

2026 Summer Reading Program Plant a Seed, READ!



Summer Storytime Friends
Cookbook

Vivian & Everly Family Recipe



Recipe: Banana Bread

INGREDIENTS

- 1/2 cup butter
- 3 large ripe bananas
- 1/2 cup applesauce
- 1 TSP vanilla extract
- 2 cups all-purpose flour
- 1 cup granulated sugar
- 1 TSP baking soda
- 1/2 TSP salt
- 1/2 TSP cinnamon

DIRECTIONS

- 1.) Preheat oven to 350°
- 2.) Melt butter
- 3.) Mash bananas in a large bowl with a fork
- 4.) Add butter to bananas and mix with a fork
- 5.) Add vanilla and applesauce to banana mixture
- 6.) In medium bowl mix flour, sugar, baking soda, salt and cinnamon
- 7.) combine dry ingredients to wet ingredients
- 8.) *optional* Add any chocolate/nuts if wanted
- 9.) Pour into 2 pans
- 10.) Bake 45-55 mins

The Soderman Family



Recipe: Blueberry Muffins

INGREDIENTS

- 2 1/2 cups -all purpose flour
- 2 + 5p baking powder
- 1/2 tsp baking soda
- 1/2 tsp salt
- 1/2 cup (1 stick) ^{unsalted} melted butter
_{↳ cooled after}
- 3/4 cup granulated sugar
- 1/4 cup light brown sugar
- 2 large eggs, room temp
- 1 tsp vanilla extract
- 1 cup buttermilk
- 2 cups blueberries
- 1 tbsp flour (to coat berries)

DIRECTIONS

- Heat oven to 425°F
- line 12-cup muffin tin or grease
- toss blueberries in flour
- Whisk together: flour, baking soda, baking powder & salt
- another bowl whisk: melted butter with both sugars until smooth
↳ add eggs 1 @ a time, vanilla extract then buttermilk
- Fold ingredients together then fold in blueberries
Bake at 425°F for 5 min
then reduce to 375°F for 15-18 min

Recipe: Chocolate Chip Banana Bread

INGREDIENTS

3 ripe bananas
1/3 cup butter, melted
1/2 cup sugar
1 egg, beaten
1 tsp. vanilla
1 tsp. baking soda
1 1/2 cups flour
1/2 cup mini choc. chips

DIRECTIONS

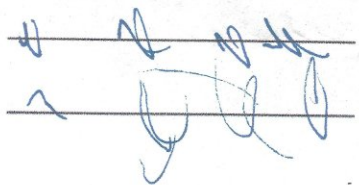
Oven to 350°
Mash bananas in a bowl
until smooth, add in butter
& stir. Add in other
ingredients. Lastly, add
chocolate chips. Put in
greased pan. Add more
chocolate chips on top.
Bake for 50 minutes.



Recipe: Chocolate Chip Yogurt Pancakes

INGREDIENTS

2 eggs | 
1 cup Greek yogurt
splash of vanilla
1/4 cup oil/butter
1 cup flour
1/4 tsp baking soda
1 tsp baking powder
chocolate chips to top



DIRECTIONS

- heat skillet over med. low heat
- in a large bowl, whisk eggs, yogurt, vanilla, and oil until smooth
↳ add flour, baking soda, and flour,
mixing until smooth
- once pan is warmed, add a small
pad of butter to keep pancakes from
sticking.
- add desired amount of batter
and top with 3-5 chocolate chips
- flip when bubbles around edge
stop forming

The D'Auteuil Family



Recipe: Easiest Homemade Mac & Cheese

INGREDIENTS

12 oz elbow macaroni
1/8 tsp. salt
1 12oz can evaporated
milk
3 cups (12oz) cheese
of your choice - not pre-
shredded
2 tbsp cold butter

DIRECTIONS

1. place pasta in medium saucepan.
Add enough water just to barely cover
pasta. Bring to a boil, stirring often
2. Reduce heat to low and simmer until
most of the water is gone & pasta al dente
3. Do not drain the water away,
but add the can of evaporated milk
4. Increase the heat and bring up to
a simmer
5. Drop heat to low - add cheese & butter,
shr & melt in for 1-2 minutes.
enjoy!

