

Rassette Arts Festival

2024 KIDS BALLOT

FILM

Beauty and the Beast (2017)

How To Train Your Dragon (2010)

Ice Age: Continental Drift (2012)

Mamma Mia (2008)

Mitchells vs. The Machines (2021)

Sleeping Beauty (1959)

Super Mario Bros (2023)

BOOKS

“Baby-Sitters Little Sister Karen’s Birthday: A Graphic Novel” by Katy Farina

“Coco Chanel” from *Little People, Big Dreams* Series

“Over Sea, Under Stone” by Susan Cooper

“Superworm” by Julia Donaldson

“The Stinky Cheese Man and Other Fairly Stupid Tales” by Jon Scieszka

“Witchlings” by Claribel Ortega

“Wonder” by R.J. Palacio

SONG

“22” by Taylor Swift

“Honey, Honey” by Amanda Seyfried, Ashley Lilley, and Rachel McDowall

“[Jurassic Park Theme Song](#)” by John Williams

“Like a Princess” by Ana Kohler

“My Girl” by The Temptations

“We are never ever getting back together” by Taylor Swift

“Willow” by Taylor Swift

RECIPES

Blondie Bites

Chocolate Sheet Cake

Guacamole

Lasagna

Meatballs

One-Eyed Toast

Toasted Peanut Butter and Jelly

Blondie Bites

Ingredients

1 ¼ C all-purpose flour
¾ tsp baking powder
¼ tsp salt
1 C packed light brown sugar
8 tbsls unsalted butter, melted and cooled
2 large eggs
1 tbsls vanilla extract
½ C white chocolate chips

Cooking Equipment

12-cup muffin tin
12 paper cupcake liners
2 bowls (1 medium, 1 large)
Whisk
Rubber spatula
2 spoons
Oven mitts
Cooling rack

Method

Adjust oven rack to middle position and heat oven to 350 degrees. Line 12-cup muffin tin with 12 paper liners.

In medium bowl, whisk together flour, baking powder, and salt.

In large bowl, whisk brown sugar and melted butter until smooth. Add eggs and vanilla and whisk until smooth.

Add flour mixture and use rubber spatula to gently stir until just combined. Stir in white chocolate chips.

Use two spoons to divide batter evenly among muffin cups, filling each cup about halfway.

Place muffin tin in oven. Bake blondies until golden brown, 14-16 minutes.

Use oven mitts to remove muffin tin from oven (ask an adult for help). Place muffin tin on cooling rack and let blondies cool in muffin tin for 15 minutes.

Remove blondies from muffin tin and transfer to cooling rack. Let blondies cool for at least 10 minutes before serving.

Chocolate Sheet Cake

Ingredients

1 ½ C sugar
1 ¼ C all-purpose flour
½ tsp baking soda
½ tsp salt
1 1/3 C bittersweet or semi-sweet chocolate chips
1 C whole milk
¾ C Dutch-processed cocoa powder
2/3 C vegetable oil
4 large eggs
1 tsp vanilla extract
Chocolate or vanilla frosting (recipes follow)

Cooking Equipment

13 x 9 metal baking pan
Medium bowl
Whisk
Large saucepan
Rubber spatula
Toothpick
Oven mitts
Cooling rack
Icing spatula
Chef's knife

Method

Adjust oven rack to middle position and heat oven to 325 degrees. Spray bottom and sides of 13x9 metal baking pan with vegetable oil spray.

In a medium bowl, whisk together sugar, flour, baking soda, and salt.

In a large saucepan, combine chocolate chips, milk, and cocoa. Place saucepan over low heat and cook, whisking often, until chocolate chips are melted and mixture is smooth, about five minutes.

Turn off heat. Slide saucepan to cool burner and let mixture cool slightly, about five minutes.

Add oil, eggs, and vanilla to saucepan with chocolate mixture and whisk until smooth, about 30 seconds.

Add flour mixture and whisk until smooth, making sure to scrape corners of saucepan.

Use rubber spatula to scrape batter into greased baking pan and smooth top (ask an adult for help because saucepan will be heavy).

Place baking pan in oven. Bake until toothpick inserted in center comes out with only a few crumbs attached, 30-35 minutes. Use oven mitts to remove from oven and place on cooling rack. Let cake completely cool, about two hours, then use icing spatula to spread frosting evenly over cooled cake.

Milk Chocolate Frosting

Ingredients

1 1/3 C milk chocolate chips
1/3 C heavy cream
8 tbsls unsalted butter, cut into 8 pcs and softened

Cooking Equipment

Large microwave-safe bowl
Rubber spatula
Whisk
Electric Mixer

Method

In large microwave-safe bowl, combine chocolate chips and cream. Heat in microwave at 50% power for one minute. Stop microwave and stir with rubber spatula. Heat in microwave at 50% power until fully melted, 1-2 minutes. Remove bowl from microwave.

Add softened butter to chocolate mixture and use whisk to stir and break up large butter pieces. Let sit until butter is fully melted, about five minutes. Whisk until completely smooth.

Refrigerate frosting until cooled and thickened, about one hour.

