

## Gingerbread Man Cookies

### Ingredients:

3/4 cup packed dark brown sugar  
1 stick butter, softened  
2 eggs  
1/4 cup molasses  
3 3/4 cup sifted, all-purpose flour  
2 1/4 teaspoons ground ginger  
1/2 teaspoon ground nutmeg  
1 1/2 teaspoon baking soda  
1/2 teaspoon salt

### What to do:

Measure flour into a bowl. Add spices, baking soda and salt. Stir together.

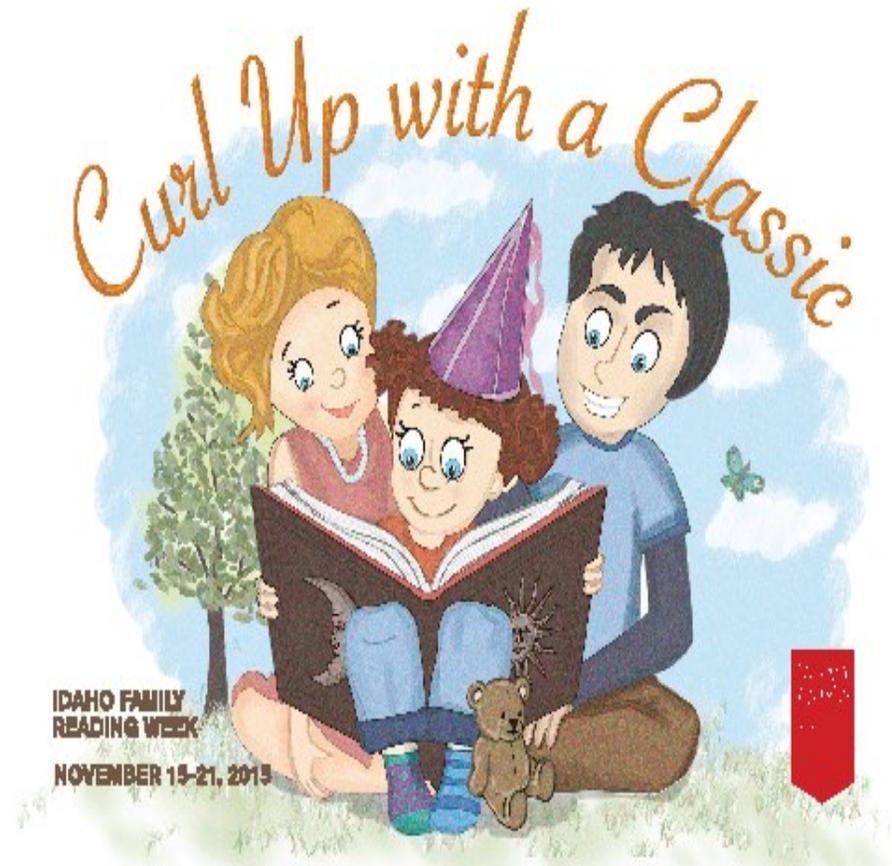
Using a mixer, cream together the butter and sugar until thoroughly mixed. Add eggs and molasses and mix.

Add the dry ingredients into the butter mixture one cup at a time until it is all mixed in. Remove the dough from the bowl and wrap in plastic wrap. Put in the fridge for about 45 minutes, until firm.

Preheat oven to 350 degrees. Cover a flat work surface and rolling pin with flour and line cookie sheets with parchment paper, or grease them. Roll dough until it's 1/8"-1/4" thick and cut out gingerbread men with cookie cutters.

Place on cookie sheets and cook for 8 minutes, until they are just starting to brown around the edges. Place on racks to cool.

Adapted from <http://asouthernfairytale.com/2012/12/22/kid-friendly-gingerbread-cookie/recipe/>



## Cookbook

## Stone Soup

Pour 4 cups of water into a large soup pot and add these ingredients:

- 1 potato (your “stone”)
- 5 red potatoes, cut into chunks
- 6 peeled, chopped carrots
- ½ cup diced celery
- 2-3 cabbage leaves, cut into small pieces
- 4 plum tomatoes, diced
- 1 medium onion, chopped
- 1 pound beef cubes
- 4 teaspoons beef bouillon or 4 cubes

Simmer the soup on the stove top for 3 hours, or in the crock pot on low for 6 hours. You can add other ingredients like peas, green beans, corn, mushrooms, etc.

