

# Fry Bread

2 cups all-purpose flour

3 tsp. baking powder

1/2 tsp salt

6 tbsp warm water

6 tbsp warm milk

vegetable oil for frying

Whisk together dry ingredients. Add milk and water gradually. Let rest 10-15 minutes.

Form rested dough into 6 portions.

Shape into ball, then flatten to create 4" diameter disk, about 1/2" thick.

Heat 2-3 inches of oil to 350°F in large saucepan. Fry 2-3 minutes per side until golden brown, puffy, and cooked through.

*(The students like to eat these topped with taco meat, lettuce, tomato, and cheese. Yum! Give it a try!)*

# No Bake Cheesecake

---

## **Base:**

4 cups graham cracker crumbs  
1 cup melted butter

Mix graham cracker crumbs and butter together. Press into bottom of a 14x24" dish.

## **Middle:**

4 bricks of cream cheese (32 oz)  
2 tubs of whipped topping  
1 tbsp vanilla

Whip warmed cream cheese, mix in whipped topping & vanilla for 1 minute on medium. Dollop on top of base.

## **Topping:**

1 medium bag frozen fruit  
1/4 cup white sugar  
1 tbsp lemon juice  
1/4 cup cornstarch

Bring topping ingredients to a boil. Boil 2 minutes, stirring constantly. Cool for 10 minutes before putting it on middle layer. Chill 2 hours in fridge.