

# RECIPE

## Reese's Peanut Butter Cup Cookies

RECIPE NAME

### INGREDIENTS

#### Cookie Ingredients:

- 1 box of Chocolate Cake Mix (I prefer Pillsbury)
- 8-10 regular size Reese's Peanut Butter Cups Chopped
- ½ cup of Vegetable Oil
- 2 Eggs

#### Frosting Ingredients:

- 1 cup of Butter (at room temp)
- 1 cup of Creamy Peanut Butter
- 3 cups of Powdered Sugar
- 1 teaspoon of Vanilla
- ½ teaspoon of Salt
- 2 tablespoons of Milk

### PROCEDURE

1. Preheat Oven to 350
2. Make cookie dough:
  - o Pour all cookie ingredients together and mix
3. Line a cookie tray with parchment paper and place 2 tablespoon portioned cookies on the tray
4. Bake cookies for 12 Minutes
5. While cookies bake, make frosting:
  - o Whip Peanut Butter and butter until well-combined
  - o Gradually add in powdered sugar
  - o Add in vanilla and salt
  - o Add milk and whip on high for at least 30 seconds
6. Allow cookies to cool and frost with peanut butter frosting.



Courtesy of Adam Landenberger  
Admissions Counselor



# RECIPE

## Addicting Taco Dip

RECIPE NAME

### INGREDIENTS

- 1 - 15 oz jar of salsa
- 1 - 8 oz package of cream cheese softened
- 1 cup shredded lettuce
- 2 cups shredded cheese
- Black olives to taste

### PROCEDURE

1. Combine salsa and cream cheese in a bowl; beat with an electric mixer until almost completely blended. Transfer to a serving bowl.
2. Layer cream cheese mixture with 1/2 of the lettuce and 1/2 of the Cheddar cheese. Repeat layers once more. Add black olives.



Courtesy of Rachele Bakic  
Executive Director of Admissions

# RECIPE

## Chocolate Chip Cookie Dough Dip

RECIPE NAME

### INGREDIENTS

- 1/2 cup (1 stick) unsalted butter
- 1 (8-oz.) package cream cheese
- 1/3 cup sugar
- 1/4 cup packed light brown sugar
- 2 1/2 teaspoons vanilla extract
- 1/2 teaspoon salt
- 1 1/2 cups semisweet chocolate chips (mini chocolate chips work best)
- Vanilla Wafers, pretzels or fruit (for dipping)

### PROCEDURE

1. In a large bowl, cream together (with a mixer) the butter, cream cheese, sugar and brown sugar for 2 minutes.
2. Add the vanilla and salt.
3. Stir in the chocolate chips.
4. Serve with vanilla wafers, pretzels, or fruit. Enjoy!



Courtesy of Katelyn Strzok  
Admissions Counselor