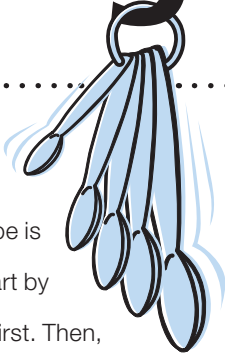




Kitchen Kids

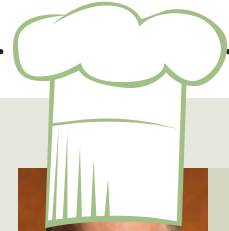
A fun and flavorful cooking guide for families, brought to you by Wisconsin Cheese.

Let's get cooking!



What does it take to be a Kitchen Kid? The recipe is really quite simple. Start by always putting safety first. Then, add an open mind and a will to learn. Sprinkle with a few simple kitchen skills. And finally, mix in great-tasting ingredients, like Wisconsin Cheese.

Everything you need to know is right here in this booklet! In addition to learning important safety tips and cooking skills, you'll find easy-to-make recipes that will have your friends and family asking for seconds. Because, after all, what's the fun of cooking if you can't share it with others?



Meet Chef Seth

Chef Seth Bixby Daugherty is a nationally known chef. He has worked at some of the country's best restaurants and loves to cook with Wisconsin Cheese. In addition, he knows a thing or two about cooking with kids. He launched Real Food Initiatives in school cafeterias. The program encourages good nutrition by promoting the use of natural, unprocessed and local foods. One of his favorite pastimes is cooking with his own kids, Cole and Emma, who are pictured in this guide.

What's so great about being a Kitchen Kid?

Cooking is a terrific way to express your creativity. You can begin by following a recipe, but once you get comfortable with a particular dish, start adding your own special touches. For example, if you like spicy food, try adding some red pepper to the recipe for Parmesan Crusted Chicken Fingers on page 13. The Strawberry Mascarpone Parfait on page 14 might taste great with

the addition of other berries. Don't be shy—give it a try!

Believe it or not, cooking is also an excellent way to practice your math skills. What if you're making a recipe that serves two for a family of four? Then it's time to multiply the ingredients. To cut the number of servings, just divide the ingredients. Calculate carefully. The wrong measurement could affect the outcome.

A final word before we start.

Whether you're brand new to cooking or you've been around the saucepan a few times, be sure to talk with your parents before raiding the fridge, slicing and dicing. It's essential to have an adult around when using knives,

the stove, the oven and appliances, such as a food processor or electric mixer. Plus, it's always nice to have someone around to answer questions—or even to lend a hand. Every good chef needs an assistant.

For more kid-friendly recipes, visit EatWisconsinCheese.com

Great Grating.

The recipes in this brochure feature the award-winning flavors of Wisconsin Cheese. You might think it's easier to use only cheeses that are pre-sliced or shredded. They can be real timesavers. But you should also try freshly sliced and freshly grated cheeses because they have a full flavor and moist texture. And that can mean a better tasting dish.

Start with a grater that is sharp and clean. Then, make sure your cheese is at the right temperature. Semi-soft and semi-hard cheeses, like Cheddar, Monterey Jack and Mozzarella, should be very cold for easy grating. These cheeses shred best with the larger holes on your grater. Hard cheeses, like Parmesan, should be at room temperature and grated with the smaller holes on your grater. Regardless of what type of cheese you're grating, pay close attention to what you are doing and work with a piece of cheese that is large enough to prevent accidentally scraping your fingers or knuckles. When you're finished, tightly re-seal any unused cheese with a clean wrapper and return it to the refrigerator so it's fresh and ready for the next recipe or snack.



Emma and Cole grate cheese for Cheddar Olive Pops. For recipe, see page 6.



After careful measuring, Emma pours milk into a bowl while her dad, Chef Seth, whisks.

For good Measure.

