

KIDS' FUN Recipes



127 Fun & Delicious
Recipes for Parents

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All-Star Fudgy Baseballs and Bats

1 c Carob powder
1 c Water
1/4 c Honey
1/4 c Peanut butter (smooth or cru
3/4 c Wheat germ
3/4 c Rolled oats
2 tb Dry milk powder
1/2 c Unsweetened shredded coconut
1 ts Cinnamon (optional)
1/2 ts Grated orange rind (optional)

In a small saucepan, combine the carob and water. Bring to a boil over low heat, stirring constantly to prevent scorching. Add the honey and peanut butter and continue cooking for about 5 minutes, or until syrup is smooth and slightly thickened.

In a large bowl, mix together the wheat germ, oats, milk powder, coconut, cinnamon, and orange rind (if desired).

Pour about one cup of the carob syrup over the dry mixture, or as much as is needed to make a pliable, dough-like consistency. Store the remainder in the refrigerator and use as an icing or to make great milk shakes.

Pinch off pieces of the dough and roll each piece between your palms into 2-inch-long tubes about the circumference of a fountain pen, tapered at one end in the shape of a baseball bat. Roll the rest into marble-sized balls.

Apple Smiles

1 Red medium apple; cored & sliced about 1/3" wide, not skinned!

Peanut butter (creamy works best)

Tiny marshmallows.

Spread one side of each apple slice with peanut butter. Place three or four tiny marshmallows on top of the peanut butter on one apple slice. Top with another apple slice, peanut butter side down. Squeeze gently. Eat right away..makes 8-10

Bunny Salad

- 1 Chilled pear half
- 2 Raisins
- 1 Red cinnamon candy
- 2 Blanched almonds
- cottage cheese ball

Place crisp lettuce leaf on plate. On top of it, place pear upside down. Make bunny, using narrow end for face. Two raisins for the eyes, 1 red cinnamon candy for the nose and 2 blanched almonds for the ears. The cottage cheese ball makes the tail.

Butterfly Bites

2 Stalks of celery
12 lg Three-ring pretzels
6 tb Peanut butter or cream cheese
About 18 raisins or currents
12 Slivered almonds or enoki mushrooms

Wash the celery. Using plastic knives, cut the celery into thirds. Fill each celery stalk with one tablespoon of either peanut butter or cream cheese. For the wings, gently push 1 pretzel into the filling, running parallel to the length of the celery stick. Do the same on the celery's other lengthwise side. Arrange the raisins or currents as the eyes, nose and mouth. For antennae, push the slivered almonds or mushroom cap into filling. If using mushrooms, arrange the spaghetti- like mushroom tips upward, like an antenna.

Cat's Eyes

1/2 c Peanut butter
8 Ritz crackers
1 Banana; cut into 8 slices
8 Raisins

Spread peanut butter on crackers and top each with a slice of banana. Place a raisin in center of each banana to form a cat's eye and repeat for all banana topped crackers.

Chocolate Spiders version #1

4 cups semisweet chocolate baking chips

Melt chocolate chips in top of double boiler. Let stand over the water until water is cool, about 10 minutes. Place wax paper on cookie sheet. Pour chocolate into a pastry bag that is fitted with a 1/8-inch or 1/4inch tip. Squeeze chocolate onto wax paper in the shape of spiders. If chocolate is runny it needs to be cooled longer. Chill the spiders for about 10 minutes. When hard peel off wax paper. Store in refrigerator laid flat.

Chocolate Spiders version #2

12 oz Twizzlers; chocolate flavor
4 oz Milk chocolate candy melts

Cut twizzlers into 1 1/2" pieces. Slice each piece in half lengthwise. On waxed paper place 4 legs (pieces) on each side and then drop 1 tsp melted candy in middle for body. Use a toothpick to smooth to uniform circle and connect all candy pieces. Cool completely before removing from waxed paper.

Clown Faces

Large Pancake
3 x Orange Slices
2 x Poached or fried Eggs
1/2 Cherry Tomato

Make the pancakes in advance and set them in oven to keep them warm. Poach or fry the eggs. To assemble the faces, place the pancakes on a plate, with eggs for eyes, orange slices for ears and mouth, and a tomato half for the nose.

NOTE: For a lighter meal, omit the eggs and use apricot or peach halves for eyes and half a fresh cherry for a nose. Or, omit pancakes, assemble eggs directly on plate, and add a smile made from chopped, sauted potatoes.

Daisy Apple

2 Tbs. raisins

2 Tbs. crunchy or creamy peanut butter

1 McIntosh apple

Peanuts, for garnish (omit if making for small child)

Set aside a few raisins for face. Stir remaining raisins into peanut butter. With apple corer or paring knife, remove core and seeds from apple. Using a small knife, push peanut butter mixture into center of apple. Make a happy face on top of peanut butter using reserved raisins. Arrange peanut halves around edge of peanut butter forming a circle. Chill before serving.

Dirt Cups

2 c Milk
1 pk Chocolate Pudding, instant
3 1/2 c Cool Whip
16 oz Oreos
8 Gummy Worms (opt)
8 Plastic flowers (opt)

Pour milk into medium bowl, add pudding mix. Beat until well blended, 1 -2 minutes. Crush Oreos and set aside. Let stand 5 minutes. Stir in cool whip and half of cookies. To assemble: place 1 Tb crushed cookies in bottom of 8 oz cup. Fill cups about 3/4 full with pudding mixture. Top with remaining crumbs. Optional garnish: place flower in middle and put gummy worm halfway out of "dirt".

Easter Mints Kids Can Make

1/3 c Soft butter
1/3 c Light corn syrup
1/2 ts Salt
1 ts Flavoring
3 1/2 c (1 lb) sifted confectioner's sugar
Large bowl
Wooden spoon
Paper plates
Pencils

This is a no-cook recipe the children can mix with their hands. Flavor it with any of the liquid flavorings in the supermarket, such as strawberry and lemon. If you want, you can instead divide it into three portions and add a few drops of food coloring to tint it yellow, red, and green. The knead a small amount of flavoring into each one. This recipe makes about 1 1/2 lbs of candy.

Help the children measure all the ingredients into the large bowl. They can take turns stirring it with the wooden spoon until it becomes too stiff. Then they can knead it with their hands. They should continue kneading until the dough is smooth.

Give each child a paper plate and a pencil. Tell them to turn their plates OVER and write their names on the Bottom to prevent pencil lead from getting on their mints. Help them hold their pencils correctly. Make sure they use upper and lower case letters.

Give each child a portion of dough on his or her plate. The children can pinch off pieces, roll them into balls, and press them lightly with a fork to make a fancy butter mint. Children who cannot roll the candy into balls can make snakes, cut the snakes into pieces, and press the pieces with a fork. They might eat the pieces with the fork, but that's ok too. Leave the mints on the plates and refrigerate them for 30 minutes, until they become firm. Easter Mints taste even better the second day, if you can keep everyone from eating them all on the first day. Cover with plastic wrap and keep them in the refrigerator.

Eyeballs on Ritz

Eggs; hard boiled
Black olives
Ritz crackers
Red food coloring

Cut hard boiled eggs in half lengthwise. Remove yolks and make filling for deviled eggs. Cut out small hole from bottom center of each egg (about 5/8" diameter.) Poke a black olive partway through each hole and hold in place by filling eggs with yolk filling. Place each egg, olive side up, on a ritz cracker. Paint red lines, resembling blood veins, with a toothpick on the eye.

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