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Cooking With Kids

Recipes





Fruity French Toast Roll-Ups

SERVES 5

Prep Time: 15 mins Total Time: 30 mins

- Oil for brushing pan
- 3 oz. (90 g) ⅓ less fat cream cheese (Neufchatel), softened (about ⅓ cup/75 mL)
- 3 tbsp (45 mL) low-sugar blueberry, strawberry, or raspberry jam
- 2 eggs
- ¼ cup (60 mL) milk
- 3 cups (750 mL) cornflake cereal
- 10 slices soft white bread
- ½ cup (125 mL) fresh blueberries, chopped strawberries, or raspberries
- Powdered sugar or maple pancake syrup

1. Preheat the oven to 425°F (220°C). Brush the **Large Bar Pan** with oil using the **Chef's Silicone Basting Brush.**
2. In a small bowl, combine the cream cheese and jam. Mix well and set aside.
3. In the **Small Batter Bowl**, whisk the eggs and milk with the **Stainless Steel Mini Whipper**. Pour the mixture into a **Coating Tray**.
4. Place the cornflakes into a large resealable plastic bag. Using your hands, crush the cornflakes into very fine crumbs and pour into a second Coating Tray.
5. Stack 2–3 bread slices and use a serrated knife to remove the crusts. Roll each bread slice with the **Baker's Roller®**. (Bread should be flattened, but not paper thin.)
6. Spread a thin layer of the cream cheese mixture onto one side of each bread slice. Place the fruit in a row on one edge of the bread, then roll tightly.
7. Dip 1 bread slice at a time into the egg mixture, then roll in the cornflake crumbs.
8. Place the dipped rolls onto the pan. Bake 12–14 minutes, or until the rolls are lightly browned. Let them stand a few minutes to cool (the fruit gets very hot). Serve with powdered sugar or syrup.

Cook's Tips

To soften the cream cheese, place it in small bowl and microwave, uncovered, on HIGH for 10 seconds, then whisk until smooth.

Use one hand to dip rolls into the egg mixture and drop them in the cornflake crumbs, and use your other hand to coat. This will keep your hands from getting coated in the mixture.

You may have a little cream cheese mixture left over. This will vary based on the size of bread you use.



Kids Pizza Dough

SERVES 2

Prep Time: 5 mins Total Time: 20 mins

- ½ cup (125 mL) flour, plus additional as needed
- ½ cup (125 mL) 2% plain Greek yogurt
- ½ tsp (2 mL) baking powder
- ¼ tsp (1 mL) salt
- ⅛ tsp (0.5 mL) baking soda
- Oil for brushing
- Favorite toppings

*Ask for an adult's help

1. Preheat your oven to 425°F (220°C).
2. Mix all of your ingredients together in a small bowl until a dough ball forms.
3. Knead the dough on a lightly floured **Cutting Mat** for 2 minutes. Add more flour if you need to!
4. Roll your dough out using your **Rolling Pin**.
5. Brush the **Personal Size Round Stone** with oil, then transfer the dough to the stone. Press your dough to the edges using your fingers.
6. Bake for 10 minutes. Remove the crust from the oven. *Flip your crust.
7. Top the crust with sauce, cheese, and your favorite toppings.
8. Put the stone back in the oven and bake 4–5 minutes or until your crust is golden brown. Cut into triangles using your **Pizza Cutter**.

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Strawberry Greek Frozen Yogurt

SERVES 5

Prep Time: 5 mins Total Time: 30 mins

- 2 cups (500 mL) plain Greek yogurt (full fat)
- ½ cup (125 mL) blue agave syrup
- 8 medium strawberries, hulled

1. Place the bowl of the Ice Cream Maker into the freezer for at least 8 hours, or overnight.
2. Finely chop the strawberries with the Food Chopper to measure 1 cup (250 mL).
3. In a medium mixing bowl, combine the yogurt, syrup, and strawberries.
4. Remove the Ice Cream Maker bowl from the freezer and attach the assembled clear lid to the bowl.
5. Set the timer for 20 minutes. Once the paddle starts rotating, pour the mixture into the bowl.
6. When the Ice Cream Maker stops turning, check the doneness. The frozen yogurt should be a thick, soft-serve consistency. If needed, add more time until the desired consistency is reached. Yogurt is best served immediately.

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Milk & Cereal Bars

➤ SERVES 12

Prep Time: 5 mins Total Time: 20 mins

Bars

- 2 cups (500 mL) Cheerios™
- 2 tbsp (30 mL) creamy nut butter
- 3 tbsp (45 mL) honey or agave nectar
- ½ cup (125 mL) freeze-dried strawberries

Topping

- ¾ cup (175 mL) white chocolate morsels or yogurt chips
- ½ tbsp (7 mL) coconut oil

1. Combine the cereal and strawberries in a large mixing bowl.
2. Microwave the nut butter and honey in a small microwave-safe bowl on HIGH for about 30–45 seconds, or until bubbling. Pour over the cereal mixture and mix well to combine.
3. Use the **Large Scoop** to transfer the mixture into wells of the **Snack Bar Maker** and press down with the **Mini Nylon Serving Spatula**. Chill the tray, covered, in the freezer for about 10 minutes, or in the refrigerator until the bars are set.
4. Heat the white chocolate chips and coconut oil in a microwave-safe bowl until melted in 30-second intervals. Drizzle over the bars and place them back in the refrigerator, uncovered, until set or let stand on the counter.

