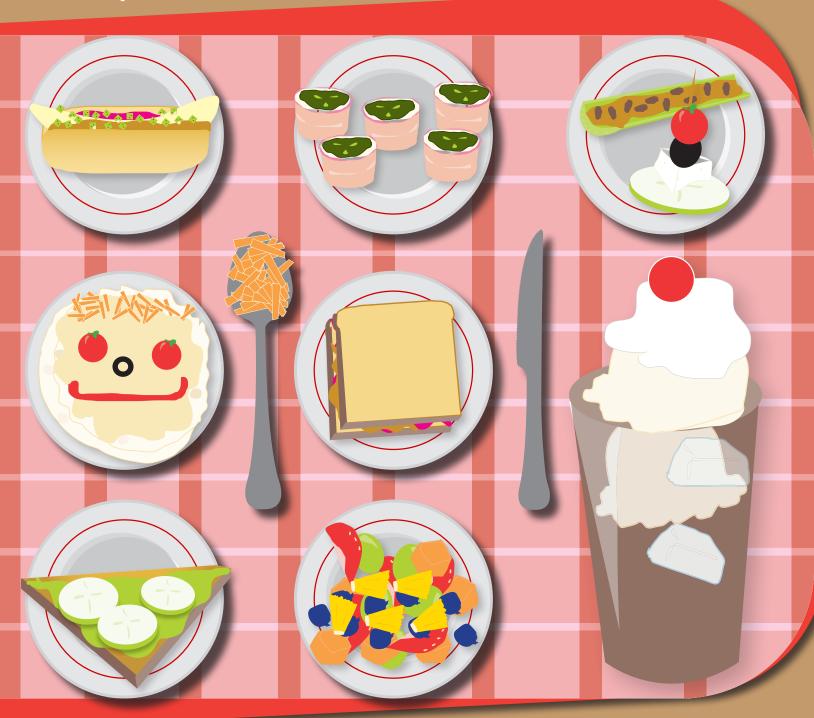
## measure and cook Recipe Book





#### **Table of Contents**

#### **Measure and Cook Recipe Book**

Measure and Cook Intro Page Words You Will Use Peanut Butter and Jelly Sandwich Ants on a Log Yummy Trail Mix **Avocado Toast Points** Fruity Fruit Salad Cracker Stackers Funny Hummus Face **Greek Salad Sticks Root Beer Float Snappy Apple Dip** Midwest Pickle Roll Fruit and Cheese Kabob English Muffin Pizza **Bursting Blue Bagel** Fro Yo Blueberries **Smart Deviled Eggs** Crispy Kale Chips Cool Banana Dog

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:**

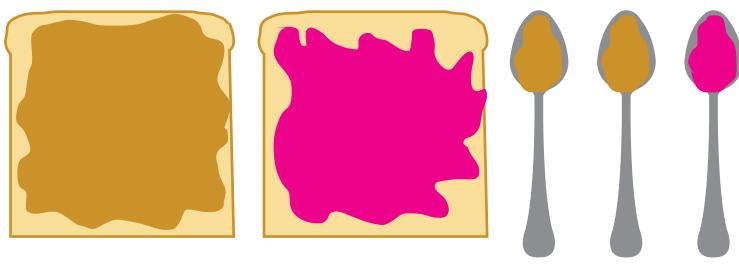
To put on top in a layer.

