

# Bring in the Spring

KIDchen FUN!  
Activity Pack

KIDS  
baking  
CLUB



KIDS  
**baking**  
CLUB

# KIDchen Fun! Printable Packet

Games, crafts, recipes & more!

Print Easy as 1-2-3

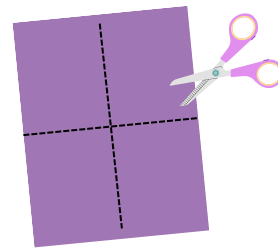


Download printable  
to your computer or laptop  
(not from your cell phone)



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!

## Bring in the Spring Includes:

- Jelly Bean Game
- Tasty Talk
- Spring Snack Time
- Easter Placemats
- Draw an Easter Basket
- Bunny Headband
- Hide & Seek Easter Eggs
- Flutter Fun Cupcake Recipe
- Easter Cupcake ideas
- Spring Treat Tags
- Thank you cards
- Biscuits & Honey Recipe
- Coloring Pages
- Family Kitchen Chart
- Spring banner

# Bring in the Spring

It's Spring!

Spring baking has become a thing. It's making Easter cookies & cupcakes, delicious breads, and more.

When I was eight years old my Italian grandma taught me how to make her famous Easter bread. It has become a tradition.

I created a fun KIDchen time for you and your kids.

It's the month of flowers, birds, butterflies, rain, new birth, and getting outdoors after a long winter.

I hope you and your kids have lots of Spring-filled KIDchen Fun!

*Jill Lodato*

Founder of Kids Baking Club



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CLUB





# Jelly Bean Game



## How to play. You need a bag of jelly beans.

1. Put jelly beans in a container you cannot see thru.

2. Each person picks a jelly bean and moves according to the color. First one to the finish line, wins.

**Red:** move 2 spaces

**Black:** lose a turn

**Pink:** move 1 space

**White:** back 2 spaces

**Green:** back 1 space

**Purple:** move 3 paces

**Orange:** go to yellow space

**Yellow:** back to start

**Other Colors:** stay where you are

# Tasty Table Talk

Questions to ask at the table.



What is your favorite cupcake flavor?

What is your favorite part of spring time?

What is the funniest thing about the person sitting to the left of you?

What is your favorite thing to do at the park?

Would you rather be a butterfly or a bird? Why?

What is your favorite sandwich to make?

What is your favorite topping on pancakes?

# Spring Snack Time

## Snails & Caterpillars

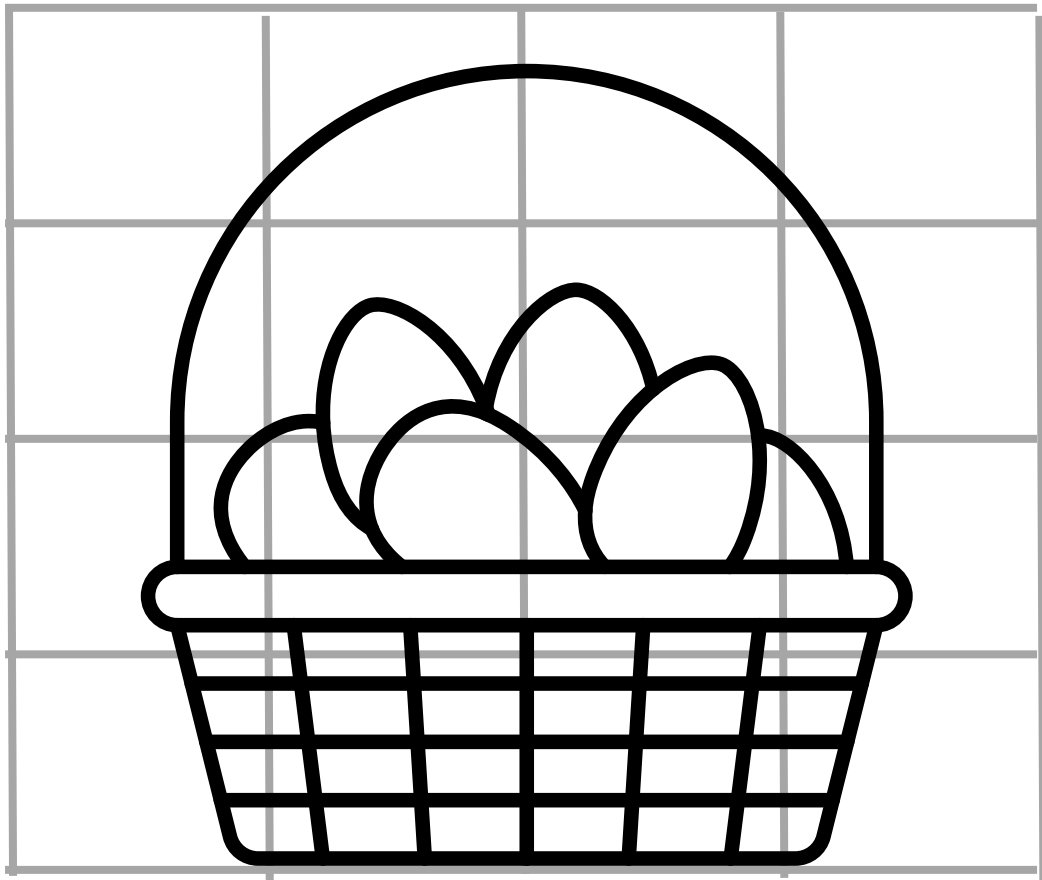
Fun to make using celery sticks and peanut butter or cream cheese to make snails and caterpillars using (your choice):

