

Recipes for Our Class



Part III

By

Elisabeth Hague

These were shared at Camp Kindergarten 2008



Grilled Cheese Number Slices

White American cheese slices

Yellow American cheese slices

Sliced Bread

Number cookie cutters

Place a slice of yellow cheese on a slice of bread. Using the white cheese and the number cookie cutter, cut out a number and place it upon the yellow slice of cheese. Grill under the broiler until the cheese is melted. What is your favorite number?





Ground Hog Day

All the groundhogs came out of their burrows to eat this delicious snack

Ingredients

Almond joys (miniature)

Non pariels

Icing

Heart candies

Chocolate disks

The Almond Joy bar will serve as the body of the ground hog. Now using the icing for adhesive, glue on the eyes the ears. Use the heart candies for the cheeks and mouth. You can have the student stick his/her groundhog into a cupcake for the effect of popping up from the ground.





Harvest Celebration Foods: Indian Fry Bread

Ingredients

2 cups flour

1 teaspoon salt

2/3 cups warm water

Combine flour, baking powder and salt. Add water to make dough the consistency of bread. Tear off balls of dough. Roll out on a board lightly dusted with flour until each ball is flat and thin. Fry one at a time in hot oil two or three inches flat. Drain on a piece of absorbent paper. Shake powder sugar on the top. Eat them hot.





Harvest Celebration Foods: Corn Bread

Ingredients

$\frac{3}{4}$ cup corn meal

1 cup flour

$\frac{1}{4}$ cup molasses

3 teaspoons baking powder

$\frac{3}{4}$ teaspoon salt

Mix and sift together. Now add $\frac{3}{4}$ cup milk, one egg well beaten 2 tablespoons melted shortening. Bake in mini tins at 425 for fifteen minutes.





Hot Cross Buns

Hot cross buns, hot cross buns. One a penny, two a penny hot cross buns. Here is a quick way to make them with the class.

Ingredients

Refrigerator biscuits
Tube of white icing

Open the biscuits and separate them on a cookie sheet. Bake according to the directions. Now have the students place a cross on each using the decorating icing.





Irish Soda Bread

What lucky leprechaun wouldn't want to have this for a snack?

Ingredients

6 1/2 cups of flour
1 cup of sugar
2 Tbsp. salt
1 teaspoon baking soda
2 Tbsp. baking powder
1 pint of sour cream
3 cups of buttermilk
2 eggs slightly beaten
3 cups raisins
1/4 cup caraway seeds

Mix all together well, in a deep bowl. Pour into two greased and floured pans. Make a long indentation in center to let air escape as they bake. Bake at 400 degrees for one hour. Cool on its side. Makes two loaves.





Alphabet Letters from Bread Sticks

A great way for the students to practice letters on spaghetti night is to have them make a letter from bread sticks.

Ingredients

A can or refrigerated bread stick dough
Melted butter

Give an entire stick of bread dough to each student and have them form a letter of their choice. Melt butter in the microwave and have them brush the letter with the melted butter. Now bake according to the directions.

Eating your way through the alphabet has never tasted so good.





Ants on a Log

Enjoy the coming summer months with this recipe that the students will have fun preparing.

Ingredients

Celery stalks

Peanut butter, cream cheese, Cheese Wiz spread

Raisins

Separate the celery stalks and have the students give them a good scrub with water. Divide the stalks into pieces and have the students spread peanut butter into the middle of the stalk using a spoon. Now hand out the ants which are raisins to place on top of the peanut butter. Yummy and healthy too.

Note: If you have peanut allergies, substitute cream cheese or Cheese Wiz spread.





Bike Rally Checkered Flag Sandwiches

Our bike rally serves checkered flag sandwiches that would put the NASCAR fans in a race of their own to make it to the finish line to eat these.

Ingredients

White bread

Whole wheat bread

Cream cheese

Take two slices of bread one white and one dark and spread them with the cream cheese. Place the white bread over the brown and cut into squares. Arrange them as a flag.





Baa Baa Black Sheep Cake

Having a recipe to go along with a nursery rhyme makes the learning and the singing of it all the more memorable.

Ingredients

Lamb mold
Pound cake mix
Spray butter
String
White icing in the can
Coconut
Wilton black dye
Eggs
Oil
Jelly beans

You will find the Baa Baa Black Sheep song on Dr. Jean's CD *Nursery Rhymes and Good Ol' Times* available in the Song Store at drjean.org. You can get it as a download from Dr. Jean's Song Store, too.

Grease the lamb mold and mix the pound cake following the directions and adding the ingredients found on the box. Pour the mix into one side of the lamb mold and tie tightly. Bake at 350 for 30-40 minutes. In a plastic bag, add the coconut and the black food coloring and shake until the coconut is black. When the cake is cooled, use the white icing and top it off with the black coconut. Use the jelly beans for the eyes.





Chinese New Year Easy Noodles

The longer the noodle, the happier your life will be is an old Chinese proverb.

Ingredients

Six packages of Ramen noodles

Crockpot

Chop sticks put together with rubber bands

About an hour before your celebration, put the Ramen noodles with water in a crock pot set on high.

Demonstrate how to use the chop sticks to eat the noodles but have plenty of spoons on hand. Serve with orange and apple slices for a Gung Hay Fat Choy.





Cloud Pancakes

Students will get a real taste of cumulus and cirrus clouds with this recipe.

Ingredients

Aunt Jemina pourable pancake batter
Confectionary sugar

Using an electric fry pan, have the students pour out the cloud shape. When the cloud begins to bubble, flip over and cook until the edges begin to brown. Sprinkle with confectionary sugar.





Clouds

After reading *Spilt Milk* and studying clouds these are a delicious way to eat cumulus clouds.

Ingredients

Cool Whip topping

Spoon

Wax paper

Cut a square of wax paper and put a heaping portion of Cool Whip onto the center. Using a spoon, spread the topping around the wax paper to form a cloud. Now place in the freezer for an hour. Your cloud will magically lift from the wax paper and taste heavenly.





Count Down to Christmas Wreaths

Mini bagels split in half

Cream cheese with tinted green food coloring

Button candy

Red licorice

Spread the cream cheese on half the bagel. Count out the number of button candies until the big day and place them on the cream cheese bagel. Tie a bow out of the licorice and place on the bottom of your edible wreath.





Dalmatian Cup Cakes

October is fire prevention month so cook up a batch of cupcakes, make Dalmatian head pieces, throw a red tablecloth on the table with a fire hydrant as a centerpiece and serve in dog bowls. Be careful because you might find yourself barking.

Ingredients

Cake mix

Eggs

Oil

Ready mixed vanilla frosting

Mini chocolate chips

Mix cupcakes according to the directions, pour into prepared liners, and bake at 350 for twenty minutes. When cooled, frost with the vanilla icing and add the chocolate chips to serve as the Dalmatian spots.





Dinosaur Eggs

Everyone will know that dinosaurs are not extinct when you serve up dinosaur eggs to eat.

Ingredients

Hard boiled eggs

Kool Aid in assorted flavors

Boil the eggs until they are hard-cooked all over and the shells have many cracks. In a bowl stir together three cups of cool water and one envelope unsweetened Kool-Aid. Add the cracked eggs to the bowl of colored water and cover with plastic wrap. Place in the refrigerator. Leave the eggs in the bowl overnight, throw the water away, and peel away the shells. Your dinosaur eggs are ready to eat.