Careful measuring is the key to successful cooking and baking. Ingredients fall into one of two measuring categories: liquid ingredients, like milk and oil; and dry ingredients, like flour, sugar and salt. Liquid ingredients are measured in a clear measuring cup. To make sure you have just the right amount, pour the ingredient into the measuring cup, then bend over and look at the amount at eye-level to make sure your ingredient exactly matches the desired level marking on the cup. Dry ingredients should be placed into measuring cups that vary in size—usually 1/4 cup, 1/3 cup, 1/2 cup and 1 cup. Spoon the ingredient into the proper-sized cup until heaping; then take the straight edge of a knife or spatula and scrape it evenly over the top of the measuring cup. This is called “leveling-off” the measurement to make sure you’re adding only the amount the recipe calls for. For small amounts of dry ingredients such as salt or baking powder, use special measuring spoons.



Playing it Safe.



We want to remind you again —it's always important to have an adult around when working in the kitchen. If there is something that's not making sense or feels uncomfortable, ask for help. And stay alert. The kitchen is an exciting place, and even the most skilled chefs can hurt themselves if they don't pay attention to what they are doing. Take your time, don't rush and always remember, safety first.

A few things to keep in mind:

Up High

Make sure your work area has good lighting.

Down Low

Make sure your floor is dry to avoid slipping. And wear shoes in case anything falls from the counter.

Keep it Clean

Start by washing your hands and cleaning all work areas. If you handle raw meat or poultry, immediately wash your hands and anything the meat may have touched, such as a cutting board or knife, with hot, soapy water.

Temperature Control

Simply put, cold foods need to stay cold and hot foods need to stay hot. Otherwise, they could make you sick due to growth of unhealthy bacteria.

Knives

Knives should be kept sharp and dry and should always be put away when not in use. Don't wash them in the dishwasher.

Pots and Pans

If cooking on the stove, make sure the handles of your pots and pans are turned inward, toward the back or center of the stove. If they are sticking out, they are easy to bump into, possibly causing the hot contents to spill and burn you.

Oven Mitts

Always use a hot pad or a child-sized oven mitt when putting something into or taking something out of the oven.



Just like Emma, always be sure to have an adult nearby when working in the kitchen.

Certain cooking activities and recipes are best suited to specific age groups. That doesn't mean that your little brother or sister can't help—there's something for virtually everyone to do in the kitchen that's safe. Regardless of age or activity, always be sure an adult is present. Here are a few guidelines for age-appropriate cooking activities:

3-Year-Olds

Washing fruits and vegetables, stirring ingredients in a bowl, tearing lettuce, pouring liquids

4-Year-Olds

Greasing pans, peeling oranges or hard-cooked eggs, opening packages, mashing bananas with a fork

5- to 6-Year-Olds

Measuring ingredients, cutting soft foods with a blunt knife, setting the table, garnishing food

7- to 8-Year-Olds

Helping plan the meal, rolling and shaping cookies, beating ingredients with a whisk, finding ingredients in a cabinet or spice rack, making a salad

9- to 12-Year-Olds

Opening cans, preparing simple recipes with a limited number of ingredients, using an oven (with supervision), using a knife (with supervision), shredding cheese and vegetables

Featured Wisconsin Cheese: *Havarti*

Havarti is a pale yellow cheese with tiny holes and a buttery flavor. It's very rich and creamy, which makes it great for melting. You might find Wisconsin Havarti with added flavors, like dill or pesto. Give them a try, but for the French Toast recipe shown below, make sure you use a plain variety.