#### **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.

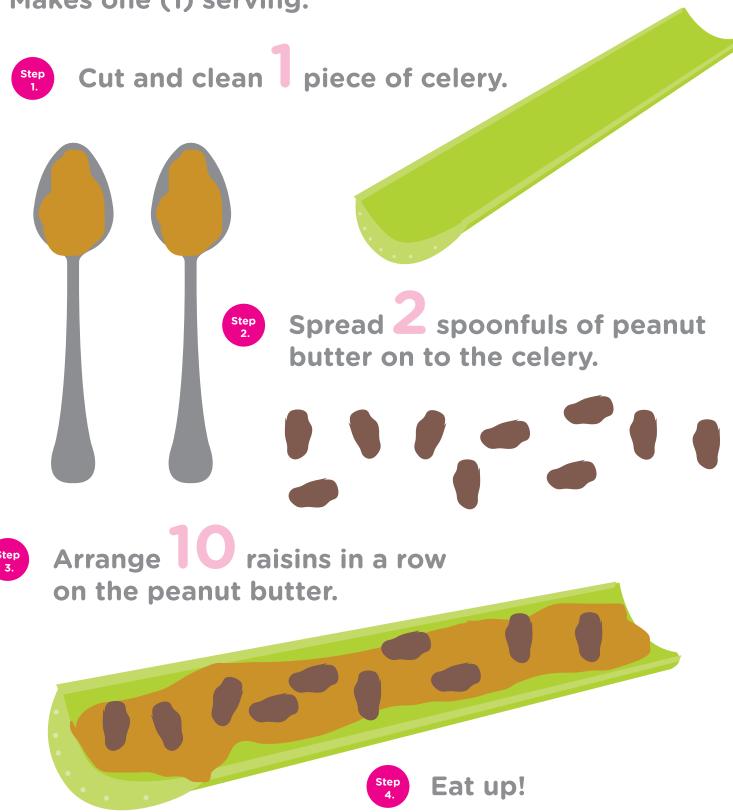


- Step 1. Start with 2 pieces of bread.
- Spread 2 spoonfuls of peanut butter onto 1 slice.
- Step Spread spoonful of jelly onto slice.
- Stick the 2 pieces together.
- Step Eat!



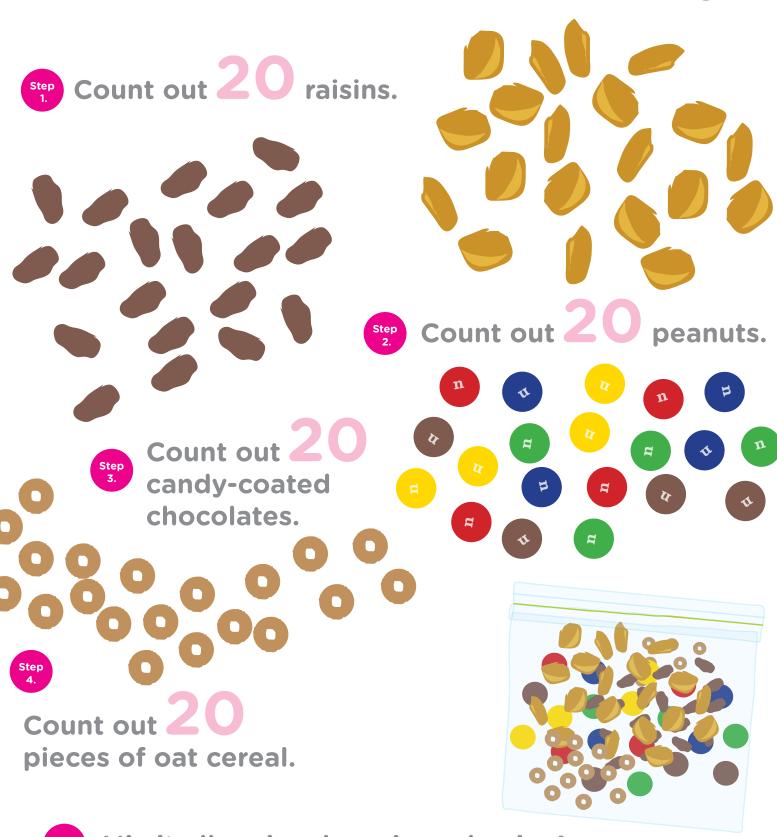
### Ants on a Log

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



### **Yummy Trail Mix**

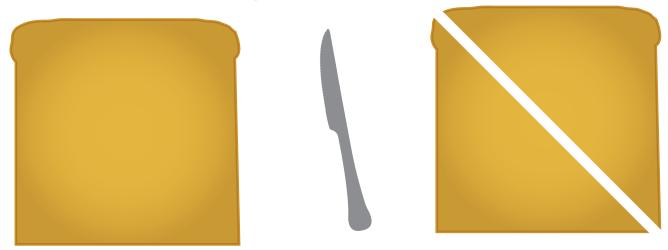
Fun food for a kid on the move! Makes one (1) bag.



