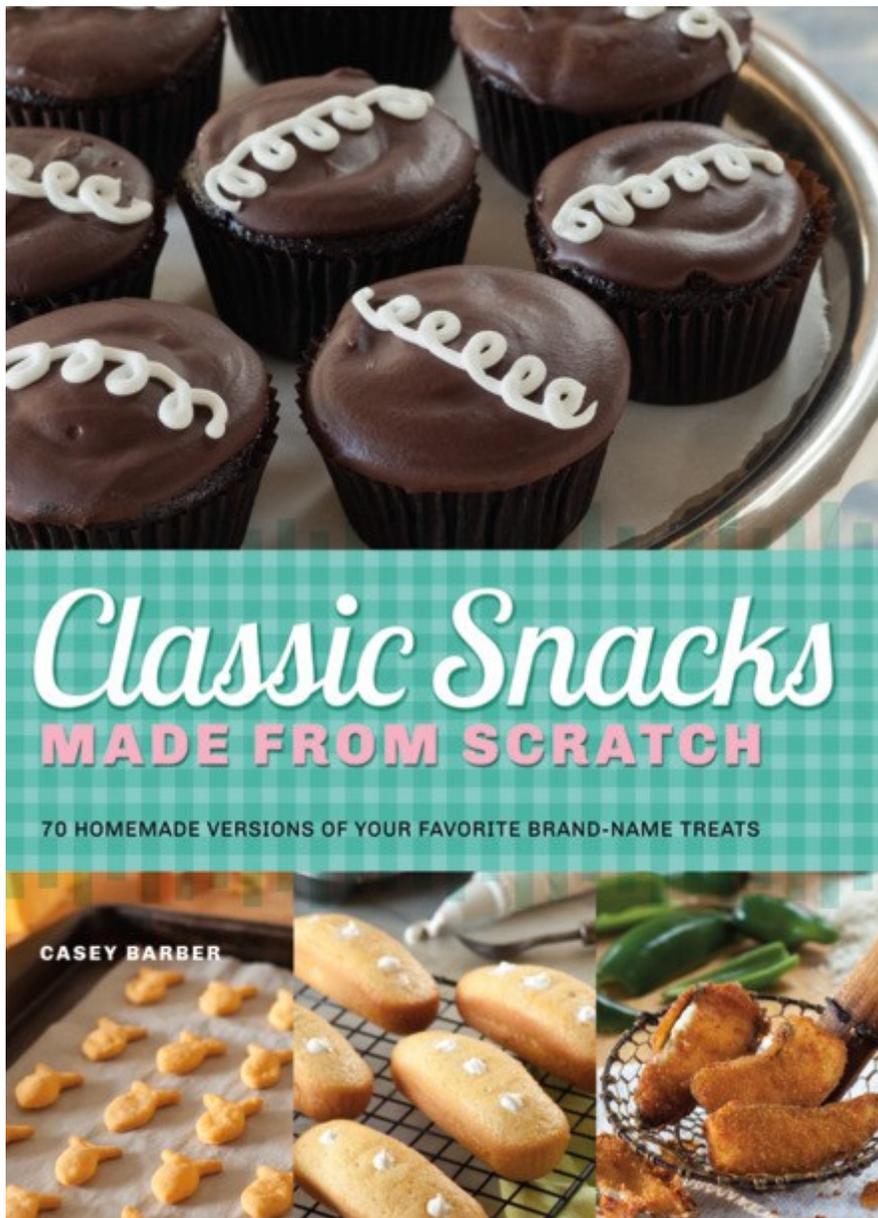


Cook the Book: 'Classic Snacks Made from Scratch'

KATE WILLIAMS



When I was a kid, I was obsessed with White Cheddar Cheez-Its. Something about the greasy, salty, and only vaguely cheesy white powder held unmatched power over my hungry after-school stomach, forcing me to eschew their more traditional orange cousins or just about any other snack for that matter. While there is no recipe for my beloved White Cheddar Cheez-Its in this new cookbook *Classic Snacks Made from Scratch* by our own Serious Eats contributor **Casey Barber**, there are 70 other nostalgic grocery store treats.

Barber's book is a masterpiece of reverse engineering. She turns the highly processed, extruded, and corn-syrupy foods of our youth into snacks easily prepared in a home kitchen and almost entirely free of strange additives. (The most chemically-laced product featured in the book is dehydrated cheese powder—yes, the same neon powder you'll find in Kraft boxes.) Even if the finished snacks have a handmade look to them, the flavors are exactly what we remember.

This week, I couldn't help but be selfish in my recipe selection. I made the snacks that would fill my 10 year-old belly, such as the cheesy snack classics **Goldfish** and **Cheetos**, as well as crunchy **Pretzel Rods** and chewy **Strawberry Fruit Roll-Ups**. We'll end the week with the freezer aisle classic: **Creamsicles**.

Win 'Classic Snacks Made from Scratch'

Thanks to the kind folks at Ulysses Press, we have five (5) copies of [*Classic Snacks Made from Scratch*](#) to give away this week. To win, all you need to do is tell us about your favorite childhood snack in the comments section below.