

Back to School Bribery

Start the school year off on a sweet note with these yummy recipes using Simply Organic® Fair Trade Certified™ baking mixes.



Baked Bananas

Watch out - kids will "go ape" over this after school snack!

- 6 ripe bananas
- 1 package Simply Organic® Banana Bread Mix
- 2 cups water

Directions: Preheat oven to 350°F. Peel and slice bananas in half. Lay out in lightly greased 2-quart casserole dish. Combine package contents and water in a bowl, stir. Pour over bananas. Bake for 30 to 40 minutes. Cut into squares, place in serving bowl. For a sweeter treat, top with chocolate syrup or your favorite ice cream.

Makes 12 servings.



Chai Spice Pancakes

Waking up for school isn't all bad if these pancakes are on the menu!

- 1 package Simply Organic® Chai Spice Scone Mix
- 1 cup milk
- 3 large eggs

Directions: Preheat griddle or flat skillet to medium-high heat. In a mixing bowl, combine mix, eggs and milk. Beat on medium speed for 2 minutes. Pour onto lightly greased griddle and cook until golden on both sides, flipping as needed.

Makes 6 servings of 2 pancakes each.



Sweet Tooth Apple Crisp

This is one apple every teacher will appreciate receiving.

- 4 to 5 medium apples (Granny Smith or other tart baking apple)
- 1 package Simply Organic® Carrot Cake Mix
- 1 cup rolled oats
- ½ cup unsalted, melted butter

Directions: Preheat oven to 350°F. Peel and dice apples, then arrange in 6" X 6" baking dish. In a mixing bowl, blend package contents, oats and melted butter. Spread over apples. Bake for 30 to 40 minutes, or until lightly brown and apples tender.

Makes 9 servings.



Cocoa Mint Brownies

Chocolate ... mint ... is this heaven or what?

- 1 package Simply Organic® Cocoa Biscotti Mix
- 2 large eggs
- 5 tbsp. unsalted, melted butter
- 2-3 tsp. of Simply Organic® Peppermint flavor

Directions: Preheat oven to 350°F. In a mixing bowl, add mix, eggs, butter and peppermint flavor. Beat on medium speed for 2 minutes. Spread in 8"x8" baking pan. Bake for 20-25 minutes.

Makes 12 brownies.

