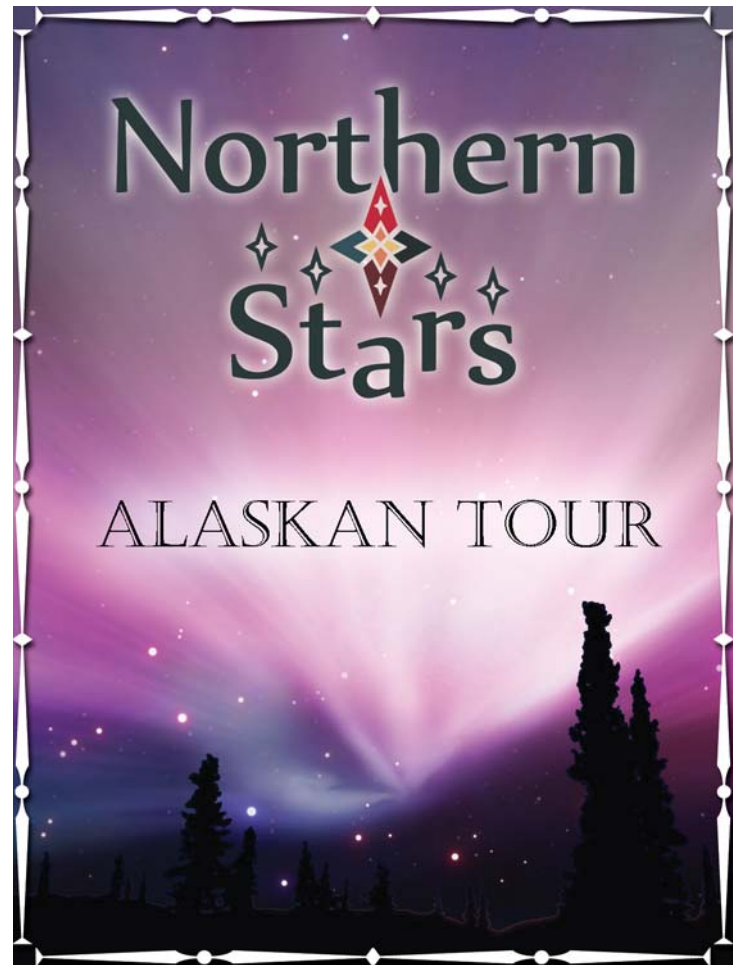




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Hot Cocoa Mix

Ingredients

- 10 cups dry milk powder
- 4 3/4 cups sifted confectioners' sugar
- 1 3/4 cups unsweetened cocoa powder
- 1 3/4 cups powdered non-dairy creamer

1. In a large mixing bowl, combine milk powder, confectioner's sugar, cocoa powder, and creamer. Stir till thoroughly combined. Store cocoa mixture in an airtight container. Makes about 15 cups mix, or enough for about 45 servings.
2. For 1 serving, place 1/3 cup cocoa mixture in a coffee cup or mug, and add 3/4 cup boiling water. Stir to dissolve. Top with dollop of whipped cream or a few marshmallows, if desired.

Taken from: www.allrecipes.com



Bear Paw Cookies

Makes 3 Dozen

- 1 C. butter or margarine, softened
- 2/3 C. sugar
- 1/2 C. chocolate flavored syrup
- 2 eggs
- 1 Teaspoon vanilla
- 2 1/3 C. flour
- 2 Teaspoons baking powder
- 1 Teaspoon salt
- 1/4 C. milk
- peanut halves or cashews



1. In a large mixing bowl, cream butter and sugar until light and fluffy. Blend in chocolate syrup. Add eggs, 1 at a time beating well after each addition. Blend in vanilla. Combine flour, baking powder and salt. Add dry ingredients alternately with milk to chocolate mixture, beating well after each addition. Cover and chill 1 hour.
2. Drop batter by heaping teaspoonfuls onto a greased baking sheet. Press 4 peanut halves into each cookie creating the bear claws. Bake at 375°F for 10 to 12 minutes or until centers spring back when lightly touched. Cool on the baking sheet 2 minutes; transfer to a wire rack to cool completely.

Taken from: www.WelcometoAlaska.com

Baked Alaska

Ice Cream Dome:

- 2 C. peppermint, softened
- 6 C. mint choc. chip, softened
- 6 C. vanilla, softened

Crust: brownie mix & listed ingredients

Meringue:

- 8 egg whites, room temp.
- 1/4 teaspoon cream of tartar
- 1C. sugar

1. Line a 3-quart bowl with plastic wrap. Fill base of bowl with peppermint ice cream; layer with mint chocolate chip ice cream, then finish with a layer of vanilla ice cream. Cover surface with plastic wrap and freeze until ice cream is very hard, at least 4 hours or up to 24 hours in advance.
2. Heat oven to 350°F. Spray 9-inch cake pan with cooking spray, line the bottom of the pan with parchment paper and spray parchment paper with nonstick cooking spray.
3. Mix brownies according to package directions. Pour brownie batter into cake pan. Bake 50 minutes to 1 hour until toothpick inserted in center comes out clean.
4. When the brownie is completely cool, about 1 hr., turn brownie out onto a large flat, ovenproof plate. Unmold the ice cream dome on top of the brownie layer. Place back in the freezer.
5. With electric mixer, whip the egg whites and cream of tartar for 2 minutes on medium-high speed. Increase the speed to high and add the sugar in a slow stream until stiff, glossy peaks form.
6. Remove ice cream dome from freezer. Remove plastic wrap. Cover the ice cream dome with the meringue, covering it completely, using the back of spoon to make swirly peaks. Freeze for at least 3 hours or up to 2 days.
7. Heat the oven to 500°F. Bake for 3 to 5 minutes or until the peaks start to turn a golden brown color. For easier slicing, let cake stand for 30 minutes. Slice and serve. Taken from: www.bettycrocker.com

Baked Alaskan Salmon In Foil

Serves 6

- 3 1/2 pounds salmon
- 1 lemon
- salt and pepper
- seasoned salt
- 1 tablespoon oil or softened butter

1. Lay a piece of silver foil, large enough to wrap the salmon in a very loose parcel, on a baking tray. If the salmon is to be served hot, grease the foil with the butter, or use the oil if serving the salmon cold.
2. Thinly slice the lemon and put about half on the foil. Put the salmon on top, with a few slices of lemon inside and lay the rest of the lemon along the top of the salmon. Season generously and wrap loosely, making sure the edges are securely folded together so that no steam can escape.
3. Put into a medium oven 350°F for 10 minutes per pound. If serving hot, take it out of the oven and let it stand for a further 10 minutes.
4. If serving cold, leave the salmon in the foil for two to three hours.
To serve: Unwrap the fish and gently pull off the skin.
Taken from: www.WelcometoAlaska.com

