

Recipes: Fun Family Baking

Written by

Wednesday, 12 September 2012 17:07



With summer in full swing the kids are sure to be asking “what can I do?” Answer them with a bag of ready-made frozen dough right out of the freezer. Just let it thaw and they can get busy making these fun doggy themed ideas. A child’s appetite for fun will kick in the moment they touch the squishy dough.

Pictured: Doggy Face Buns

Our Dog in a Dog recipe is a great, mess free way to serve lunch or dinner. Just enclose the hot dogs inside the dough, bake and enjoy dipping them into mustard or ketchup. They can also sculpt a Doggy Face Sandwich and then fill it with hot dogs or any of their favorite sandwich fillings.

Gather the family around and let everyone try making these PB& Banana Piggy Sandwiches. Why not come up with your own animal faces to cut open and fill with all kinds of fun ingredients? Cinnamon Roll Snails are the perfect finishing touch and super easy to make. The kids can bake up a batch in just minutes.

Cooking and baking are skills that help children read, do math and organize their work logically. Let the kids spend more time in the kitchen this summer for fun family baking and adding extra helpings of smiles and laughs to every meal.

PB&J Pull-Aparts

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10 Rhodes™ Dinner Rolls, thawed but still cold
2 tablespoons sugar
1/3 cup creamy peanut butter
3/4 cup jelly

Cut each roll into fourths. Coat each piece with sugar. Arrange evenly in the bottom of a sprayed 10-inch round baking dish. Heat the peanut butter in the microwave for about 20 seconds and drizzle over rolls. Heat the jelly for about 30 seconds and drizzle over rolls. Cover with sprayed plastic wrap and let rise until double in size. Place on a baking sheet to catch any drips and bake at 350° F 15-20 minutes.

Braided S'more Bread

12 Rhodes™ Dinner Rolls, thawed to room temperature
1/4 cup melted butter
1 sleeve graham crackers, crushed
2/3 cup semi sweet chocolate chips, divided
1/2 can sweetened condensed milk, divided
1 cup marshmallow cream (about 3 big scoops)

Spray counter lightly with non-stick cooking spray. Combine rolls into a ball and roll into a 12x16-inch rectangle. Mix melted butter and graham crackers together. Spread, lengthwise, down the middle third of the rectangle. Sprinkle 1/2 cup of the chocolate chips on top of the graham crackers. Drizzle 1/2 of the sweetened condensed milk over the top. Spoon marshmallow creme over everything. Make 1 1/2-inch wide cuts along both long sides of the rectangle to within 1-inch of the filling. Begin braid by folding top and bottom strips toward filling. Then braid strips left over right and right over left. Finish by pulling last strip over and tucking under braid. Carefully lift braid with both hands onto sprayed baking sheet. Drizzle remaining sweetened condensed milk over top of braid and sprinkle with remaining chocolate chips. Bake at 350° F 20-25 minutes.



Dog in a Dog

Rhodes™ Dinner Rolls, thawed but still cold
hot dogs

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sliced cheese
black beans
olives

Combine two rolls and flatten into a 7x5-inch rectangle. Place on a sprayed baking sheet. Place a hot dog on the dough and roll the dough around the hot dog leaving excess dough on one end to make the head. Pinch a small tail on the other end of the dog. Pinch the dough together behind the head to form the neck. Use 2/3 of another roll to make the ears. Cut the remaining 1/3 in half to use for the legs. Roll the larger piece into a 6-inch rope that is very thin in the center. Lay the rope over the pinched neck and flatten the ends to make the ears. Roll the other two pieces into 4-inch ropes that are thin in the center but have small balls on the ends. Place these under the dog to make the feet. Repeat steps to make as many dogs as desired. Bake at 350° F 15-20 minutes or until golden brown. Use cheese, black beans and olives for eyes and nose.



B & Banana Piggy Sandwich

Rhodes™ Dinner Rolls, thawed but still cold
1 egg, beaten
raisins
peanut butter
banana

Combine two rolls and flatten into a 5-inch oval. Place on a sprayed baking sheet. Cut another roll in half. Flatten one of the halves into a 2 ½-inch circle for the nose. Use a straw to make nostrils (enlarge holes because they will shrink). Place nose on the face. Flatten the last half into a 3 ½ x 2-inch rectangle. Cut the rectangle in half diagonally making 2 triangles. Place triangles at the top of the face and fold the points over to make the ears. Press raisins into the face for eyes. Brush everything with beaten egg. Repeat to make as many sandwiches as desired. Allow to rise 15 minutes. Bake at 350° F 15-20 minutes or until golden brown. Cool, slice and fill with peanut butter and banana.

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Doggy Face Buns (pictured above)

Rhodes™ Dinner Rolls, thawed but still cold
hot dogs or your favorite sandwich fillings
cheese slices
olives

Flatten one roll into a 3 x 4-inch oval to make the face. Place on a sprayed baking sheet. Roll another roll into a 7-inch rope, thin in the center and larger on the ends. Lay the rope along the top and sides of the oval and flatten the larger ends to make the ears. Repeat steps to make as many buns as desired. Bake at 350°F 15-20 minutes or until golden brown. Make eyes and nose with cheese and olives. Slice and fill with sliced hot dogs or your favorite sandwich fillings.

Party Loaf

1 Loaf Rhodes™ Bread Dough, thawed but still cold
slices of your favorite cheese
cooked bacon
green onion, diced
dipping sauce

Roll loaf into a 20-22-inch rope. Form into a circle and place in the bottom of a sprayed bundt pan. Cover with plastic wrap and let rise until double in size. Remove wrap and bake at 350°F 20-25 minutes or until lightly browned. Cool and then make cuts lengthwise and widthwise, about 1-inch apart, without cutting through the bottom crust. Place on a sprayed baking sheet. Insert cheese slices & bacon pieces between the cuts. Return to oven and bake an additional 5-10 minutes or until cheese is melted. Serve with your favorite dip in the middle. and bake at 350°F 20 minutes or until golden brown.

Cinnam



on Roll Snail

Rhodes Anytime!™ Cinnamon Rolls, thawed but still cold
cream cheese frosting, included with rolls
toothpicks
miniature marshmallows
black icing

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Unwrap the end of each cinnamon roll to make the snails head. Place on a sprayed baking sheet. Bake at 350°F 15-20 minutes or until golden brown. Attach toothpicks and marshmallows to make eyes. Dot marshmallows with black icing. Frost as desired.

18 Rhodes™ White Dinner Rolls, thawed
1/3 cup butter, melted
1/3 cup sugar
1/3 cup shredded coconut
2 limes
1 cup powdered sugar
4 ounces cream cheese

Cut each roll in half. In a small bowl combine sugar, coconut and zest from the limes. Dip each roll half into the melted butter and then in the coconut mixture. Place 3 coated roll halves in each cup of a sprayed muffin tin. Cover lightly with plastic wrap and let rise until rolls are one and a half times their original size. Remove plastic wrap and bake at 350°F 15-20 minutes. Remove from oven and cool completely. Mix the powdered sugar with the juice from one lime. Place the cream cheese in a microwave-safe bowl and microwave for 10-15 seconds, or until the cream cheese is warm (not hot), soft and can be stirred smooth. Add the cream cheese to the lime glaze and beat until smooth and shiny. If needed add a few drops of water or a few teaspoons of powdered sugar to achieve a consistency like honey. Spread icing liberally over cooled blossoms.