

# *Sweet Treats*



**Dazzlingly  
Delicious  
Desserts**

**Two Funny Stories**

**Johan's Bakery Review**

**Sweet as a Treat Poems**

**Delicious Cookie Recipes**



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## No-Bake Cookies

Here is a delicious recipe for cookies, and you don't even have to bake them! They are super quick and easy to make. You can take them to parties, or give them to a friend as a gift. No matter what you do, everyone will be thanking you for making them, and you'll be thanking yourself too!

**WARNING: CONTAINS PEANUT PRODUCTS**

Here's what you're going to need:

- 2 Cups of sugar
- 1 ½ Cups of milk
- 3 Tablespoons of cocoa
- 1 Stick of margarine or butter
- ½ Cup of peanut butter
- 3 Cups of oats
- 1 Teaspoon of vanilla



~~~~~

Place a saucepan on the stove. Turn the burner on to medium. Put the sugar, milk, cocoa, and margarine or butter into the saucepan. Mix everything together and continue to stir while the butter melts. Wait for it to boil. Time the boil for one minute, and then turn off the heat. Quickly stir in the peanut butter, oats, and vanilla, and mix them together well. Spoon the batter onto parchment paper. Wait until they set up. YAY! Cookies!

~~~~~

Now enjoy eating your cookies! Make sure you hide them! If your family members get a hold of them, they will be gone in seconds!  
They're delicious!

## Question of the Month

Dear Sweet Treats Magazine,

I need to make cookies for a party, but my oven is broken! I thought, well I can just make no-bake cookies; you only need to use the stove for that. But the problem is the cookies need to be peanut-free, for people with peanut allergies. No-bake cookies contain peanut butter! Is there any way to make no-bake cookies without using peanut butter?

Please respond soon!

Sincerely,

*Jenna Li*

Answer on next page...



Dear Jenna Li,

Thank you for writing to me. I enjoyed getting your letter very much. I have found a peanut free no-bake cookie recipe for you! I hope you enjoy them, and I hope the people at your party enjoy too.

### Ingredients:

- 2 cups sugar
- 1 cup butter
- ½ cup milk
- 4 tablespoons cocoa
- 1 teaspoon vanilla extract
- 3 cups quick oats ( I used gluten free quick oats)
- ¾ cup chocolate chips

Here's what you do:

First, put the sugar, butter, milk, and cocoa in a saucepan on the stove. Bring to a boil, and cook for 1 minute.

Next, add the vanilla, oatmeal, and chocolate chips, and stir until combined.

After that, plop the cookie mixture on parchment paper, and cool.

Once they are hard and cool, remove from parchment paper and eat!

I hope you enjoy this recipe!

Sincerely,

*Sweet Treats Magazine*



# Cupcake Love

## A Ballad

I walked into a bakery  
I smelled the sweet scent of pie  
I saw the baker baking sweets  
I curtsied and said "hi"

~~~~~  
I bought a gleaming cupcake  
Its beauty was to adore  
Right away I fell in love  
And then I walked out the door

~~~~~  
I called all my friends  
And told them of my true love  
Then I hung up  
As just then fluttered by a dove

~~~~~  
My friends arrived at the curb  
We said many hi's  
I introduced them to my love  
They crossed their arms and rolled their eyes

~~~~~  
They told me very harshly  
I can't be in love with a sweet  
I told them to leave me be  
Before to them I beat

~~~~~  
I sighed and said to myself  
I know in my heart  
You can be in love with a sweet  
Then I drove away in my cart

~~~~~  
I drove all the way  
To Cupcake Island  
Where I live with my true love  
Right next to Pie Land



## Sugar Cookie Recipe

Here is an amazing recipe for sugar cookies! Yum!

### Ingredients:

1/2 cup softened butter  
1/2 cup shortening  
1 cup sugar  
1 egg  
1 teaspoon vanilla  
2 1/4 cups flour  
1/2 teaspoon baking powder  
1/2 teaspoon baking soda

Preheat oven to 350°. In a large bowl, cream butter, shortening and sugar until light and fluffy. Add egg and vanilla; mix well. Combine flour, baking powder and baking soda; gradually add to creamed mixture.

Shape into 1 inch balls. Roll in sugar. Place on greased baking sheet; flatten with a glass. Bake 10-12 minutes or until set. Remove to wire racks to cool completely. Yield: 5 dozen.





