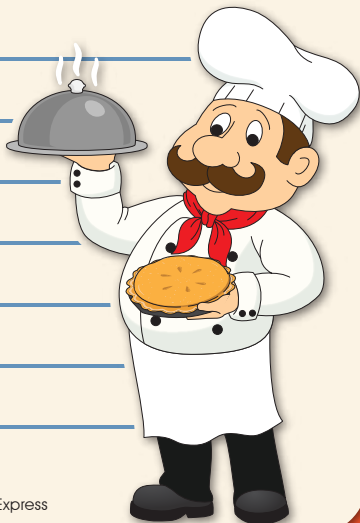


# Grocery List

- graham crackers
- rectangular crackers
- cream cheese OR peanut butter
- bananas
- cheese slices
- bread
- spaghetti sauce
- shredded cheese
- tomato sauce
- tomato slices
- white sugar
- butter
- eggs
- molasses
- flour
- baking soda
- cinnamon
- ginger
- cloves
- salt
- \_\_\_\_\_
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# Choo Choo Treats

## Ingredients:

- graham crackers
- rectangular crackers
- spread (cream cheese, peanut butter, etc.)
- bananas
- cheese slices

Have children spread cream cheese or another substance on a graham cracker with a child-safe knife. Add two round banana slices for wheels, a rectangular cracker for a smokestack, and a triangular piece of cheese for the front of the engine. Ask, "What shapes are each of the train parts? Do the shapes change when you take a bite?"

# Edible Engines

## Ingredients:

- |                 |               |
|-----------------|---------------|
| bread           | tomato sauce  |
| spaghetti sauce | tomato slices |
| shredded cheese |               |

Line a baking sheet with aluminum foil. Give each child one slice of bread and a child-safe knife. Say, "Cut a square out of one corner of a bread slice to create a train engine shape. Place the engine on the foil. Cut the square in half diagonally to create two triangles. Put one triangle above the cab and the other in front of the engine. Spread spaghetti sauce over the bread pieces. Sprinkle with cheese and add sliced tomatoes for the wheels." Bake for five minutes at 350°. Serve with carrot and celery sticks for railroad tracks.

# Gingerbread

## Ingredients:

- |                        |                        |
|------------------------|------------------------|
| 1 cup white sugar      | 1 tsp. ground cinnamon |
| 1/2 cup butter         | 1 tsp. ground ginger   |
| 1 egg                  | 1/2 tsp. ground cloves |
| 1 cup molasses         | 1/2 tsp. salt          |
| 2 1/4 cups flour       | 1 cup hot water        |
| 1 1/2 tsp. baking soda |                        |

Preheat oven to 350°. Grease and flour a 9" square pan. In a large bowl, cream together sugar and butter. Beat in the egg, and then mix in molasses. In another bowl, sift together flour, baking soda, salt, cinnamon, ginger, and cloves. Blend into the creamed mixture. Stir in the hot water. Pour into the prepared pan. Bake for about one hour in the preheated oven until a toothpick inserted in the center comes out clean. Allow to cool in pan before serving.