

# Cooking With Mother Goose



Recipes selected and collected by Cherry Carl

## Dirt Pie

(Little Jack Horner)

First put a spoonful of pudding in a clear cup.

Next, add some crushed Oreo cookies.

Add another spoonful of pudding.

Now add more crushed Oreo cookies to the top.

Finally, add your Gummy worm and eat!



# Thumb Pies

(Little Jack Horner)

1 cup flour

$\frac{1}{2}$  tsp salt

4 tblsp butter

2 tblsp water

jam

Preheat the oven to 350° and pre-soften the butter. Use a fork to combine the flour, salt and pre-softened butter in small mixing bowl. Your mixture should look like cornmeal before you add the water. Add the water and mix with your hand, rolling the dough around the bowl to catch all the small bits. The dough will feel like soft clay. Separate the dough into four small balls. Pat each ball of dough into a flat pancake shape and place them on a cookie sheet. Using your thumb, press the dough to form a thumb print. Fill each print with jam.

Bake at 350° for 10-12 minutes.

# Haystacks

(Little Boy Blue)

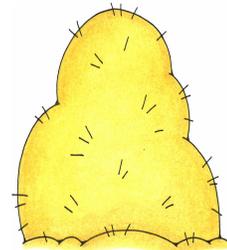
1 5 ounce package butterscotch chips

1 package or can of chow mein noodles

1 package Kraft's caramels

$\frac{1}{2}$  to 1 cup chopped nuts

Melt butterscotch chips and caramels over hot water in a double boiler. Add noodles and nuts. Let stand for  $\frac{1}{2}$  hour. Drop by teaspoon onto waxed paper. Let set for 3 hours.





# Puppy Chow

(Old Mother Hubbard)

12 oz. bag of chocolate chips  
4 cups Rice Chex cereal

1 cup peanut butter  
 $\frac{1}{2}$  cup to 1 cup powdered sugar

Melt chocolate and peanut butter in a small pan and mix together. Pour over cereal and mix thoroughly. Put chocolate and peanut butter covered cereal into a brown paper sack and add powdered sugar. Shake until the mixture is completely covered. Spread out on waxed paper to dry. Puppy chow will keep for about 1 week in an airtight container.

# Ladybug Cookies

(Ladybug, Ladybug)



Oreo Cookies (body and wings)  
miniature chocolate chips (spots)  
Mini Oreo Bite Size Cookies (head)

4 tsp. red vanilla frosting  
4 pieces black string licorice (1 inch)

Split large OREO Cookies, leaving filling on 1 side of each cookie. Cut sides with the filling in half to make "ladybug's wings." Spread plain side of each wing with red frosting. Press chocolate chips into red frosting for "spots." Add wings, red frosting sides up and rounded edges out, to tops of remaining plain cookie halves with additional frosting, separating wings slightly. Attach Mini OREO Cookies to the bases of the wings with additional frosting for the "heads," standing each Mini OREO on its side. Attach licorice pieces to the heads with additional frosting for the "antennae."

# Ritz Spider Snacks

(Little Miss Muffet)



2 Ritz crackers

8 pretzel sticks

2 raisins

Peanut butter

Spread peanut butter onto one of the crackers.

Place the pretzel sticks on the edges of the cracker for the legs.

Place the second cracker on top of the first cracker.

Spread two small dots of peanut butter on top of the second cracker.

Stick one raisin on each dot of peanut butter for the eyes.

# Spider Snacks

(The Itsy Bitsy Spider)



2 Ritz crackers

8 pretzel sticks

2 raisins

Peanut butter

Spread peanut butter onto one of the crackers.

Place the pretzel sticks on the edges of the cracker for the legs.

Place the second cracker on top of the first cracker.

Spread two small dots of peanut butter on top of the second cracker.

Stick one raisin on each dot of peanut butter for the eyes.

