measure and cook Recipe Book



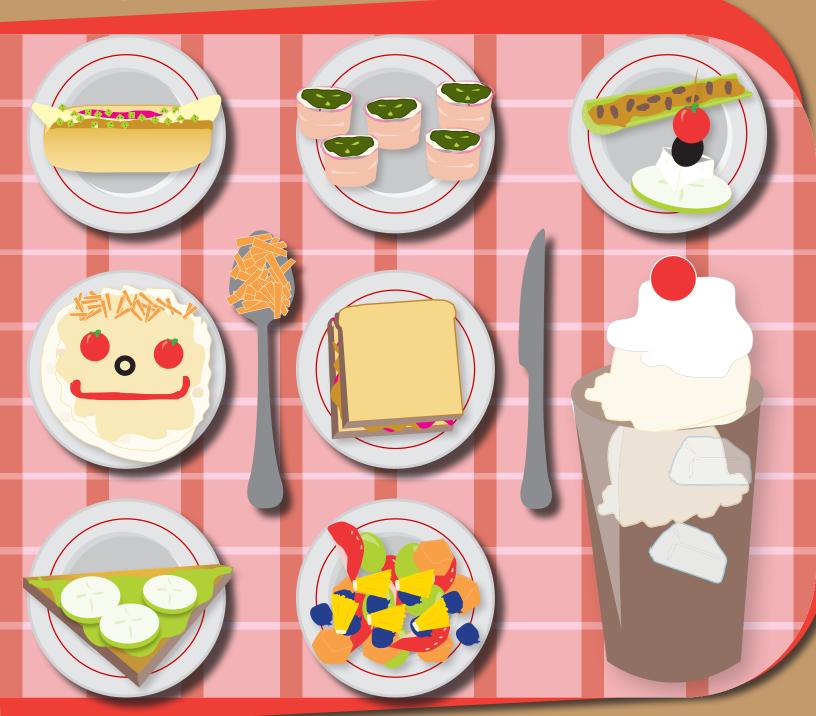




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Certificate of Completion

MEASURE AND COOK RECIPE BOOK

Welcome to Education.com's Measure and Cook Recipe Book! In this workbook, you'll find 18 ultra-easy recipes that you and your child can cook up in your own kitchen. Cooking with kids isn't just about helping them master basic kitchen skills – it's also the perfect way to get them started on math. All that counting, estimating and dividing is real-world math practice they won't even know they're getting!

This book is intended to bring kids and parents together. We recommend reading these recipes aloud to your child and staying in the kitchen to help with sharp objects or messy ingredients.

Tools You Will Use

Use these tools to measure and cook your way to a delicious meal or snack.



Units are measured for ease of use as "spoonfuls," or roughly one tablespoon.



KNIFE

A knife is used in some recipes for simple tasks like cutting fruit.

A plastic knife can be used for safety.

OVEN: Adult supervision is required for recipes involving baking in the oven.

FREEZER: Some recipes require a quick chill in the freezer.

TOASTER: Some recipes require use of a toaster.



Words You Will Use

Use these cooking terms to prepare the ingredients in your creation!

BAKE:

To cook in the oven.

CHOP:

To cut food into pieces with a knife.

CUBE:

Cutting foods such as vegetables or fruit into pieces with 6 equal sides.

DRIZZLE:

Pouring a liquid over food in a slow, light trickle.

GRATE OR SHRED:

To scrape food against the holes of a grater, making thin pieces.

MIX:

Stirring ingredients together with a spoon until well combined.

PREHEAT:

To turn oven on ahead of time so that it is at the right temperature when needed.

SCOOP:

To take up or dip into.

SEASON:

To add flavoring to a food to enhance its taste. Some types of flavorings that are used are salt, pepper, herbs, spices, lemon juice, vinegar and condiments.

SPREAD:

To put on top in a layer.

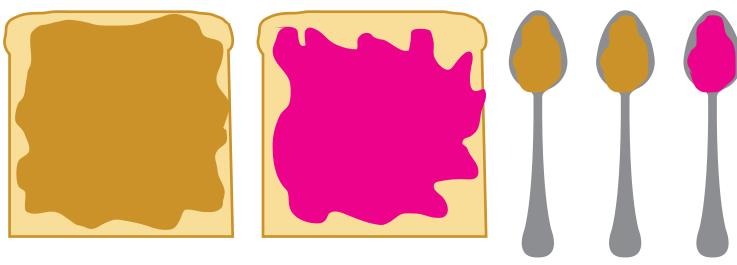
TOAST:

To brown lightly in a toaster or frying pan or under broiler.



