

It's a
Back to School



KIDS
baking
CLUB

KIDchen Fun!

Printable Packet

Activities, crafts, recipes & more!

Print Easy as 1-2-3

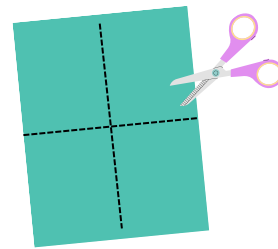


Download printables
to your computer or laptop
(not from your cell phone)



Print at PRINT shop
or your printer

Make sure printer is set
to 100% & "Fit to Scale"



Use a scissors to
cut designs

Create your goodie and
attach card/tag to
display!

Zoo Party Includes:

- All About Me
- Back to School Bingo
- "Wild about you..." Treat Tags
- Table Talk
- Zany Zoo Funnies
- Mini Pizzas Dinner Idea
- Build your Own Ice Cream Cone
- Zoo Word Search
- Lunch Box Motivation Cards
- Summer Kitchen Chart
- Zebra Zucchini Muffins (2 pages)
- Sweet Safari Cookies (2 pages)
- 10 Tips to Summer Safety
- Bananarama Breakfast Bars (2 pages)
- Giraffe Coloring Page
- Elephant Coloring Page



Name: _____ AGE: _____ GRADE: _____

MY SCHOOL: _____ TEACHERS'S NAME: _____

ABOUT ME TODAY!

MY FAVORITE COLOR IS: _____

MY FAVORITE THING TO DO IS: _____

MY FAVORITE PLACE TO GO IS: _____

MY BEST FRIEND IS: _____

MY FAVORITE THING TO PLAY IS: _____

MY FAVORITE ANIMAL IS: _____

MY FAVORITE THING TO WATCH ON TV IS: _____

I LOVE TO LEARN ABOUT: _____

MY FAVORITE THING TO DO AT SCHOOL: _____

MY FAVORITE PLACE TO EAT IS: _____

MY FAVORITE FOOD IS: _____

I AM REALLY GOOD AT: _____

I WISH I WAS BETTER AT: _____

WHEN I GROW UP, I WILL BE: _____

MY FAVORITE MOVIE IS: _____

SOMEDAY I WANT TO GO TO: _____

ONE THING I HOPE TO DO THIS SCHOOL YEAR: _____

BACK TO SCHOOL

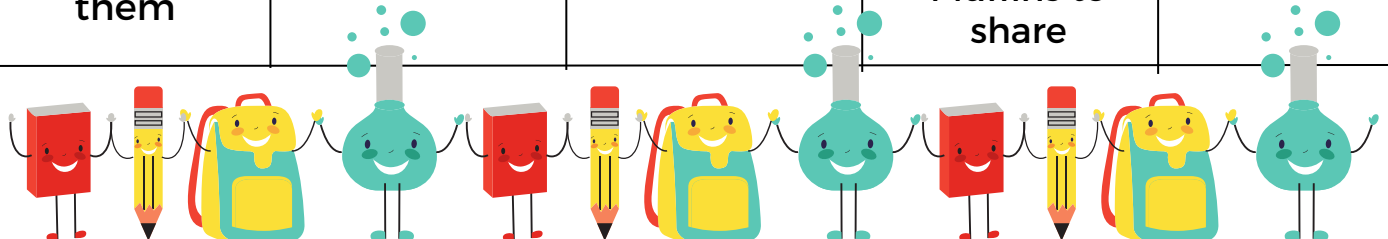


Place a sticker when finish do a square


When you get a Bingo, celebrate by: _____

When you fill the board, celebrate by: _____

Help someone with a chore	Make someone laugh	Make a thank you card	Draw a picture for someone	Give a hug to someone who needs it today
Make your bed before school	Bring treats to your teacher	Make Bananarama Bars for your lunch	Clean your room	Help at the grocery store
Clear the table	Make & bring Sweet Safari Cookies to your teacher		Call your grandparent to say hi	Packed my lunch
Organize your toys	Tell your teacher thank you!	Write 5 things you are grateful for	No complaining for 1 day	Bring a snack for a friend at school
Tell someone you love them	Make someone smile	Make a new friend at school	Bake Zucchini Zebra Muffins to share	Call a friend to play



Treat Tags. Print & Cut. Use as a tag for sweet treats for your teachers. .