Hibbard Family



Recipe: Fudgy Espresso Brownies

INGREDIENTS

1/2 cup (1 stick) ^{unsalted} butter
4 oz Ghirardelli ^{bittersweet} 60% Choc. Chips
1/4 cup brown sugar
3/4 cup granulated sugar
2 large eggs
1 tsp vanilla extract
1 Tbs espresso powder
1/2 cup all-purpose flour
1/4 cup unsweetened ^{cocoa} powder
1/4 tsp baking powder
1/4 tsp salt

Optional: 1/2 cup extra choc. chips

DIRECTIONS

1. Pre heat oven to 325°F. Line 8x8 in
pan with parchment paper. 2. Melt butter and
chocolate together until smooth. Let cool slightly.
3. Whisk sugar and eggs together for about 2 min.
4. Stir in vanilla and melted choc. mixture.
5. Combine flour, cocoa powder, espresso powder, baking
powder, and salt. 6. Fold dry ingredients into
wet ingredients just until combined. 7. Fold in
extra choc. chips if desired. 8. Spread into
pan and bake 22-28 min. 9. Cool completely
before slicing.

AVCH 5



Recipe: Grandma's Pumpkin Bread

INGREDIENTS

- 3 $\frac{1}{3}$ cup Flour
- 2 tsp. Baking Soda
- 1 tsp. Cinnamon
- 1 tsp. Nutmeg
- 1 c. oil
- 4 Eggs
- $\frac{2}{3}$ cup of Water
- $\frac{2}{3}$ cup of Pumpkin
- 3 cups of Sugar

DIRECTIONS

1. Preheat oven to 350°.
2. Grease and Flour two loaf pans.
3. Sift dry ingredients in a medium bowl.
4. Combine all other ingredients in a large bowl or mixer.
5. Add Flour mixture.
6. Pour into loaf pans. Bake 1 hour, or until toothpick comes out clean.



Recipe: KANA'S FRUIT SALAD

INGREDIENTS

BLUEBERRIES

CLEMENTINES PEELS AND STEMS,

PEACHES

BANANAS

STRAWBERRIES

BLACKBERRIES

CHERRIES

GRAPES

ORANGE JUICE

HONEY

DIRECTIONS

PREP FRUIT BY REMOVING

WASHING, PEELING, AND

CUTTING INTO BITE

SIZED PIECES, ADD TO A

BOWL AND MIX WITH

A SPLASH OF JUICE

AND HONEY.

MA

The Stockhaus Family



Recipe: m+m Cookies makes 12 cookies

INGREDIENTS

- 1 cup. flour
- 1/4 tsp. baking soda
- 1/4 tsp. salt
- 3/4 cup sugar
- 4tbsp unsalted
butter, melted
- 1 egg
- 1 tsp. vanilla
- 1/3c m+m's

DIRECTIONS

1. heat oven 325°. Line baking sheet w/ parchment paper
2. whisk together flour, baking soda, salt
3. whisk sugar, melted butter until smooth. Add egg, vanilla whisk until well combined
4. add flour mixture and mix until no dry flour is visible + soft dough forms
5. use hands to roll dough into 12 balls (about 1 heaping tablespoon) Place balls on lined cookie sheet, leaving space between them.)
6. Gently flatten each dough ball. Press about 5 m+m's into each cookie
7. Bake until edges of cookies are just set + centers are still soft, 11-13 mins. Let cookies cool completely on baking sheet, about 30 mins.

