

## CUB SCOUT POCKETS

### Hot Pockets (the easy way)

Sam Houston Area Council

*Ingredients* – 1 package crescent rolls, Pizza Sauce, Pepperoni, Cheese

*Directions* – Cut up the pepperoni and cheese. Spoon a spoonful of pizza sauce on one crescent roll. Put some pepperoni and cheese in the center and fold over and smash edges together with a fork. Cook 375 degrees for 15 - 18 minutes.

### Chocolate-Peanut Butter S'mores Fondue

Sam Houston Area Council

*Ingredients* –

½ cup milk

1 2/3 cup (11 oz pkg) peanut butter and milk chocolate morsels

1 jar (7 oz) marshmallow creme

1 cup graham cracker crumbs

8 Granny Smith apples, cored and sliced

*Directions* –

1. Heat milk in medium, heavy-duty saucepan over medium-high heat until hot (do not boil). Reduce heat to low. Add morsels; stir until smooth. Whisk in marshmallow creme until smooth. Remove from heat.
2. Pour chocolate mixture into fondue pot or serving bowl. Place graham cracker crumbs in a separate serving bowl.
3. Dip apple slices in to warm chocolate mixture, and then into graham cracker crumbs.



### Pocket Full of Goodies

Heart of America Council

½ to 1 pocket bread per scout,

1/4 to 1/2-cup chicken or turkey per scout,

tomato slices if they want,

1 TBS chopped walnuts,

mayonnaise or salad dressing,

lettuce,

1 slice cheese per scout

Slice the pocket bread in half (if using a whole per scout) open it. Spread mayonnaise or salad dressing in center. Add turkey or chicken and cheese slice. Cook in microwave for 30 - 40 seconds for ½ or 1 minute for a whole pocket. Insert slices, lettuce, and chopped walnuts.

### Lucky Pennies

Heart of America Council

2 ¼ cups all-purpose flour

2 teaspoons baking soda

1 teaspoon ground cinnamon

1 teaspoon ground ginger

¼ teaspoon ground nutmeg

¼ teaspoon ground cloves

¼ teaspoon salt

¾ cup (1 ½ sticks) unsalted butter, softened

1 cup firmly packed brown sugar

¼ cup molasses

1 large egg

Granulated sugar (for coating cookies)

## CUB COOKING

