

# THE OFFICIAL CCL COOKBOOK

Last update 4/9/09

To add to the contents of the Official CCL Cookbook, log in to [www.cclcamps.org](http://www.cclcamps.org) as a member and go to the discussion board. Submit your recipe under the cookbook forum.

## Contents

<i>Desserts</i> .....	2
Orange Creamsicle .....	2
Apple Crisp .....	2
Bread Pudding .....	3
Peanut Butter Bar .....	3
Golden Chocolate Cake .....	4
Pumpkin Bread .....	4
Chocolate Fudge Pie .....	5
Hot Fudge Sundae Cake .....	5
Apple Pie .....	6
<i>Breads</i> .....	7
Pumpkin Bread .....	7
<i>Sauces</i> .....	7
Cinnamon Roll Glaze .....	8
<i>Breakfast</i> .....	8
Breakfast Pizza .....	8
Pancakes .....	9
<i>Entrees</i> .....	9
Sciota Ham Rounds .....	9
<i>Sides</i> .....	10
Hash Brown Casserole .....	10
Cheese Grits .....	11

# *Desserts*

## **Orange Creamsicle**

Robin Hinton  
Camp Allendale

Servings: 40

1 bulk package of orange gelatin  
3 1/3 T sugar  
5 cups heavy cream

Mix gelatin according to directions, adding the sugar when dissolving the gelatin. Add cream. Pour into large bowl for serving with ice cream scoop, or individual sundae cups. Freeze until set up. Take out of freezer at least 30 minutes before serving.

## **Apple Crisp**

Robin Hinton  
Camp Allendale

Servings: 35

1 bucket of apple pie filling  
1 ½ C sugar  
1 ½ C flour  
6 oz. melted margarine

Spread apple filling in a 2" full steam table pan. Mix sugar, flour, and margarine together and crumble over top of pie filling. Bake in convection oven at 325° until golden brown.

# Bread Pudding

Robin Hinton  
Camp Allendale

Servings: 28

24 slice of bread, cubed  
½ C melted margarine (I use liquid butter)  
16 beaten eggs  
8 C milk  
3 C sugar  
1 ½ T cinnamon  
1 ½ T vanilla

Place bread crumbs in 2" full steam table pan. Pour margarine over top. Combine remaining ingredients and pour over bread. Move bread around until all is moist. Bake at 325° in convection oven until middle is set up.

# Peanut Butter Bar

Robyn Renfro  
Country Lake Retreat

Servings: 16

2 ½ lb peanut butter  
2 lb powdered sugar  
2 ½ C powdered milk  
¾ lb soft butter  
3 C graham cracker crumbs

Mix all ingredients together. Spread on half sheet pan. Top with chocolate frosting and refrigerate overnight.

# Golden Chocolate Cake

Robin Hinton  
Camp Allendale

Servings: 24

1 yellow cake mix  
3 oz instant vanilla pudding mix  
4 eggs  
 $\frac{3}{4}$  C oil  
 $\frac{1}{2}$  C water  
8 oz sour cream  
2 oz pecan meal  
1 C milk chocolate chips  
3 C Hershey candy bars broken up (about 10 candy bars)

Grease Bundt pan well. Preheat convection oven to 325°. Mix cake mix, pudding mix, eggs, oil, and water. Fold in sour cream, pecan meal, chocolate chips, and candy bars. Pour into pan. Bake for 55 minutes. It will look overdone. After taking out of pan, sprinkle with powdered sugar.

# Pumpkin Bread

Robin Hinton  
Camp Allendale

Servings: 7

$\frac{1}{3}$  C creamy peanut butter  
 $\frac{3}{4}$  C powdered sugar  
1-9 inch pie shell, baked  
 $\frac{1}{3}$  C flour  
 $\frac{1}{2}$  C sugar  
 $\frac{1}{8}$  t salt  
2 C milk  
2 egg yolks, slightly beaten

2 t butter  
1 t vanilla extract  
Whipped cream bag (will decorate 2 pies)

For bottom, mix peanut butter and powdered sugar together until crumbly and place all but 2 T per pie on bottom of crust. For filling, mix flour, salt, sugar, milk, and egg yolks together in saucepan over high heat until mixture comes to a rolling boil. Stir until thick. Remove from heat and add butter and vanilla. Pour into pie crust and let cool. Add whipped cream, and use remaining peanut butter crumbles to sprinkle on top.

## **Chocolate Fudge Pie**

Robin Hinton  
Camp Allendale

Servings: 7

1 C sugar  
½ C baking cocoa  
2 C milk  
6 T flour  
1 pinch salt  
2 egg yolks  
½ T liquid butter flavor  
1 t vanilla extract  
1 T margarine  
1-9 inch pie shell, baked  
Whipped cream bag (will decorate 2 pies)

Mix sugar, cocoa, milk, flour, salt, egg yolks, and butter flavoring in pan over medium heat until thick. Add in vanilla and margarine and remove from heat. Let cool. Put into baked pie crust. Cool in refrigerator. Top with whipped cream before serving.