## Sugar Cookie Frosting

Here is a super easy recipe for sugar cookie icing! Add color to the frosting for a fun look!

### Ingredients:

2 cups confectioners' sugar

1/4 cup light corn syrup

2 tablespoons water



---

Combine sugar, corn syrup and water in a small bowl. Frost cookies. Allow to sit overnight for frosting to harden.

---

So easy! Enjoy!



## A Trip to the Bakery

I'm having a party tomorrow, and today I just realized, I don't have any cupcakes for the party! I searched online for the best bakeries, and I finally found one! Here is my experience with the bakery I found.

First, I started down Gumdrop Lane. I thought that was just the name of the lane, but turns out, the lane is actually made out of gumdrops! Why didn't they mention that fact? I got stuck in the gooey gumdrops, and I had to wait an hour for a tow-truck to come and pull me out. But that's not the end of it! That tow-truck got stuck, so the tow-truck driver had to call another tow-truck to pull him out, but then that one also got stuck and--Well... You get the idea.

Anyway, after all that was over, I passed by the giant cupcake, which was very beautiful, by the way. I got some sweet pictures of it which I, of course, posted to my Facebook and Instagram. All of my friends were so jealous of me. Then the best part happened: I high fived the cookie monster. Yes! It was amazing! I also got his autograph.

After that, I came upon the Lollipop Bridge. Thankfully, it was not sticky like Gumdrop Lane. But, what lurked below in the water... LOLLIPOP FISH! It was TERRIBLE! Why, why, WHY can't they just tell us about these terrible tragedies!?! It was a five star bakery for goodness sakes! They stabbed their little pointy stick tails in my windows and broke them all! Then they tried to stab ME, and I almost didn't make it out alive! Finally, I made it to the end of the bridge. I gave the toll booth person mints as my crossing fee, but I don't actually understand why he deserved them. I mean, Lollipop Fish! For goodness sakes, get rid of them!

Then I took an easy journey down Sugar Snow road. Pretty cold, but sugary-sweet compared to what I had just went through. After that, I took an amazing flight across Peppermint Cocoa Valley. The view was amazing, and the Peppermint hot cocoa you get to drink during your flight tastes just as amazing.

Finally, I arrived at the bakery, where I bought the most beautiful cupcakes I've ever seen! I hope they taste just as good...

## Haiku

### Before and During Baking

#### Before:

Laying on the floor,  
I notice the cake mix,  
Gleaming on the counter



#### During:

Baking and mixing the cake mix,  
I'm glad not to be bored  
On the floor

Baking is something you can do for fun when you're bored!

## Dark Chocolate Chunk Cookies

Hey everyone! The other day I wanted to create something yummy. This is what I came up with! These are Dark Chocolate Chunk Cookies. They are so delicious! They aren't the healthiest thing, but they are cookies! I hope you enjoy!

These are the ingredients you're going to need:

- 3/4 cup uncooked regular oats
- 1/4 cup butter, softened
- 3/4 cup firmly packed light brown sugar
- 1/2 cup granulated sugar
- 2 large eggs
- 1 teaspoon vanilla extract
- 1 3/4 cups all-purpose flour
- 1/2 teaspoon baking soda
- 1/2 teaspoon salt
- 1/4 teaspoon baking powder
- 3 (4-oz.) bittersweet chocolate baking bars, coarsely chopped and divided



**Here's what you'll need to do:** First, preheat your oven to 400°. Then, bake the oats in a 9-inch pie plate 10 to 12 minutes, or until toasted and fragrant. Make sure you stir them halfway through so that they don't burn! Cool the oats completely on a wire rack. I waited about 30 minutes. After they are cooled, process the oats in a blender or food processor for 1 minute. I think a food processor works a lot better than a blender. They should be the consistency of flour.

Next you'll want to beat the butter and sugars at medium speed with a heavy-duty electric stand mixer until fluffy. I used my KitchenAid. Then add the eggs and vanilla, beating just until blended.

Now, stir together your flour, baking soda, salt, baking powder, and ground oats in a small bowl. Gradually add those dry ingredients to the butter mixture. Everything should be well mixed and nice and creamy. Then fold in 2 1/4 cups chopped chocolate (I used about two bars of bittersweet bakers chocolate) just until combined. Then cover the dough and chill 8 to 12 hours. I left mine in the fridge overnight.

