



SURVIVOR 2021

DESSERTS & DREAMS

Camp BUCKO is thrilled to provide you with our first ever edition of "Survivor....Desserts & Dreams". Many of our campers have participated and have submitted photos, recipes and a short statement regarding their dreams. A big BUCKO shout-out to Volunteer John from Beezers Corner who has shared his favourite recipe along with his BUCKO dreams.

We hope this edition of "Desserts & Dreams" may help lift the spirits of our BUCKO Family. Who knows, you may just be Canada's Next Top Chef!!!! We may even make your dessert at Camp, or even better, ask you to bring your dessert to a future Camp BUCKO get together!!!!

Please check the ingredients for anyone who suffers from food allergies and be sure to always cook with a responsible adult.

Berry Streusel Coffee Cake by Camper Joshua D.

Ingredient List:

Cake

- 1 cup regular ricotta cheese
- $\frac{3}{4}$ cup sugar
- 2 large eggs
- $\frac{1}{4}$ cup unsalted butter, melted
- 1 Tbsp vanilla extract
- 2 tsp finely grated lemon zest
- 2 Tbsp lemon juice
- 2 cup all-purpose flour
- 1 $\frac{1}{2}$ tsp baking powder
- $\frac{1}{4}$ tsp baking soda
- $\frac{1}{4}$ tsp salt
- 3 cups Fresh Raspberries, Blueberries or Mixed Field Berries

Streusel

- 1 cup all-purpose flour
- $\frac{3}{4}$ cup sugar
- $\frac{1}{2}$ tsp baking powder
- 1 pinch ground cinnamon
- 6 Tbsp unsalted butter, melted

Glaze (optional)

- 1 cup icing sugar
- 1 tbsp water



**Directions:**

1. Preheat the oven to 350 F and grease or line with Parchment Paper a 9-x-13-inch pan.
2. Whisk the ricotta, sugar, eggs, melted butter, vanilla, lemon zest and lemon juice together.
3. In a separate bowl, sift the flour, baking powder, baking soda and salt.
4. Add the flour mixture to the wet ingredients and stir just until blended.
5. Spread the batter in the prepared pan. It will look thick but don't worry, it's supposed to.
6. Sprinkle the berries evenly over the cake batter.
7. For the streusel, stir the flour, sugar, baking powder and cinnamon together and then stir in the butter until the mixture is evenly combined.
8. Sprinkle the streusel topping over the fruit layer.
9. Bake the cake for 45 to 55 minutes, until a tester inserted in the centre of the cake comes out clean. Cool the cake in the pan
10. (Optional) To make the glaze, combine the icing sugar and water until smooth then transfer to a piping bag and thinly pipe on top of your cake.

This cake will keep, wrapped and unrefrigerated, for 3 days.

My Dream by Joshua: I want to become a Therapist or Psychiatrist. You hear so much about people suffering with all kinds of Mental Health issues and I would really like to be able to help people and make a difference in their lives.

Easy Chocolate Trifle by Camper Davyn L.

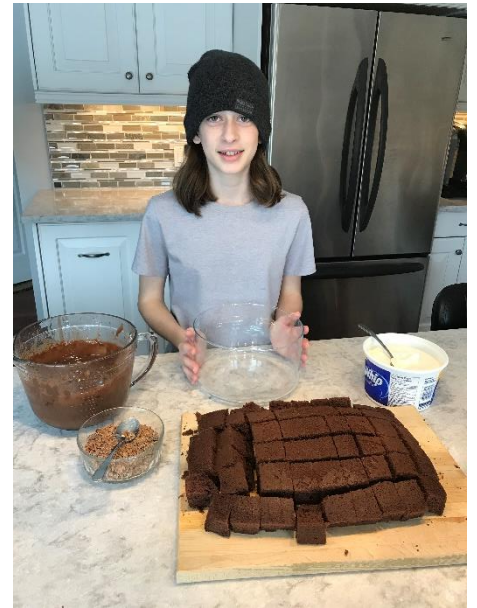
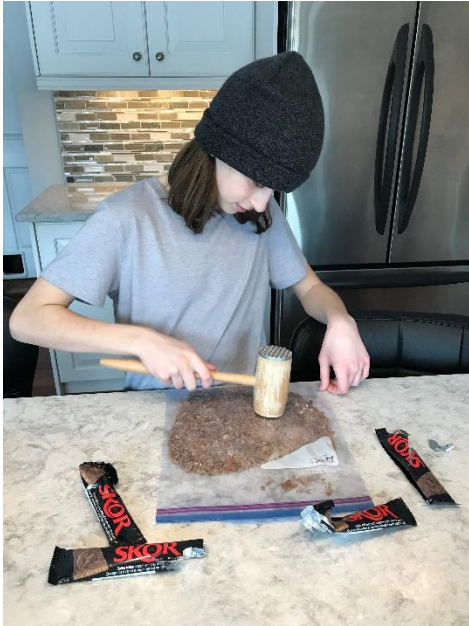
What You Need:

- 1 pkg. (510 g) chocolate cake mix, plus ingredients to prepare mix
- 4 cups cold milk
- 2 pkgs. (4-serving size each) Jell-O Chocolate Instant Pudding
- 1 tub (1 L) Cool Whip Whipped Topping, thawed
- 4 (39 g each) toffee crunch chocolate bars, crushed

Make It:

- Prepare cake batter and bake in 13x9 inch baking pan as directed on package. Cool completely on wire rack. Cut into $\frac{1}{2}$ inch cubes.