WILD

about being
in your class

To:

From:



WILD

about being
in your class

To:

From:



WILD

about being
in your class

To:

From:



WILD

about being
in your class

To:

From:

Tasty Table Talk

Print & Cut into strips. Put in bowl and pass to people at the table.

What is your favorite zoo animal?
Why?

What zoo animal are you most like?

What zoo animal sounds can you make?
Let's hear!

Which zoo animal are you afraid of?

Would you rather be a monkey
or an elephant? Why?

What is the best part of going
back to school?

What animal does the person sitting to the
right of you remind you of?

Zany Zoo Funnies

What is black and white and red all over?

A sunburned zebra.

Why don't leopards play hide and seek?

They always get spotted.

What do you call an alligator that solves mysteries?

An investi-gator.

Why are monkeys bad story tellers?

Because they only have one tail.

How do lions greet other animals?

I'm pleased to eat you.

What do you get when you cross a snake with a pie?

A pie-thon.





dinner



Mini Pizzas Using Circle Cutter



You Need:

- Pizza Dough
- Pizza sauce
- Grated Mozzarella cheese
- Pizza Topping
- Baking sheet
- Circle Cutter

How to Make:

1. Roll out pizza dough
2. Cut with circle cutter
3. Lay on oiled baking sheet
4. Spoon and spread pizza sauce
5. Add grated mozzarella cheese
6. Add toppings
7. Bake at 350 F for 10 minutes or until done

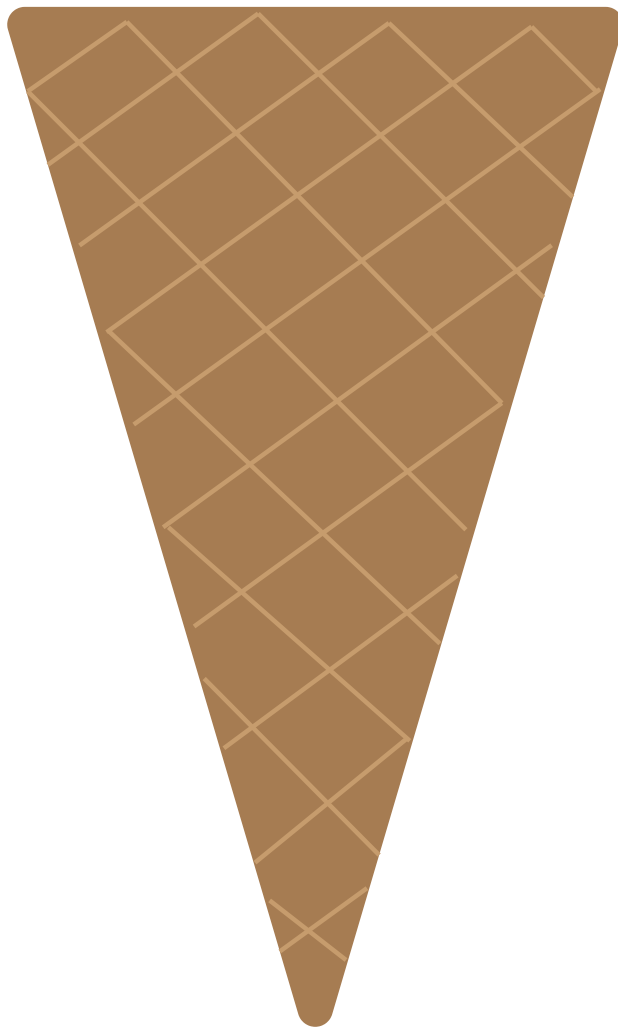
Topping Ideas:

- Pepperoni
- Pineapple
- Black Olives
- Tomato
- Bacon
- Sausage
- Mushrooms

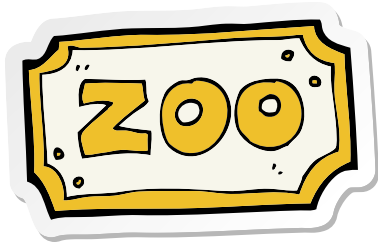
Preheat oven to 350 F

Build your own Ice Cream Cone

- Print the pages
- Cut out the cone & scoops
- Glue or tape the scoops onto a piece of paper or poster board







Word Scramble

NIOL _____

EURML _____

KTMERAE _____

DAOLEPR _____

LUHSOT _____

FERGIAF _____

LIAORTAGL _____

ONMLGIAF _____

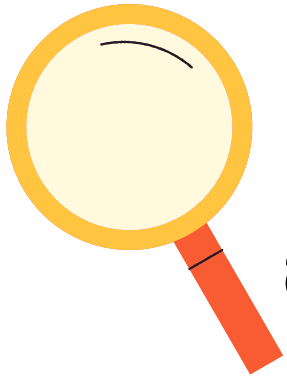
TNAHPELE _____

HMAZECIPNE _____

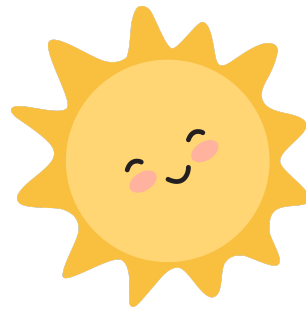
DALB LEAEG _____

ALRGLIO _____

WHICH IS YOUR FAVORITE!



**Learn
something
amazing today!**



**Smile a lot
today!**



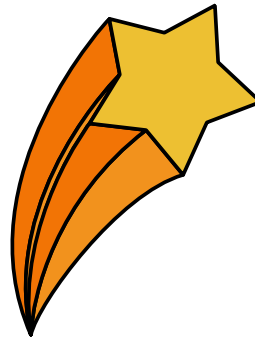
**You're
awesome!**



**Be a rockstar
student
today!**



**You make the
world a
better place!**



**Reach for
the stars.**



**You are
loved!**



**You are
one smart
cookie!**

SUMMER Kitchen Helper Chart

I helped with:

Sticker
Here

Sticker
Here

Sticker
Here

Sticker
Here

Sticker
Here

Sticker
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Sticker
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Sticker
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Zebra Zucchini Muffins



Prep: 20 minutes
Baking: 25 minutes

A summer snack to bring on all your wild adventures.

Ingredients

For dietary modifications [scan the QR Code](#)

- 3 Cups grated zucchini (about 4 small zucchinis)
- 2 large eggs
- 1 1/3 Cups granulated sugar
- 2 teaspoons pure vanilla extract
- 1 Cup butter (2 sticks) – melted
- 3 Cups all-purpose flour
- 1 teaspoon baking soda
- 1 teaspoon baking powder
- 2 teaspoons ground cinnamon'

Optional Add-ins:

Mix in when batter is all mixed.

- 1 Cup raisins or dried cranberries
- 1 Cup chocolate chips
- 1 Cup chopped walnuts



**20
Muffins**

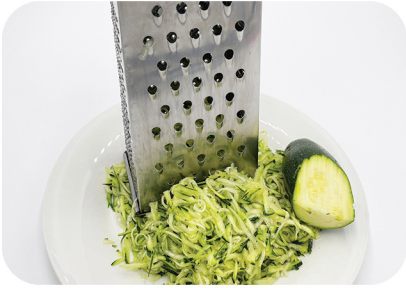
Take Out Tools

- Cupcake pan
- Zebra cupcake liners
- 2 mixing bowls
- Measuring cups and spoons
- Cheese grater

Let's Make!

Before You Mix:

1. Before baking, preheat oven 350 F degrees.
2. Line pan with cupcake liners



- 1** With a grater, grate the zucchini. Set aside.



- 2** In a mixing bowl, beat the eggs with a fork. Mix in sugar and vanilla.



