Halo Infinite Review

By: Artem

Halo infinite is a version of the popular game Halo 1, 2, and 3 but combined and it is better than the original and here is why. In the full version the game is only the story of Halo never multiplayer battles and infinite is just that, multiplayer **and** campaign which is the storyline. Also, there are monthly updates that are **HUGE.** For example, this month was a giant jungle map and new physics and gameplay while the old ones you complete and that is it, you beat the game. And finally, this version of Halo, Halo infinite is 100% free to play and so are all of the updates unlike normal Halo where to get an update you need to buy a new game! In conclusion Halo infinite is better than regular Halo and you should go try it!

**Recipe for pizza**

**By: Mason Bennett, 5th grade, Ms. Hutfilz**

Ingredients:

* 1 premade pizza crust
* 1 can of pizza sauce
* 8-10oz of shredded cheese -Mozzarella
* Any toppings of choice such as veggies, meats, or different cheeses

Cooking instructions:

1. Preheat oven to 400° Fahrenheit
2. Roll out pizza dough on pan with fingers or rolling pan
3. Scoop out pizza sauce on dough with spoon or ladle
4. Add shredded cheese and toppings
5. Bake at 400° Fahrenheit for 15-20 minutes
6. Carefully take dough out of oven, use oven mitts
7. Let cool 3-5 minutes
8. Slice and enjoy!

*Dreams*

*By Sutton G. Becker*

*Hold fast to dreams*

*For if dreams die*

*Life is a broken-winged bird*

*That cannot fly.*

*Hold fast to dreams*

*For when dreams go*

*Life is a barren field*

*Frozen with snow*

*-Langston Huges*

The Best Cheesy Bread

By: Julia Kluis

Have you ever had a craving for some warm delicious homemade bread? When I get that kind of craving, I go straight to this recipe that my Mom shared with me when we made our Girl Scout Cookbook last year! It’s an easy to follow recipe you can do almost all by yourself. Be sure you ask a grown up to help you with the hot oven! You can choose any cheese you like too!

Tools you will need:

* Mixing Bowl
* Damp Cloth
* Parchment Paper
* Dutch Oven

Ingredients:

* 3 cups all-purpose flour
* 1 cup shredded cheese of your choice
* 1 tablespoon Italian Herbs
* 1 tsp salt
* ½ tsp dry active yeast
* 1 ½ cup warm water

Directions:

1. Mix first 4 ingredients together in a bowl
2. Cover bowl with damp cloth
3. Preheat oven to 450 degrees with Dutch Oven inside to preheat too
4. Let rise for 3-5 hours
5. Flour surface
6. Layer or fold in cheese and herbs
7. Make dough into a ball
8. Place on parchment paper
9. Drop parchment paper with dough in to pre heated Dutch oven
10. Make a small cut on top of dough
11. Bake for 30 minutes with lid on
12. Carefully remove lid and bake for 15 more minutes or until top is golden brown
13. Remove from oven and let cool for 20 minutes
14. Slice and enjoy!

I hope that you enjoy your yummy cheesy bread! It is great to dip in soup or spaghetti sauce!

Why math is the best subject

Nikita

One of the main reasons why I think math is the best subject is because for me personally math is easy. I tried 6th grade math problems, which were complicated at first but now seem easy. And math will help further on with other subjects like: Algebra, geometry, and even physics. And math is something that we use in everyday life. Even though math can be hard it is something that we all will need in the future. Well, that was my opinion on math, and I hope that you agree with me.

Clara Matthews

### **Almond Flour Chocolate Chip Cookie Recipe**

These are the ingredients you will need to make a delicious cookie.

