Pinellas Virtual School Newspaper Articles

By: Kevin Manivong

Ashton Daniels and the Stanford Cardinals make an amazing comeback against the Colorado Buffaloes! Shedeur Sanders went for 400 yards, 5 touchdowns, and 1 interception, which led to Stanford kicking a winning field goal in the final overtime. Meanwhile, Elic Ayomanor shredded Colorado’s defense with 294 yards, and 3 touchdowns, including the insane catch behind Travis Hunter’s back!

By: Katelyn Ocasio

Do you like to cook? If yes, I have a recipe for your dog, *if* you have one. You will need some heavy cream, plain white sugar, and peanut butter. First, grab a mixer and put in the desired amount. Then, add sugar - not too much. Mix until semi-solid. Add peanut butter and mix it in. After that, put it in the freezer for 10 minutes. (See recipe online)

By: Fatima Muhieddine

What did the bull say to his son? Bye-son!

What did the cow say to the pig? Mooove over!

Knock Knock! Who’s there? Lettuce. Lettuce who? Let us in!

What do you call a carton of ducks? A box full of quackers!

What dog loves to take bubble baths? A shampoodle!

How do you keep a rhino from charging? Take away his credit card!

By: Noah Almassary

AIR FRYER DONUTS

Have you ever had the craving for donuts, yet your parents say they are too oily? Well check out this OIL F R E E donut recipe!!! It can be put in the oven or air fryer and it can be golden in a matter of three minutes at 390 degrees. They are the fluffiest donuts ever! Here is the recipe:

- 280 g (2 cups + 3 tbsp flour) All-purpose flour

- 40 g (3 tbsp) Sugar

- ½ tsp Salt

- ¼ tsp Nutmeg

- 1 Egg

- 120 g (½ cup) Whole milk

- 40 g (⅓ stick) Melted butter

- 7 g (1 packet) Dried yeast

For the glaze for donuts:

- 250 g (2 cups) Powdered sugar

- 75 g (⅔ stick) Butter

- 3 or 4 tbsp Milk, depending how thin you like your glaze

- 1 tsp Vanilla extract

INSTRUCTIONS

Knead the dough for 10 minutes and then let it rest for 2 hours, then start molding the donuts. After that glaze with butter for a soft texture and better taste. After the butter, let it rise for 45 minutes then heat the air fryer or oven to 390F. After that let it cook for 3 minutes and customize to your liking. ENJOY! 　  *／＞　　フ*

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