**Recipes 2011-12**

**Fall Semester**

Orange Banana Smoothie

½ cup Tang powder

1 ½ cup ice

2 cups cut up bananas

Place all ingredients in a blender and mix well.

Country Apple Dumplings

2 large Granny Smith apples peeled and cored

2 (10 oz.) cans refrigerator crescent roll dough

1 cup butter

1 ½ cup sugar (may use less if desired)

1 tsp. cinnamon

1 (12 oz.) can Mt. Dew

Cut each apple into 8 wedges. Separate dough into triangles. Roll each apple wedge in dough starting with the smallest end. Pinch to seal and place in a greased 9x13 baking pan. Melt butter in saucepan and stir in sugar and cinnamon until well blended. Pour over dumplings. Pour Mt. Dew over dumplings. Bake at 350 degrees for 35 to 45 minutes until golden brown.

Vanilla Ice Cream

2 cups milk

1 ¾ cups sugar

½ tsp. salt

2 cups Half and Half

1 Tbs. vanilla extract

4 cups whipping cream

Scald milk until bubbles form around the edge of the pan. Remove from the heat. Add sugar and salt. Stir until dissolved. Stir in Half and Half, vanilla, and whipping cream. Cover and refrigerate for 30 minutes. Freeze as directed. Makes 4 quarts.