

Our Sweet Memories Cooking Kitchen Witch
Has Helpful Hints to Share



Look who's landed in your kitchen
Bringing fortune to your home
It's me the lucky kitchen witch
Your special little gnome

I'll end burnt pots
I'll keep meals hot
I'll do such magic chores
For I'm your lucky kitchen witch
Keep me safe by your kitchen door.

Bewitching Hints...21 - 30

- 21.** Keep the linings from cereal boxes. They make great substitutes for waxed paper.
- 22.** Use a meat baster to "squeeze" your pancake batter onto the hot griddle...perfect shaped pancakes every time!
- 23.** Put a sheet of parchment paper under your cheese grater so you can easily collect all the cheese.
- 24.** 1 cup (8 oz.) of uncooked pasta makes 4 cups cooked.
- 25.** Use lifesavers candy to hold candles in place on your birthday cake.
- 26.** Brown sugar will not harden if stored in the freezer.
- 27.** To get cookie dough to drop without sticking, dip the spoon in milk first.
- 28.** Don't just serve cheese WITH Apple Pie, bake it right in. Spread grated sharp Cheddar on the bottom of the crust before adding the apple filling.
- 29.** When a cake recipe calls for flouring the pan, use a little of the dry cake mix instead...no white mess on the outside of the cake.
- 30.** To quickly use that frozen juice concentrate, simply mash it with a potato masher...no need to wait for it to thaw.

Send your special cooking tips to our very own Kitchen Witch via patty@sweetmemoriescooking.com.