

Kid's Kitchen

Kid's Kitchen

French Toast Kabobs

Celebrate French Toast Day On November 28th by making some fun and delicious French Toast Kabobs.

French Toast Ingredients:

- 6 thick slices of bread
- 2 eggs
- 2/3 cup milk
- $\frac{1}{4}$ tsp cinnamon
- 1 tsp. vanilla extract

Other Items you will need:

- Chopped Fruit (strawberries, raspberries, bananas)
- Skewers
- Cookie cutters (optional)
- Maple Syrup for dipping



Directions:

1. Beat together eggs, milk, cinnamon and vanilla.
2. Heat a lightly greased skillet over medium-high heat.
3. Dunk each slice of bread in egg mixture, soaking both sides. Place in pan, and cook both sides until golden.
4. Cut French toast into bite size pieces.
5. Arrange French toast and fruit pieces on skewers.
6. Dip into maple syrup and enjoy!

OPTIONAL: You can use cookie cutters to cut French toast into fun shapes



Kid's Kitchen



Gingerbread Playdough

*Makes 2 cups of Gingerbread Playdough.

Ingredients:

- 1 cup Flour
- 1/4 cup Salt
- 2 tsp. Cream of Tartar
- 1 cup Water
- 1 1/2 or 2 TBSP Vegetable Oil
- 1 - 2 tsp. ground Cinnamon
- 2 tsp. ground Ginger
- 1 tsp. ground Nutmeg
- 1 tsp. ground Cloves



Directions:

1. Mix the dry ingredients and add the wet ingredients separately. Mix all ingredients in a saucepan.
2. Stir until the mixture resembles cake batter. It may still have a few lumps in it at this point.
3. Cook slowly over medium heat, stirring constantly.
4. It shouldn't take too long for the mixture to thicken...continue stirring.
5. Once the mixture forms one large "clump" you are good to go. Simply remove the dough from the heat, and knead by hand until smooth.

Caution: let cool before you let little fingers touch it. It will be very hot at this point.