- Add milk to dry pudding mix in medium bowl. Beat with wire whisk 2 minutes or until well blended.
- Layer half each of the cake cubes, pudding, whipped topping, and crushed chocolate bar in large glass trifle bowl. Repeat all layers. Serve immediately or cover and refrigerate until ready to serve.



My Dream by Davyn: Is to be an artist!!

BUCKO TRIVIA

Did you know the first ever BUCKO camp was in 1995?

Did you know Camp BUCKO became a Registered Charity in 2000?

Did you know Camp BUCKO has the BEST campers ever?

Mug Cake by Camper Aaron F.

Ingredients

6 ounces of chocolate chips
6 ounces of butterscotch chips
 $\frac{3}{4}$ cup of butter
12 tablespoons of honey
 $\frac{1}{4}$ cup of unsweetened cocoa powder
6 eggs
 $1\frac{1}{2}$ teaspoons vanilla
 $\frac{3}{4}$ teaspoon salt
 $\frac{3}{4}$ teaspoon baking soda
Whipped cream (optional)



Directions:

1. Preheat the oven to 350 F.
2. In a large bowl, add the butter, honey, cocoa powder, salt, baking soda, eggs, and vanilla and stir with a spoon until combined well.
3. Pour the batter into 6 oven safe mugs or ramekins, dividing it equally. Sprinkle the tops with the chocolate and butterscotch chips. Put the mugs or ramekins on a baking sheet.
4. Wearing oven mitts, transfer the baking sheet to the oven and bake the cake for 25 - 30 minutes.
5. Wearing oven mitts, carefully remove the baking sheet from the oven and transfer the mugs to a large cooling rack. Let the cake cool 5 - 10 minutes before serving. Top with whipped cream (optional)



My Dream by Aaron is to one day become a bus driver, it just looks like so much fun.



Quaker's Best Chocolate Chip Oatmeal Cookies by Volunteer John

(recipe from an old Quaker cook book)

About 3 Dozen Servings

Ingredients

- 1 Cup butter preferred [or margarine], softened
- 1 1/4 Cups firmly packed brown sugar
- 2 Eggs
- 1/2 Teaspoon vanilla
- 1 1/4 Cups all-purpose flour
- 1 Teaspoon Baking Soda
- 1/2 Teaspoon ground cinnamon
- 1/2 Teaspoon salt (optional)
- 3 Cups Quaker® Oats (uncooked)
- 1 cup semi-sweet chocolate chips

Cooking Instructions

In a large bowl, beat together butter and sugar until light and fluffy. Blend in eggs and vanilla; beat well. Add combined flour, baking soda, cinnamon, and salt; mix well. Add oats and chocolate chips; mix well. Drop dough by rounded tablespoonfuls onto ungreased cookie sheets. Bake in a pre-heated oven to 350°F 9 to 12 minutes. Cool 1 minute on cookie sheets. Cool completely. Store tightly covered.

Can view/compare online for latest version of this Quaker recipe:

<https://www.quakeroats.com/cooking-and-recipes/quakers-best-oatmeal-cookies>

My Dream by John is that all campers and volunteers are safe and healthy, and have the best time ever at camp this summer!!!



THANK YOU!!

A huge BUCKO Thank You to all our campers and to John for submitting these awesome recipes.

A BUCKO Thank You gift will be sent to each and every participant!!!

We hope you will enjoy making these recipes and we look forward to having some of these treats at camp.

Ultimate Chocolate Chip Cookies by Camper Gordie P.