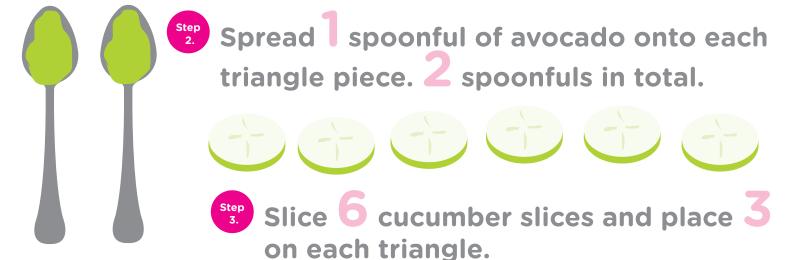
Step Mix it all up in a baggie and enjoy!

#### **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.



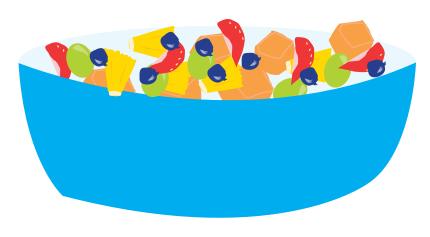
Season as you wish and enjoy your toast!

### **Fruity Fruit Salad**

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



Mix all fruit together in a big bowl and enjoy!



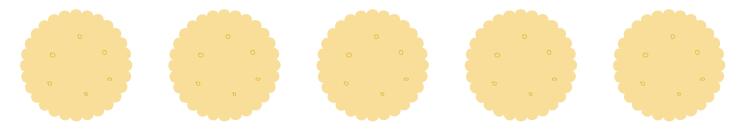
canned pineapple

pieces.

#### **Cracker Stackers**

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



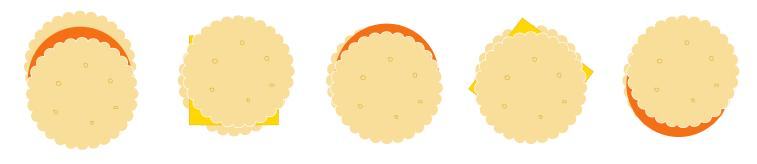


Place piece of pepperoni or cheese on each cracker.

You'll have 5 pieces total.



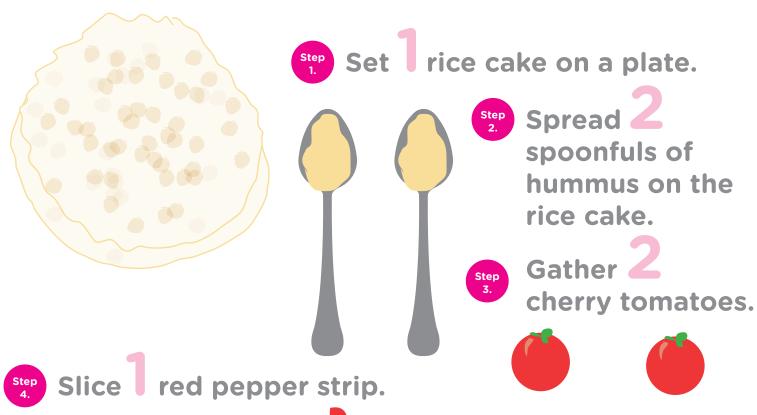
Place 5 more crackers down. 1 on top of each stack

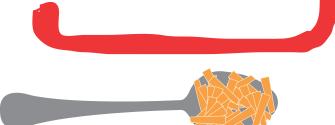


You've now used 10 crackers to make 5 snacks!