<http://www.weaversorchard.com/stone-soup/>



## Green Eggs and Ham

Ingredients:

- 1-2 tablespoons of butter or margarine
- 4 slices of ham
- 8 eggs
- 2 tablespoons of milk
- 1-2 drops of green food coloring
- 1/4 teaspoon of salt
- 1/4 teaspoon of pepper

What to do:

1. With the help of an adult, melt a teaspoon of butter in a large frying pan over medium heat. Add sliced ham and brown until edges are slightly crisp. Remove the ham from the pan and set aside.
2. In a medium-size mixing bowl, combine the eggs, milk, salt, and pepper. Beat with a whisk until it forms bubbles and is frothy. Add 1-2 drops of green food coloring until it is the color you want.
3. With the help of an adult, heat a tablespoon of butter or margarine in the frying pan over medium heat until the butter begins to sizzle. Add the egg mixture to the pan.
4. Stir the cooking egg mixture until the eggs are firm and not too runny.
5. Serve eggs on the plate with the ham.

Serves four hungry people.

Adapted from [http://www.seussville.com/activities/GREEN\\_Recipes\\_1.pdf](http://www.seussville.com/activities/GREEN_Recipes_1.pdf)

## If You Give a Mouse Chocolate Chip Cookies

### Ingredients:

- 3 1/2 cups all-purpose flour
- 3/4 teaspoon baking soda
- 1/2 teaspoon salt
- 2 sticks unsalted butter, melted and cooled
- 1 1/4 cup packed light brown sugar
- 2 large eggs
- 1 large egg yolk
- 1 tablespoon vanilla extract
- 1 12 oz. bag semisweet chocolate chips

### What to do:

1. Preheat oven to 325 degrees. Stir together flour, baking soda and salt in a large bowl and set aside.
2. Beat butter and sugars in another large bowl with electric mixer on medium speed until mixed completely– 1 to 2 minutes. Beat in eggs, egg yolk, and vanilla until combined.
3. Slowly mix in the flour mixture with the mixer on low, until combined. Using a spoon, stir in the chocolate chips.
4. Grease or line the cookie sheet with parchment paper. Place 1 tablespoon size balls on the pan.
5. Bake for 12-17 minutes until the edges are golden but the centers are still soft. Remove the cookies after they've cooled for 5-10 minutes.

Adapted from [www.deliacreates.com](http://www.deliacreates.com)



## Blueberry Muffins for Sal

### Ingredients:

- 1 stick butter
- 1 cup sugar
- 2 eggs
- 1 cup flour
- 1 teaspoon vanilla
- 1 cup blueberries

### What to do:

1. Cream the butter and sugar together in a medium-size bowl.
2. Add eggs and beat until mixed.
3. Add flour, baking powder, and vanilla. Mix well.
4. Fold in blueberries gently.
5. Fill lined muffin cups about 2/3 full.
6. Bake for 25 minutes at 350 degrees or until muffins are golden brown.

Adapted from <http://www.tastebook.com/recipes/926894-Blueberry-Muffins-for-the-book-Blueberries-for-Sal-by-Robert-McCloskey>



### Three Bear's Porridge

#### Ingredients:

- 1 cup of regular oats (not quick cooking)
- 2 cups of milk
- Honey or maple syrup to taste

#### What to do:

1. Mix oats and milk in a microwavable bowl.
2. Cover the bowl with a paper towel and cook for 2 minutes.
3. Stir and microwave for 30 more seconds. The bowl will be hot so use an oven mitt or hot pad.
4. Leave to stand for 1 minute, and add honey or maple syrup to taste.
5. When the temperature is just right, eat and enjoy.

Adapted from [www.scholastic.co.uk/nurseryedplus](http://www.scholastic.co.uk/nurseryedplus)



### Little Red Hen Bread

#### Ingredients:

- 7 1/2 cups whole wheat bread flour
- 1 1/2 cup warm water
- 2 teaspoons yeast
- 1 teaspoon salt

#### What to do:

Put the dry ingredients into a large bowl. Make a hole on the middle and slowly pour the warm water into the hole. Stir with a spoon or your fingers until all of the water is mixed in and you have a slightly tacky dough.

Knead the dough with your hands on a lightly-floured surface. Keep kneading for about 5 minutes until the dough looks smooth. You can add a little flour if it is too sticky. Continue kneading for another 5 minutes.

Shape the dough into a ball and put it into a lightly greased bowl. Cover the bowl with a damp cloth and leave in a warm place to rise for about 1 1/2 hours. The dough is ready when it has doubled in size.

Grease two bread pans or a 13x9 pan for rolls, Shape the dough into loaves or rolls and preheat the oven to 400 degrees F. When the dough has risen again, bake loaves for around 30 minutes. If you're cooking rolls check them at 20 minutes and take out when golden brown.

Let cool for about 5-10 minutes and eat.

[http://www.barefootbooks.com/files/3913/8385/4804/Activity\\_US\\_LittleRedHen\\_BakingBread\\_1113.pdf](http://www.barefootbooks.com/files/3913/8385/4804/Activity_US_LittleRedHen_BakingBread_1113.pdf)