The Cadrin Family



Recipe: mac + Cheese

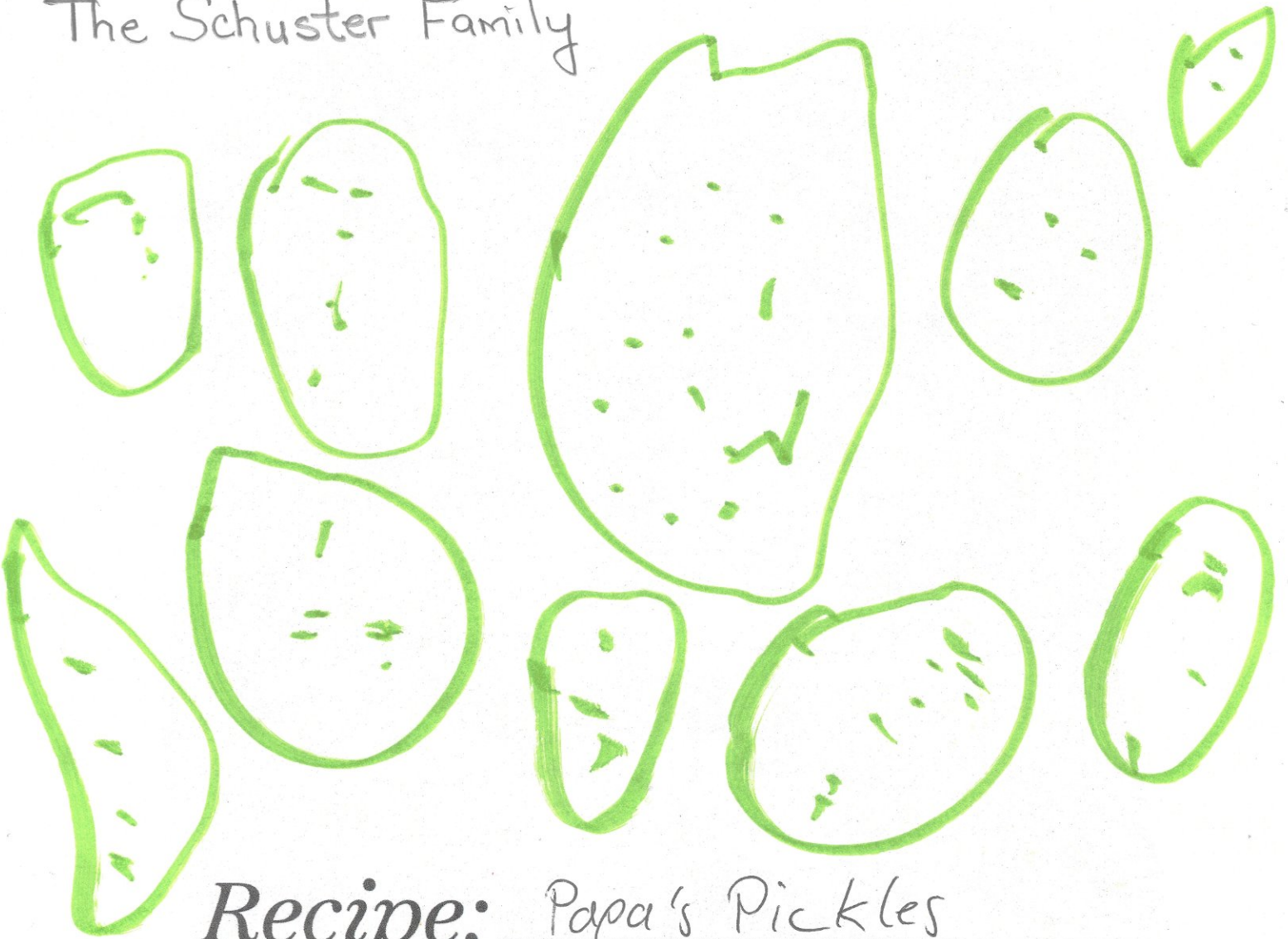
INGREDIENTS

- 1 box of pasta
- 1/2 a stick of butter
- 3-4 tbsp. of flour
- 1 small container of heavy cream
- 1 bag Sharp cheddar
- 1 bag mild cheddar
- Salt and pepper to your preference

DIRECTIONS

1. Boil about 6 cups of salted water to cook pasta to the box specifications
2. Create a roux of melted butter and flour, cook for about 1-2 minutes
3. Add entire container of heavy cream to the roux and stir until combined
4. Slowly incorporate a little more than half of each bag of cheese
5. Salt and pepper to your liking
6. Drain pasta and add to the cheese sauce
7. Stir, serve and Enjoy!

The Schuster Family



Recipe: Papa's Pickles

INGREDIENTS

3-4 pickling cucumbers
1 cup water
1 cup 5% white vinegar
1 tbsp pickling salt
1 dill sprig
1/2 tsp dill seed
1 tsp fennel seed
1 tsp mustard seed
8 pepper corn
2 garlic cloves

DIRECTIONS

1. Wash cucumbers and trim ends
↳ optional: cut into spears
2. Boil water and vinegar
3. Add all seasoning to 32 oz
canning jar
4. Add pickles to jar
5. Pour boiling liquid to jar
6. Close jar and cook in 180°F
water for 30 minutes

Lydia L.



Recipe: Peanut Butter Blossoms

INGREDIENTS

1/2c Sugar
1/2c Brown Sugar
1/2c Creamy P.B.
1/2 butter Softened
1 Lg Egg
1 1/2c A.P. Flour
3/4 tsp Baking Soda
1/2 tsp Baking Powder
36 Hershey Kisses
Additional
Sugar

DIRECTIONS Oven 375° F

Beat Sugar, Brown Sugar,
Peanut Butter, butter, egg
until well blended. Stir in
Flour, Baking Soda + Baking
Powder.

Shape dough into 1 in. Balls

Roll in Additional Sugar

Place on Ungreased cookie

Sheets 2 in APART.

