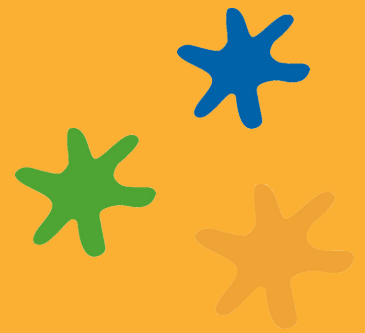




KIDS' KITCHEN: MOOSE MUNCH

Hosted by Monica



CAMP KITCHEN CODE

1. SAFETY FIRST

This means we ask for permission and guidance while in the kitchen, especially when using any items that might be dangerous. While in the kitchen there are lots of sharp objects and hot surfaces- so be sure to be *alive, alert, awake, enthusiastic* while cooking. Make sure to wash your hands!

2. RESPECT

Make sure to ask if anyone else is using the kitchen before you start and say thank you to any helpers you might have!

3. LOVE

Many people show their love and care for others through cooking, and now you will be able to as well!

4. CHALLENGE BY CHOICE

Sometimes cooking can be intimidating, so never hesitate to ask for help! If you don't feel comfortable contributing to cooking, sit in the kitchen and watch and learn from someone else. Best thing about cooking- you also get to participate by eating!

5. HAVE FUN

Cooking should be fun and creative so embrace it, make mistakes, and learn something new!

MOOSE MUNCH GUIDELINES

- Ask permission to use the kitchen and ask someone to help you when needed
- Wash hands
- Gather all your materials / ingredients and have them available to use
- Follow recipe instructions
- While the recipe is setting / cooking clean up!



MISS MONICA'S CHEESE BISCUITS

A kids' kitchen recipe

INGREDIENTS

- 1 1/2 cups Jiffy baking mix
- 2/3 cup milk
- 2/3 cup cheddar cheese or other favorite cheese
- 1/4 cup butter melted
- 1 tsp. garlic powder or freshly crushed garlic

MATERIALS

- Measuring cups - dry and wet if available
- Measuring spoons
- Mixing Bowls - one small and one large
- Wooden spoon
- Parchment Paper

INSTRUCTIONS

- 01** Preheat oven to 425
- 02** Combine butter and garlic and set aside
- 03** In a separate bowl blend biscuit mix, milk and cheese together
- 04** Drop by teaspoon on ungreased baking sheet
- 05** Bake 8 - 10 minutes
- 06** When done, brush with butter mixture and enjoy!