Peanut Butter & Jelly Sandwich

This is a lunchbox essential! Makes one (1) sandwich.

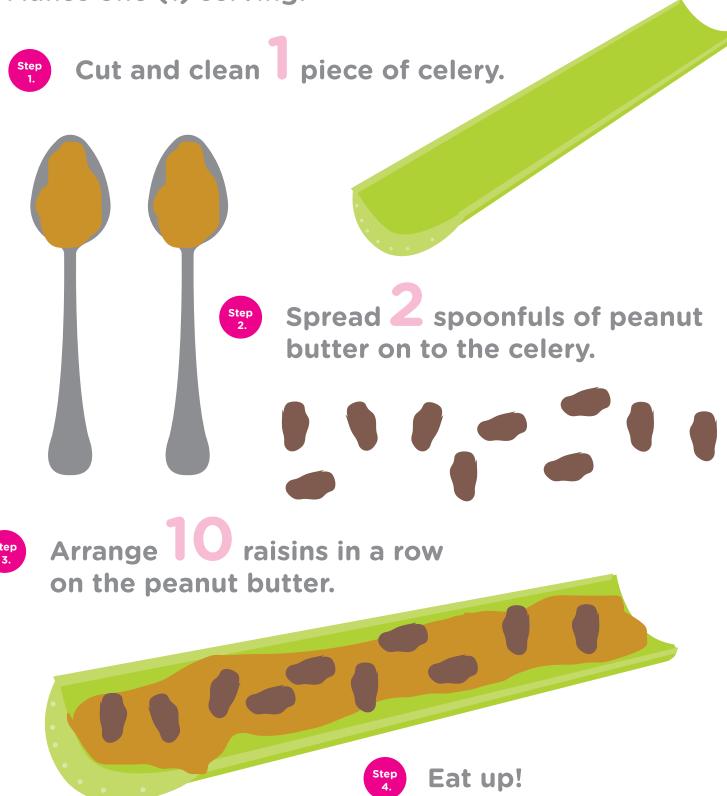


- Step 1. Start with 2 pieces of bread.
- Step Spread 2 spoonfuls of peanut butter onto 1 slice.
- Step Spread 1 spoonful of jelly onto 1 slice.
- Step 4. Stick the 2 pieces together.
- Step Eat!



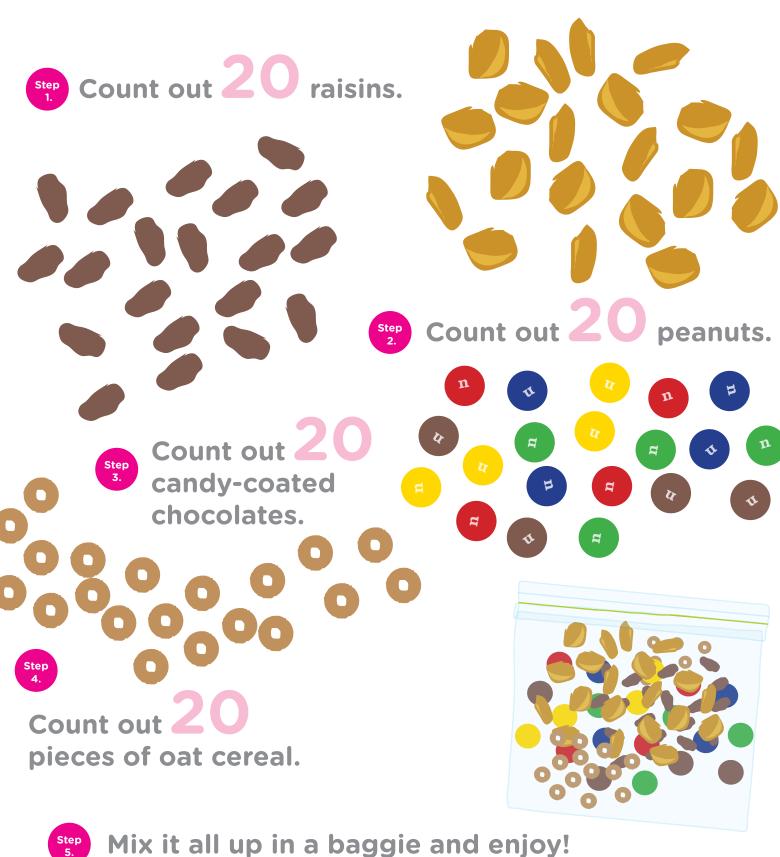
Ants on a Log

This classic treat is easy to make and eat! Makes one (1) serving.



