

What's cooking?

MAPLE SYRUP MADNESS

Each year, the annual MacKenzie's Maple Syrup Festival takes place during the first weekend of April (this year on April 2). Begin your day with a pancake breakfast held in the main lodge, hosted by the Friends of the MacKenzie Center from 8 a.m. to noon; \$7 adults/\$5 children. The rest of the festival runs until 2 p.m.; activities are free. Visit dnr.wi.gov and search keyword "MacKenzie" for more information. To get your taste buds ready for the festival, try this recipe on for size.



SUSAN SENATORI

HOMEMADE CRUNCHY MAPLE QUINOA CEREAL

- 1½ cups cooked quinoa
- 1 tablespoon chia seeds
- 2 tablespoons pure maple syrup
- ½ to ¾ teaspoon cinnamon
- 1 teaspoon vanilla
- A pinch or two of sea salt

Makes a single serving.

In a small bowl mix everything together. Pour onto a cookie sheet lined with parchment paper. Break up into chunks with a spoon and flatten with a hand as if you were making flatbread. Bake for 30 to 50 minutes at 325 F, being sure to check halfway through and adjust baking time if necessary (longer for crispier). Flip cereal around with a spatula for more even baking. Cereal should be slightly golden brown when finished. Remove from oven and cool. Enjoy in a bowl with your favorite milk and other toppings.

Recipe by the Wisconsin Maple Syrup Producers Association. Visit <http://wismaple.org/recipes/>.