

- "What a treat and a good dish to take care of your craving for pizza! While ketchup might seem an odd substitute for pizza sauce, the Italian seasoning is what makes it pizza. You'll be speaking Italian when you take a bite of this! Of course, you can substitute pizza sauce for the ketchup if you prefer."

-Ginny

- "I loved the pizza. It was good!"

-Bella

- "It tastes like mushrooms!"

-Riley



Pizza Pronto

■ Makes 2 mini pizzas

Ingredients

- 1 English muffin
- 2 tbsp. ketchup
- ½ tsp. Italian herb seasoning
- 2 tbsp. shredded mozzarella cheese
- 2 tbsp. sliced pepperoni, olives, mushrooms, bacon bits or whatever your heart desires.

Preparation

Slice English muffin in half. Spread ketchup on each half. Sprinkle each half with 1/4 tsp. Italian herb seasoning. Top each mini pizza with shredded mozzarella cheese, sliced pepperoni, olives, mushrooms, bacon bits or whatever your heart desires.

Next, line the toaster oven tray with foil. Place the mini pizzas in the toaster oven at 375°F and bake for 14 minutes or until English muffins are toasted and cheese is melted in with the toppings.

Variations

The options are limitless with these little pizzas! You can add any topping you want to create your own delicious treat, and there's no reason to fight over what topping to get on the pizza!



- "This recipe gives the novice young baker an opportunity to be creative. At the end, anyone can say, "Yes! I can bake too!" Of course, every member of your family will love the chocolate and cherry goodness. Enjoy!"

-Ginny

- "I love the whip cream and cherries!"

-Gabby



Easy Soufflé Cake

■ Serves 2

Ingredients

- 3 tbsp. flour
- 3 tbsp. sugar
- 2 tbsp. baking cocoa
- 1 egg
- 3 tbsp. milk
- ½ tsp. vanilla extract
- 3 heaping tbsp. applesauce
- 1 scoop cherry pie filling
- 1 can cool whip
- 1 maraschino cherry

Preparation

In bowl, combine flour, sugar and baking cocoa. Next, add egg, milk, vanilla and applesauce and whisk together.

Place mixture into two glass sherbet dishes or one coffee mug and cook in the microwave for three minutes. Let cool.

When cool, top with cherry pie filling, swirl with whip cream and top with a cherry. Delicious!

Variations

For an even sweeter treat, try adding 1 tbsp. chocolate chips to the mixture or place 1 tbsp. of your favorite pie filling on the bottom of the dish. Even 1 tbsp. of chopped nuts on top will add a delightful twist to this delicious dessert!