- 3** Stir in melted butter. Stir in grated zucchini. Set aside.



- 4** In another bowl, mix the flour, baking soda, baking powder and cinnamon.



- 5** Add flour mixture to zucchini mixture $\frac{1}{2}$ cup at a time. Stir until combined. Add in optional items if desired.



- 6** Scoop batter into cupcake liners $\frac{2}{3}$ full. Bake for 25 minutes. Cool. Keep stored in tight container in the refrigerator.





Sweet Safari Cookies



Prep: 20 minutes
Baking: 12 minutes

Create the colors of the wild to make scrumptious cookies.

Ingredients

For dietary modifications scan the QR Code

- 1 Cup (2 sticks) butter – room temperature
- 1 Cup brown sugar
- 3/4 Cup granulated sugar
- 1 large egg
- 2 teaspoons pure vanilla extract
- 2 ½ Cups all-purpose flour
- 1 teaspoon baking soda
- 1 bag Reese's pieces candy



**Makes
12**

Take Out Tools

- Baking sheet pan
- Parchment paper
- Mixing bowl
- Measuring cups and spoons
- Electric mixer (optional)

Let's Make!

Before You Mix:

1. Preheat oven to 350 degrees 15 minutes prior to baking.
2. Line baking pan with parchment paper.



- 1** In a mixing bowl, with an electric mixer, cream together the butter, brown sugar, and sugar until creamy.



- 2** Mix in the vanilla and egg.



- 3** Add flour on top of mixture. Add baking soda. Mix into the sugar mixture.



- 4** Stir in Reese's pieces (do not use electric mixer).



- 5** With a spoon, scoop onto a lined baking sheet. Bake for 12 minutes until golden brown.



- 6** Let cool. Put in safari cookie bags to bring to your friends.



10 tips for Summer Food Safety

Summer promises sunshine, heat, and outdoor fun with family and friends. Yet, food poisoning can happen with perishable foods. Perishable foods are foods that spoil easily or become unsafe to eat in warm temperatures. Your Wild Friends are sharing their Top 10 Food Safety Tips this summer.



Keep perishable foods refrigerated or in an ice cooler until serving outdoor. Examples are potato salad, cooked meats, mayonnaise, and dairy products.



If marinating meat, chicken, fish or vegetables, throw marinade away before grilling.



Do not eat raw foods like oysters or fish if it is warm or left outside in the heat.



After eating, put perishable leftovers in the refrigerator quickly.



Separate raw and cooked foods. After grilling food, do not place near uncooked foods.



When grilling at a picnic, lake, or the beach, keep raw meats in an ice cooler until ready to cook.



Wash all fruits and vegetables before eating.



Do not reuse grocery bags that contained foods that were kept warm.



After grocery shopping, do not keep groceries in a hot car.



Wash hands or use hand sanitizer after touching raw meat or fish.



Bananarama Breakfast Bars



Prep: 10 minutes

Baking: 23 minutes

Go bananas with quick & easy nutritious breakfast bites.

Ingredients

For dietary modifications [scan the QR Code](#)

- 6 ripe bananas
- 4 Cups Old Fashioned Rolled Oats
- 1 teaspoon ground cinnamon
- ½ Cup chocolate chips, blueberries or raisins (optional)



**8-12
Servings**



Take Out Tools

- Baking pan (8 x 8 inch)
- Parchment paper
- Measuring cups & spoons
- Mixing bowl

Let's Make!

Before You Mix:

1. Preheat oven 375 F 15 minutes before baking



- 1 In a large bowl, mash ripe bananas with a fork or pastry blender.



- 2 Mix in the rolled oats, and cinnamon. Add chocolate chips, blueberries or raisins (optional)



- 3 In a lined pan, press the batter firmly with a fork.



- 4 Bake for 23 minutes.