- Cherry tomatoes
- Grapes
- Blueberries
- Kiwi slices
- Cucumber slices
- Apples slices
- Orange slices
- Cashews for head
- Edible eyes (use peanut butter to stick on)

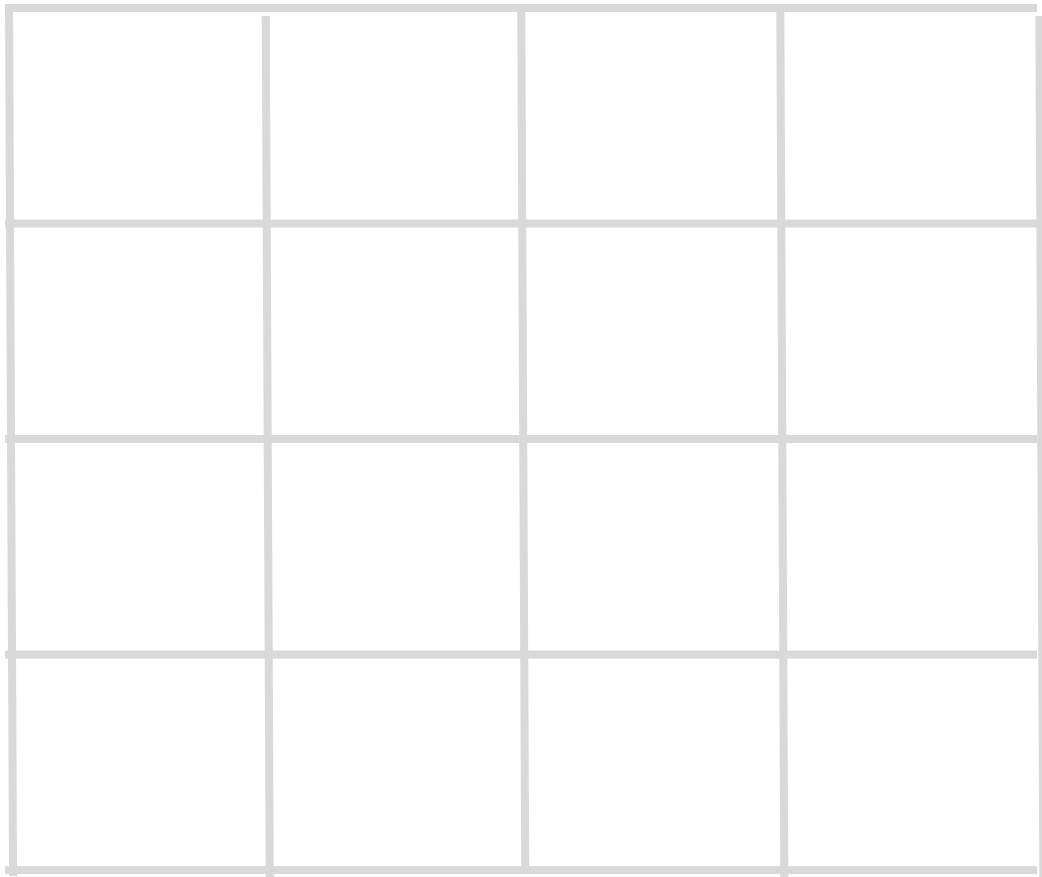


### How to make:

- 1, Wash celery and cut into size you desire.
2. Spread peanut butter or cream cheese into the center of the celery. Use a piping bag or ziploc bag.  
(it is best if the peanut butter is room temperature).
4. Slice veggie or fruit if needed.
5. Lay the veggies or fruit on top.
6. Using edible eyes? Adhere with peanut butter. Cashews & grapes make adorable heads.



Draw an Easter Basket by drawing what you see in each box.





# Flutter Fun Citrus Cupcakes



**Prep: 30 minutes**

**Baking: 18 minutes**

**Decorating: 30 minutes**

Create delicious orange creamsicle cupcakes. Decorate one-of-a-kind butterflies with candy.

