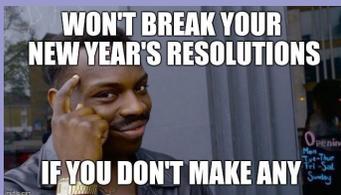




Teen Tok

January 2023

Teen Happenings



Teen Book Club

January 3rd & 17th
Ages 13yrs-18yrs
Bell Memorial Public Library
YA room
4:30pm-6:00pm
For Questions Email
Natalie Salazar
nsalazar@bell.lib.in.us



Teen Craft Night

DIY Stickers
January 12th
4:30pm-7:00pm
Ages 13yrs-18yrs
Bell Memorial Public Library
YA room
For Questions Email
Natalie Salazar
nsalazar@bell.lib.in.us

Recipes



Ingredients

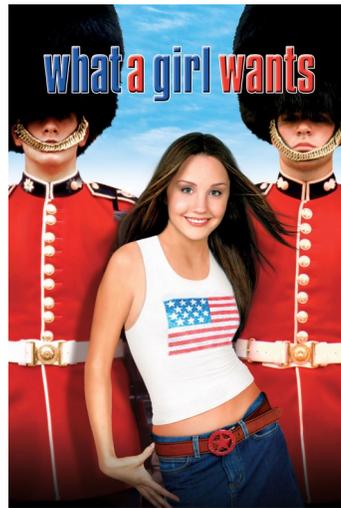
- 1 ¼ cups all-purpose flour
- 1 teaspoon cream of tartar
- ½ teaspoon baking soda
- ¼ teaspoon salt
- ½ cup butter, softened
- 1 ¼ cups white sugar, divided
- 1 large egg
- 1 (8 ounce) package cream cheese
- 2 teaspoons vanilla extract
- ½ cup fresh blueberries, or more to taste
- ½ cup sliced fresh strawberries, or more to taste
- ½ cup sliced banana, or more to taste

Directions

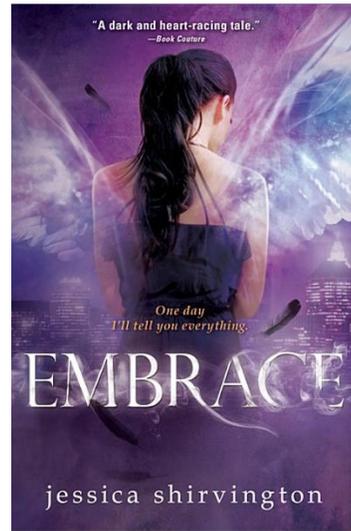
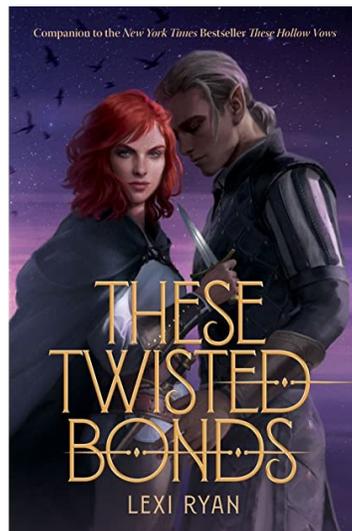
1. Preheat the oven to 350 degrees F (175 degrees C).
2. Make the cookie crust: Combine flour, cream of tartar, baking soda, and salt in a medium bowl and set aside. Cream together butter and ¾ cup sugar until smooth in a large bowl. Add in egg and beat well. Stir dry ingredients into the creamed mixture until just blended. Press dough into an ungreased pizza pan.
3. Bake in the preheated oven until lightly browned, 8 to 10 minutes. Cool.
4. Prepare the filling: Beat cream cheese with remaining ½ cup sugar and vanilla in a large bowl until light and fluffy. Spread evenly over the top of the cooled crust.
5. Arrange blueberries, strawberries, and banana on top of the filling, and chill

Teen Top Favorites

Movies



Books



Teen Top Music



Oh Klahoma
By Jack
Stauber



Run Away to Mars
By Talk