* 1/2 cup butter softened
* 1/4 cup [**coconut oil**](https://www.amazon.com/gp/product/B001EO5Q64/ref=as_li_tl?ie=UTF8&camp=1789&creative=390957&creativeASIN=B001EO5Q64&linkCode=as2&tag=meanieats-20&linkId=IBS2KFFWGHF5QGCF)
* 3/4 cup brown sugar or [**coconut sugar**](https://www.amazon.com/gp/product/B005HGOIQ4/ref=as_li_tl?ie=UTF8&camp=1789&creative=390957&creativeASIN=B005HGOIQ4&linkCode=as2&tag=meanieats-20&linkId=QCVNFU7HM3YLELVH)
* 2 teaspoons vanilla extract
* 2 large eggs
* 1/2 teaspoon baking soda
* 1/2 teaspoon salt
* 3 cups [**blanched almond flour**](https://www.amazon.com/gp/product/B00CLLV2D0/ref=as_li_qf_sp_asin_il_tl?ie=UTF8&tag=meanieats04-20&camp=1789&creative=9325&linkCode=as2&creativeASIN=B00CLLV2D0&linkId=4972345f7ba2207538d35df093e1e83d)
* 1 1/4 cups chocolate chips of choice
* 2/3 cup toasted walnuts optional

### **Instructions:**

1. Preheat oven to 350 degrees. Line a baking sheet with parchment paper.
2. In the bowl of a stand mixer, cream together the butter, coconut oil, and brown sugar. Add the vanilla and eggs, mixing until incorporated.
3. Mix in the baking soda and salt. Add the almond flour, 1 cup at a time, beating well after each addition. Fold in the chocolate chips and walnuts with a wooden spoon.
4. Form the dough into tablespoon rounds and place on the lined baking sheet about 3 inches apart. Bake for 11-13 minutes, or until golden brown around edges. Cool and enjoy! These cookies are best enjoyed the day they are baked.
5. Mix in the baking soda and salt. Add the almond flour, 1 cup at a time, beating well after each addition. Fold in the chocolate chips and walnuts with a wooden spoon.
6. Form the dough into tablespoon rounds and place on the lined baking sheet about 3 inches apart. Bake for 11-13 minutes, or until golden brown around edges. Cool the cookies and enjoy! These cookies are best enjoyed the day they are baked.

Jeff jones If you like chicken alfredo just as much as I do, I have a great recipe that you will love. It is super easy and only takes about 45minutes to make. To start making chicken alfredo you need a box of fettuccine noodles, four pieces of chicken tenderloins, heavy cream butter, parmesan and seasonings, start your pasta, and cook until the noodles are done then drain the noodles. After you drain the noodles, set the pasta aside and cook chicken. You can season the chicken with whatever seasoning you like. When the chicken is done cooking you can cut it up into small pieces or cut it into half pieces. Whatever you like. In a pan you want to add heavy whipping cream, butter, and your choice of seasoning stir and simmer on medium low heat until thick then add shredded parmesan until melted and smooth. Add the drained pasta and chicken to your sauce and stir all together. You can add more parmesan and garnish with chopped parsley. That is how you make my favorite chicken alfredo.

By: Eli

Football is the best sport because it is the most fun and entertaining sport of all. It is challenging and enjoyable to play and win. It is entertaining to see if your NFL team will make it to the Super Bowl. It can also be fun to watch the fast speed of the game that may make you jump out of your chair from an exciting play. In conclusion, football is by far the best sport.

**Banana Bread Recipe**

(republished by Kamden Meulenbelt from Betty Crocker)

**Ingredients**

1 ¾ cups all-purpose flour

2/3 cup sugar

2 teaspoons baking powder

½ teaspoon baking soda

¼ teaspoon salt

1 cup mashed ripe bananas (2 to 3 medium bananas)

1/3 cup shortening, margarine, or butter

2 tablespoons milk

2 eggs

¼ cup chopped nuts

**Preheat oven to 350 degrees**

In a large mixer bowl combine 1 cup of the flour, the sugar, baking powder, baking soda, and salt.  Add mashed bananas, shortening (or margarine, or butter), and milk.  Beat with an electric mixer on low speed till blended, then on high speed for 2 minutes.  Add eggs and remaining flour, beat till blended.  Stir in nuts.

