



BANANA "HOT" DOG

Ingredients

Whole-grain bun

Peanut butter

Banana

Jam (if desired)

Instructions

Spread peanut butter on the bun. Top with a peeled banana. Squiggle with jam if desired.

Variation: in place of bun use a whole grain tortilla



CHEESY CORNS

INGREDIENTS

Two small round prebaked pizza crusts cut into wedges (triangles)

White cheese

Orange cheese

Yellow cheese

Directions

Top each wedge with rows of white, orange and yellow cheeses to resemble candy corn

Bake the wedges on a cookie sheet for 8-10 minutes, then let cool for 5 minutes prior to serving.



FROZEN FROG EGGS

Ingredients

2 kiwi fruit
1 cup of limeade
1 tablespoon honey
8 3 ounce paper or plastic cups
Popsicle sticks

Instructions

Cut a ripe peeled kiwi fruit into chunks. Blend the fruit chunks with 1 cup of limeade and a tablespoon of honey until the mixture is somewhat smooth – may have some small lumps

Slice a second kiwi into eight thin pieces and press them into the bottoms of the cups. Pour the blended mixture into the cups, filling them each about halfway

Place the cups into a baking dish and cover with foil. Insert a popsicle stick through the foil and into each cup. Freeze the pops until solid- about 4 hours.

When ready to eat- remove the pops from their molds by briefly dipping the bottoms of the cups in warm water.



APPLE AND CHEESE SNACKS

Ingredients

24 Round crackers such as Ritz
6 slices of cheese cut into quarters
12 apples slices cut into quarters
Ground cinnamon

Instructions

Top each cracker with apples and $\frac{1}{4}$ slice of cheese
Sprinkle with cinnamon



APRICOT FISH

Ingredients

Dried apricots
Mini pretzels
Chocolate chips

Instructions

Slit one end of the dried apricot and insert the bottom of a mini pretzel. Pinch the apricot around the pretzel to hold it in place.

For each eye, press a mini chocolate chip, tip down into the apricot.

CRISPY CHEESE STARS



MATERIALS

Two star shaped cookie cutters- one a little larger than the other

Ingredients

Flour tortillas

Sliced cheese

Chili powder or paprika

Heat oven to 350 degrees

Use the large cookie cutter to cut out stars from the tortillas.

Bake the stars on a foil cover cookie sheet for 5 minutes

Use the smaller cookie cutter to cut out stars from the sliced cheese. Place them on top of the tortilla stars. Bake the stars for 2 more minutes or until the cheese melts.

Sprinkle the stars with chili powder or paprika. Let cool before serving.

STRETCH- HANDY MANNY'S MEASURING TAPE



Ingredients

Single serving cup of yogurt
Mini chocolate chips
Mini marshmallows
Red fruit leather
Wooden craft spoon

Instructions

Use a black ballpoint pen to make tape measure marks on the top of two thirds of the spoon.

Remove the foil cover from the yogurt. Create Stretch's face on the yogurt with a small square of red fruit leather for his forehead. Create his eyes on the yogurt with two mini chocolate chips pressed into the mini marshmallows. Insert the wooden spoon into the yogurt below the eyes.

Cover the yogurt cup with aluminum foil and let it freeze overnight. When you're ready to eat, slide the frozen yogurt out of the container.

MONKEY MIX



Ingredients

- 1 ¼ cups dried bananas
- 1 cup each dried papaya and dried mango
- ¼ cup sliced almonds
- ¼ cup coconut
- ¼ cup mini chocolate chips

Combine and enjoy!

SNACK CONES





S'More Roll-Ups

Ingredients

Chocolate Chips

Miniature Marshmallows

Flour tortillas

Aluminum foil

Instructions

For each child spoon two tablespoons of chocolate chips and a dozen miniature marshmallows into the center of a flour tortilla

Roll up the tortilla, wrap it in foil and site it on the campfire coals for about 4 minutes or on a hot grill for about 8 minutes, flipping it halfway through. Use tongs to remove it from the heat

When the foil is cool enough to hold, fold it down on one end. Be sure the filling is cool enough to eat before serving.

Variation- use a crescent roll in place of a tortilla

Use 2-3 large marshmallows in place of the miniature

Silly Putty



Sooooo easy and fun to make!

2 cups white glue
1 cup liquid starch

Mix together with your hands. Knead until it forms a silly putty ball. It will take a few minutes of kneading until the wetness goes away.

If it is wet and the starch is not bonding, add more glue.
If it is sticky, add more starch.

Store in an air tight container in the refrigerator.

Use like you would any silly putty from the store.

Slime



How it works

When you mix the glue and the borax a chemical change occurs in the polymer in the glue, polyvinyl acetate. Cross-linking bonds are formed, making the glue stick to you less and to itself more. You can experiment with the amount of glue, water, and borax that you use to make the slime more fluid or more stiff. The molecules in the polymer are not fixed in place, so you can stretch the slime.

8 ounce bottle of glue
8 ounce water
1 cup water
1 ½ tsp borax powder

Pour 8 oz bottle of glue into a bowl. Fill the empty glue bottle with water (8 ounces) and add to the glue. Stir constantly. If you want to add a color, add a few drops of food coloring to this part of the mixture.

In another bowl, stir together 1 cup water and 1 ½ teaspoons of borax powder until dissolved.

Mix the two bowls together- instantly they will be come slime. Working it with your hands to make it a little more stiff.

Keep in a covered container in the refrigerator.