RECIPE

Get-Stuffed French Toast

SERVES 8-10

- 1 16-ounce challah or French bread loaf, cubed
- 1 8-ounce package Wisconsin Havarti Cheese, cut into thin slices
- 6 large eggs
- 4 cups milk
- 1/2 cup sugar
- 1 1/2 teaspoons ground cinnamon, divided
- 2 tablespoons butter, melted
- 1/4 cup maple syrup
- 1 1/2 cups fresh or frozen blueberries
- 1 12-ounce jar blueberry preserves

1. Preheat oven to 350°F.
2. Arrange half of bread cubes in lightly buttered 13 x 9 x 2-inch baking pan. Top evenly with Havarti; top with remaining bread cubes.
3. Whisk together eggs, milk, sugar, 1 teaspoon cinnamon, butter, and maple syrup in large mixing bowl; pour over bread mixture, pressing bread cubes to absorb egg mixture. Sprinkle remaining cinnamon over the top. Cover baking pan with foil.
4. Bake for 30 minutes. Uncover and bake 30 more minutes or until lightly browned and set. Let stand 5 minutes before serving.
5. Stir together blueberries and blueberry preserves in a small saucepan over low heat until warm. Serve blueberry sauce over French toast.



Featured Wisconsin Cheese: *Aged Cheddar*

Everybody loves Wisconsin Cheddar. Whether it's on a burger or a cracker, it's one of the first cheeses that comes to mind when people think about Wisconsin. Aged Cheddar takes a good thing and makes it even better. You see, the more a cheese is aged—sometimes over 5 years—the bigger the flavor punch. You'll also notice that Aged Cheddar is more granular and crumbly than younger Cheddars. Try it for yourself with these scrumptious appetizers.



RECIPE

Cheddar Olive Pops

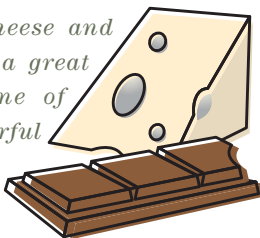
MAKES 25 OLIVE POPS

- 2 cups (8 ounces) Wisconsin Aged Cheddar Cheese, coarsely grated
- 1/2 cup butter (1 stick), softened
- 1 cup flour
- 1 teaspoon paprika
- 25 large pimiento-stuffed green olives

1. Preheat oven to 400°F.
2. In large bowl, blend together cheese and butter with electric mixer. Add flour and paprika; mix well.
3. Shape 1 tablespoon of cheese mixture around each olive, dipping hands in flour, if necessary, to prevent sticking. Arrange on parchment-lined baking sheet and bake 10 to 15 minutes, until golden. Remove from baking sheet and serve immediately.

Cheese and Snackers

If you think cheese and crackers make a great snack, try some of these other flavorful combinations.



Try this Cheese	With these Snackers
Cheddar	Caramel Corn, Apples, Pears, Nuts, Sausage, Sparkling Cider
Gruyère	Chocolate Covered Cherries, Vegetables, Pickles, Mustard
Blue	Peanut Brittle, Apples, Almonds, Honey, Grape Juice
Parmesan	Olives, Honey, Dried Fruits, Walnuts
Swiss	Chocolate, Vegetables, Dried Fruits, Olives, Pistachios
Gouda	Apples, Pears, Peaches, Apricots, Apple Cider

RECIPE

Fiesta Dip

MAKES 6 CUPS

- 1/3 cup onion, diced
- 1 teaspoon olive oil
- 2 medium tomatoes, seeded and chopped
- 1 tablespoon canned chopped green chiles
- 1 10-ounce package chopped frozen spinach, thawed and well drained
- 1 cup (4 ounces) Wisconsin Monterey Jack Cheese, coarsely grated
- 1 cup (4 ounces) Wisconsin Queso Quesadilla Cheese, coarsely grated
- 1 8-ounce package Cream cheese
- 1 2.25-ounce can sliced ripe olives, drained

Blue and yellow corn tortilla chips

1. Preheat oven to 400°F.
2. Cook onion in olive oil in medium skillet over medium-high heat 5 minutes or until tender. Add tomato and chiles; cook 2 minutes. Transfer mixture to a large bowl; add spinach, cheeses and olives, stirring well.
3. Spoon mixture into a buttered 2-quart baking dish. Bake, uncovered, for 30 to 35 minutes or until golden and bubbly. Serve warm with tortilla chips.



