

Simple Thanksgiving Recipes to Make in Your Special Education Classroom

***For tips on cooking in a special education classroom, refer to my blog at:
<https://enable2learn.com/whats-cooking/>*

CORN BREAD



Ingredients:

1 cup corn meal

1 cup flour

¼ cup sugar

4 level tsp baking powder

½ tsp salt

¼ cup shortening

1 egg

1 cup milk

Oven, bowl, mixing and measuring utensils, 8" square baking pan

Cream shortening, egg and sugar until light. Blend in the meal, flour, salt and baking powder. Stir in milk just enough to blend. Add shortening and blend just until smooth. Bake in greased pan at 400 for 20-25 minutes. Serve with butter, to make it extra yummy.

CRANBERRY SAUCE



Ingredients:

12 oz fresh or frozen cranberries

1 cup sugar

1 strip orange zest (optional)

2 Tbsp water

bread or crackers to eat with the cranberry sauce

Stove or hotplate, saucepan, mixing and measuring utensils

Place cranberries, zest, sugar and water into the saucepan. Cook on medium heat until the sugar dissolves, stirring constantly. Reduce heat to low and continue to cook for about 5 minutes until the berries are soft and have popped.

This recipe makes a rather tart sauce, so add a little more sugar if you like it sweeter. Eat the sauce with a piece of bread or on a cracker.

PUMPKIN PIE



Ingredients:

$\frac{3}{4}$ cup sugar

1 $\frac{1}{2}$ tsp pumpkin pie spice

$\frac{1}{2}$ tsp salt

15 oz can pumpkin

1 $\frac{1}{4}$ cup evaporated milk or $\frac{1}{2}$ and $\frac{1}{2}$

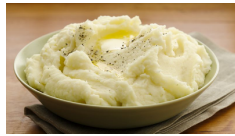
2 eggs, beaten

1 deep dish pie crust (I like the graham cracker kind)

oven, mixing bowl, measuring and mixing utensils, whipping cream (optional)

Preheat oven to 425. Combine all ingredients (don't forget to beat the eggs first) and pour into the pie crust. Bake at 425 for 15 minutes, reduce heat to 350 and cook for an additional 40-50 minutes. Allow to cool prior to eating. Can be served with whipping cream. I suggest you make this recipe in the late morning and then it will be cool enough to eat as a dessert after lunch.

MASHED POTATOES



Ingredients:

10 medium potatoes or as many potatoes as you need to feed your group.

¼ cup butter

¼ cup milk approximately (you will need enough milk to reach the desired consistency of your mashed potatoes)

salt

pepper

canned gravy (optional)

stove or hotplate, pot, measuring cups, potato peeler, knife, colander, potato masher or an electric mixer, large bowl

Peel the potatoes and cut into cubes (you can also leave the skin on if you prefer). Place in boiling salted water and cook until soft, about 10 minutes depending on the size of your cubes. Once the potatoes are done, drain in a colander and then place in the large bowl together with the butter, salt and pepper. Mash the potatoes, adding milk until you reach the desired consistency. Serve with some gravy if you like.