Ingredients

2 $\frac{1}{4}$ cups Gold Medal™ all-purpose flour
1 teaspoon baking soda
 $\frac{1}{2}$ teaspoon salt
1 cup butter, softened
 $\frac{3}{4}$ cup granulated sugar
 $\frac{3}{4}$ cup packed brown sugar
1 egg
1 teaspoon vanilla
2 cups semisweet chocolate chips

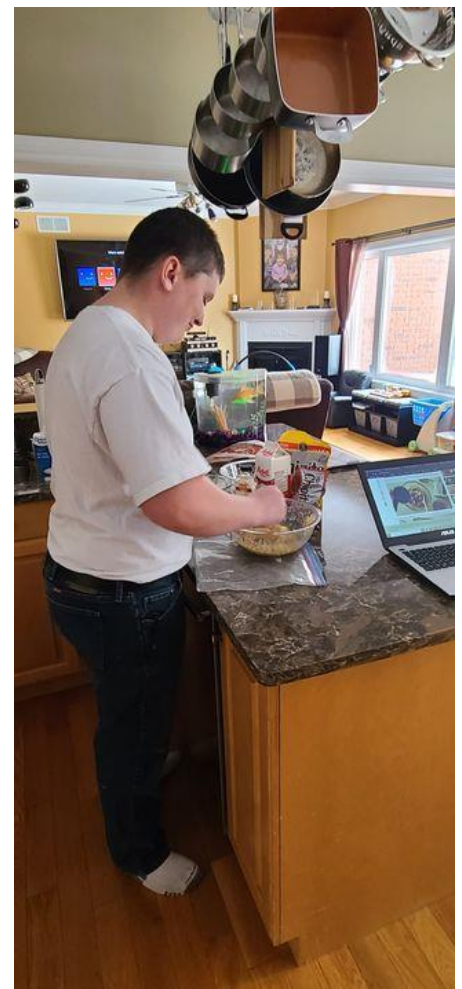
Heat oven to 375°F. In small bowl, mix flour, baking soda and salt; set aside.

In large bowl, beat softened butter and sugars with electric mixer on medium speed, or mix with spoon about 1 minute or until fluffy, scraping side of bowl occasionally.

Beat in egg and vanilla until smooth. Stir in flour mixture just until blended (dough will be stiff). Stir in chocolate chips.

Onto ungreased cookie sheets, drop dough by rounded tablespoons 2 inches apart.

Bake 8 to 10 minutes or until light brown (centers will be soft). Cool 2 minutes; remove from cookie sheet to cooling rack. Cool completely, about 30 minutes. Store covered in airtight container.



My Dream by Gordie is to become an industrial electrician. I would like to become an electrician because my dad is an electrician and I always liked to help him with side jobs.

Skor Trifle by Camper Luke M.

Ingredients

1 box of chocolate cake mix
2 boxes of instant chocolate pudding
10 Skor candy bars
2 (1 liter) containers of Cool Whip

Directions

Make and bake your cake mix as per the directions on the box. OR if you are making your own chocolate cake from scratch make and bake up that. You will want to make sure you pour the batter between two round cake pans.

While the cake is baking, whip up the instant chocolate pudding mix and toss that into the fridge to chill.

Meanwhile, place the Skor candy bars into a bag, and using a meat tenderizer (or a rolling pin) crush up the candy bar.

Once your cakes are cooled, break up the cakes into pieces. Then you can begin the layering process.



In a trifle dish or any large bowl. Begin with a layer of cake pieces, chocolate pudding, Cool Whip, Skor candy bars pieces.

Repeat the layering process about 3 times, maybe more depending on the size of your dish.

On the very top should be Cool Whip with Skor candy pieces.

Cherry Cheesecake by Camper Howie M.

Ingredients

2 cups graham cracker crumbs

$\frac{1}{2}$ cup melted butter

1 cup icing sugar

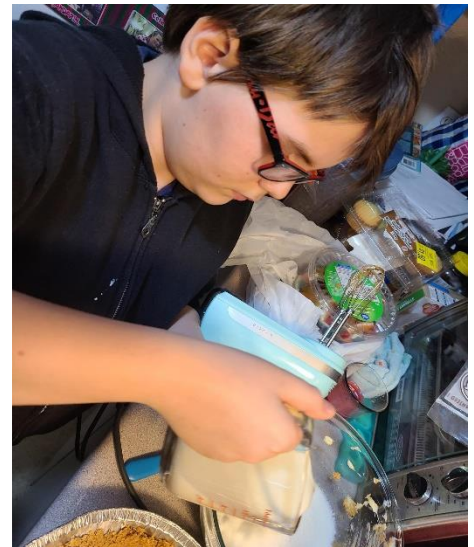
$\frac{1}{2}$ cup brown sugar

1 - 8-ounce cream cheese

1 package of dream whip

Directions

1. Combine graham cracker crumbs, brown sugar and melted butter
2. Press mixture into a pie plate
3. In a bowl mix cream cheese, icing sugar and previously prepared dream whip
4. Spread mixture over cracker crumb base.
5. Top with any pie filling of your choice, fresh fruits or other toppings.



My Dream by Howie is to be a lawyer because I watched a bunch of shows with them and I thought it would be cool to be one.

Something cool at Camp BUCKO would be if we had pillow fights in each cabin and whoever won would go on to face the next. I think it should be in teams so its not unfair to anyone.