Featured Wisconsin Cheese: *Queso Quesadilla*

Did you know that some of the best Hispanic-style cheeses are made in Wisconsin? It's true. Mexican classics like mild and melty Queso Quesadilla are making it big in the dairy state. This versatile cheese is sometimes made with the addition of chile peppers and spices. It can be used in many traditional Mexican-style dishes and in place of any melting cheese. Try some with tacos. Or make a quesadilla—the famous Mexican version of the grilled cheese sandwich.





RECIPE

Berry Fresh Brick Salad

SERVES 4-6

- 1/3 cup balsamic vinegar
- 3 tablespoons pomegranate juice
- 2 tablespoons honey
- 1 clove garlic, minced
- 1/2 teaspoon ground black pepper
- 1 tablespoon olive oil
- 4 cups mixed baby or chopped greens
- 2 cups fresh strawberries, sliced
- 1 4.4-ounce container fresh blueberries
- 1/4 cup (1 ounce) Wisconsin Brick Cheese, cut in small cubes (about 1/2 inch)
- 1/4 cup (1 ounce) Wisconsin String Cheese, cut into small cubes (about 1/2 inch)
- 1/3 cup walnut pieces

1. Whisk together first 5 ingredients in a small bowl. Slowly add oil, whisking to combine; set aside.
2. In large bowl, combine mixed greens and remaining ingredients. Add dressing, tossing well.



Chef Seth says:

Certain fruits and vegetables are more readily available

when they are “in season.” For example, depending on where you live, strawberries might grow better in the spring and summer. When you eat with the seasons, you have the opportunity to eat food that is grown closer to home, tastes fresher and, in some cases, may even cost less.

Featured Wisconsin Cheese: *Brick*

Brick is a Wisconsin Original. First made in the dairy state back in 1877, its name comes from the bricks that cheesemakers once used to press excess moisture from the cheese. Mild Brick is an ivory-colored cheese with a touch of sweetness. It melts well. Try it on a sandwich, in macaroni and cheese or in this Berry Fresh Brick Salad recipe. Just remember, if the cheese has a rind on it, cut it off. It is somewhat bitter and not meant for eating.



Featured Wisconsin Cheese: *Monterey Jack*

Creamy Wisconsin Monterey Jack is a great-tasting cheese everyone can agree on. It is perfect on a sandwich and is yummy alongside fruits and vegetables. Monterey Jack is featured in many Mexican-style dishes, like this quick and easy Jumpin' Jack Chili.



RECIPE

Jumpin' Jack Chili

SERVES 4

- 1 cup onion, diced
- 1 teaspoon olive oil
- 1 4-ounce can chopped green chiles, undrained
- 2 cloves garlic, minced
- 1 1/2 teaspoons ground cumin
- 2 15-ounce cans great Northern beans, drained and rinsed
- 3 1/2 cups chicken broth

- 2 cups cooked chicken, chopped (rotisserie chicken can be used)
- 1 cup (4 ounces) Wisconsin Monterey Jack Cheese, coarsely grated and divided
- 1 cup (4 ounces) Wisconsin Colby Cheese, coarsely grated and divided

Toppings: crushed corn chips, sour cream, chopped green onions, olives, chopped tomatoes, oyster crackers, goldfish crackers, bacon

1. Cook onion in hot oil in heavy stock pan (Dutch oven) over medium-high heat, stirring until tender. Add green chiles, garlic and cumin; cook 2 minutes, stirring constantly. Add beans and chicken broth, stirring well. Bring to boil; reduce heat, and simmer 20 minutes.

