

# Oobleck Recipe

## Ingredients

- 1 1/2 cups cornstarch
- 1 cup water

## Instructions

- While it will take a little experimentation to get the proper consistency, a good starting place is to mix 1 1/2 cups of cornstarch with 1 cup of water.
- Mix the ingredients using your hands, adding more cornstarch or water as necessary. You'll know you've got the right consistency when it feels similar to honey or molasses, yet "tears" when you drag your fingers across the surface.

# CHOCOLATE CHIP COOKIES

## Ingredients

- 1 cup butter, softened
- 1 cup white sugar
- 1 cup packed brown sugar
- 2 eggs
- 2 teaspoons vanilla extract
- 1 teaspoon baking soda
- 2 teaspoons hot water
- ½ teaspoon salt
- 3 cups all-purpose flour
- 2 cups semisweet chocolate chips

## Instructions

- Preheat oven to 350 degrees.
- Cream together the butter, white sugar, and brown sugar until smooth. Beat in the eggs one at a time, then stir in the vanilla. Dissolve baking soda in hot water. Add to batter along with salt. Stir in flour, chocolate chips, and nuts. Drop by large spoonfuls onto ungreased pans.
- Bake for about 10 minutes in the preheated oven, or until edges are nicely browned.

# CHOCOLATE CHIP MARSHMALLOW PIE

## Ingredients

- 2 pints whipped cream
- 1 (10 ounce) package marshmallows
- 4 ounces bitter chocolate
- 1 wax paper package graham crackers
- 1/2 stick (1/4 cup) butter (melted)
- 2 Tablespoons shortening
- 1/4 cup milk

## Instructions

- Grate chocolate and chill in fridge.
- Crush graham crackers and add shortening and melted butter.
- Line a 9x12 pan with graham cracker crust mixture, leaving 1/4 cup for pie topping.
- Melt marshmallows with the 1/4 cup milk over low heat. (If overcooked, marshmallows will turn to water, so take off heat just before done melting, using heat of pan to finish.) Cool to touch or lukewarm. Add whipped cream and shredded chocolate. Stir just until mixed. Pour onto graham cracker crust. Top with remaining crumbs. Refrigerate 4 hours.