

**RECIPE:** Tonga Toast**DISNEY LOCATION:** Disney's Polynesian Village Resort**YIELDS:** One Serving**INGREDIENTS:**

2 slices sourdough bread, cut 1½ inches thick  
 1 banana  
 1/3 cup of sugar  
 1 teaspoon of cinnamon  
 1 egg  
 ¼ cup of milk  
 ½ teaspoon of vanilla  
 Vegetable oil or shortening for frying  
 Whipped butter and/or syrup

**METHOD:**

Put about four inches of oil or shortening into a good-sized pot (such as a Dutch oven).

Heat the oil/shortening to 350°F. While that is heating up, cut a small pocket (about 1 inch in length) in the side of each bread slice.

Cut your banana in half, then cut in half again lengthwise. Remove the peel from all four parts of the banana. Now stuff two pieces of banana into the pocket you cut into each slice of bread. In a small bowl, mix the cinnamon and sugar, then set aside. In a bowl larger than your piece of bread, mix the egg, milk, and vanilla, then also set aside. Place each piece of stuffed bread into the bowl with egg mixture and allow it to soak for a few seconds. Place soaked bread into the hot oil/shortening and fry on both sides until lightly browned. When done, remove from oil and place on a plate lined with paper towels or a wire rack. Sprinkle with cinnamon sugar before serving.

**RECIPE:** Monte Cristo Sandwich**DISNEY LOCATION:** Disneyland's Blue Bayou Restaurant**YIELDS:** Four Sandwiches**INGREDIENTS:**

1 egg	Confectioners sugar
1 ¾ cups plus 2 tablespoons water	Blackberry preserves
1 ¾ cups all-purpose flour	
1/4 teaspoon salt	
1 teaspoon baking powder	
8 slices egg bread, sliced 1/2-inch thick	
8 thin slices ham	
8 thin slices turkey	
8 thin slices Swiss cheese	
3 cups canola oil	

**METHOD:**

Line a cookie sheet with paper towels; set aside. Whisk the egg and water together in a mixing bowl. Add flour, salt, and baking powder and whisk thoroughly for 2 to 3 minutes or until smooth, scraping sides of bowl. On one slice of bread, arrange 2 slices of ham, turkey, and cheese, covering the bread evenly. Place another slice of bread on top and slice each sandwich in half diagonally.

Heat oil to between 365 degrees F and 375 degrees F in a 10-inch pan. Do not let the oil reach a higher temperature than this; if the oil starts to smoke, turn the heat down. Dip half of the sandwich into the batter, allowing excess to drain, and very carefully place into the oil. Repeat with the other sandwich half. Cook 3 minutes on each side, or until golden brown. Place the cooked sandwich on the prepared cookie sheet in a warm oven until ready to serve. Repeat with the other three sandwiches.

Cook one at a time, and allow the oil to reach the desired temperature between each. Sprinkle with confectioner's sugar and serve with blackberry preserves on the side.

**RECIPE:** Mint Julep**DISNEY LOCATION:** Disneyland's New Orleans Square**YIELDS:** 2/3 Gallon**INGREDIENTS:**

1 cup sugar  
 3 tsp lime juice concentrate  
 3 cups club soda  
 6 Tbsp creme de menthe syrup (not liqueur)  
 6 oz thawed lemonade concentrate  
 mint leaves  
 pineapple slices  
 maraschino cherries  
 bamboo skewers

**METHOD:**

Dissolve sugar into club soda. Add lime juice and lemonade and bring to a boil. Remove from heat and add creme de menthe. Chill.

To serve, combine 3 parts syrup to 5 parts water. Add mint, and skewer two pineapple slices and a cherry. Serve chilled (add ice cubes if necessary).

**RECIPE:** Carrot Cake Cookie**DISNEY LOCATION:** Disney's Hollywood Studios**YIELDS:** About Six Cookies**INGREDIENTS:**

1 box Carrot Cake mix  
 ¾ cup of water (per box instructions)  
 1/3 cup of vegetable oil (per box instructions)  
 3 large eggs (per box instructions)  
 8 oz of cream cheese  
 8 tablespoons of butter  
 1 cup of confectioners (powdered) sugar  
 1/2 cup of crushed and drained pineapple  
 1 teaspoon of vanilla extract

**METHOD:**

You'll want to start by making the Carrot Cake recipe listed on the back of the standard box. Before you get mixing, be sure to preheat your oven to 350 °F and grease a cookie sheet.