2. Add chicken, 1/2 cup Monterey Jack and 1/2 cup Colby Cheese; simmer over low heat 10 minutes more.

3. Ladle chili into bowls. Top each serving with remaining cheeses and desired toppings.





RECIPE

Rockin' Swiss Roll Ups

with Two Dipping Sauces

MAKES 4 WRAPS

- 1/3 cup fresh pineapple, diced
- 1/3 cup red onion, minced
- 2 tablespoons fresh cilantro, chopped
- 1/4 cup slivered almonds
- 2 tablespoons fresh ginger, grated
- 1 cup (4 ounces) Wisconsin Swiss Cheese, coarsely grated
- 2 cups cooked chicken, chopped (rotisserie chicken may be used)
- 4 8-inch flour tortillas
- Spinach leaves (optional)

1. Combine first 7 ingredients in large bowl, set aside. Warm tortillas on a griddle or in the microwave for 15 seconds to soften. Spread lime or peanut sauce over tortilla. Top with layer of spinach leaves. Make a row of the chicken mixture down center of tortilla.

2. Roll tortilla to enclose filling. Serve with additional Thai Lime or Peanut Sauce(s) for dipping.

DIPPING SAUCES

Thai Lime Sauce

MAKES 1/2 CUP

- 1/3 cup plain yogurt
- 2 tablespoons mayonnaise
- 2 tablespoons honey
- 1 tablespoon fresh lime juice

1. Combine all ingredients in small bowl, stirring well to combine. Refrigerate until ready to serve.

Peanut Sauce

MAKES 3/4 CUP

- 1/2 cup creamy peanut butter
- 2 tablespoons fresh lime juice
- 1 tablespoon soy sauce
- 2 tablespoons light brown sugar, packed
- 1/4 teaspoon crushed red pepper flakes

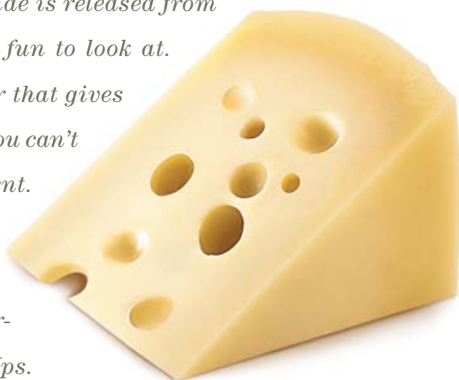
1. Whisk together all ingredients until combined. Refrigerate until ready to serve.

Featured Wisconsin Cheese: *Swiss*

Wisconsin Swiss is best known for its holes or eyes that form when carbon dioxide is released from the cheese. But it's not just fun to look at.

It has a buttery, nutty flavor that gives dishes a one-of-a-kind taste you can't get from any other ingredient.

Think of it when you're making an omelet or a sandwich—like these flavor-packed Rockin' Swiss Roll Ups.



Sliders

RECIPE

Grab a Slice Sliders

MAKES 12 SLIDERS

- 1 pound lean ground beef
- 1/2 teaspoon Italian seasoning
- 1 1/2 cups (4 ounces) fresh mushrooms, sliced
- 1/2 cup pizza sauce
- 24 slices turkey pepperoni
- 2 cups (8 ounces) Wisconsin Mozzarella Cheese, coarsely grated
- 2 tablespoons black olives, sliced
- 12 mini burger buns

1. Preheat oven to 375°F.
2. Spread and press ground beef firmly into 13x9x2-inch pan, covering bottom in a thin layer. Sprinkle beef with Italian seasoning and top with mushrooms. Bake for 10 minutes.
3. Carefully remove pan from oven and dab meat top with paper towels to absorb any grease. Spoon and spread pizza sauce over and cover with pepperoni, then Mozzarella and sprinkle with olives. Return to oven and bake 5 minutes more, until cheese is melted.
4. Meanwhile, split buns in half horizontally. When pizza patty is done, cut into 12 portions. Place one portion on each bun bottom and replace top. Serve immediately.

