

KIDS' RECIPES

BREAD ON A STICK

- ❖ Frozen bread dough – thawed
- ❖ Stout green sticks

Cut strips of dough and roll to elongate to 10-12 inches ropes. Wrap the bread around the sticks in a corkscrew fashion on one end, pinching tightly so it will stay in place. Cook bread over coals slowly and evenly so bread cooks thoroughly and doesn't burn. You may brush with butter and garlic if desired. (Variation: use dough following bisquick recipe)

BUTTER IN A BABY FOOD JAR

Put $\frac{1}{4}$ cup of heavy whipping cream and a pinch of salt into clean baby food jar (add a sprinkle of garlic salt if desired). Shake for 5 minutes. A small ball of butter will begin to form inside of jar. When it looks like butter, pour out all of the left over liquid. Place on your bread on a stick.

FUDGE IN A ZIPLOC BAG

- ❖ 3 ounces of cream cheese
- ❖ 1 pound box powdered sugar
- ❖ $\frac{1}{2}$ cup cocoa
- ❖ 2 tablespoons butter
- ❖ 2 1 gallon ziploc storage bags (freezer bags work best)

Place all ingredients in one of the ziploc bags, close and put it in the next ziploc bag. Give everyone a turn at squishing the bags to mix. Mix until smooth. Eat right out of the bag.

ICE CREAM IN A ZIPLOC BAG

- ❖ ½ cup milk
- ❖ 1 tablespoon sugar
- ❖ ¼ teaspoon vanilla
- ❖ Ice
- ❖ Rock Salt

In a small ziploc bag, combine milk, sugar and vanilla. Close bag and place in a gallon-size ziploc bag. Add some crushed ice and 8 tablespoons of rock salt. Close top and enclose in another gallon ziploc bag. Close and shake until the ice cream is the desired consistency.

BUBBLES

- ❖ 3 cups water
- ❖ 2 cups liquid dish soap (Joy)
- ❖ 1/2 cup light corn syrup

Many things make good bubble wands: pipe cleaners, plastic berry baskets, six-pack holders, funnels, electrical wire, tin cans-ends removed, slotted spoons, potato masher, straws & string, even your fingers forming a circle work when dipped in solution.

EGGSHELL SIDEWALK CHALK

- ❖ 6 eggshells
- ❖ 1 tsp. flour
- ❖ 1 tsp. very hot water from the tap

The eggshells should be washed and dried well. Grind the shells into a fine powder, making sure the grinding tool is clean. Remove any shell fragments that are not ground up and set powder aside. Mix the flour and hot water into a paste. Add the eggshell powder about one soup spoon per stick, and mix well. Shape the mixture into a chalk stick and wrap in a paper towel. Let dry for three days, and peel the paper off one end to use.