Yummy Trail Mix

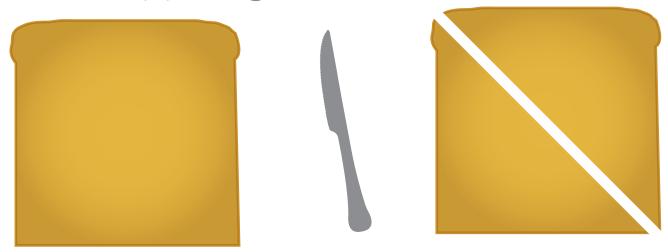
Fun food for a kid on the move! Makes one (1) bag.





Avocado Toast Points

Add cucumbers to these toast triangles! Makes two (2) triangles.



Toast 1 piece of wheat bread and cut it into 2 pieces diagonally from one corner to the other.

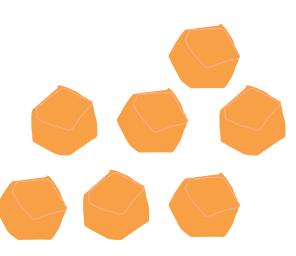


Slice 6 cucumber slices and place 3 on each triangle.



Fruity Fruit Salad

Everyone loves a juicy fruit salad! Makes one (1) bowlful.







- Chop up melon cubes.
- Chop up 5 strawberry slices.
- Gather green grapes.



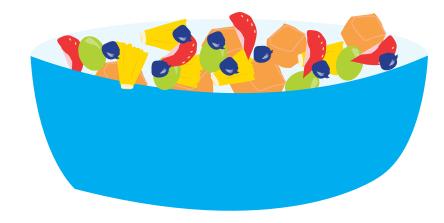
Gather 9 blueberries.



Gather canned pineapple pieces.



Mix all fruit together in a big bowl and enjoy!



Cracker Stackers

Try with pepperoni or eat with just cheese! Makes five (5) cracker sandwiches.



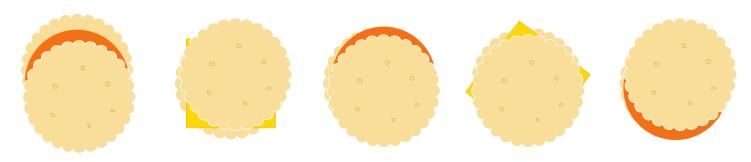


Place piece of pepperoni or cheese on each cracker.

You'll have 5 pieces total.



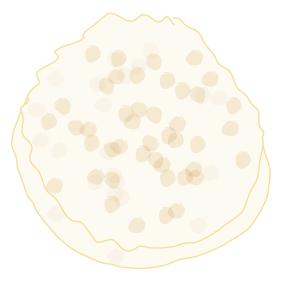
Place 5 more crackers down. 1 on top of each stack



You've now used 10 crackers to make 5 snacks!

Funny Hummus Face

Put a smile on a healthy lunch! Makes one (1) serving.



Step 1. Set 1 rice cake on a plate.



spoonfuls of hummus on the rice cake.







Step Slice red pepper strip.





