

# Edible Marshmallow Playdough

## Ingredients/ Materials

- 6 Large marshmallows
- 1/4 cup corn starch
- 2 tsp olive oil
- Food coloring- 12 drops

## Instructions:

1. Add marshmallows, corn starch, and olive oil to microwavable safe bowl.
2. Microwave for 30 seconds.
3. Add food coloring drops.
4. Stir to combine ingredients.
5. Knead by hand until fully combined.
6. Play with playdough on a non-stick surface (parchment paper).
7. If it gets hard, place in microwave for 10-15 seconds.
  - \*If too sticky, add corn starch.
  - \*If still too sticky, add oil or cover hands in oil to keep it from sticking to you.



# Animal Faces Toast

## Ingredients/Materials

- Bread
- Peanut butter/cream cheese
- Blueberries
- Strawberries
- Bananas

## Instructions:

1. Toast bread.
2. Spread peanut butter/cream cheese over toast.
3. Cut bananas and strawberries.
4. Decorate your animal face.



## Croc amole

### Ingredients/Materials

- 1/2 cup hummus
- 1 avocado
- 1 cup spinach leaves
- 1 teaspoon lemon juice
- 4 zucchini rounds
- 4 olive slices
- 12 carrot matchsticks, cut in halves
- Your favorite veggies and crackers for dipping



### Instructions

1. Make a huge crocodile mouth with your arms straight in a clapping motion. Try to grab the avocado using your crocodile clappers.
2. Have an adult cut the avocado in half lengthwise. Scoop out the insides and keep the peels.
3. Now use your crocodile clappers to add the avocado, hummus, spinach, and lemon juice to a food processor.
4. Have the kids chant “Chomp! Chomp! Chomp!” as an adult purees the hummus and three other ingredients until smooth and green.
5. Scoop the green hummus into the two avocado peels. Add zucchini rounds and olive slices for eyes. Add carrot matchsticks for teeth.
6. Display your fiercest crocodile smile before you devour your dippers.  
Bean Appétit!

# Water Color Bread

## Ingredients/Materials

- Granulated sugar
- Gel Food coloring
- White bread
- Water paint brushes
- Small bowls

## Instructions:

1. Mix sugar and water  
(measurement depending on size of sugar crystals, but start with one tbsp of sugar and a drop of food coloring and a tbsp of hot water into a bowl. Stir.
2. Once syrupy, colorful and sweet, it is time to paint!
3. If sugar hasn't dissolved completely, you've probably reached the saturation point for the amount of water you have. Add more drops of warm water.
4. If paint is too water, add some more sugar until the water can't dissolve anymore.



# Banana Pop

Yield: 8 servings

## Ingredients/Materials:

- 4 Medium ripe bananas
- 8 wooden craft sticks
- 3 tbsp finely chopped lightly salted peanuts
- 6 oz dark chocolate
- Sprinkles and/or any other toppings

## Instructions:

1. Peel, then cut each banana in half crosswise and insert a craft stick into each half. Place on a tray, cover with plastic wrap and place in the freezer until frozen, 2-3 hours.
2. Place the toppings in a dish or plate.
3. Melt the chocolate chips in the top of a double boiler over simmering water on low heat. Stir frequently. Make sure water is not touching the bottom of the top pan. Pour the melted chocolate in a dish bowl.
4. Dip each frozen banana into the chocolate, turning it to coat, and immediately roll in the toppings of your choice. Place bananas on a tray and cover with wax paper.
5. Able to freeze for up to 2 weeks.



# Celery Snails and Caterpillars

Yield: 1

## Ingredients/Materials:

- Celery stalks
- Peanut butter or cream cheese, at room temperature
- Sliced apple
- Sliced orange
- Sliced kiwi
- Sliced cucumber
- Sliced tomato
- Cashews
- Grapes
- Blueberries
- Candy eyes



## Instructions:

1. Make the Snails: Fill celery stalks with peanut butter or cream cheese and top with an apple, orange, kiwi, cucumber or tomato slice shell and a cashew head. Use peanut butter or cream cheese to glue on candy eyes.
2. Make the Caterpillars: Fill celery stalks with peanut butter or cream cheese and top with grapes, blueberries, or grape tomatoes for the body and head. Use peanut butter or cream cheese to glue on candy eyes and celery or radish matchstick for antennae.

# Apple Monster Bites

Yield: 8 silly apple bites

## Ingredients/Materials:

- 2 green apples, each quartered
- Sunflower butter/peanut butter
- 32 sunflower seeds
- 2-3 strawberries, sliced
- 1-2 homemade googly eyes

## Instructions:

1. Cut the middles out of each quarter of the apple to create a mouth. Don't worry about perfection, you are filling this gap with sunflower butter/peanut butter anyway so if you cut too deep, you can always just cover it up and no one will know.
2. Coat the inside of the cut gap with a filling of sunflower butter.
3. Place 4 sunflower seeds on the top of the "mouth" for the teeth.
4. Place 1 sliced strawberry inside the mouth for the tongue.
5. "Glue" each eye above the mouth with a dab of sunflower butter/peanut butter to stick.
6. Serve with a smile



## Jell-O Ice Pops

### Ingredients/Materials:

- 1- 3-ounce package any flavor Jell-O (or sugar free Jell-O)
- 1/3 cup sugar (if using sugar free omit sugar)
- 2 cups boiling water
- 2 cups cold water
- Wooden sticks
- Popsicle molds or small cups

### Instructions:

1. Boil water and add Jell-o packet and stir to dissolve. Pour into popsicle molds.
2. Set your timer for 2 hours, and freeze. Add in the sticks to the partially frozen pops so they will stand up.
3. Proceed with adding the Popsicle sticks to your molds and freeze until solid.

