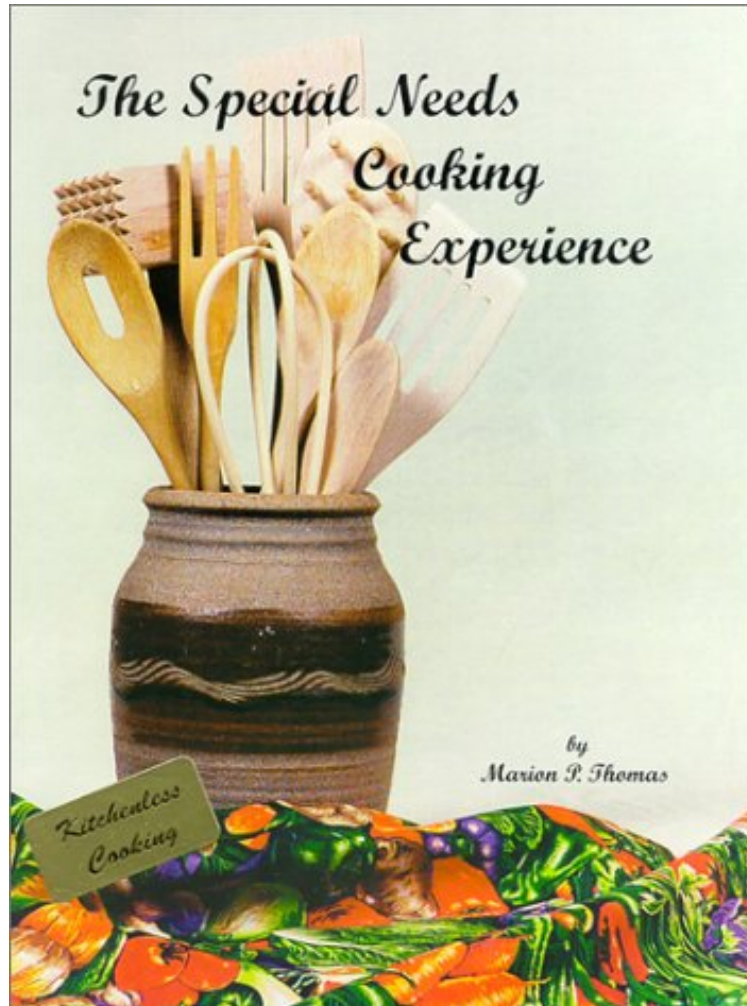


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## The Special Needs Cooking Experience

*Marion P. Thomas*

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#6109219 in Books 1999-04-20Original language:EnglishPDF # 1 11.00 x 8.75 x .50l, #File Name: 096572916865 pages | File size: 61.Mb

**Marion P. Thomas : The Special Needs Cooking Experience** before purchasing it in order to gage whether or not it would be worth my time, and all praised The Special Needs Cooking Experience:

The Special Needs Cooking Experience consists of recipes using repetitive tasks to meet the needs of Alzheimer's, dementia, and other special needs activities. These recipes can be completed in a traditional kitchen or a "kitchenless" setting using a toaster oven, electric frying pan, and hot plate. This cookbook has two parts. Part I consists of recipes that require cutting, rolling and other repetitive activities. Part II consists of recipes that are less structured but still use similar tasks. All recipes are real food and are safe to ingest. The cookbook contains 60 pages of recipes. Each page consists of a single recipes in easy-to-read print, easy-to follow directions, including a list of equipment needed for the

individual recipe.

About the Author Marion P. Thomas, author, speaker, and publisher, has developed these unique and specialized programs. Her Bachelor of Science degree in Home Economics background and her experience of over 15 years in the field have given her the authority to develop The Cooking Experience series of "Kitchenless Cooking" cookbooks of widely tested recipes which have proven to be a great resource. Excerpt. copy; Reprinted by permission. All rights reserved. A sample recipe from The Special Needs Cooking Experience: MICROWAVE PEOPLE CHOW 1/2 cup creamy peanut butter 1 cup chocolate chips 1/4 cup butter or margarine (1/2 stick) 1/2 box any square or bite-size cereal 1 cup confectioner's sugar

1. In microwave-safe bowl, mix peanut butter, butter, and chocolate chips. Microwave on high 2 minutes or until melted. Stir occasionally.
2. Stir in cereal until coated.
3. Pour confectioner's sugar into a large clean plastic or paper bag.
4. Add the mixture and shake with the bag tightly closed.
5. Pour onto a waxed paper lined baking sheet and let cool until chocolate gets hard.

Equipment Needed: bowl--microwave oven--measuring cup--spoon--plastic or paper bag--baking sheet--waxed paper--paper towels