# Moon Balls

(Hey, Diddle, Diddle)



2 cups peanut butter  
2 cups powdered milk

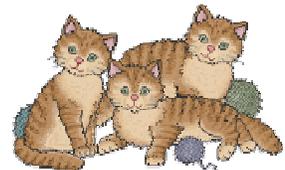
1 1/3 cup honey  
3 1/2 cups graham cracker crumbs  
(set 1/2 cup aside)

2 cups raisins

Mix powdered milk, raisins, and 3 cups graham cracker crumbs. Add honey and peanut butter, mixing well (use your fingers for best result). Roll into small balls. Put reserved 1/2 cup of graham cracker crumbs in a large baggie. Add several moon balls at a time to the baggie and shake to cover. Put moon balls on a cookie sheet. Chill and eat!

# Kitten Cookies

(The Three Little Kittens)



1 package refrigerated cookies  
1/3 cup Smarties or M & M candies

48 pecan halves  
thin pretzel sticks, halved

Chill the cookie dough in the freezer for at least 1 hour. Heat oven to 350°. Cut cookie dough into 24 slices. Place slices 3 inches apart on ungreased cookie sheets. Press 2 pecan halves onto top of each cookie for ears, overlapping the edge of the cookie. Press in candy pieces for eyes and nose. Place 2 pretzel pieces of each side of nose for whiskers and press slightly. Bake at 350° degrees, for 11-13 minutes or until golden brown. Cool 1 minute; remove from cookie sheets and serve with milk.

# Kitten Mittens

(Three Little Kittens)

1 20 ounce package refrigerated cookie dough  
Assorted frosting flavors, peanut butter, Nutella  
Assorted candies

Cut dough into sections. Roll each section on a floured surface. Place the child's hand on the dough (palm down) and carefully cut around the outline into a mitten shape. Place on greased cookie sheets. Chill for 15 minutes and then bake in a preheated 350 oven° for 8 to 12 minutes or until the cookies are golden brown. Cool before decorating.

# Sunny Shakes

(The Itsy Bitsy Spider)

1 - 6 oz. can frozen orange juice

3/4 cup milk

3/4 cup water

1 teaspoon vanilla

ice cubes

Put all of the ingredients in a blender, mix and serve!



# Purple Cow

(Hey, Diddle, Diddle)

1½ cups of vanilla nonfat frozen yogurt

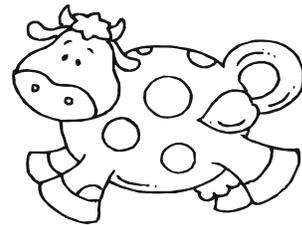
½ cup milk

¼ cup frozen grape juice concentrate (thawed)

¾ tsp lemon juice

Put yogurt, milk, grape juice concentrate and lemon juice in a blender. Blend until mixture is smooth. Serve immediately for best results.

Makes 2¼ cups



# Kitten Pie Cookies

(Three Little Kittens)



1 cup butter, softened

2/3 cup sugar

1 egg yolk

1/3 cup apple butter

2 1/3 cups flour

1 tsp cinnamon

½ tsp apple pie spice

½ teaspoon vanilla

Beat the butter and sugar together until fluffy. Add egg yolk and apple butter, mixing well. Add the rest of the ingredients and beat until the mixture is well blended. Divide the dough in half and roll each into a circle. Chill. Press dough into 2 pie plates. Crimp the edges. Bake for 35 minutes in a preheated 325° oven until they are golden brown. Cool, cut into wedges and serve with vanilla ice cream (optional).

# Loveable Ladybugs

(Ladybug, Ladybug)

red apples

raisins

peanut butter

thin pretzel sticks

Slice apples in half from top to bottom, and remove the cores. Place each apple half flat side down on a small plate.

Dab peanut butter on to the back of the "lady bug." Put raisins on the peanut butter for spots. Use this method to make eyes too. Stick one end of pretzel sticks into raisins, and then press the other end into the apples to make antennae.

# Chocolate Spiders

(The Itsy Bitsy Spider)

1 5 ounce package chocolate chips

1 package or can of chow mein noodles

1 package Kraft's caramels

$\frac{1}{2}$  to 1 cup chopped nuts

Melt chocolate chips and caramels over hot water in a double boiler. Add noodles and nuts. Let stand for  $\frac{1}{2}$  hour. Drop by teaspoon onto waxed paper. Let set for 3 hours before eating.

