Keep That Genecov Smile Safe With Braces Friendly Recipes!

**FUDGY COCOA BITES**

\* using cocoa powder instead of melting baking chocolate is the secret

to baking softer cookies

What you will need:

1 cup shortening

1 cup sugar

2 tablespoons water

1 teaspoon vanilla

2 eggs

2 cups all-purpose flour

1/2 cup cocoa

1 teaspoon salt

1/2 teaspoon baking powder

To Cook:

preheat oven to 375 degrees. Combine shortening,sugar,water, and

vanilla and beat until smooth.

Add eggs and mix until blended. Mix flour, cocoa,salt and baking

powder into shortening mixture.

make small cookie sized balls and place on cooking sheet, place in

oven and bake for nine minutes.

Allow time to cool and serve! Yum!

**Soft-Crust Pizza**

What you'll need:

1 tablespoon cornmeal

3 cups biscuit mix

1 1/2 cups water

vegetable oil to spray on pan

2 to 3 cups pizza sauce (depending on how you prefer your pizza)

1 to 1 1/2 cups grated cheeses (mozzarella,cheddar, Asiago,

Parmesan)

add in your favorites (green peppers,sausage,bacon,mushrooms,black

olives)

To cook:

preheat over to 450 degrees,sprinkle corn meal on cooking sheet, and

stir together biscuit mix and water. Bake crust in pan for four minutes,

then bring it out of the oven and add in your pizza sauce and toppings

and continue to bake for an additional thirteen minutes.

Slice and serve warm, enjoy!