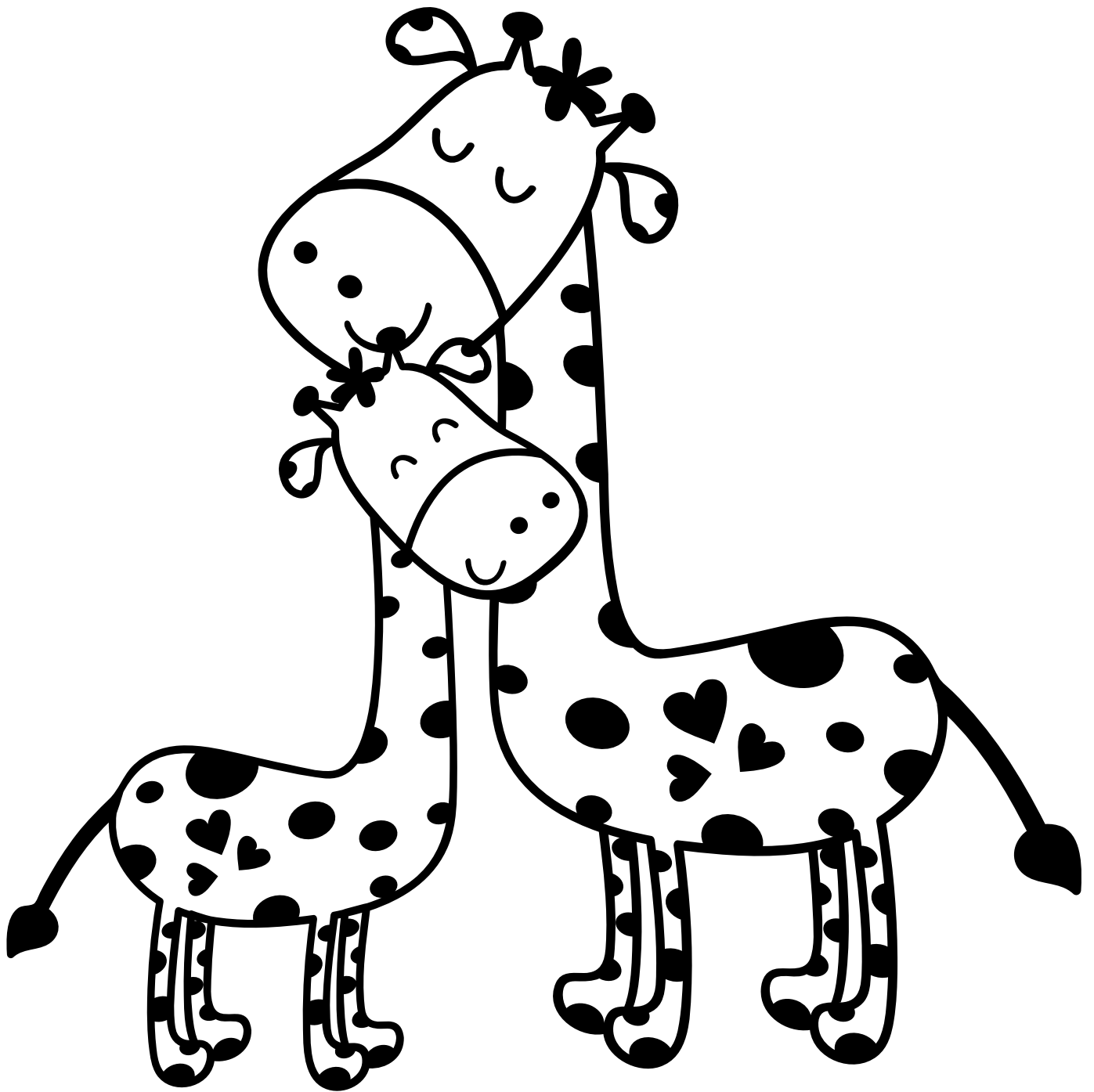


- 5 Allow to cool before slicing into bars. Store in sealed container in the refrigerator.

