



Family Fun In the Kitchen



Did you know.....

There are benefits of children helping in the kitchen...

- . Builds basic skills. You can help your child hone basic math skills by doing something as simple as counting eggs or pouring water into a measuring cup.
- . Encourages an adventurous palate...
- . Helps young children explore their senses
- . Boost confidence

COFFEE BEAR PLAYDOUGH

Ingredients:

- 2 cups of used coffee grinds
- 3/4 cup of salt
- 1 cup of flour
- 1 Tbsp of alum or cream of tartar
- 1 cup of boiling water

Instructions:

1. Mix all dry ingredients
2. Add boiling water
3. Stir Mixture , till it forms a firm
4. Knead on flour surface, till
5. Enjoy!

Don't forget to bring out cookie cutters, buttons, pipe cleaners ect to make some Teddy Bear faces!



TEDDY BEAR PANAKES

Ingredients:

- 1 1/2 cups all-purpose flour
- 3 1/2 teaspoons baking powder
- 1 tablespoon white sugar
- 1/4 teaspoon salt, or more to taste
- 1 1/4 cups milk
- 3 tablespoons butter, melted
- 1 large egg

Instructions:

1. Sift flour, baking powder, sugar, and salt together in a large bowl. Make a well in the center and add milk, melted butter, and egg; mix until smooth.
2. Heat a lightly oiled griddle or pan over medium-high heat. Pour or scoop the batter onto the griddle, using approximately 1/4 cup for each pancake; cook until bubbles form and the edges are dry, about 2 to 3 minutes.
3. Flip and cook until browned on the other side. Repeat with remaining batter.

website:allrecipes.com

So many fun ways to creat Teddy Bear Pancakes