## **Hot Fudge Sundae Cake**

Robin Hinton  
Camp Allendale

Servings: 35

4 C flour  
3 C sugar  
½ C baking cocoa  
2 ½ T baking powder  
1 t salt  
2 C milk  
½ C vegetable oil  
1 ½ T vanilla  
4 C brown sugar  
1 C cocoa  
6 ¾ C very hot water

Mix flour, sugar, first amount of cocoa, baking powder, and salt. Mix in milk, oil, and vanilla until smooth and put in 2" full steam table pan. Sprinkle brown sugar and second amount of cocoa over batter. Pour water over batter. Bake in 325° convection oven for about 40 minutes or until top is dry. You can serve with ice cream.

## Apple Pie

Robin Hinton  
Camp Allendale

Servings: 7

1 unbaked pie shell  
5 large apples  
1/8 t nutmeg  
½ t cinnamon  
2 T flour  
½ C sugar

½ C sugar  
½ C flour  
¼ lb melted margarine

Bake pie shell until about half done. Peel and slice apples. Mix with nutmeg, cinnamon, flour, and first amount of sugar. Put into pie shell. Mix next set of

ingredients and pour over top of pie. Bake in 325° convection oven until done crust is golden brown.

## **Breads**

### **Pumpkin Bread**

Robin Hinton  
Camp Allendale

Servings: 40

3 C sugar  
1 ½ t salt  
2 t baking soda  
½ t nutmeg  
4 eggs  
2/3 C water  
2 C pumpkin  
3 1/3 C flour  
½ t baking powder  
1 ½ t cinnamon  
1 C oil

Mix and bake in 4 loaf pans in convection oven at 325° for 45 minutes.

## **Sauces**

# Cinnamon Roll Glaze

Robin Hinton  
Camp Allendale

Servings: 48

1 pound margarine  
1 cup flour  
3 lbs brown sugar  
2 cups milk

Melt margarine in pan over medium heat. When melted, add flour and stir with whisk until mixed well. Add brown sugar and milk and stir until dissolved.

## *Breakfast*

### Breakfast Pizza

Robin Hinton  
Camp Allendale

Servings: 8

1 frozen pre-made pizza dough  
12 beaten eggs  
2 cups real bacon crumbles  
2 cups Monterey Jack-Cheddar cheese, shredded

Thaw dough over night in cooler. In morning, stretch dough to fit a half sheet baking pan. Dock the dough to help prevent bubbles while baking. Pour eggs over dough. Sprinkle bacon and cheese over eggs. Bake at 350° in convection over for approximately 10 minutes. Cut 4x2, then each piece diagonally.

## **Pancakes**

Robin Hinton  
Camp Allendale

Servings: 36 pancakes

2 C flour  
5 t baking powder  
1 t salt  
3 T sugar  
2 eggs  
2 C milk  
1/3 C oil

Mix together and cook on 375° griddle.

## **Entrees**

### **Sciota Ham Rounds**

Robin Hinton  
Camp Allendale

Servings: 150

12 ½ lbs ground ham  
10 lbs. ground pork  
5 lbs. ground beef  
4 ¾ quarts graham cracker crumbs  
15 eggs

2 ½ quarts milk

50 oz. tomato soup

17 ½ C brown sugar

7 ½ C vinegar

3 1/3 T mustard

Mix first set of ingredients in mixer. Use ice cream scoop to form meatballs and place in pan. Mix second set of ingredients and pour over meat balls. Bake at 325° in convection oven for about an hour. Sauce will glaze when done.

## **Sides**

### **Hash Brown Casserole**

Robin Hinton  
Camp Allendale

Servings: 24

1 C melted margarine

4 lbs frozen shredded hash brown potatoes, defrosted

2 t salt

½ t pepper

4 C sour cream

2 lbs shredded sharp cheddar cheese

1 C chopped onions

Crushed corn flakes

Mix all ingredients except corn flakes in mixer. Place in 2" in full steam table pan. Sprinkle crushed corn flakes on top. Bake at 350° in convection oven for 45-50 minutes.

# Cheese Grits

Robyn Renfro  
Country Lake Retreat

Servings: 40

8 t kosher salt  
4 C quick cooking grits (not instant)  
5 C of half and half creamer  
8 T butter or margarine  
6 C cheddar cheese  
1 bunch of green onions, chopped  
Pepper to taste  
Cheese and green onions for garnish

Bring 1 gallon of water to boil. Add salt, and slowly add the grits, stirring constantly with a wooden spoon. Reduce heat to low and let simmer, stirring occasionally until grits thicken (about 5-7 minutes). Add half and half and butter and stir. It will seem thin but will thicken up as it cooks. Cover pot and stir occasionally while cooking for about 45 minutes until grits thicken and are smooth and creamy. Take off heat and add cheese, onions, and pepper. Mix in completely. Top with cheese and green onions for garnish. Serve hot.