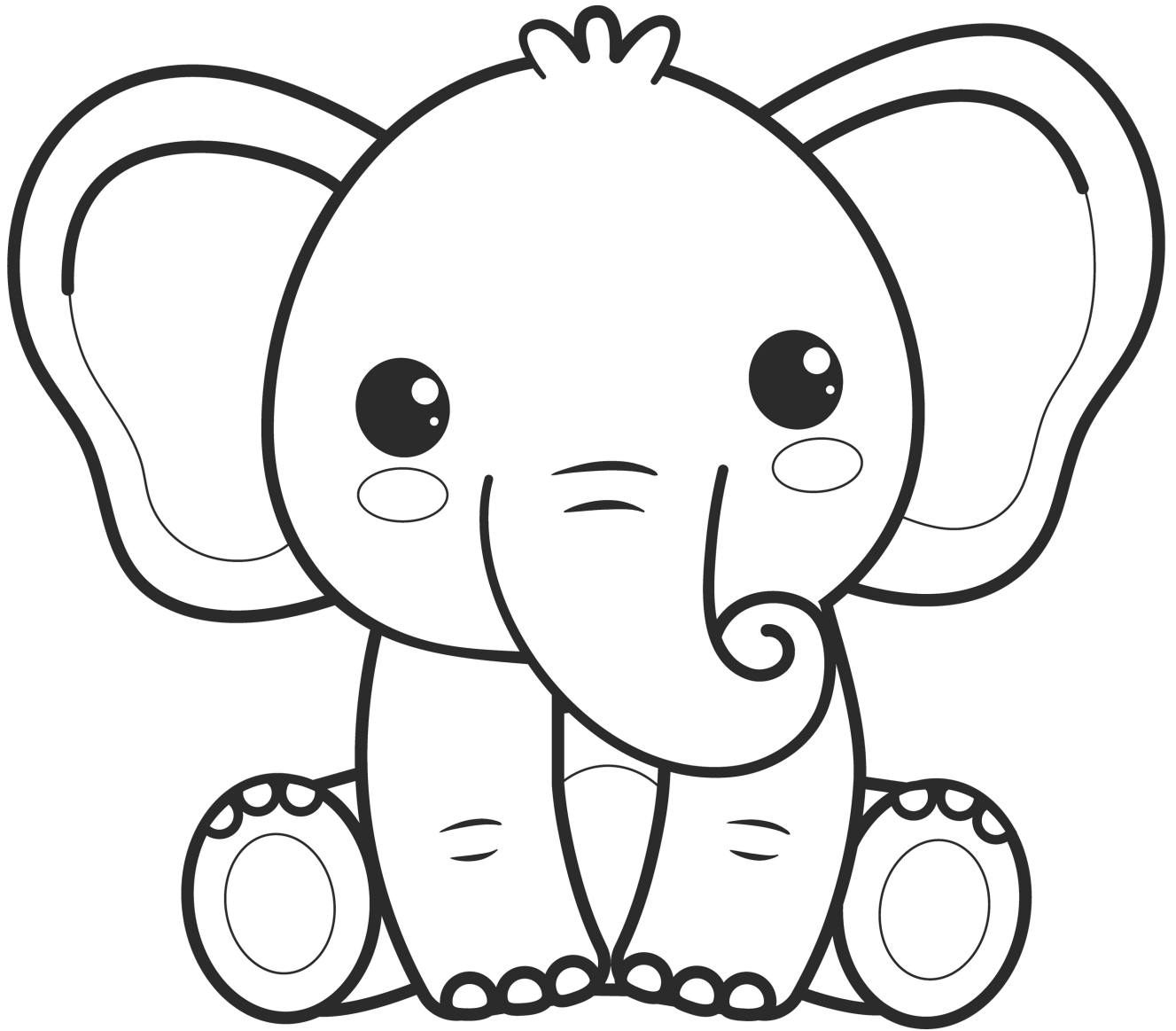
Add-ins

- Peanut butter chips
- Vegan chocolate chips
- Dried cranberries
- Dried apricots (cut into small pieces)
- Coconut flakes
- Flax seed - ground
- Chia seeds
- Dried cherries





**Aim Hig
Stand Tall
Get spotted
Be YOU!**



I love you a TON!!