

## Blueberry Pancakes

Ingredients:

$$\lim_{x \rightarrow -4} \frac{-3x - 23}{2x - 3}$$

egg

$$\lim_{x \rightarrow 4} \frac{x^2 - 7x + 12}{x - 4}$$

cup all-purpose flour\*

$$\lim_{x \rightarrow 4} \frac{-x^2 + 11x - 28}{x^2 - 4x}$$

cup milk

$$\lim_{x \rightarrow \pi} \sin\left(\frac{x}{6}\right)$$

cup fresh or frozen  
blueberries (thawed and  
well drained)

$$\lim_{x \rightarrow \frac{\pi}{2}} 2 \tan\left(\frac{x}{2}\right)$$

tablespoons shortening,  
(or vegetable oil)

$$\lim_{x \rightarrow 3} \frac{-x^2 + 7x - 12}{x - 3}$$

tablespoon sugar

$$\lim_{x \rightarrow -1} \frac{2x^2 + 7x + 5}{x + 1}$$

teaspoons baking powder

$$\lim_{x \rightarrow 0} \frac{\sqrt{1+x} - 1}{x}$$

teaspoon salt

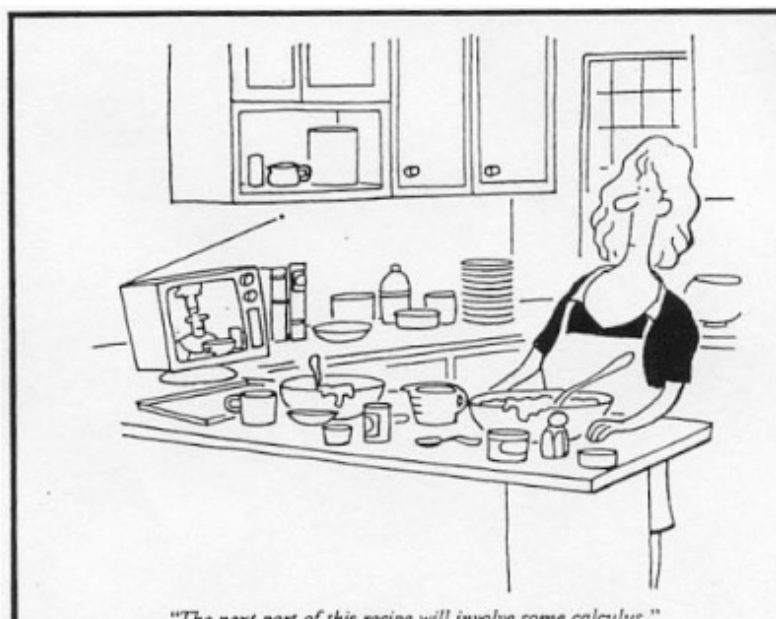
Beat egg with hand beater until fluffy, beat in remaining ingredients just until smooth. Grease heated griddle if necessary. (To test griddle, sprinkle with few drops of water. If bubbles skitter around, heat is just right.)

Pour about 3 tablespoons batter from tip of large spoon or from pitcher onto hot griddle. Cook pancakes until puffed and dry around the edges. Turn and cook other sides until golden brown. (To keep pancakes hot, stack on hot plate with towels in between; or stack in the top of a double boiler.)

Recipe makes about nine 4-inch pancakes.

\*If using self-rising flour, omit baking powder and salt.

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Many thanks to Kathy Rivers for retyping this puzzle.



*"The next part of this recipe will involve some calculus."*

## Chocolate-Studded Dream Cookies

Estimated Times:

Preparation: 15 minutes    Cooking: 11 minutes    Yields: 3 ½ dozen cookies

Ingredients:

$\int_0^2 (2-x) dx$	large eggs
$\int_1^4 \left(\frac{1}{x^2}\right) dx$	cup Nestle Toll House Baking Cocoa
$\int_0^{\sqrt{5}} x^2 dx$	cups Nestle Toll House Swirled Morsels
$\int_{-1}^1 dx$	cups all-purpose flour
$\int_1^4 \frac{dx}{x\sqrt{x}}$	teaspoon vanilla extract
$\frac{2}{7} \left( \int_0^{\ln 2} e^{3x} dx \right)$	cup packed brown sugar
$\int_0^{\frac{\pi}{4}} \sec^2 \theta d\theta$	cup butter or margarine, softened
$\int_{-1}^1 x^2 dx$	cup granulated sugar
$\int_1^e \frac{dx}{x}$	teaspoon baking soda
$\frac{1}{\pi} \int_{-1}^1 \frac{dx}{1+x^2}$	teaspoon salt

Directions:

PREHEAT oven to 325 F.

COMBINE flour, cocoa, baking soda, and salt in small bowl.

Beat butter, granulated sugar, brown sugar, and vanilla extract in large mixer bowl until creamy.

Add eggs, one at a time, beating well after each addition.

Gradually beat in flour mixture.

Stir in 1 cup Swirled Morsels.

Drop by well-rounded teaspoon onto ungreased baking sheets.

Top with remaining Swirled Morsels.

BAKE for 11 to 13 minutes or until cookies are puffed and centers are set.

Cool on baking sheets for 2 minutes;  
Remove to wire racks to cool completely.

THE FAMILY CIRCUS BIL KEANE



"I like chocolate chip cookies except for the cookie part."

## Calculus Brownie Recipe

I really like this recipe simply because it can be done in 1 pan, thereby dirtying only one stirring device, one 9x13 pan, and one measuring cup. I also like to think that it beats any brownie mix on the market for making gooey brownies. I think that if you want cake-y brownies, eat cake. Brownies are supposed to be moist, chewy, and gooey, not cake-y. OK, I'm off my soapbox and I hope you enjoy the recipe if you make it.

Ingredients:

Either

$f'(2)$  for  $f(x) = x^2$  squares unsweetened baking chocolate

or

$g'\left(\frac{\pi}{3}\right)$  for  $g(x) = \sin x$  cup cocoa and  $h'(1)$  for  $h(x) = x^3$  tbsp. margarine, butter, or shortening

$j'(-1)$  for  $j(x) = \frac{-1}{x}$  cup margarine

$m'(0)$  for  $m(x) = 2 \tan x$  cups sugar

$n'(-1)$  for  $n(x) = (x+2)(x^2+4)$  eggs

$p'(1)$  for  $p(x) = \frac{x-1}{2-x}$  cup nuts (optional)

$r'(1)$  for  $r(x) = \sqrt{2+2x^2}$  tsp. vanilla

$v'(1)$  for  $v(x) = \sqrt{9.732712x-2}$  cups flour

Preheat the oven set at 350 degrees Fahrenheit and heat a 9x13 baking pan with the baking chocolate or margarine and chocolate combination in the oven just until melted. Mix in the rest of the ingredients right in the pan. (Don't heat up the cocoa/margarine or chocolate for too long, or the egg will scramble when you mix it in (ick!). You just want the chocolate stuff melted). If you don't mind getting a mixing bowl dirty, feel free to melt the chocolate stuff and then mix all the ingredients in a bowl before then pouring it into the baking pan. Bake at 350 for 25-30 minutes.