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Broccoli-Cheddar Chicken Nuggets

➤ SERVES 6

Prep Time: 15 mins Total Time: 30 mins

Chicken

- 3 oz. (90 g) broccoli florets (about 1½ cups/375 mL)
- 3 oz. (90 g) cheddar cheese (¾ cup/175 mL grated)
- ½ cup (125 mL) dry garlic and herb bread crumbs
- 1½ lbs (700 g) boneless, skinless chicken breasts
- 1 tbsp (15 mL) flour
- ¼ tsp (1 mL) salt
- 1 egg white
- Canola oil for brushing pan

Honey Mustard Dipping Sauce

- ½ cup (125 mL) 2% plain low-fat Greek yogurt
- 2 tbsp (30 mL) Dijon mustard
- 1½ tbsp (22 mL) honey

1. Preheat oven to 450°F (230°C). Place broccoli in **Manual Food Processor** and process until finely chopped.
2. Grate the cheese using the **Quick Prep Food Grater**. Add *½ cup (125 mL)* of the cheese and bread crumbs to processor; process until cheese is finely chopped and mixture is combined.
3. Cut chicken into bite-size pieces and place into **Classic Batter Bowl**. Add flour and salt; mix to coat chicken.
4. In a small bowl, whisk egg white and add to batter bowl. Mix until chicken is coated.
5. Pour broccoli mixture into large resealable plastic bag. Add chicken. Squeeze out as much air as possible; knead and shake to mix.
6. Brush bottom of **Large Bar Pan** with oil using **Chef's Silicone Basting Brush**. Place chicken onto pan. Separate pieces into an even layer.
7. Bake 11–13 minutes, or until internal temperature reaches 165°F (74°C). Sprinkle with remaining cheese; cook 1 more minute, or until melted.
8. Combine dipping sauce ingredients in a small bowl. Serve with chicken.

Cook's Tip

Save the broccoli stalks and slice in Simple Slicer on #1 setting. Use as dippers or add to salads, soups, or stir-fries!



Frozen Chocolate Sandwich Cookie

SERVES 8

Prep Time: 25 mins Total Time: 30 mins

- ½ cup (125 mL) butter, softened (1 stick)
- ½ cup (125 mL) powdered sugar
- ¼ tsp (1 mL) vanilla extract
- ¾ cup (175 mL) all-purpose flour, plus additional as needed
- ¼ cup (60 mL) unsweetened cocoa powder

Filling: Your favorite ice cream, softened thawed frozen whipped topping, colored sugars, sprinkles, nonpareils, or candies for decorating (optional)

1. * Preheat the oven to 350°F (180°C).
2. Add the butter, powdered sugar, and vanilla to the **Mixing Bowl**. Stir with the **Funny Face Kitchen Scraper** until well blended. Stir in the flour and cocoa powder until a dough forms. You may need to use your hands!
3. Move the dough to a well-floured surface. Roll the dough out until it's ¼" (6 mm) thick (see cook's tips).
4. Dip the **Emoji Cookie Cutters** into flour and cut out as many cookies as you can. Use the **Mini Nylon Turner** to move the cookies onto a cookie sheet. Collect the dough scraps and repeat.
5. * Bake for 10–12 minutes, or until the edges of the cookies are set. Remove the cookie sheet from the oven to a cooling rack and cool for 3 minutes. Use the **Nylon Turner** to move the cookies to a cooling rack.
6. When the cookies are fully cooled, assemble the cookie sandwiches: Scoop ¼ cup (60 mL) of filling onto the flat side of 1 cookie. Gently press the remaining cookie on top to seal. Roll the edges in sprinkles, if desired.
7. Freeze for at least 3 hours, or until firm, then enjoy!

Cook's Tips

Make sure your dough is rolled out right. Use the middle ridge on the side of the cookie cutters as a guide!

Having a party? You can double this recipe to make 12–16 cookies!

*Ask for an adult's help



Mini Rainbow Sprinkles Cake

➤ SERVES 8

Prep Time: 5 mins Total Time: 40 mins

Cake

- Oil for coating the baker
- 1⅔ cups (400 mL) white cake mix
- ½ cup (125 mL) 2% plain low-fat Greek yogurt
- ½ cup (125 mL) water
- ¼ cup (60 mL) rainbow sprinkles

Glaze

- 1 cup (250 mL) powdered sugar
- 2 tbsp (30 mL) milk
- ½ tsp (2 mL) vanilla extract
- Optional: 1–2 tbsp (15–30 mL) rainbow sprinkles

1. Preheat the oven to 350°F (180°C).
2. Spray or brush the **Mini Deep Covered Baker** with oil. Combine the cake mix, yogurt, and water in a large bowl, then mix until mostly smooth. Gently stir in the sprinkles until they are combined into the batter.
3. *Pour the batter into the baker. Bake, uncovered, for 30–35 minutes, or until a toothpick inserted in the center of the cake comes out clean.
4. *Carefully remove the baker to a cooling rack with parchment paper underneath. Run a butter knife around the cake to gently release it from the baker. Let the cake cool for 5 minutes in the baker.
5. Whisk the powdered sugar, milk, and vanilla in a medium bowl until smooth. Add the sprinkles, if you want.
6. *Flip the cake over onto the cooling rack. Carefully turn the cake so it's right-side up.
7. *Pour the glaze over the cake. Cut into 8 pieces.

Cook's Tips

Instead of making your own glaze, you can use ½ cup (125 mL) of prepared white frosting. Place the frosting in a microwave-safe bowl. Microwave, uncovered, on HIGH for 30 seconds. Add 1–2 tbsp (15–30 mL) of sprinkles, and pour over the cake.

To make this recipe in the **Deep Covered Baker,** just double the ingredients and bake for 40 minutes.

*Ask for an adult's help.