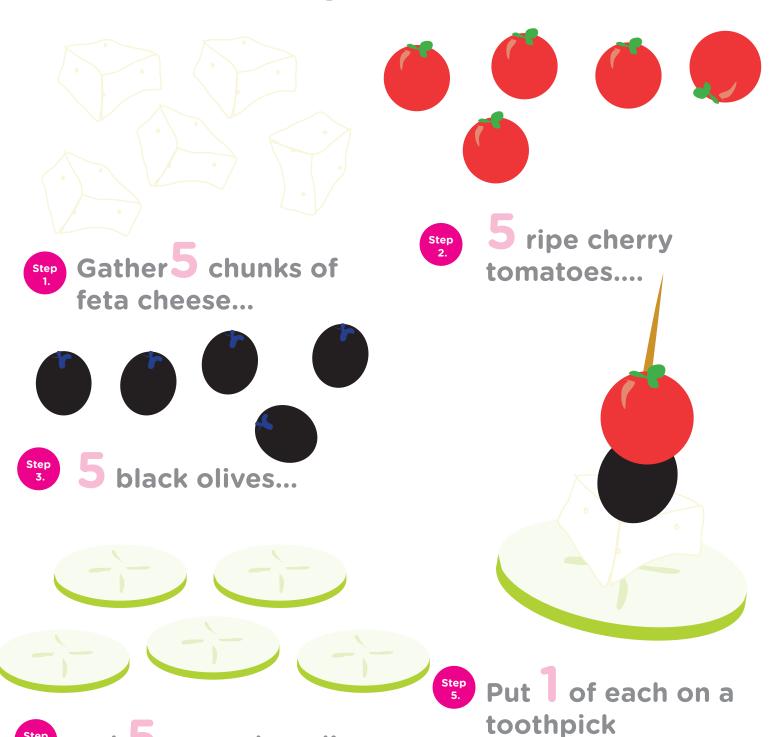






Greek Salad Sticks

Bite-sized servings keep things fresh! Makes five (5) servings.





and 5 cucumber slices.

until you have

stacks! Yum!

Root Beer Float

Enjoy a frosty root beer float! Makes one (1) cupful.















Add $\frac{2}{2}$ scoops of vanilla ice cream to the cup of soda.







Add 2 scoops of vanilla ice cream to the cup of soda.



Add spoonful of whipped cream on top and add on...

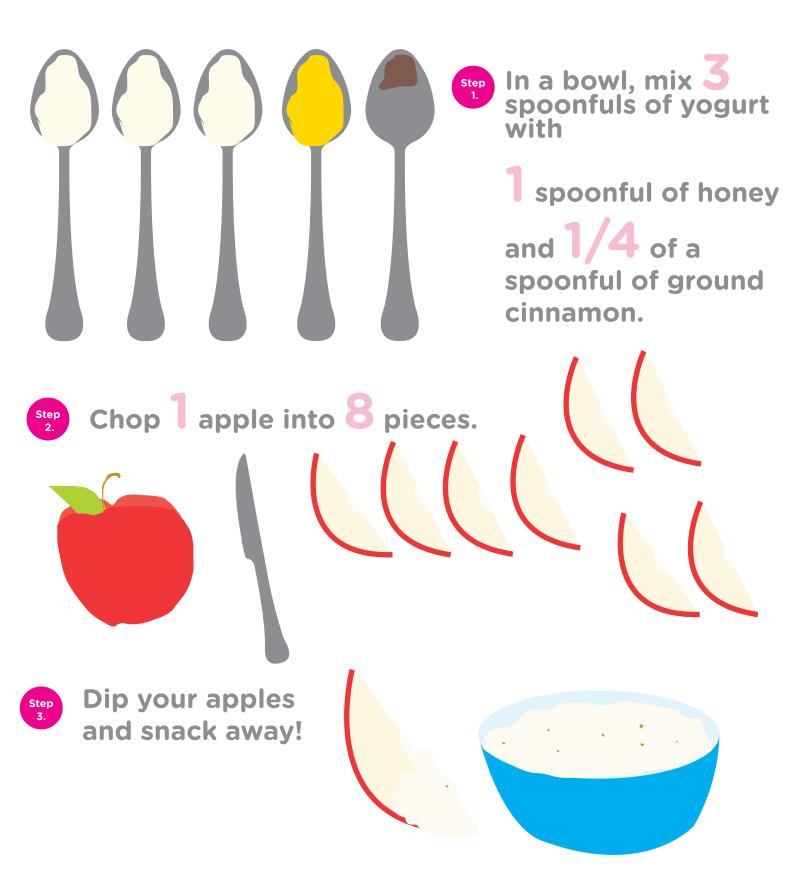






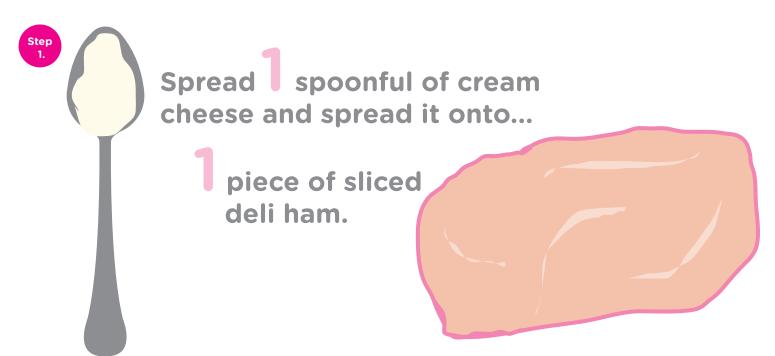
Snappy Apple Dip

Dunk into this healthy dip! Makes one (1) bowl.

