

Vandalizing the Kitchen

Pumpkin Bread

- 1 cup Flour
- 1 cup Brown sugar
- 1 Tbsp. Baking powder
- 1 tsp. Cinnamon
- 1/4 tsp. Salt
- 1/4 tsp. baking soda
- 1/4 tsp. Ground nutmeg
- 1/8 tsp. ground cloves
- 1 cup Canned pumpkin
- 1/2 cup Milk
- 2 eggs
- 1/3 cup Margarine
- 1 bag of chocolate chips

1. Mix dry ingredients together and wet ingredients then combine.
2. Beat on low speed until blended then beat on high for 2 minutes. Scrape bowl to ensure everything gets mixed.
3. Pour into desired pan and bake at 350°F for 60-65 minutes in a loaf pan or 45 minutes in a muffin tin.

Creamy Potato Soup

- 4 cups Water
- 1/4 cup Chopped onion
- 1/4 cup Chopped carrots
- 2 cups diced potatoes
- 1 pkg. Cream Cheese
- 1/2 tsp. Celery salt
- 1/2 tsp. Sugar
- 1/2 cup Chopped bacon
- Salt and pepper to taste
- Garlic salt

1. Put all the ingredients into a pot to cook on medium-high or use a slow cooker on low for 7½ hours or on high for 3½ hours.

Mac in a Mug

- 1/2 cup spiral noodles
- 1/2 cup water
- 1/2 cup finely shredded cheddar
- 1/2 tsp. Oregano
- 1/2 tsp. Garlic salt
- Pepper to taste

1. Place noodles and water in mug in the microwave and cook for 1 minute then remove and stir
2. Put in microwave for another minute and watch for overflowing water
3. Continue to cook at 30 seconds intervals checking on your noodles. You don't want them dry, but not too wet either.
4. Add cheese in while still hot and constantly mixing until all the cheese is melted. Add in oregano, garlic salt, and pepper.