Use electric mixer to beat frosting on medium-high speed until frosting is light and fluffy, about 30 seconds.

Vanilla Frosting

Ingredients

16 tbsls unsalted butter (cut into 16 pcs and softened)
1 1/2 tbsls heavy cream
1 1/2 tbsls vanilla extract
Pinch salt
2 C confectioners sugar

Cooking Equipment

Large bowl
Electric Mixer

Method

Place softened butter, cream, vanilla, and salt in a large bowl. With electric mixer on medium-high speed, beat ingredients until smooth, about one minute.

Reduce speed to medium-low and slowly add confectioners sugar a little at a time. Beat until sugar is fully incorporated and mixture is smooth, about four minutes.

Increase mixer speed to medium-high and beat until frosting is light and fluffy, about five minutes.

Guacamole (Serves 4-5)

*Ingredients**

4 ripe avocados
3 tbs cilantro, chopped
2 tbs red onion, diced
1/2 Roma Tomato, diced
Juice from ½ of a lime
Salt
Tortilla chips

**All quantities to taste, adjust based on preference*

Method

Cut the avocado in half, remove pit, and remove avocado from skin.

Mash avocado in bowl with fork.

Mix in chopped/diced ingredients saving lime and salt for last. Taste test with chip and adjust ingredients as needed.

Lasagna

Ingredients (General)

12 lasagna noodles uncooked
4 cups mozzarella cheese shredded and divided
½ cup parmesan cheese shredded and divided

Ingredients (tomato sauce)

½ pound lean ground beef
½ pound Italian sausage
1 onion diced (get parents to help)
2 cloves garlic minced
48 ounces pasta sauce
2 tablespoons tomato paste
1 teaspoon Italian seasoning

Ingredients (cheese mixture)

2 cups ricotta cheese
¼ cup fresh parsley chopped
1 egg beaten

Method

Preheat the oven to 350°F.

In a large pot of salted water, boil lasagna noodles until al dente according to package directions. Drain, rinse under cold water, and set aside.

(With parental help) In a large skillet or dutch oven, brown beef, sausage, onion, and garlic over medium-high heat until no pink remains. Drain any fat.

Stir in the pasta sauce, tomato paste, Italian seasoning, ½ teaspoon of salt, and ¼ teaspoon of black pepper. Simmer uncovered over medium heat for 5 minutes or until thickened.

In a separate bowl, combine 1 ½ cups mozzarella, ¼ cup parmesan cheese, ricotta, parsley, egg, and ¼ teaspoon salt.

Spread 1 cup of the meat sauce in a 9×13 pan or casserole dish. Top it with 3 lasagna noodles. Layer with ⅓ of the ricotta cheese mixture and 1 cup of meat sauce. Repeat twice more. Finish with 3 noodles topped with remaining sauce.

Cover with foil and bake for 45 minutes.

Remove the foil and sprinkle with the remaining 2 ½ cups mozzarella cheese and ¼ cup parmesan cheese.

Bake for an additional 15 minutes or until browned and bubbly. Rest 15 minutes before cutting/serving.

Meatballs

Ingredients

1 large egg
3 tablespoons finely chopped fresh basil (plus more for serving)
3 tablespoons finely chopped fresh parsley
1 teaspoon dried oregano
 $\frac{3}{4}$ teaspoon salt
 $\frac{1}{4}$ teaspoon freshly ground black pepper
2 cloves garlic, minced
 $\frac{1}{4}$ cup water
1½ pounds ground "meatloaf mix" (approximately equal parts ground beef and pork)
 $\frac{3}{4}$ cup dried Italian style bread crumbs (such as Progresso)
 $\frac{1}{2}$ cup freshly grated Parmigiano-Reggiano cheese (plus more for serving)

Method

Preheat the oven to 350°F and set an oven rack in the middle position.

In a large bowl, whisk together the egg, basil, parsley, oregano, salt, pepper, garlic and water. Add the meat, breadcrumbs, and cheese; mix until just combined (your hands are the best tool). Do not overwork it.

Roll the mixture into golf ball-sized meatballs and place on an ungreased baking sheet. Bake for about 10 minutes, then remove the baking sheet from oven and use a metal spatula to turn the meatballs (they will stick a bit but should release easily when you scrape under them with the spatula). Put the meatballs back in the oven and cook for another 10 minutes, until they are nicely browned and almost cooked through.

Recommend serving with spaghetti and spaghetti sauce. And garlic knots.

One-Eyed Toast

Ingredients

Preferred bread

Butter

Egg

Method

Cut/remove a hole in piece of bread, butter both sides of remaining bread.

Place bread in skillet and crack an egg into the hole then cook until desired doneness. Flip and cook the other side until desired doneness as well.

Season either/both sides with salt and pepper based on preference. For extra yumminess, throw the bread that was cut-out in the skillet, too!

Toasted Peanut Butter and Jelly

Ingredients

1-2 slices of bread, depending on quantity of desired sandwich

Peanut butter, crunchy or smooth

Desired jelly

Method

Toast bread

Apply peanut butter to half of toasted bread.

Apply selected jelly to remaining half of toasted bread.

Combine both toasted halves, slice if needed.