

Culinary

Grades 3-8, Camp Don Bosco

The kitchen is yours! Create tasty meals and desserts under the guidance of our chef. Cooking activities will be age appropriate.



Sample your creations



Berries make great pies or jam

Sample Day

(programs vary by day)

7:15am: Wake up

7:45am: Morning Prayer

8:15am: Flag

8:30am: Breakfast

9:30am: Culinary

12:30pm: Lunch

1:30pm: Me Time (cabin rest time)

2:30pm: Free Swim

3:30pm: Archery

4:40pm: Crafts

5:30pm: Flag

6:00pm: Dinner

7:00pm: Wide Game

7:45pm: Evening Prayer

8:15pm: Campfire

10:00pm: Lights out

Cookie Recipe to Try at Home

Ingredients

- 2 1/4 cups all-purpose flour
- 1 teaspoon baking soda
- 1 teaspoon salt
- 2 sticks butter, melted
- 3/4 cup sugar
- 3/4 cup packed brown sugar
- 1 teaspoon vanilla extract
- 2 eggs
- 12-oz. pkg Semi-Sweet Chocolate Chips

Directions

Preheat oven to 375° F.
Mix flour, baking soda and salt. Mix butter, sugar, brown sugar and vanilla extract in large mixing bowl until creamy. Mix in eggs. Gradually mix in flour mixture. Stir in chocolate chips. Spoon onto ungreased baking sheet. Bake for 9 to 10 minutes or until golden brown. Cool then enjoy!