Now you're ready for the good part! Preheat your oven to 350°. Scoop up your dough and drop it by heaping tablespoonfuls onto parchment paper-lined baking sheets. I only put six cookies on each sheet.

Finally, bake the dough at 350° for 10 to 12 minutes, or until golden brown. They will begin to smell wonderful! While they are still warm, press the remaining chocolate into the cookies. Next, remove them from the baking sheets to wire racks. Let them cool completely, or eat them warm!

**Yay! You've made delicious cookies! Enjoy!**



## Review on Johan's Bakery

Johan's Bakery is a pastry shop and bakery. Johan's has four locations in Michigan: Petoskey, Harbor Springs, Boyne, and Charlevoix. All of their baked goods are made fresh daily. They are known for their donuts, coffee cakes, bread, bagels, cakes, pastries, and cookies. They even make specialty items such as wedding cakes.

Before I went there, I heard lots of good reviews about it. People said the donuts were the size of your head, and that they were delicious. From online reviews, including yelp, and zomato, they received from three to five stars. Some reviewers said, "The turkey club was really good," and gave it four stars, someone else said, "Great bagel sandwiches, donuts, and iced coffee" and gave it five stars. Another person also said, "Got an assortment of cookies, donuts, and cinnamon rolls and loved them all."

On a recent trip to Charlevoix, I decided to visit Johan's. I was going to get a donut there, and from the reviews I had heard, I had my hopes up. When I got there, I was disappointed. The donuts were not the size of your head. Some were big, but most were the size of normal donuts. While some bakery's have dozens of varieties of donuts to choose from, Johan's had only about eight. I tried a vanilla frosted cinnamon roll donut. It was not that good. At first it tasted good, but after a few more bites, it started to make me feel sick. The frosting was too sweet, and the bread was dry. If I did go there again, I would probably try one of their sandwiches, because they had good ratings and lots of people seemed to really like them.



## Limerick

There once was a girl from Hileet  
Who ate a very yummy sweet  
She got very fat  
And put on a hat  
And then she ate some meat

## Acrostic

Tasty  
Relishable  
Eatable  
Awesome  
Tempting  
Sweet



Mmmm... Chocolate!



## Rice Krispie Treats Recipe

Here is a delicious recipe for rice krispie treats!

### Ingredients:

- 6 cups Rice Krispies
- 3 tablespoons butter or margarine
- 1 (10 ounce) package of regular marshmallows or 4 cups miniature marshmallows

1. Melt butter in a large saucepan over low heat.
2. Add marshmallows and stir until completely melted.
3. Remove from heat.
4. Measure out all of the cereal at this time, and have it ready in a large bowl.
5. Working quickly, add rice krispies cereal, and stir until the cereal is well coated.
6. Using a buttered spatula or waxed paper, press the mixture evenly into a greased 13 x 9 x 2 inch pan.
7. When the treats are cooled, cut into squares.
8. Serve, and enjoy!





# A Lesson in Baking

*C*ookies? My heart sank. I

had just signed up to help with a fund raiser at my church. Next Sunday at church, they were going to have a bake sale and jewelry sale. Everything was going to be homemade. They were going to donate all of the money they made to a nearby orphanage, so of course I had to sign up. I was hoping the job I got could be to make jewelry, or help at the cash register, but of course I had to get the worst job: baking chocolate chip cookies! I know some of you are thinking, “Baking cookies? That’s easy!” But oh no, not for me. Honestly, I

have no idea how my oven even works. I’m kind of just that microwave meal person.

My best friend Olivia suddenly ran up to me, “Hey Ave! Did you sign up to help with the fund raiser?”

“Of course!” I faked a smile.

“So did I! I got something really fun. What’d you get?”

“Oh, um, I have to bake cookies.”

“Oh I LOVE baking cookies!”

“Yeah, so do I!” I tried to sound happy, but of course best friends always know when there’s something wrong.

“Hey, is everything alright?” Olivia asked me.


“Yeah, everything’s good.” I must’ve not sounded reassuring enough, because Olivia continued.

“Oh come on Avery.” She crossed her arms at me, “Tell me what’s wrong.”

“No seriously. Everything’s good. What do you have to do?” I changed the subject.

“Oh! I get to make the decorations!” Olivia sounded really excited.