Mom's Chocolate Chip Cookies by Camper Isabel R.



Cream:

- $\frac{1}{2}$ cup margarine
- $\frac{1}{2}$ cup shortening
- 1 cup brown sugar
- $\frac{1}{2}$ cup white sugar
- 2 eggs
- $1 \frac{1}{2}$ tsp. vanilla

Mix:

- $2 \frac{1}{2}$ cups all purpose flour
- 1 tsp. baking soda
- $\frac{1}{2}$ tsp. salt



Directions

- Combine mixtures. Add 1-2 cups of chocolate chips.
- Bake at 375 degrees for 8-10 minutes.
- Enjoy!

My Dream by Isabel is for one day to be a famous artist. I see myself happy by selling my art, and living in a log cabin in the mountains with my wife

Egg Tarts by Camper Tristan S.

- Organic milk - 1 cup
- Organic eggs - 4
- Organic sugar - 6 tablespoons
- Ready to bake unsweetened tart shell - 15 pcs

Mix all ingredients together, pour them evenly to 15 tart shells.

Set the oven temperature to 350 F, bake 30 minutes, set them cool and they are good to eat! Yummy 😊



Rice Krispy Balls by Camper Brooklyn C.

Ingredients

- 1 box of Rice Krispies cereal
- 50 caramels
- 1 bag of marshmallows
- 1 can of condensed milk

Directions

- 1) Open the caramels and put them in a pot with condensed milk.
- 2) Ask a grownup to help mix the caramels and condensed milk on high heat until the caramels are melted.
- 3) Once the caramels are fully melted turn the stove to low heat.
- 4) Dip the marshmallow into the mixture. Be careful the caramel and condensed milk mixture will be hot.
- 5) Put the Rice Krispies cereal into a tray or bowl.
- 6) Using a spoon, remove the dipped marshmallow and add it to the Rice Krispies cereal.
- 7) Make sure the marshmallow is covered with the Rice Krispies.
- 8) Using both hands make a ball and put the treat on a plate.
- 9) Let the treat cool down and enjoy!



My Dream by Brooklyn is when I grow up, I want to help train pets for a good life and to be a soccer player.





MORE BUCKO TRIVIA

Did you know.....BUCKO is an acronym for **B**Urn **C**amp for **K**ids in **O**ntario?

Did you know Camp BUCKO offers the following annual programs....?

Family Camp in the City	March
Volunteer Orientation	June
Residential Camp Week	August
Family Camp	September



Amazing 5-Ingredient Ice Cream Sandwich Cake by Camper Harper P.

This 5-Ingredient Ice Cream Sandwich Cake is a no-bake treat that's ready with just 10 minutes of prep.


Ingredients

- 24 Ice cream sandwiches
- 16 ounces frozen whipped topping (such as Cool Whip), thawed
- Chocolate syrup
- Caramel syrup
- Topping of choice: such as mini-M&M's, sprinkles, crushed Oreo cookies, toffee bits, etc.

Instructions

1. Layer 12 ice cream sandwiches in the bottom of a 9 x 13 dish. You will need to cut the last ice cream sandwich in half in order to get it to fit in the bottom of the dish.
2. Allow to soften for a few minutes and then use a spoon to gently press the ice cream sandwiches down a little bit.
3. Spread half of the whipped topping over the ice cream sandwiches. Drizzle with chocolate and caramel syrups. Sprinkle with desired toppings.
4. Top with another layer of 12 ice cream sandwiches. Spread remaining whipped topping over the ice cream sandwiches. Drizzle with additional chocolate syrup and caramel syrup. Sprinkle with additional toppings.
5. Freeze until ready to serve.

My Dream by Harper is to be a dentist if a career as a professional dessert taste tester doesn't work out.





Harper's

**ICE CREAM
BAR
CAKE**



CARROT PINEAPPLE CUPCAKES

By: Camper Shyla B

INGREDIENTS

- 1 ½ cups flour
- ½ tsp baking soda
- 1 tsp cinnamon
- 1 tsp baking powder
- ½ tsp salt
- 1 cup sugar
- 2/3 cup oil
- 2 eggs
- 1 cup grated carrots
- ½ cup crushed pineapple
- 1 tsp vanilla
- Icing:
 - 3oz cream cheese
 - 4 tbsp unsalted butter
 - 2 ½ cups icing sugar

STEPS

01

Preheat oven to 350 degrees F. Sift flour, baking soda, cinnamon, baking powder and salt. Add sugar.

02

In another bowl mix oil, eggs, carrots, pineapple and vanilla.

03

Mix dry ingredients into wet and beat for 2 minutes on medium speed.

04

Bake in large muffin pan for 25 mins or mini muffin pan for 12 mins.

05

Cream together cream cheese and butter. Add icing sugar and continue to mix. Spread on cooled cake.