Bake 8-10 min

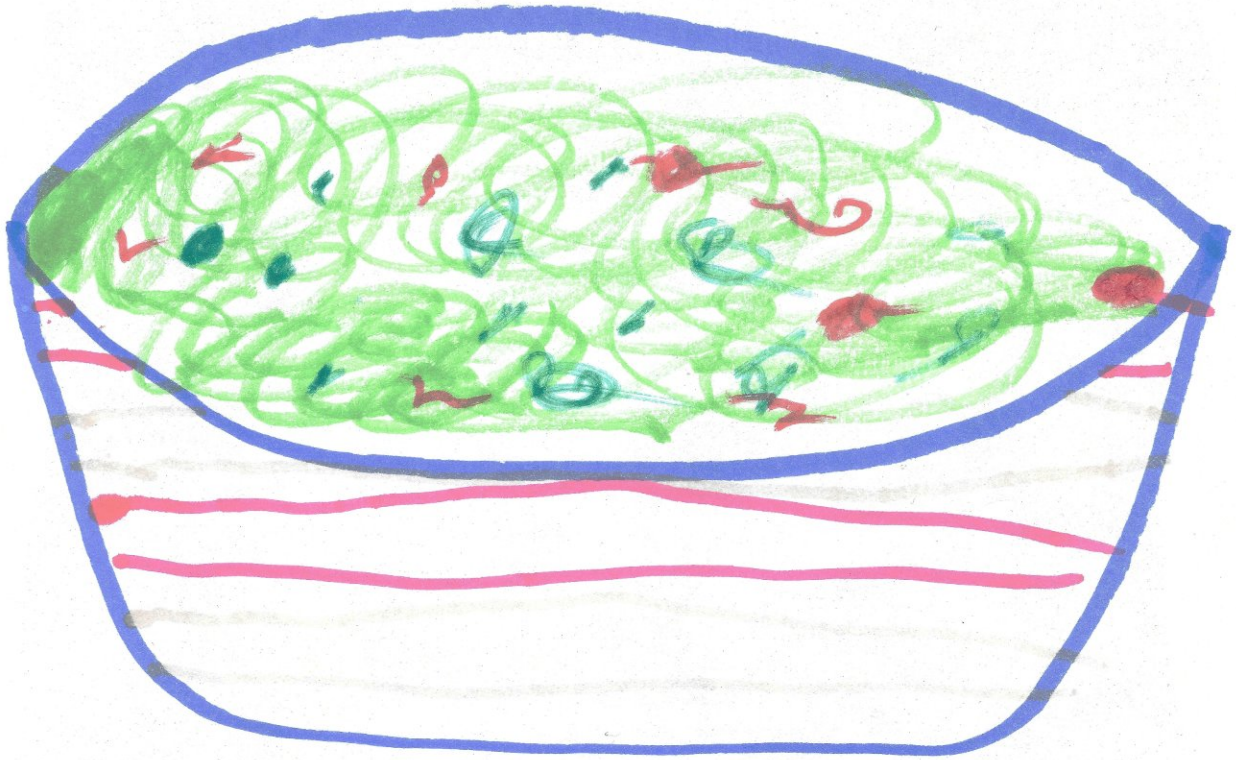
Remove From oven and

Immediately Press 1 milk choc.

Candy in center of each cookie.

Cool For 1 hr.

Riley M.



Recipe: Riley's Favorite Guacamole

INGREDIENTS

3 avocados - mashed

2 Roma tomatoes - ^{seeded} & ^{diced}

1/2 red onion - diced

zest and juice
from 1 lime

Cilantro - ^{about} 1/4 cup ^{chopped}

1 garlic clove - ^{finely} ^{chopped}

Cumin - 1/2 tsp

Salt + pepper - to taste

(Optional - jalapeño)
^{seeded & diced}

DIRECTIONS

In a large bowl,
mash 3 avocados. Add 2
seeded and diced Roma tomatoes,
red onion, lime ingredients,
cilantro, and garlic. Combine.
Add cumin and salt and
pepper. mix. add jalapeño
if desired. serve or
refrigerate. Enjoy!

Rory M.

RORY'S PIZZA



Pizza Dough Recipe:

Ingredients : 2 cups Flour
1 pkt or $2\frac{1}{4}$ tsp yeast
2 tsp sugar
1 tsp salt
 $\frac{1}{2}$ tsp garlic powder
 $\frac{3}{4}$ cup warm water
2 Tblsp olive oil

Directions: In mixing bowl add 1 cup of flour, yeast, sugar, salt, and garlic powder. mix. add water and olive oil. mix. add 2nd cup of flour. mix until dough ball forms. put in an oiled and sealed container for at least 2 hours to rise. Roll out with more flour. Add toppings to pizza and Bake at 425° for 20-25 minutes.

