

Banana Snowmen

Bb

These banana snowmen come together in just minutes with very little preparation. For this recipe, the snowman has a red hat, similar to a Santa hat, topped with a fluffy marshmallow.

This recipe works well on a skewer, but you can simply lay the elements flat on a clean workspace and build the snowman for younger kids.

Prep time: 10 minutes

Yield: Serves 10

Ingredients

- 6 medium bananas
- 20 pretzel sticks
- 50 mini chocolate chips
- 10 strawberries, top removed
- 10 mini marshmallows
- 1 tube orange decorating gel

Directions

1. Peel all bananas and cut all the ends flat.
2. Cut 5 bananas in half, for 10 total, then set aside. Slice into 1/4-inch thick slices. The slices will be the base of the snowman's hat.
3. To assemble the snowman, press the pointy side of the chocolate chips into the banana for the snowman's eyes near the top of the banana.
4. Next, press three more chocolate chips into the middle of the banana for the snowman's buttons.
5. For the snowman's hat, place a slice of banana on top of the large halved banana. Next, place a strawberry on top of the banana slice.
6. Then, place a mini marshmallow at the top, to look like a winter hat with a fuzzy ball.
7. Gently press the pretzel sticks into the side of the banana to make the snowman's arms.
8. Use the decorating gel to draw a tiny carrot nose on each snowman.



crawly caterpillar

Cc

These strawberry banana caterpillars are healthy and cute! All these require for prep time is a little slicing. To save even more time, you can slice the strawberries ahead of time.

Prep time: 10 minutes

Yield: Serves 10

Ingredients

- 20 strawberries, sliced into 1/4-inch thick slices
- 10 strawberries, stem removed
- 2 medium bananas, sliced into 1/4-inch thick slices
- 10 teaspoons nut butter
- 20 green grapes, cut in half
- 20 mini chocolate chips

Directions

1. Begin with the whole strawberry with the stem removed. Place a banana slice behind it, then alternate with a strawberry slice. Repeat until there are 8-10 slices of each.
2. Pat the cut side of the grape with a paper towel to remove any excess moisture. Place a small dot of nut butter on the cut side of the grape.
3. Stick the grape to the whole strawberry for the caterpillar's eyes. Place a small dot of nut butter on the chocolate chip and place it on the grape to complete the eye.



earth rice cakes

Ee

This recipe is an easy and yummy way to celebrate our big blue planet! It has loads of crunch with a sweet fruit topping. If you have refrigerator access, swap the frosting for a tub of cream cheese fruit dip or Greek yogurt for a snack with extra protein.

Prep time: 10 minutes

Yield: Serves 10

Ingredients

- 20 tablespoons whipped frosting
- 5-10 drops blue food coloring
- 10 plain rice cakes
- 3 medium kiwi, sliced and quartered

Directions

1. In a medium bowl, or directly in the can of frosting, mix the frosting and blue food coloring until well combined. Feel free to add more drops to get your desired blue.
2. Spread the blue frosting on top of the rice cakes, coating as well as possible.
3. Place pieces of kiwi on top of the frosting to resemble land masses.



happy faces

Hh

This is the perfect recipe to have fun and be creative. It's healthy and an excellent option for any time of the day. This recipe uses mini flatbread rounds but feel free to use sandwich bread rounds or rice cakes. Encourage kids to get creative and make their faces look as silly as possible!

Prep time: 10 minutes

Yield: Serves 10

Ingredients

- 10 mini 4-inch flatbread rounds
- 20 tablespoons hummus
- 1 large cucumber, sliced into 1/4-inch thick slices, about 20 slices
- 10 cherry tomatoes, cut in half
- 1 cup shredded carrots
- 2 red bell peppers, cut into thin strips

Directions:

1. Spread 2 tablespoons of hummus onto the flatbread.
2. Place two slices of cucumber near the center of the flatbread for eyes. Place a tomato half on each cucumber piece to complete the eye.
3. Sprinkle carrots on the top of the flatbread for hair.
4. Use strips of red bell peppers for the mouth.



ice cream in a bag

Ii

This treat requires extra prep and time, but the result is worth it. Making ice cream is not only easy but also fun and delicious. It's great for all ages and perfect for outside snack time. Feel free to add a topping bar to the table when you make this recipe so kids can spoon in cookie crumbs, sprinkles, or a drizzle of fudge onto their ice cream—yum!

Prep time: 15 minutes

Yield: Serves 10

Ingredients

- 16 cups whole milk
- 20 tablespoons granulated sugar
- 5 teaspoons vanilla extract
- 20 cups ice
- 5 cups rock salt

Directions

1. Place 1/2 cup of milk, 1 tablespoon of sugar, and 1/2 teaspoon of vanilla extract into 1 quart-sized freezer bag. Repeat for the 9 remaining bags.
2. Seal the quart bags and place them into the gallon bags. Add 2 cups of ice around the quart-sized bags and sprinkle the ice with rock salt.
3. Seal the gallon bag and shake for about 10 minutes until the contents of the bag begin to firm up and resemble soft serve ice cream.



nutty acorn treats

Nn

This cute acorn is perfect for learning about the fall. Each acorn is made with a chocolate kiss and a Nilla wafer. If you prefer, you can use mini Nutter Butter rounds. These sweet treats will be eaten up quicker than it takes to make them!

