Grocery List

waffle cones
fruit OR dry snack foods
flour
quick-rise yeast
sugar
salt
oil
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Cornucopias

Ingredients:

waffle cones variety of sliced fruit OR dry snack foods

Provide child safe knives, and invite the children to help you slice a variety of fruits into small pieces. Or, offer dry snack foods, such as cheese crackers, pretzels, and raisins to measure and mix together.

Invite each child to help measure about 1/2 cup of the mixture with a measuring cup. Hold the waffle cone while she pours the mixture into the cone. Sit together as a group to enjoy the snack!

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Freshly Baked Buns

Ingredients:

3 cups flour 2 pkgs. OR 2 T. quick-rise yeast 1/4 cup sugar 1 1/2 tsp. salt

1 1/2 cups warm water

4 tsp. vegetable oil

Mix yeast, salt, sugar, and 1 1/2 cups flour into a gallon-size plastic zipper bag. Add oil and warm water and continue blending. Gradually add the remaining flour until the mixture forms a stiff ball. Grease hands with a small amount of vegetable oil and lightly flour a work surface. Knead the dough for 5-10 minutes until the dough has a soft, stretchy feel to it. Place the dough in a bowl, and cover it with a damp cloth to rise for about 10-20 minutes. Divide dough among the children. Knead and shape dough as desired. Place each form onto a lightly greased baking sheet. Cover with a damp cloth for 30 minutes. Bake at 375° until golden brown.

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