

Recipes for Our Class



Part I

By

Elisabeth Hague

These were shared at Camp Kindergarten 2008



Three Bear Cookies

Prepared sugar cookie dough
Teddy Graham cookies

Divide the dough into one inch round balls. For Papa Bear, place a one inch ball of dough on a cookie sheet and place a Teddy Graham cookie in the middle of the ball. For Mama Bear, hide a Teddy Graham cookie in the one inch ball of dough and for Baby Bear all you need is the Teddy Graham by itself. Bake the cookies for ten minutes at 350 degrees. Lay out a tablecloth and have a THREE BEARS picnic that even GOLDILOCKS would enjoy.





Turkey Soup

We teach the students the chant "Turkey Soup" and then have them make a pot to eat.

Ingredients

Turkey breast cut up
Potatoes
Carrots
Barley
Onions
Chicken broth

Wash the vegetables, chop them up and put in a large pot. Now add the chicken broth and the barley and put on the stove. Cook until it boils.

Chant

Turkey soup, turkey soup
Nice and hot, nice and hot
With meat and potatoes
And barley too
Carrots and onions
So good for you
Turkey soup, turkey soup.





Twinkle, Twinkle Little Star Applesauce

This blender made applesauce can be made as fast as you can recite the poem, *Twinkle, Twinkle Little Star*.

Ingredients

3 tart apples

¼ cup honey

You will find the Twinkle, Twinkle song on Dr. Jean's CD *Nursery Rhymes and Good Ol' Times* available in the Song Store at drjean.org. You can get it as a download from Dr. Jean's Song Store, too.

Peel the apples. Now using an apple slicer, cut the apples and put them into the blender with honey and a small amount of water. Blend until smooth.





Valentine Chocolate Lollipops

Making chocolate in The Bakery, makes the experience all the more real and delicious too.

Ingredients

Valentine chocolate molds

Chocolate Discs

Lollipop sticks

Plastic bags

Red ribbon

Using a fondue pot, melt the chocolate discs until it is creamy. Pour the melted chocolate into the valentine molds and add the stick. To make sure that the mold is full and has no air bubbles, tap it lightly on the table. Let the chocolate stand until it hardens. The lollipops will pop out of the mold for you to give to someone you love.





Wolf Soup with Wolf Claw Biscuits

Chicken Noodle Soup
Refrigerator Biscuits
Almond slivers

Prepare soup as directed on the can but add a graphic of the wolf to the front of the can with the words WOLF SOUP. Prepare the biscuits as directed on the can and insert the almond slivers to one side to resemble claws. Here is a dish that even Little Red Riding Hood's Grandma would enjoy.





Pigs in a Blanket

Refrigerator biscuits

Mini franks

Use an entire biscuit and wrap the mini frank around it. Bake at 350 degrees for twelve minutes. The **THREE LITTLE PIGS**, and the rest of the students gobbled up this recipe.





Pumpkin Muffins

Peter, Peter Pumpkin eater probably didn't know how delicious these muffins could taste. If he did know, Peter would have left that pumpkin shell unattended.

Ingredients

1 3/4 cups flour
1/2 teaspoon salt
1/4 teaspoon baking powder
1 teaspoon baking soda
1 teaspoon cinnamon
1 cup canned pumpkin
1/4 cup butter
2 eggs
4 oz. softened cream cheese
1 1/4 cup sugar

Mix flour, salt, baking powder, baking soda cinnamon.
Now add eggs, cream cheese, sugar, pumpkin and butter. Stir until well blended and pour into lined mini muffin tins. Bake at 350 for 20 minutes. (makes 24)





Queen of Hearts Quick Tarts

Make these royal tarts in celebration of the nursery rhyme *The Queen of Hearts*.

Ingredients

Pre-made tart molds

Jam of your choice

Fill half the tarts with the jam of your choice. Bake at 350 degrees for fifteen minutes. Your royal tarts for your queen of Hearts will be fit for all members of your royal classroom.





Rainbow Jello

This recipe will take a day to make but it is a great conclusion to the study of color.

Ingredients

All different colors of jello
Sour crème

Mix up the jello with one cup of water according to directions. Now pour half the jello into a 9 by 13 inch pan. This will be a very thin layer and place in the refrigerator until it sets. This will take at least an hour. Now with the remaining $\frac{1}{2}$ cup of jello, mix in $\frac{1}{2}$ cup of the sour crème. Pour this layer onto the first layer and again place in the refrigerator to set. Continue until you use all the colors of the rainbow.





Red Riding Hood's Wolf Soup and Wolf Biscuits

4 cans of chicken noodle soup
whole wheat spaghetti (for the hair)
dinner rolls
almond slivers

Heat up the soup in the crock pot and add the broken spaghetti pieces to symbolize the wolf fur.

Have the children insert the almond slivers into the dinner rolls and now you have a wolf's paw to dunk into your soup. Hm Hm Good.





The Old Woman in the Shoe Mac and Cheese

Feeding a lot of children is no problem for any woman with this simple recipe.

1/2 pound elbow macaroni

4 tablespoons butter

2 eggs

6 ounces evaporated milk

1/2 teaspoon hot sauce

1 teaspoon kosher salt

Fresh black pepper

3/4 teaspoon dry mustard

10 ounces sharp cheddar, shredded

In a large pot of boiling, salted water cook the pasta to al dente and drain. Return to the pot and melt in the butter. Toss to coat.

Whisk together the eggs, milk, hot sauce, salt, pepper, and mustard. Stir into the pasta and add the cheese. Over low heat continue to stir for 3 minutes or until creamy.