RECIPE

Gobble Bites

MAKES 12 SLIDERS

- 1 pound ground turkey
- Salt, pepper, dried oregano to taste
- 12 mini burger buns
- 1/2 cup hummus
- 1/2 cup baby spinach leaves
- 1/2 cup cucumbers, thinly sliced
- 1 2.25-ounce can sliced black olives, drained
- 1/4 cup roasted red pepper, chopped
- 1 cup (4 ounces) Wisconsin Feta Cheese, crumbled

1. Preheat oven to 375°F.
2. Divide turkey into 12 equal portions. Form each into a thin patty, 3 1/2 to 4 inches in diameter. Place patties on a broiler pan lightly coated with cooking spray.
3. Lightly sprinkle patties with salt, pepper and oregano. Bake for 10 to 12 minutes, until fully cooked.
4. Meanwhile, split rolls in half horizontally. Set tops aside. On bottoms, spread hummus, cover with spinach leaves, top with cucumber slices, and sprinkle with black olives and red peppers.
5. Place hot turkey burgers on top, cover patties with Feta and replace bun tops. Serve immediately.

RECIPE

Brick Burger Bites

MAKES 12 SLIDERS

- 1 pound ground beef
- Salt and pepper to taste
- 12 mini burger buns
- 1/2 cup lettuce, shredded
- 1/2 cup tomatoes, diced
- 1/4 cup onions, diced
- 6 ounces Wisconsin Brick Cheese Spread, at room temperature

1. Preheat oven to 375°F.
2. Divide beef into 12 equal portions. Form each into a thin patty, 3 1/2 to 4 inches in diameter. Place patties on a broiler pan lightly coated with cooking spray.
3. Lightly sprinkle patties with salt and pepper. Bake for 10 to 12 minutes, until fully cooked.
4. Meanwhile, split rolls in half horizontally. Cover bottoms with lettuce, tomatoes and onions.
5. Spread cut side of tops with Brick spread. Place hot burgers on individual bottoms and replace tops. Serve immediately.

Try this

You can substitute your favorite Wisconsin Cheese spread for the Brick Cheese spread in this recipe.



Main Dish



RECIPE

Parmesan Chicken Finger Dippers

MAKES 10-12 TENDERS

- 1/4 cup flour
- 1/2 teaspoon garlic, minced
- 1/2 teaspoon each salt and pepper
- 1 egg, beaten
- 1/4 cup milk
- 1 1/2 cups cornflakes, crushed
- 3/4 cup (3 ounces) Wisconsin Parmesan Cheese, grated
- 1 pound boneless, skinless chicken tenders, cut in 1 1/2-inch wide strips

Trio of Dipping Sauces:

- 1/3 cup sour cream
- 2 tablespoons buttermilk
- 1/4 cup (1 ounce) Wisconsin Blue Cheese, crumbled
- 1/2 cup marinara sauce
- 2 tablespoons Wisconsin Parmesan Cheese, grated
- 1/2 cup purchased salsa of your preference
- 2 tablespoons Wisconsin Queso Fresco, crumbled

1. Preheat oven to 400°F.
2. Combine flour, garlic, salt and pepper in a shallow dish or bowl. Mix egg and milk in another dish. In a third, combine cornflakes and Parmesan. One at a time, dredge each tender in flour, then dip in egg mixture, and finally the Parmesan cornflakes, coating well. Place on a parchment-lined baking sheet and cook about 20 minutes, until crispy, golden and no longer pink.
3. Meanwhile, make Blue Cheese dipping sauce by combining sour cream, buttermilk, and Blue Cheese in small bowl. In second small bowl, pour in marinara sauce and sprinkle with Parmesan. In another small bowl, pour in salsa and garnish with Queso Fresco.
4. Serve hot tenders with dipping sauces.

Chickens have fingers?