### **Funny Hummus Face**

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



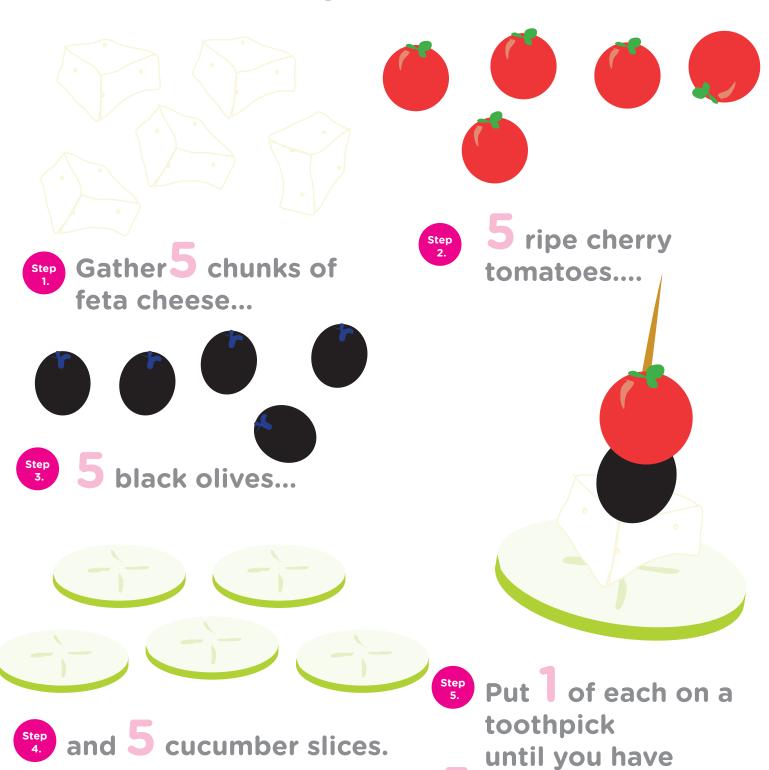


- Scoop spoonful of grated carrot.
- Step Get black olive ring.
- Arrange toppings to make the face pictured to the right!



#### **Greek Salad Sticks**

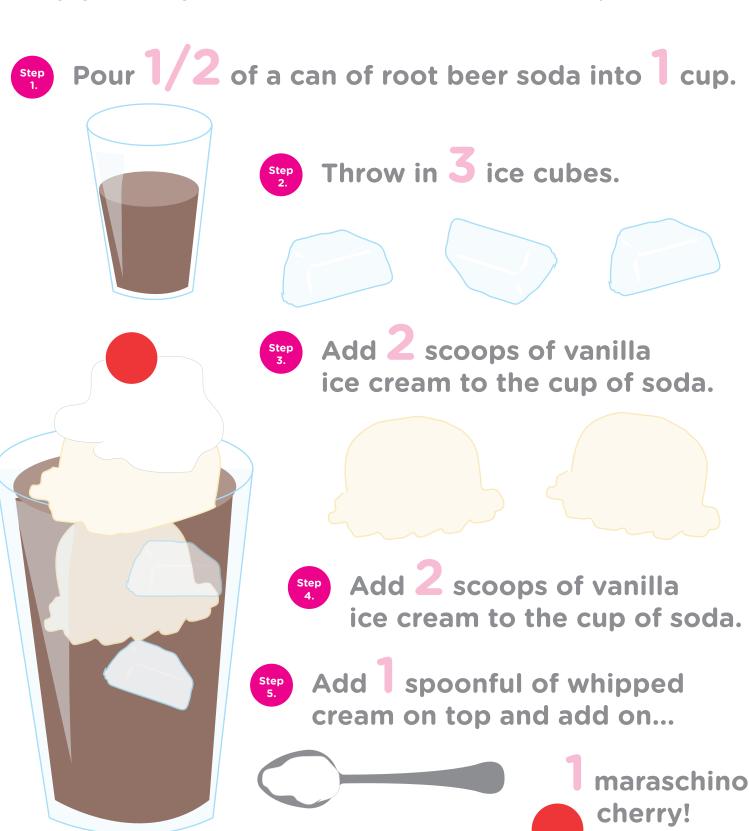
Bite-sized servings keep things fresh! Makes five (5) servings.



stacks! Yum!