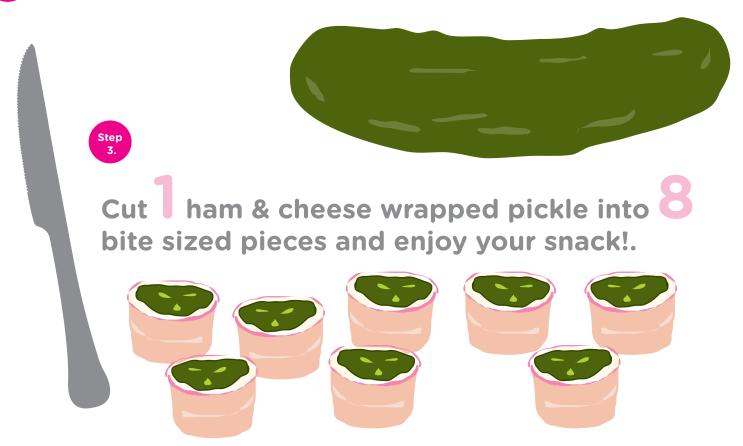


Midwest Pickle Roll

Pickles and lunchmeat in fun bite-size form! Makes eight (8) snacks.



Roll the cheesy ham around large dill pickle.



Fruit & Cheese Kabob

Snack on a handy treat on a stick! Makes one (1) serving.









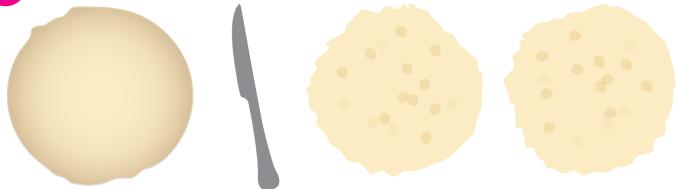




English Muffin Pizza

A tiny pizza packs a big punch! Makes two (2) pizzas.

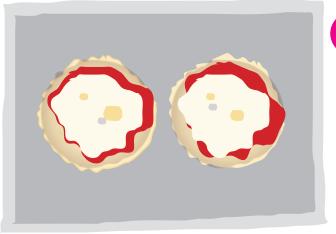
Cut | English muffin into 2 halves.



Step 2. Have an adult preheat the oven to 375°.



- You will need 4 spoonfuls of sauce. Put 2 spoonfuls of tomato sauce on each English muffin half.
- You will need 4 spoonfuls of shredded mozzarella cheese. Put 2 spoonfuls of cheese on each English muffin half.



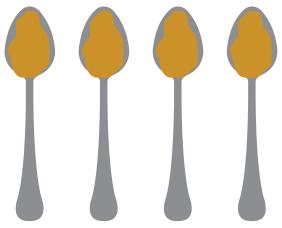
Have an adult help you place the pizzas in the oven.
Let them bake for 10 minutes until crispy and melted! Yum!

Bursting Blue Bagel

Blueberries on a bagel burst in your mouth! Makes two (2) servings.



Cut whole wheat bagel into 2 halves.

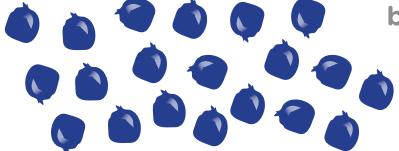


Step 2. Toast the bagel.

You will need 4 spoonfuls of peanut butter.



Spread spoonfuls of peanut butter on each bagel half.



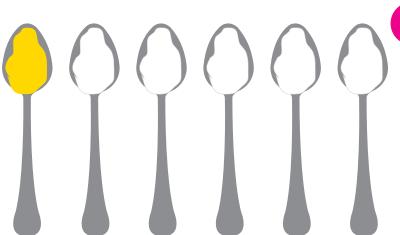
Place 20 blueberries on the two bagel halves.

10 on each half.



