandwich bag. You can add “mix-in” (chocolate chips etc.) and eat the ice cream out of the bag.

Enjoy!

Note: If the ice cream isn't firm enough, empty the ice water and repeat Step 2.

I found this recipe on FamilyFun.com website, however, I added the extra plastic bags & duct tape for added “insurance” to prevent a spill.