Dop off rounded spoonfuls onto your cookie sheets and bake for about 10 minutes. Set aside to cool once baked.

In another large bowl, sift your powdered sugar. Then, place your butter and cream cheese inside the bowl.

Drain your crushed pineapple in the sifter over your sink, before adding it and the vanilla extract to the rest of the ingredients in the bowl.

Blend the ingredients together until the frosting is creamy. Place a tablespoon (or more!) of icing on each cookie and sandwich them together! Ta-da!

**RECIPE:** PB & J Milkshake**DISNEY LOCATION:** Disney's Hollywood Studios**YIELDS:** 3 3/4 cups**INGREDIENTS:**

1/4 cup creamy peanut butter  
 3 tablespoons grape jelly  
 1/4 cup milk  
 3 cups vanilla ice cream, softened

**METHOD:**

1. Combine peanut butter and jelly in a small bowl, mixing well.
2. Combine milk, ice cream, and peanut butter mixture in container of an electric blender.
3. Process mixture until smooth, stopping once to scrape down sides.

**RECIPE:** Lunch Box Tarts**DISNEY LOCATION:** Disney's Hollywood Studios**YIELDS:** Three Tarts**INGREDIENTS:**

1 puff pastry sheet or pie crust rolled out  
 fruit jam (choose your favorite or mix a few together!)  
 1 egg  
 1-2 tablespoons of milk  
 2 cups powdered sugar  
 1/4 cup low fat milk  
 1/2 teaspoon vanilla extract  
 food coloring, of choice  
 sprinkles, optional

**METHOD:**

Pre-heat oven to 375°F. If needed, set out puff pastry sheet to thaw. Cut puff pastry or crust into 6 equal rectangles.

Make an egg wash by whisking 1 egg and 1-2 tablespoons of milk together. Coat edges of half of the dough rectangles with egg wash.

Place a few tablespoons of fruit jam in the center and spread, leaving room on the edges. Place a second piece of puff pastry on top of each. Use your fingers to push the edges together, and then seal with a fork.

Poke a few sets of holes with the fork in the top of each pasty. Bake on wax paper or lightly greased cookie sheet for 20-30 minutes or until golden brown and puffy. While pastries are baking, make your icing! Simply mix all remaining ingredients together. When the pastries are done, let them cool slightly and then top with icing and sprinkles. Let the icing harden a bit.

**RECIPE:** The Grey Stuff**DISNEY LOCATION:** Magic Kingdom**YIELDS:** 12 Servings**INGREDIENTS:**

1 1/2 cups cold whole milk  
 1 (3.4 ounce) package instant vanilla pudding mix  
 15 chocolate sandwich cookies  
 1 (8 ounce) container whipped topping, thawed  
 3 tablespoons instant chocolate pudding mix  
 12 scalloped sugar cookies  
 Edible sugar pearls

**METHOD:**

Pour milk into large mixing bowl. Add instant vanilla pudding mix and whisk for 2 minutes until smooth and slightly thickened.

Place in the refrigerator for 1-2 hours, until firm. Place chocolate sandwich cookies in food processor and pulse until puréed.

Fold puréed cookies into pudding mix. Stir until fully mixed.

Add whipped topping and instant chocolate pudding. Stir until fully mixed.

Place in refrigerator and chill for one hour.

Spoon grey stuff into piping bag fitted with desired tip. Pipe grey stuff onto cookies. Top with sugar pearls.

**RECIPE:** Pineapple Dole Whip**DISNEY LOCATION:** Various Locations**YIELDS:** Two Servings**INGREDIENTS:**

1 cup pineapple juice, frozen in an ice cube tray  
 1 DOLE® Banana, peeled and frozen  
 2-1/2 teaspoons powdered sugar  
 1/4 to 1/2 cup unsweetened coconut milk beverage

**METHOD:**

Combine pineapple juice, banana, and powdered sugar in a blender.

Cover; blend until smooth, gradually adding coconut milk and scraping down sides if necessary.

Serve immediately.