Fro Yo Blueberries

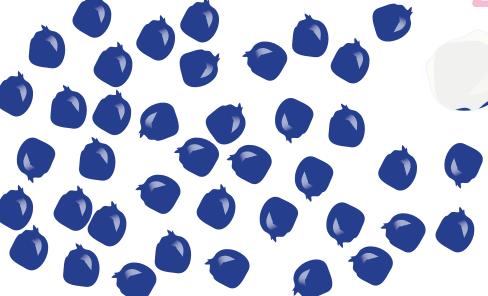
Make a unique and healthy frozen snack! Makes thirty (30) blueberry bites.



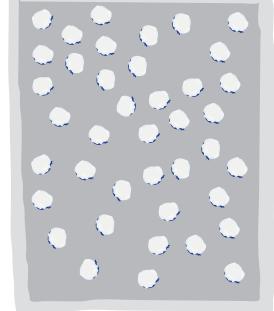
In a bowl, mix 1 spoonful of honey with...

5 spoonfuls of greek yogurt.

Pick up a blueberry with a toothpick and dip it into the yogurt mix. Do this for all blueberries.

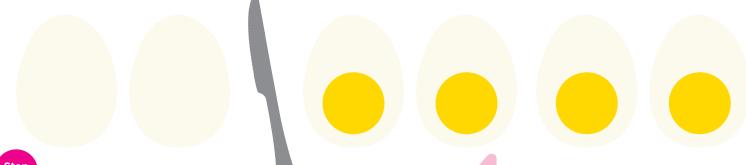


- Put the coated berries on a cookie sheet and place them in the freezer for 20 minutes.
- Take the berries off the tray, eat and enjoy!



Smart Deviled Eggs

These eggs are a healthy version of a classic. Makes four (4) servings.

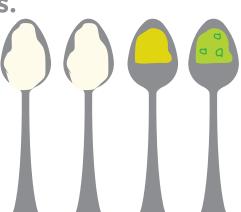


Have an adult hard boil and peel 2 eggs.

Make 4 halves by cutting each egg in half.



Place the yolks in a bowl and mix them with...



2 spoonfuls of greek yogurt

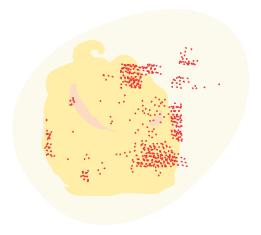
1/2 of a spoonful of mustard and

1/2 of a spoonful of pickle relish.

Carefully spoon the mixture into each empty egg half.



Season with paprika and enjoy!



Crispy Kale Chips

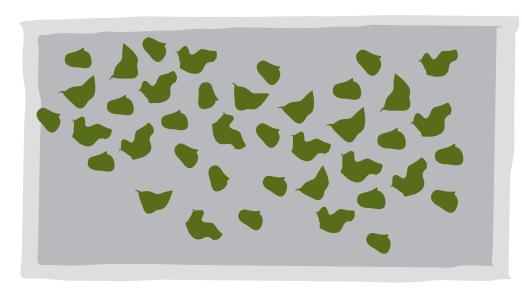
Kale is a super food that is super good! Makes forty (40) kale chips.

Wash 4 kale leaves and have an adult preheat the oven to 425°.



Rip each leaf into 10 pieces, making 40 pieces. Place the pieces on a baking sheet.





Step Drizzle 2 spoonfuls of 3. olive oil over the pieces and sprinkle with salt and pepper.

Step 4.

Bake for 10 minutes until crunchy!



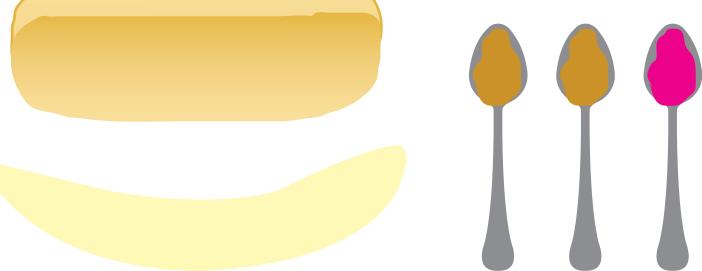
Cool Banana Dog

Hey, this banana is dressed like a hot dog! Makes one (1) serving.

Step Spread hot dog bun with...

2 spoonfuls of peanut butter

spoonful of jelly



- Unpeel banana and place it in the hot dog bun.
- Chop up peeled kiwi fruit into 20 small pieces and place it on the cool banana dog. Enjoy!