Of course they don't. Just like buffaloes don't have wings. But sometimes, one of the best parts about creating a new dish is naming it. Think about it next time you're cooking. What does the dish you're making look like? Sometimes, a silly name will come up and become the perfect title for your creation. Half

the fun of cooking is putting your own spin on things—and the name of a dish is the perfect place to start.



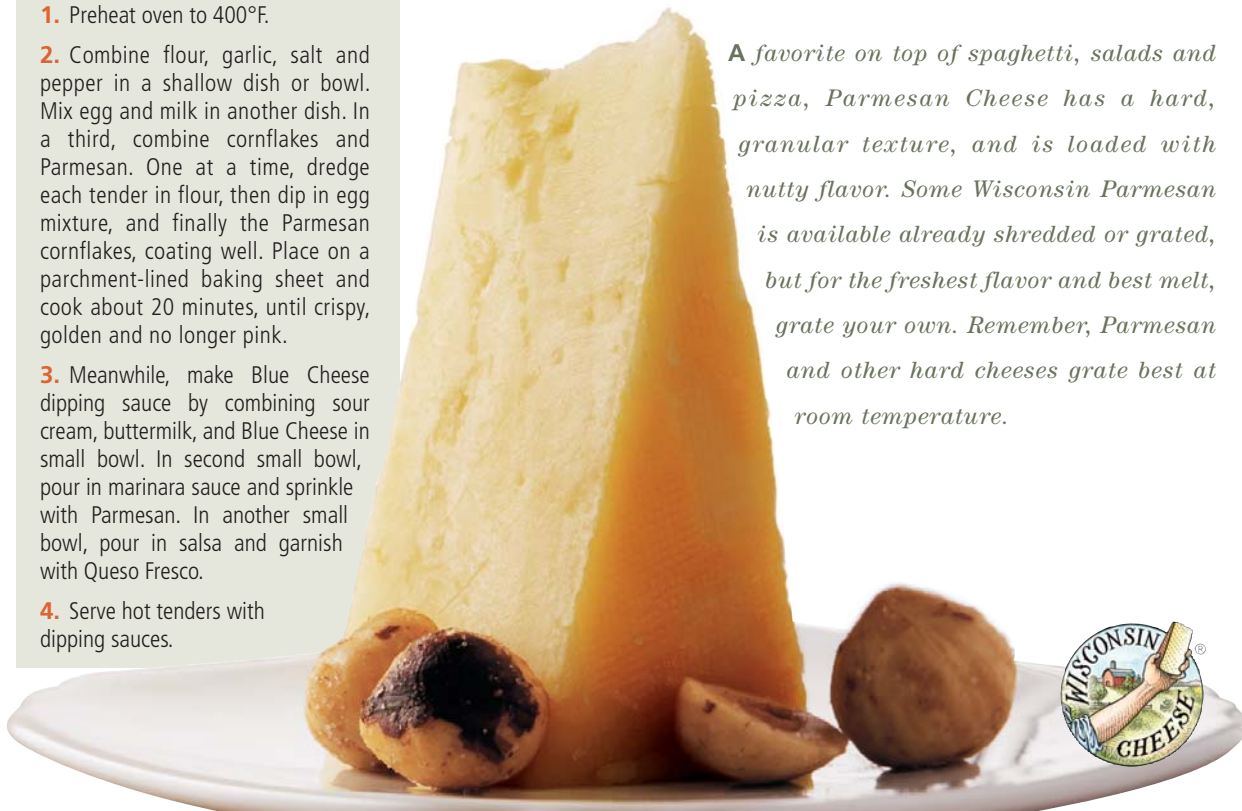
Crazy Combos.

Another way you can get creative in the kitchen is with the ingredients you choose. One of the things chefs think about when coming up with a new dish is how the flavors will taste together. Try matching up something that's sweet with something that's

salty—like peanut brittle candy with Wisconsin Blue Cheese. It may seem odd, but give it a try—and never stop experimenting. Tasting new things is what makes you a better cook, and it is the first step in creating recipes of your own.