Toby + Tucker Antonio

Spaghetti Squash Bake

Ingredients

- 1 Small/Med Onion
- 1 Medium Spaghetti Squash
- 1 Cup Ricotta Cheese
- 1 Cup Parmesan Cheese (Shredded)
- 2 Eggs
- 2 Jars of Marinara Sauce
- 1.5-2 Tablespoons of Italian Seasoning

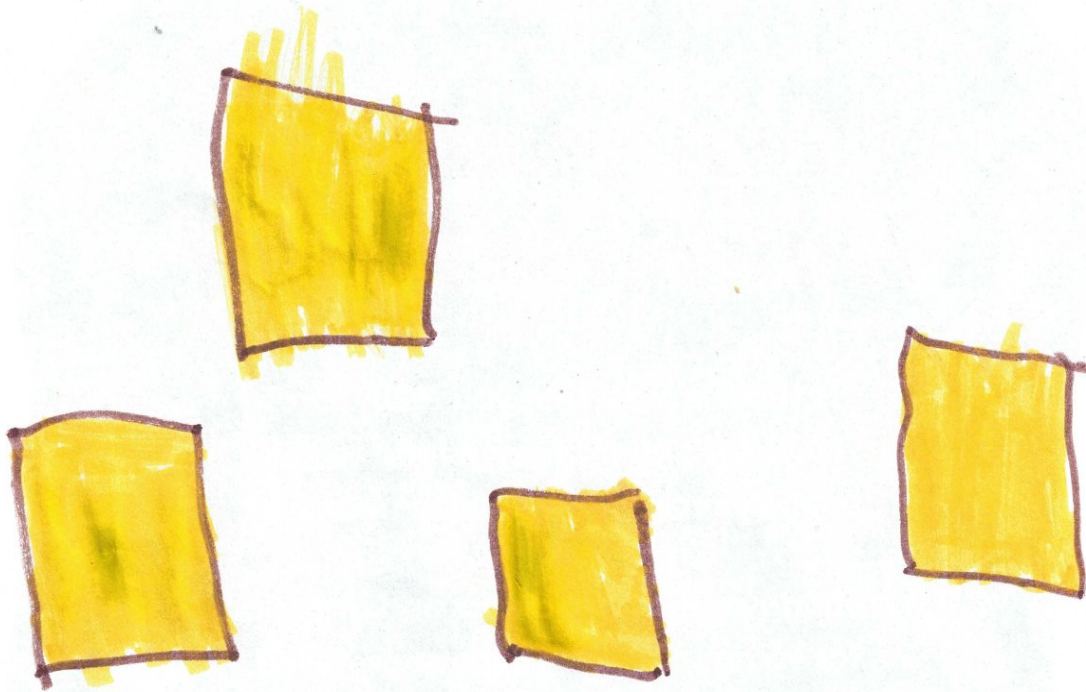
Tools

- ~~1 Small/Med Onion~~
- 1 Medium/Square Pyrex
- 1 Large Fine Strainer
- 1 Large Baking Mixing Bowl
- 1 Large Baking Pan

Steps

- 1) Preheat oven to 400°. Cut squash into 4 "discs".
Place discs on baking pane and lightly oil and salt.
Bake for 40 mins, then flip discs and bake for additional 40 mins.
- 2) Remove from oven to cool. Remove seeds and separate flesh from squash shell. Place into large bowl.
- 3) Chop + Santee onion in pan.
- 4) Add cooked onion, ricotta, $\frac{1}{2}$ cup Parmesan cheese, 2 eggs and Italian Seasoning. Stir/Mix well.
↳ Into Bowl. with Spaghetti Squash
- 5) Spread mix into Pyrex. (Preheat oven to 375°)
- 6) Strain jars of Marinara Sauce to thicken. Stir in strainer until most of water is removed.
- 7) Spread sauce over squash mix. Add rest of Parmesan Cheese on top.
- 8) Bake at 375° for 45 minutes.

Autumn



Recipe: Swedish white Brownies

INGREDIENTS

1/2 cup melted butter
2 eggs
1 cup sugar
pinch salt
1 cup flour
1 tsp almond extract

DIRECTIONS

Beat eggs, sugar, almond
butter, flour & extract
Spread in 8x8"
pan Sprinkle
top with granulated
sugar

Bake 30 minutes
325° oven
cool - cut in squares