Grocery List

flour
sugar
quick-rise yeast
milk
butter
snack ingredients (see recipe)
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Warm-You-Up Dinner Rolls

Ingredients:

2 cups flour 1/2 cup milk 2 T. sugar 1/4 cup water 1/2 tsp. salt 2 T. butter

1 pkg. quick-rise yeast

Preheat oven to 375°F. Combine the sugar, salt, yeast, and 3/4 cup of the flour in a bowl. Set aside. Combine the milk, water, and butter in a saucepan. Cook over medium heat until temperature reaches 120°F. Pour the mixture over the dry ingredients, and beat with a mixer at medium speed until the mixture is smooth. (Scrape sides as needed.) Increase mixing speed to high and add 1/4 cup flour. Beat for two minutes. Stir in additional flour, as needed, until dough is soft. Cover the bowl and allow to rest for 10 minutes. Divide the dough into approximately 12 pieces and shape each piece into a ball. Place the dough balls in a greased 8-inch round pan. Cover and allow to rise in a warm place until the dough doubles in size (about 30 minutes). Bake for 20 minutes or until golden brown. Serve warm with hearty, homemade soup.

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Crunchy Creatures

Encourage your little chefs to use their imaginations to make their own snack creations. Offer an assortment of food items and invite children to create a crunchy creature with the materials. The more items you offer, the more inventive the children can be!

Suggested items include:

crackers in a variety of shapes/sizes pretzel sticks hummus vegetable dip sour cream mixed with taco seasoning cream cheese Variety of diced/sliced vegetables:

carrots celerv olives cucumbers tomatoes bell peppers lettuce varieties peas zucchini cabbage

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