Featured Wisconsin Cheese: *Parmesan*

A favorite on top of spaghetti, salads and pizza, Parmesan Cheese has a hard, granular texture, and is loaded with nutty flavor. Some Wisconsin Parmesan is available already shredded or grated, but for the freshest flavor and best melt, grate your own. Remember, Parmesan and other hard cheeses grate best at room temperature.





RECIPE

Berries and Cream Clouds

SERVES 4-6

- 1/4 cup confectioner's sugar
 - 1 8-ounce container Wisconsin Mascarpone Cheese
 - 1 cup whipping cream
 - 1 teaspoon pure vanilla extract
 - 4 cups angel food cake, cubed
 - 2 cups strawberries, sliced
- Garnish: fresh mint, sliced strawberries

1. In medium bowl, whisk sugar, Mascarpone and whipping cream until blended. Do not overbeat—mixture will curdle. Stir in vanilla.
2. In a clear, wide glass bowl or similar container, alternate even layers of cheese mixture, cake and strawberries, finishing with Mascarpone mixture on top. Cover and refrigerate until serving. Garnish with fresh mint and strawberries, if desired.

Featured Wisconsin Cheese: *Mascarpone*

Mascarpone is a very rich, creamy white cheese that is popular in many desserts. The most well known is Italian Tiramisu, a chocolaty, layered favorite. Wisconsin Mascarpone consistently wins top honors in national competitions for its flavor and quality. For a fast snack or dessert, try some mixed with shaved chocolate and serve with graham crackers, vanilla wafers or strawberries. Be sure to use it quickly, because it tastes best when fresh. Take care not to over-mix or stir Mascarpone because it will get lumpy.



Are you all Thumbs?

Kitchen gadgets come in all shapes and sizes to help you with cooking tasks. But sometimes, the best gadget of all is your own hands. For example, standing mixers come with fancy dough attachments, but it's much more satisfying to knead dough with your own hands. Here's a recipe that lets you use your thumbs to shape cookies. It's a hands-on recipe you'll love to make—and your friends and family will love to eat!

RECIPE

Jelly Jewel Cookies

MAKES 4 DOZEN COOKIES

- 2 1/2 cups all-purpose flour
- 1/2 teaspoon salt
- 1 teaspoon ground cinnamon
- 1/2 teaspoon baking soda
- 3/4 cup (1 1/2 sticks) butter, softened
- 2/3 cup sugar
- 1 teaspoon pure vanilla extract
- 2 large eggs
- 1 3/4 cups (7 ounces) Wisconsin Cheddar Cheese, coarsely grated

Jellies of your choice: apple, grape, strawberry, currant, etc.

Optional: additional 1 cup grated Cheddar Cheese for rolling cookies

1. Preheat oven to 350°F. Line baking sheets with parchment paper or leave ungreased. Combine flour, salt, cinnamon and baking soda in a bowl; set aside.
2. Combine butter and sugar in medium bowl. Cream together. Add vanilla and eggs. Mix to combine. Add flour mixture. Stir in grated Cheddar.
3. Shape dough into walnut-size balls. If desired, roll each ball in additional grated Cheddar to coat. Place cookies 2 inches apart on sheets. Dip your thumb in flour and make a deep indentation in center of each cookie. Fill center with 3/4 teaspoon jelly.
4. Bake until edges are golden brown, about 15 minutes. Let stand for 3 to 4 minutes. Transfer to cooling racks to cool completely.



Chef Seth says:

After you become familiar with a recipe, make it your own by adding new ingredients. An “extra dash of this” and “a little less of that” is a great way to experiment with flavors and textures. But when it comes to baking cookies and cakes, it is important to follow the recipe exactly. Ingredients like flour, salt and baking soda must be perfectly measured in measuring cups and spoons. If you have a little too much of one thing and not enough of another, you could be left with a flat and odd-tasting treat.



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