*At least she’s happy,* I thought. But for me, how was I ever going to make those cookies?

hen I got home that

day, I slouched onto my couch and grumbled to myself, but finally, I decided I

should get up and start figuring out what ingredients I’ll need to make the cookies. I walked over to my bookshelf and pulled out my mom’s old cookbook. I wiped off the dust and flipped open the cookbook to the cookie section. I found the chocolate chip cookie recipe and started reading the ingredients, “sugar, brown sugar, softened butter, shortening, egg, vanilla, flour, baking soda, salt, quick oatmeal, and chocolate chips... Hmm, interesting ingredients. I didn’t know they put all this stuff in cookies! Well, I guess it’s time to go shopping!”

When I got to the store, right away I went a put the sugar and brown food coloring in my cart, “Check!”

Then I went to the butter section. After a while of looking, I still couldn't find the softened butter! Everything was just plain old butter. Then a clerk walked by me, "Are you finding everything okay?" she asked me.

"No," I said, "Do you know where I could find the softened butter?"

"Um, you don't buy softened butter at the store, dear. You just buy butter, and then soften it in your microwave at home."

"Oh okay. Thanks!" and I grabbed some butter.

After that, I bought the eggs, vanilla, salt, shortening, quick oatmeal, baking soda, and chocolate chips. It turns out that chocolate chips are

actually little drops of chocolates, not real chocolate potato chips. Also, baking soda isn't like soda pop specifically meant for baking, it's this weird white powder. And then, shortening isn't a magical potion that makes you short, it's this weird stuff called Crisco! And even more, quick oatmeal isn't oatmeal that's quick, it's just like oats. I know, it's crazy! I'm learning all sorts of stuff today! I didn't buy any flowers, because I already had some in my garden at home. Now I'm all ready to make cookies for next week. I hope...

*T*oday is Saturday, the

day to make cookies for the fund raiser tomorrow.

“Preheat oven to 375 degrees Fahrenheit.” I read out of my cookbook. I looked at my oven. Ten minutes later, I had finally figured out how to preheat my oven, “Mix sugars, butter, shortening, egg, and vanilla.” I continued reading out of my cookbook, “okay.” I got a cup out of my cabinet and filled it up halfway with sugar, and poured it in a big bowl. Then I filled it up halfway with sugar again and mixed in some brown food coloring until the sugar was brown, and added that too. Then I got an egg, cracked it, and added it to the bowl,

“whoops.” I said. Half of the egg shell cracked off into the bowl. I tried to get it out, but there was still plenty of little egg shells in the bowl, “whatever,” I said, “It doesn’t matter.” Then I added the butter and shortening, “Stir in remaining ingredients.” I continued reading out of the cookbook. I went outside and picked some flower petals off of the flowers in my garden, and added those to the bowl, “Huh,” I said, “I feel like these aren’t in the normal cookies I eat. Whatever.” Then I added the rest of the ingredients. After that, I got out a pan and started scooping cookie dough onto it. “Huh, that’s weird.” I said. The recipe said to drop the dough by rounded

teaspoons, but they didn't look very round to me, "Okay, well, maybe it'll still work." I said, and finished putting the cookie dough on the pan. The recipe said to bake for 8-10 minutes, so I put them in the oven for nine minutes, "There!" I said, "That was easier than I thought it would be!"

*N*ine minutes later, I smelled a burning smell coming from my kitchen. I ran into my kitchen and opened up the oven, "Oh no!" I gasped. They were burnt. Like, really, really burnt. All of a sudden, I heard a knock on my door. I quickly turned off my oven so the cookies wouldn't get any more burnt, and went to

open the door. It was Olivia, "Hey Liv!" I tried to smile, "What are you doing here?"

"What, you don't want to see your best friend?" Olivia joked.

I forced a laugh, "That wasn't what I meant. I mean, shouldn't you be working on your decorations?"

"Oh uh, yeah but, I mean! I already finished them..."

That was silly of me. Olivia probably finished the decorations the day she got assigned to do them, "I just came by to see how your cookies were turning out."

I nervously laughed, "Oh yeah, uh, I already finished them."

"Oh that's great!" Olivia smiled, "Well, do you want

to- Wait.” Olivia looked behind me and sniffed the air, “Is that smoke I smell?”

My shoulders slumped. Olivia walked over to my oven and opened it up, “Oh Avery! Your cookies are burnt!” She grabbed my oven mitt and pulled them out of the oven.

I sighed. There was no use hiding it from her now. So I told Olivia that I couldn’t bake. I thought she was going to say something like *Really? Who can’t bake?* But she surprised me, “And I’m not creative.”

