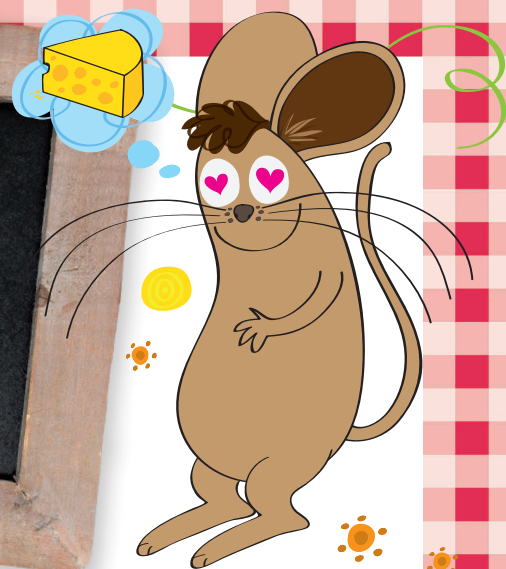


Recipe booklet by

Kids&Us<sup>®</sup>  
language school





## ingredients (per child)

1 tub of cream cheese, softened  
 ½ cup sugar  
 1 tub frozen whipped topping, thawed  
 12 Oreo cookies  
 ½ cup butter  
 Multi-coloured sprinkles (optional)

## materials (per child)

1 large bowl  
 1 small bowl  
 1 whisk  
 1 large wooden spoon  
 12 paper muffin cups  
 1 tablespoon

1- Beat cream cheese and sugar in the large bowl until well blended using the whisk.

2- Gently stir in the whipped topping using the large spoon. Set aside.

3- Now melt the butter in the microwave.

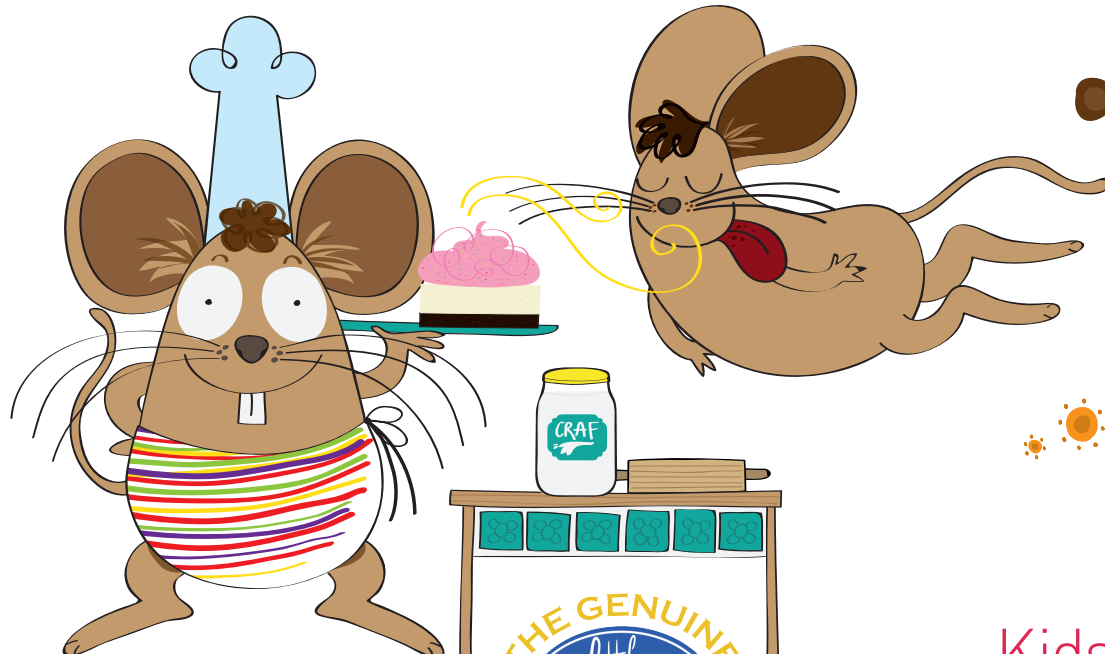
4- Crush and crumble Oreo cookies and mix with melted butter.

5- Press the Oreo mixture on the bottom of 12 paperlined muffin cups.

6- Spoon the cream cheese mixture into muffin cups using the table spoon.

7- Top with the multi-coloured sprinkles.

8- Refrigerate until ready to serve.