#### **Root Beer Float**

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



### Snappy Apple Dip

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

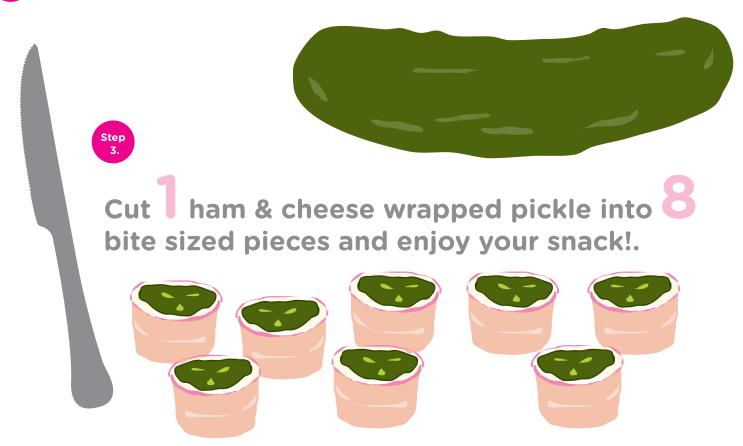


#### **Midwest Pickle Roll**

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



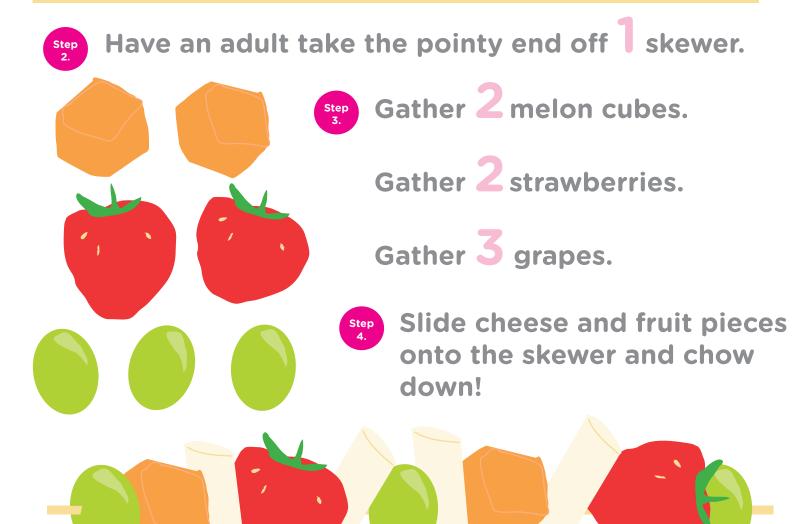
Roll the cheesy ham around large dill pickle.



#### Fruit & Cheese Kabob

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

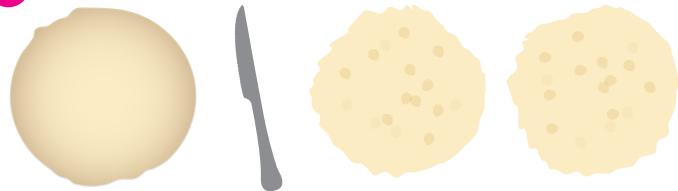
Cut 1 string cheese into 4 smaller pieces



### English Muffin Pizza

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

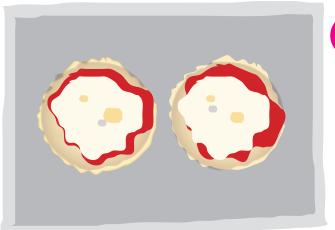
Cut I English muffin into 2 halves.



Have an adult preheat the oven to 375°.



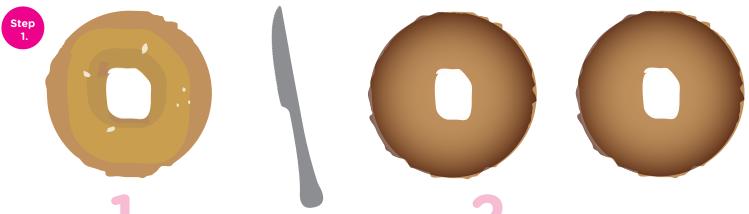
- You will need 4 spoonfuls of sauce. Put 2 spoonfuls of tomato sauce on each English muffin half.
- You will need 4 spoonfuls of shredded mozzarella cheese. Put 2 spoonfuls of cheese on each English muffin half.



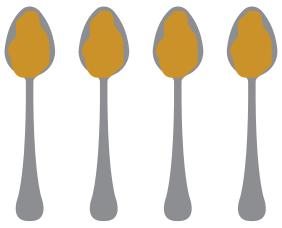
Have an adult help you place the pizzas in the oven.
Let them bake for 10 minutes until crispy and melted! Yum!

### **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.

Step 3. Spread spoonfuls of peanut butter on each bagel half.



Place 20 blueberries on the two bagel halves.

