

Tasty Recipes



Cup of dirt

What's more yummy than gummy worms on top of crushed cookies on top of chocolate pudding?



Banana butterfly

Small pretzel twists, a banana, raisins and apple slices give the kids butterflies in their stomachs.



Frog face

Kids jump at the chance to make these. Use apple slices, peanut butter, gummy worms, grapes and chocolate chips to make funny, yummy frog faces that bring a smile to your kids' faces. Helpful hint: use toothpicks to keep chocolate chips in place.



Breakfast bears

The perfect breakfast for growling stomachs. With bread, peanut butter, banana slices and blueberries, Breakfast Bears are a healthy, happy way to start the day.

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Crabby snack

No kid can be crabby when they're staring down this super cute snack. Just cut a cored apple in half, slice a few strawberries and marshmallows, and arrange it all on a plate as shown. Add chocolate chips to make googly eyes for a real "seafood" snack.



Cookie cutter fruit kabob

Aim for the stars with this refreshingly simple snack. Just use a cookie cutter to make watermelon stars and stack blueberries on a skewer for a snack perfect for 4th of July or any time.



Oatmeal bear

Turn oatmeal, kiwi and blueberries into a bear-y special Jellystone Park breakfast. It's almost too cute to eat!



Bear pancakes

Pancakes, bananas, blueberries and strawberries make a bow-tied bear breakfast that's simply irresistible.

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Campfire Cones

Hold everything – these sweet treats are campfire legends.

YOU'LL NEED

1 ice cream cone

A variety of fillings: chocolate chips, butterscotch morsels, white chocolate morsels, walnuts, peanuts, almonds, toffee pieces, mini marshmallows, brown sugar, coconut, banana pieces, dried fruit

1 piece of foil, big enough to wrap the cone

DIRECTIONS

Allow each camper to layer in the fillings of their choice. Wrap securely with foil and place over heat near campfire or on grill just long enough for the chocolates to melt. Unwrap and enjoy!



Flower waffle

It just takes a little flower power to get the kids to eat a healthy breakfast, using mini waffles, strawberries and kiwi to brighten their plates and start the day off right.

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Chocolate bird nests

Make these around Easter, or anytime, and you'll see your kids flying into the kitchen.

YOU'LL NEED

8 ounces semi-sweet or milk chocolate, chopped

2-2.5 cups chow mein noodles

Small jelly beans, speckled malted milk eggs or other egg-shaped candy

DIRECTIONS

- 1 Line a baking pan with aluminum foil.
- 2 Spray with a non-stick vegetable spray.
- 3 Melt the chocolate in a heatproof bowl over a saucepan of simmering water.
- 4 Carefully fold in the chow mein noodles.
- 5 Spoon six mounds of the mixture onto the pan and, with your fingers, form each one into a 4" (10 cm) nest shape.
- 6 Make a small indentation in the center of each nest and chill in the fridge for 30 minutes.
- 7 Just before serving, remove the nests from the fridge and place the egg-shaped candy in the center of each nest.

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Doughboys

Oh boy, these Doughboys turning a traditional breakfast treat upside down.

YOU'LL NEED

Refrigerated biscuit dough
Squeeze margarine
Cinnamon sugar
A fat wooden stick, a campfire, foil

DIRECTIONS

- 1 Cover the end of the stick (a broom stick works well) with foil.
- 2 Wrap the dough of one biscuit around the stick so that it forms an inverted cup.
- 3 Roast your biscuit over the campfire until cooked.
- 4 Pull the biscuit off, turn it over, and pour some margarine and cinnamon sugar inside for a sweet, simple campfire treat.