

Kids in the Kitchen

It's August, and kids are headed back to school. That always means homework. But you know what they say: All work and no play makes Jack a dull boy. So, why not help customers introduce their kids to the kitchen with these fun food creations?

Junior bakers will smile and giggle as they make cookies using their very own **Kid's Cookie Making Set**.



Cookie Flower Garden

Show kids a garden they won't learn about in science class: a *Cookie Flower Garden*. It's the perfect treat to share at birthday parties, soccer games or with the rest of the class!

How-to

1. Cut flower shapes from large, soft store-bought cookies using **Kid's Cutters**. Insert flat wooden craft sticks or lollipop sticks into the sides of cookies.
2. Decorate as desired using prepared frosting and candy decorations. Wrap cookies in colored cellophane and tie with a ribbon.
3. Cut Styrofoam to fit snugly in **Stoneware Loaf Pan**; sprinkle with shredded coconut that has been tinted with green food coloring, or cover with green paper confetti to resemble grass. Insert cookie flowers into Styrofoam.



"Apple of My Eye" Cake

How about an apple for the teacher? Kids will love making this tasty treat using our **Mini Fluted Pan**.

How-to

1. Preheat oven to 375°F. Lightly spray each well of the **Mini Fluted Pan** with nonstick cooking spray with flour. Prepare one package (18.25 ounces), any flavor cake mix according to package directions. Fill each well with approximately $\frac{3}{4}$ cup of batter.
2. Bake 20-25 minutes or until **Cake Tester** inserted into center comes out clean. Cool cakes in pan 10 minutes. Carefully invert onto **Nonstick Cooking Rack**; cool completely.
3. To decorate cakes, melt red confectionary candy wafers according to package directions. Pour melted candy over cakes, spreading to edges with **Small Spreader**; let dry.
4. To make apple stem, unwrap one Tootsie Roll® candy chew; microwave on HIGH 5 seconds or just until softened. Twist and form into a stem; place in center of cake. To make leaves, cut leaf shapes out of green fruit snack rolls; place next to stem.

Nothing's more fun than spending time with kids in the kitchen! Next time, we'll feature Halloween!