Prep time: 10 minutes

Yield: Yield 40 acorns, 4 per serving

Ingredients

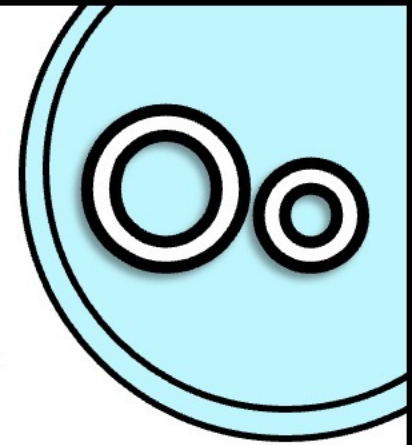
- 40 Hershey's kisses
- 40 mini Nilla wafers
- 10 tablespoons peanut butter
- 40 mini chocolate chips

Directions

1. Unwrap the Hershey kisses. Place a dot of peanut butter onto the Nilla wafer and place it on top of the flat side of the kiss.
2. Place a dot of peanut butter on top of the Nilla wafer and place a mini chocolate chip on top to look like an acorn. Repeat with the remaining ingredients. This recipe includes the ingredients for four acorns per person.



ocean cups



These teddy bears are headed to the beach! This recipe uses blue gelatin for the ocean. There are multiple flavors you may find in the store that are blue, and all of them will work great. Crushed up graham crackers look like sand on this fun beach. Try adding a spray of whipped cream to one side of the Jello cup before you sprinkle on the sand, to look even more like a beach!

Prep time: 10 minutes

Yield: Serves 10

Ingredients

- 10 blue raspberry Jello cups
- 5 full sheets graham crackers, crushed
- 30 teddy grahams
- 10 gummy lifesavers

Directions

1. Open the Jello cups. Place two spoonfuls of crushed graham crackers on the top of half of the Jello cup.
2. Place two teddy grahams in the crushed crackers. Place the remaining teddy graham into the lifesaver and place it on the blue gelatin side of the cup.



rainbow clouds

Rr

These cute rainbow snacks are sure to brighten anyone's day. Not only are they a fun activity, but they're also a yummy snack too! This recipe calls for Froot Loops, but any generic circular cereal will do as long as it has all the colors of the rainbow. Feel free to encourage creativity in rainbow making with the option to follow the directions or alternate each color.

Prep time: 10 minutes

Yield: Serves 10

Ingredients:

- 30 red Froot loops
- 30 orange Froot loops
- 30 yellow Froot loops
- 30 green Froot loops
- 30 blue Froot loops
- 30 purple Froot loops
- 10 pipe cleaners
- 20 mini marshmallows

Directions

1. To make the rainbow, first, place 3 red fruit loops on the pipe cleaner. Then, repeat with the orange, yellow, green, blue, and purple fruit loops to form a rainbow.
2. Use scissors to trim the pipe cleaner carefully, leaving space on each end for a mini marshmallow. Place the marshmallows on the end of the pipe cleaner to secure the rainbow.



S'more Sheep

Ss

These sheep are campfire ready! This recipe lets you enjoy all the flavors of a smore with a fraction of the mess. This recipe uses chocolate frosting to hold the marshmallows on but feel free to use a jar of sundae chocolate or even a different frosting flavor. If you're feeling extra creative, you can use pretzels to build a fence to pretend the sheep are jumping over for a cute post-nap snack!

Prep time: 10 minutes

Yield: Serves 10

Ingredients

- 5 full sheets of graham cracker, broken in half, 10 squares total
- 10 tablespoons chocolate frosting, plus more for adhering candy eyes
- 10 mini Nilla wafers
- 20 mini candy eyes
- 100 mini marshmallows
- 20 pretzel sticks

Directions

1. Spread the frosting on top of the graham cracker. Place a mini Nilla wafer in the center of the graham crackers.
2. Carefully place a small dot of frosting on the back of the candy eyes and place them on top of the Nilla wafer.
3. Place the marshmallows around the graham cracker as though covering it with sheep's wool.
4. Break pretzel sticks in half and place under the cracker for legs.



umbrellas

Uu

These umbrellas are full of vitamin C! Add some brightness to a rainy day with this cute and nutritious snack. If you have blueberries on hand instead of raisins, feel free to swap those for the raindrops!

Prep time: 10 minutes

Yield: 20 umbrellas, per serving

Ingredients

- 4 large navel oranges
- 80 raisins
- 5 cheese sticks, quartered lengthwise

Directions

1. While still in their peel, cut the oranges into 1/4 -inch thick slices. Depending on the size of the oranges, you should be able to get 3-4 slices per orange. Cut each of these slices in half so they are semi-circles.
2. Place two slices of orange onto a plate. Place a quarter of cheese stick underneath each, bending the end to look like an umbrella handle.
3. Place 10 raisins around the umbrellas for rain.