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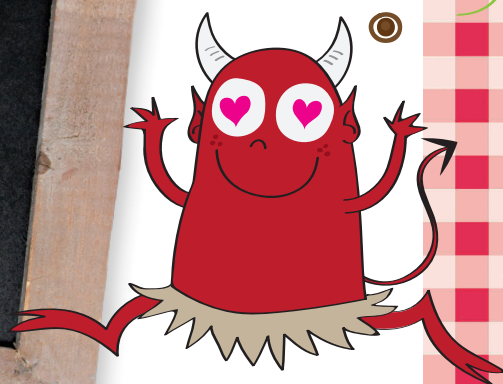
→ Can you find the 3 ingredients and 3 utensils  
you need to make cheesecakes?

K A R L O T T V A P Y B E  
R U S U G A R E B D L E L  
T C R N K B I G O L P V T  
D G W B Y L S U W H I S K  
Z J Z C O E I J L R B H M  
R W V L S W H D C F L  
X K A U K P N F H D L T Z  
I G G T D O C E V S K C B  
O S O T H O E M Y B W M I  
N S W E X N O R J J W F O  
R X G R E U Z E Q T K Z G  
O O R G Q A V R Y C D V Y  
R G C O O K I E S H B I W





# Today's special Choco-peanut delights



## ingredients (12 cookies)

2 tbsp butter  
¼ cup cocoa  
½ cup sugar  
¼ cup milk  
a pinch of salt  
1 tsp pure vanilla  
1 heaped tbsp peanut butter  
1½ cups UNCOOKED oatmeal

## materials (per child)

1 large microwave safe bowl  
1 whisk  
1 wooden spoon  
1 plate  
2 teaspoons or tablespoons  
1 piece of greaseproof paper

1. Put the butter in the bowl.

2. Microwave the butter for 15-30 seconds on high until melted.

3. Add in the cocoa powder and mix well using the whisk.

4. Add in the milk and sugar, mixing well with the whisk.

5. Microwave the mixture in the bowl again, for about 1 minute and 10 seconds on high or until the mixture reaches a full boil. Be careful as the bowl will be very hot.

6. Add the vanilla, peanut butter, and oatmeal. Stir well.

7. Next use the tablespoon or teaspoon to drop the mixture onto the greaseproof paper which has been placed on the plate. You should end up with 12 cookies (depending on size).

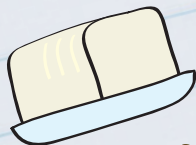
8. Place the plate in the fridge and allow the cookies to cool.

9. When they have hardened, eat and enjoy!!





→ Match the pictures to the correct names!



sugar

milk

chocolate

salt

butter

vanilla





## ingredients (for 1 house)

7 graham crackers or any kind of square shaped biscuits  
Icing for glue (see the recipe below)  
Assorted small candies for decorating

Icing:

½ pound icing sugar  
3 tbsp butter/margarine  
½ tsp vanilla extract  
1 ½ - 2 tbsp milk

## materials (per child)

1 bowl  
1 big spoon  
1 tablespoon  
1 ribbon  
1 ziploc bag  
1 pair of scissors  
A piece of cardboard to build the house on  
aluminium foil

1· First, make the icing, which will be the glue that holds the house together. To do so, mix all the icing ingredients together until smooth, not runny (if runny, add more icing sugar).

2· Pour the icing into the ziploc bag. Close it and cut off one small corner. Set aside.

3· Now cover the piece of cardboard that you will build the house on with aluminium foil.

4· Next, place one graham cracker or biscuit flat on the table; squeeze a little icing around all edges. You may need an adult's help.

5· Next cut off two corners of two biscuits. Place a biscuit on each side (two horizontally and two vertically) to make it look like a box without a top. (The biscuits with the two corners missing should stand horizontally).

6· Carefully squeeze more icing on all outside corners from top to bottom and around the bottom of the box.

7· Let the house stand for a short while to let the icing harden a little. This will make working with the roof a little easier.

8· Now squeeze icing on two of the top edges of the box and place the last two graham crackers on them in a V shape to act as the roof. It will look like a triangle on a box now from the side. It may overhang if you can get the icing to hold for you.

9· Squeeze icing along the top of the roof where the crackers join. Let it stand again until the icing hardens a little.

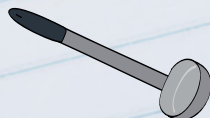
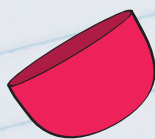
10· Now comes the fun part - with leftover icing, cover the roof to look like snow. Then squeeze small amounts onto the candy and place candy on the house to decorate it. You can use the icing to add things like doors and windows, maybe a tree in the "garden", etc... Just use your imagination!!!







→ Can you match the kitchen utensils with their correct name?



bowl

scissors

tablespoon

ziploc bag

big spoon

cardboard