Pour batter into a greased 8x4x2-inch loaf pan.  Bake in a 350 degree oven for 55 to 60 minutes or until a toothpick inserted near the center comes out clean.  Cool for 10 minutes on a wire rack.  Remove from the pan; cool thoroughly on a wire rack.  Wrap and store overnight before slicing.  Makes 1 loaf (16 servings).

**D**umbo (Dumbo)

**I**zabela (Encanto)

**S**imba (The Lion King)

**N**emo (Finding Nemo)

**E**lsa (Frozen)

**Y**zma (Emperor’s New Groove)

**W**oody (Toy Story)

**O**laf (Frozen)

**R**apunzel (Tangled)

**L**ilo (Lilo and Stitch)

**D**aisy Duck (Classic Disney Cartoons)

**By: Kayla Easom**

**Ms. Hutfilz’s Class**

Perfect French Fries By Raelee

Step one: Cut the potatoes into the size you want, with a French fry cutter (preferred) or a knife.

Step two: Put your cut potatoes in a bowl with cold water and let them soak for up to 30 minutes.

Step three: Place the potatoes on to a trey with a layer of paper towels on it and pat the potatoes with a paper towel

Step four: Set temperature to 325 degrees on the deep frier

Step five: When the deep frier gets to the temperature fry the potatoes for 11 minutes

Step six: Take the potatoes out of the frier. set the temperature on the deep frier to 375

Step seven: When the deep frier get up to temperature put the potatoes in for three minutes

Step eight: Once done frying take the potatoes out and put them on a tray with paper towels to cool.

Step nine: Salt your French fries and enjoy

Soccer is the most watched sport in the world and has the most watched tournament in the world with over 2 billion spectators.

By Gerald Lopez Moreno

Ammelia Djabbarova

How to make a Merengue pie

This Thanksgiving my mom baked a Merengue pie. It was the first pie her mom, my grandma, taught her.

To make this pie you need:

1. 3 cups of flour
2. 150 grams of butter
3. 3 teaspoons of baking powder
4. 4 eggs
5. 0.5 cup of milk
6. 2 cups of sugar
7. 2 cups of strawberries
8. 2 cups of blueberries
9. 0.5 teaspoon of salt

Put all the flour into a mixing bowl and mix it with baking powder. Take 1 cup of flour from there and rub it with the butter. Once it has the texture of play dough, put it in the fridge.

In a separate bowl mix 4 egg yolks, 1 cup of sugar, half a cup of milk, half a teaspoon of salt. Mix it until it becomes homogeneous consistency. Then put the rest of the flour into the egg yolk mix and mold the dough. Take the play dough out of the fridge and mix it together with the egg yolk dough and spread it on the baking sheet.

Pre-heat the oven to 375 degree’s and bake your dough for 15 minutes. Meanwhile crush your berries into a saucepan, add 1 cup of sugar and boil it on low heat until it look’s like jam. Take out our crust out of the oven and spread the jam on the crust and put it back into the oven. Whip left over egg whites until it turns white and foamy add 1 cup of sugar and whip until sugar disappears. Take out our pie and spread our merengue evenly on top of the berry jam and put your pie back into the oven and lower the temperature to 300 degrees and bake for an hour.

Jacob Toombs

So this little kid goes up a river and sees butterflies but she cant cross it to get to the butterflies because Shes too little but when she gets older she goes to the river once again and sees lots of butterflies and then she looks at the water and a sword forms meaning war against her kingdom while her brother and father are gone.

By Mia Santana

Boom and pow are the sounds you hear in the gym as the basketball gets blocked from a shot. The sound of cheering and yelling gets even louder. The player is now on the ground. There is so much drama in this basketball game. Arguments everywhere over which team is better. Oh no, the game is tied! People making fun of one another. Oh, my goodness someone just dunked on someone let's see how they react. No way he just stepped over him the crowd is going crazy. Basketball is emotional and intense. The free throw shot will decide who wins. It’s a quiet moment. The free throw shot is made as the game ends.