10 on each half.



#### Fro Yo Blueberries

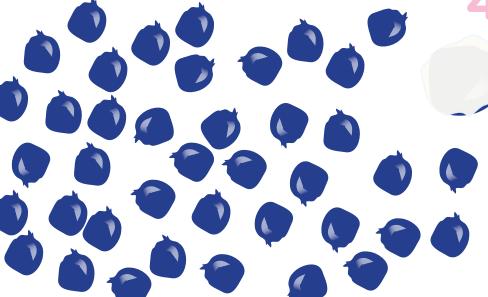
Make a unique and healthy frozen snack! Makes thirty (30) blueberry bites.

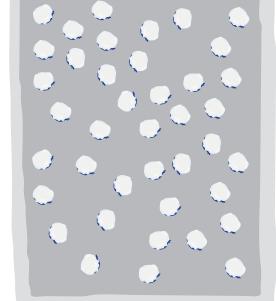


In a bowl, mix spoonful of honey with...

5 spoonfuls of greek yogurt.

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



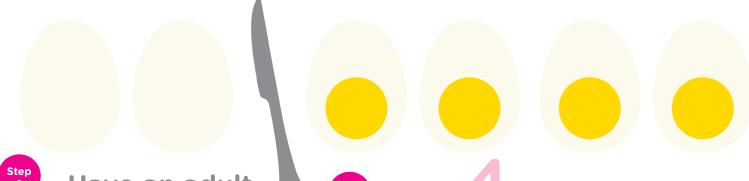


blueberries.

- 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.

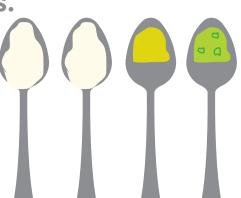


Have an adult hard boil and peel 2 eggs.

Make 4 halves by cutting each egg in half.



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



2 spoonfuls of greek yogurt

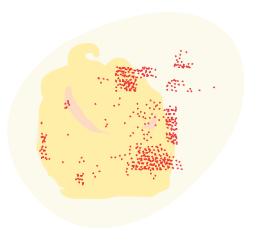
1/2 of a spoonful of mustard and

1/2 of a spoonful of pickle relish.

Carefully spoon the mixture into each empty egg half.



Season with paprika and enjoy!



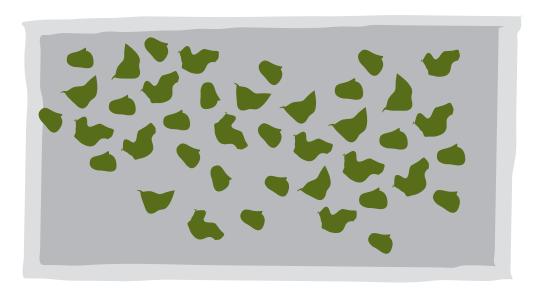
### Crispy Kale Chips

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



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



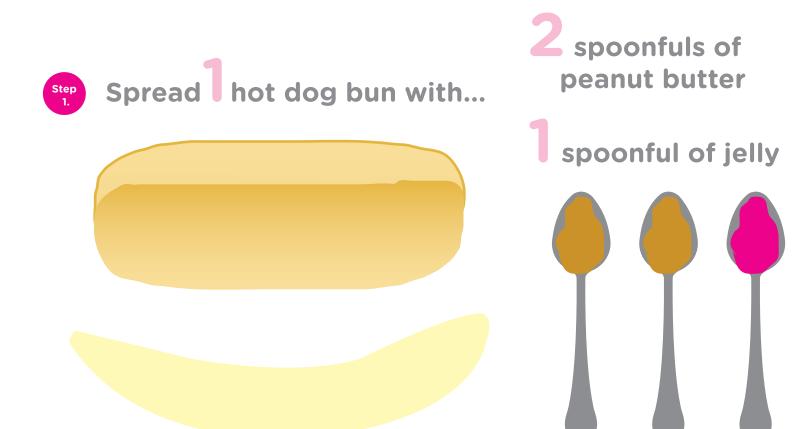


Drizzle 2 spoonfuls of olive oil over the pieces and sprinkle with salt and pepper.

Bake for 10 minutes until crunchy!

### Cool Banana Dog

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



- 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!