“Huh? What do you mean?”

“I mean, you always make the cutest crafts. I’m just not like you. And...” She blushed, “I haven’t actually made the decorations yet. I tried, but they were just so boring, and

not fun. I went up to you last Sunday to see if you wanted to trade assignments, but you seemed so happy with what you got, I didn’t want to ask, and I didn’t want to ask for a new assignment either.”

For the rest of that day, Olivia showed me how to bake, and helped me make the cookies, and I helped Olivia make the decorations. It turns out I knew how to bake a lot less than I thought I did. Like, you don’t actually put flower petals in your cookies. It’s actually another white powder called *flour*. It’s spelled differently.

At the bake sale on Sunday, everyone loved our cookies. The most important thing is, we made lots of money to

donate to the orphanage. I also learned a lesson: Ask for help when you need it, and don't be afraid to say "no".

"Oh Avery!" I heard someone call my name, "These cookies

are amazing! Will you make cookies for my party?"



## Chocolate Chip Cookies

Don't make cookies like Avery! Here is a delicious recipe for the chocolate chip cookies that Avery made! Enjoy!

### Ingredients:

½ cup sugar

½ cup brown sugar

1/3 cup softened butter

1/3 cup shortening

1 egg

1 teaspoon vanilla

1 ½ cup flour

½ teaspoon baking soda

½ teaspoon salt

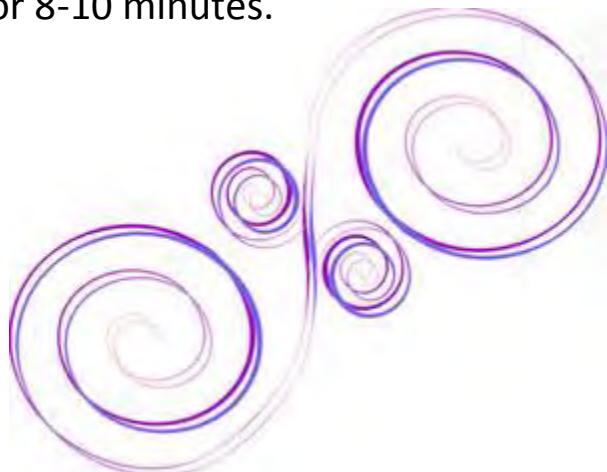
½ cup quick oatmeal

1 package of chocolate chips



Preheat your oven to 375 degrees. Mix sugars, butter, shortening, egg, and vanilla in a bowl. Stir in remaining ingredients. Drop dough by rounded teaspoonfuls and bake for 8-10 minutes.

Yum!





## Sweet Treats Word Search

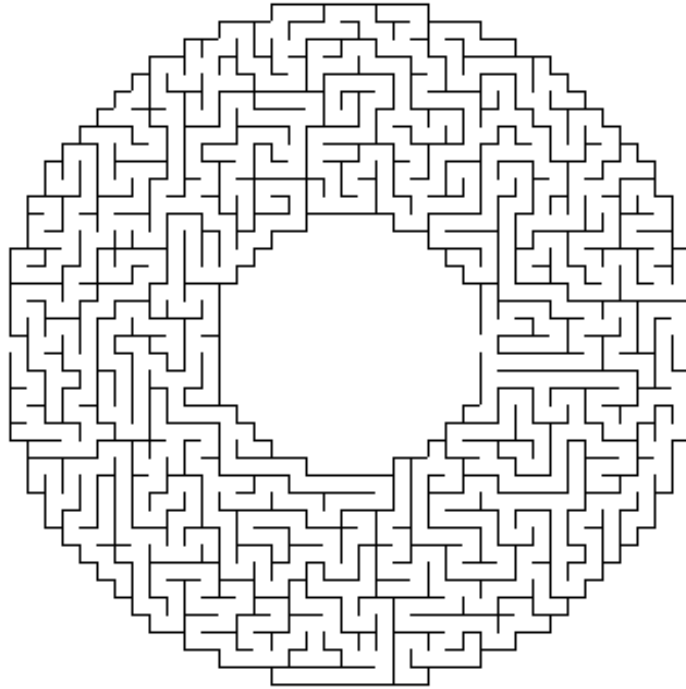
C M U A B S E Q R S Y S T C J  
R H A M I K T O Z P P Z A L B  
D D O E A M W J W R N J C C V  
S O N C R L N K K I P X U T G  
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