

# Recipes for Our Class



Part II

By

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These were shared at Camp Kindergarten 2008



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## Moon Pizzas

Every little astronaut needs to try eating a moon pizza. This recipe will add a whole new dimension to your study of the solar system.

Ingredients:

English muffins

Pizza sauce

Shredded mozzarella

Pepperoni, olive slices or cheeses shaped liked stars or moons are optional.

Toast the English muffins ahead to time especially if you like your pizza crust crunchy. Now spread the pizza sauce over the surface of the moon (English muffin) and add the mozzarella and other toppings of your choice. Bake at 350 degrees until the cheese melts. We made space mats to eat our moon pizzas.





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## Mud Pies

April showers bring May flowers and lots of mud. Celebrate the season by making mud pies with your class.

### Ingredients

1 cup of graham cracker crumbs  
½ cup mixed dried fruit  
1 tablespoon of cocoa powder  
½ cup castor sugar  
¾ cup butter  
1 chocolate bar for chopping  
chocolate sprinkles

Melt the butter and add the cocoa and sugar. Now add the fruit and graham cracker crumbs. Mix it all up. You can put this in a pie pan or mini cupcake tin. Be sure to line the pan with foil or mini cupcake liners. Pour in the mix and press it down. Put it in the fridge for about two hours. Next, melt the chocolate, pour it on the top and spread it out. Mud never tasted so delicious.





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## Muffin Man Zucchini Muffins

The Muffin Man didn't have this recipe in his cookbook but now you do.

### Ingredients

½ cup grated zucchini  
1 egg  
2 Tablespoons of oil  
¼ cup of honey  
¼ cup of grated lemon peel  
¾ cup of flour  
½ teaspoon of baking powder  
¼ teaspoon salt  
¼ cinnamon

Add the first five ingredients and mix well. Now add the rest and pour into muffin tins that have liners added. Bake at 400 degrees for twenty minutes. I'll bet the Muffin man steals this recipe.

The Muffin Man is on Dr. Jean's Nursery Rhymes and Good Ol' Times CD. You can get it as a download from Dr. Jean's Song Store, too.





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## Name Cakes

Rice cakes

Peanut butter, cream cheese or frosting

Alphabet cookies

Find the letters of your name and place them on the table. Spread the topping of your choice over the rice cake and press down the letters of your name into the topping on the rice cake. These name cakes were alphabetically delicious.





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## Ole King Cole's Coins

Every king has a treasure trove filled with coins so why not make these healthy coins to fill up your students.

### Ingredients

Fresh carrots

Sour cream

Dill

Have the students wash and scrub the carrots with a vegetable brush. Now slice them up so that they look like coins. Chop up the dill and mix in the sour cream for the students to dip.





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## Jack be Nimble's Big Freeze Pops

After jumping over that candle stick, who wouldn't be extra thirsty? Have your children whip up this refreshing pop to cool down after their big jump.

### Ingredients

Bananas

Grapes

Kiwis

Strawberries

Apples

1 1/2 cups of milk

1 tablespoon of vanilla yogurt

Wash the fruit and have the children chop up the different fruit using plastic knives and chopping boards. Pour the milk and yogurt into the blender and add the fruit. Now pour this into mini Dixie cups and put into the freezer. When it begins to set, add the sticks. This will take overnight to freeze. Peel away the cup and happy licking.





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## Little Miss Muffet's Cheese and Whey

Here is your chance to explain the mystery of cheese and whey to your students by making this recipe.

### Ingredients

One quart of milk

Lemon

Pour the one quart of milk into a pan and bring to a boil. Add the juice of one lemon. Let the curds and whey separate and then pour through a strainer. You can eat this on crackers. There you go, Little Miss Muffet.





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## Martin Luther King, Jr. Day Sandwiches

Heavy crème  
Baby food jars  
White bread  
Whole wheat  
People cookie cutter

Make butter by placing heavy crème in a baby food jar and shaking for five Dr. Jean songs. Now using the cookie cutter cut out one white person from the white bread and one from the whole wheat. Spread with butter and put together and eat with love.





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## Monkey Bread

After singing “Five Little Monkeys Jumping on the Bed”, sit the students down to make delicious monkey bread.

### Ingredients

4 cans of refrigerator biscuits

1 cup of brown sugar

1 ½ sticks of butter

½ cup white sugar

2 tablespoons cinnamon

Preheat the oven to 350 and grease a 9-10 inch tube pan. Now mix the white sugar and cinnamon in a medium size plastic bag. Cut the biscuits into halves or quarters and place six to eight biscuit pieces in the sugar and cinnamon mix and shake well. Arrange pieces in the bottom of the greased pan and continue layering until all the biscuit pieces are coated and in the pan. In the microwave melt the butter with the brown sugar and pour over the biscuits. Have your little monkeys pull apart and enjoy.

Five Little Monkeys is part of the Totally Math album.





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## Monster Toast

This recipe can be used for monsters, dinosaurs, or even autumn leaves. For the autumn leaves or dinosaurs, you will need the appropriate cookie cutter.

### Ingredients

Milk

Food coloring

Bread

Toaster

Butter

Pour the milk into cups and add food coloring of your choice. Using a clean paint brush, dip the brush into the colored milk and paint your monster's face onto the bread. Now pop the bread into the toaster, butter lightly and munch away at your monster.

