



Kids Can Cook



Frozen Easter Egg Breakfast Pops

Make these yummy, fun and healthy Easter egg breakfast pops for a morning treat.

Ingredients:

500g yogurt

Handful of granola

Handful of blueberries

Handful of raspberries

Equipment:

Egg shaped silicone mould or muffin tin

Lollipop or Popsicle sticks



Directions:

1. Fill 1/3 of each egg in your silicone mould with yogurt.
2. Push chunks of granola into the yogurt, then add a few raspberries and blueberries.
3. Place a lolly stick into each yogurt egg, laying it flat if possible.
4. Fill each egg to the top with yogurt, covering the granola, fruit and stick.
5. Place mould in freezer and freeze for at least 2 hours or overnight.
6. Pop out of mould and enjoy!





Kids Can Cook

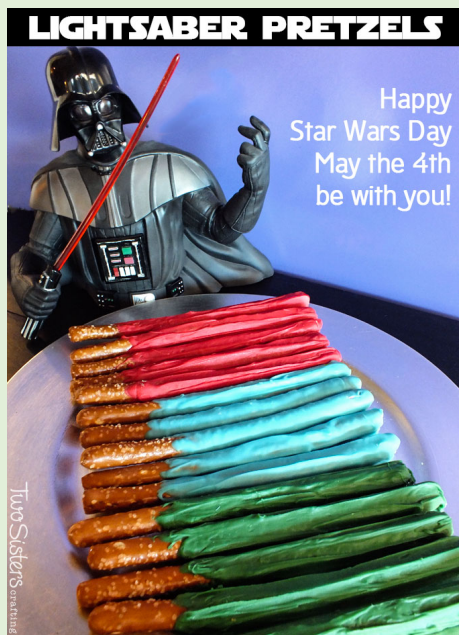


Lightsaber Pretzels

May the 4th be with you! Celebrate Star Wars day on May 4th with this fun lightsaber snack.

Ingredients:

Large pretzel rods
Coloured candy/chocolate wafers



Directions:

1. Place a handful of coloured chocolate/candy wafers in a microwave safe bowl.
2. Melt chocolate/candy wafers in 10-second intervals, stirring after each.
3. Once you have reached a good consistency, dip pretzel rod in melted chocolate.
4. Make blue ones for the light side and red ones for the dark side.