## Ingredients

**You can substitute oranges with three lemons.**

- 2 large oranges
- 3 Cups flour
- 1 teaspoon baking powder
- ½ teaspoon baking soda
- ½ teaspoon salt
- 1 stick (1/2 Cup) butter
- ½ Cup oil (vegetable or canola)
- 1 ½ Cups sugar
- 4 large eggs
- 1/2 Cup whole milk

## BUTTERFLY CUPCAKE TOPPERS

- Bag of mini pretzels
- M & M's or mini jellybeans
- Tub of vanilla frosting



**14  
servings**



## Take Out Tools

- Cupcake baking pan
- Yellow Cupcake liners
- Mixing bowl
- Mixing spoon
- Measuring cups and spoons
- Grater



# Let's Make!

## Before You Mix:

1. Preheat oven to 350 degrees.



**1** In a mixing bowl, whisk together flour, baking powder, baking soda and salt.



**2** In another bowl, cream softened butter, oil and sugar until light and fluffy. Mix in eggs and milk.



**3** Grate orange peel with grater. Squeeze juice of oranges. Add to batter. Add flour. Stir well.



**4** Scoop batter into cupcake liners 2/3 way. Bake for 18-20 minutes. Let cool.



**5** Decorate cupcakes by spreading frosting with spatula. Use mini pretzels and candies to make butterflies.



# Decorate Easter Cupcakes



**Frost top with green frosting. Add a jellybeans, or chocolate malted eggs. Add sprinkles.**



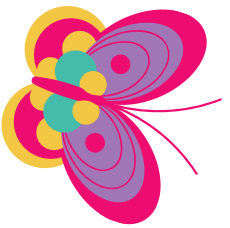
**Frost top with green frosting. Add a Peeps & jellybeans, or chocolate egg. Add sprinkles.**



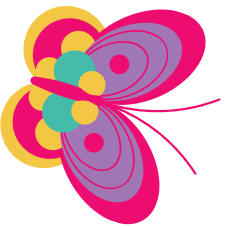
**Frost top with white frosting. Add orange and green Skittles candy to make carrots.**



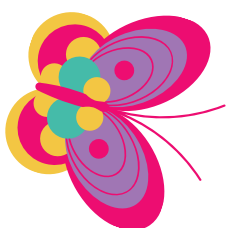
**Frost top with yellow frosting. Add orange Skittles candy to make beak and feet. Add edible eyes.**



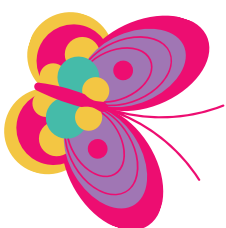
I am **fluttering**  
with **THANKS**  
for all you do!



I am **fluttering**  
with **THANKS**  
for all you do!



I am **fluttering**  
with **THANKS**  
for all you do!



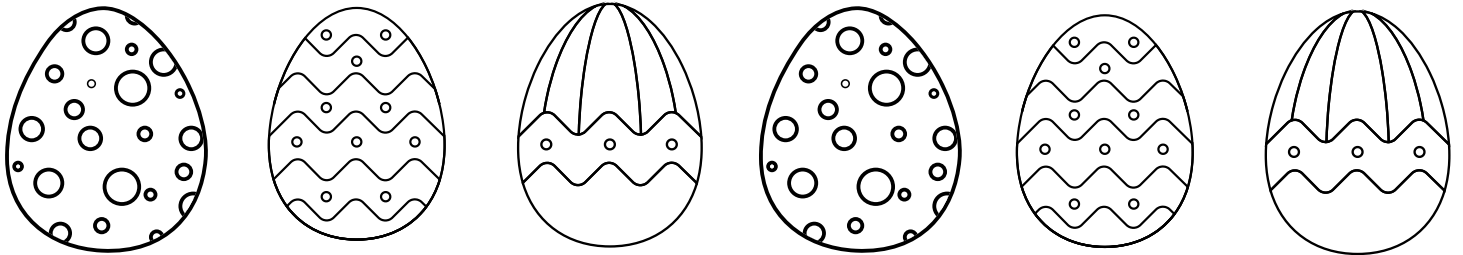
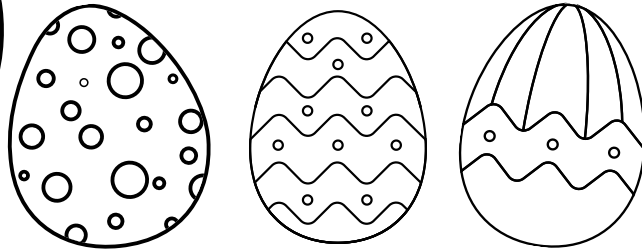
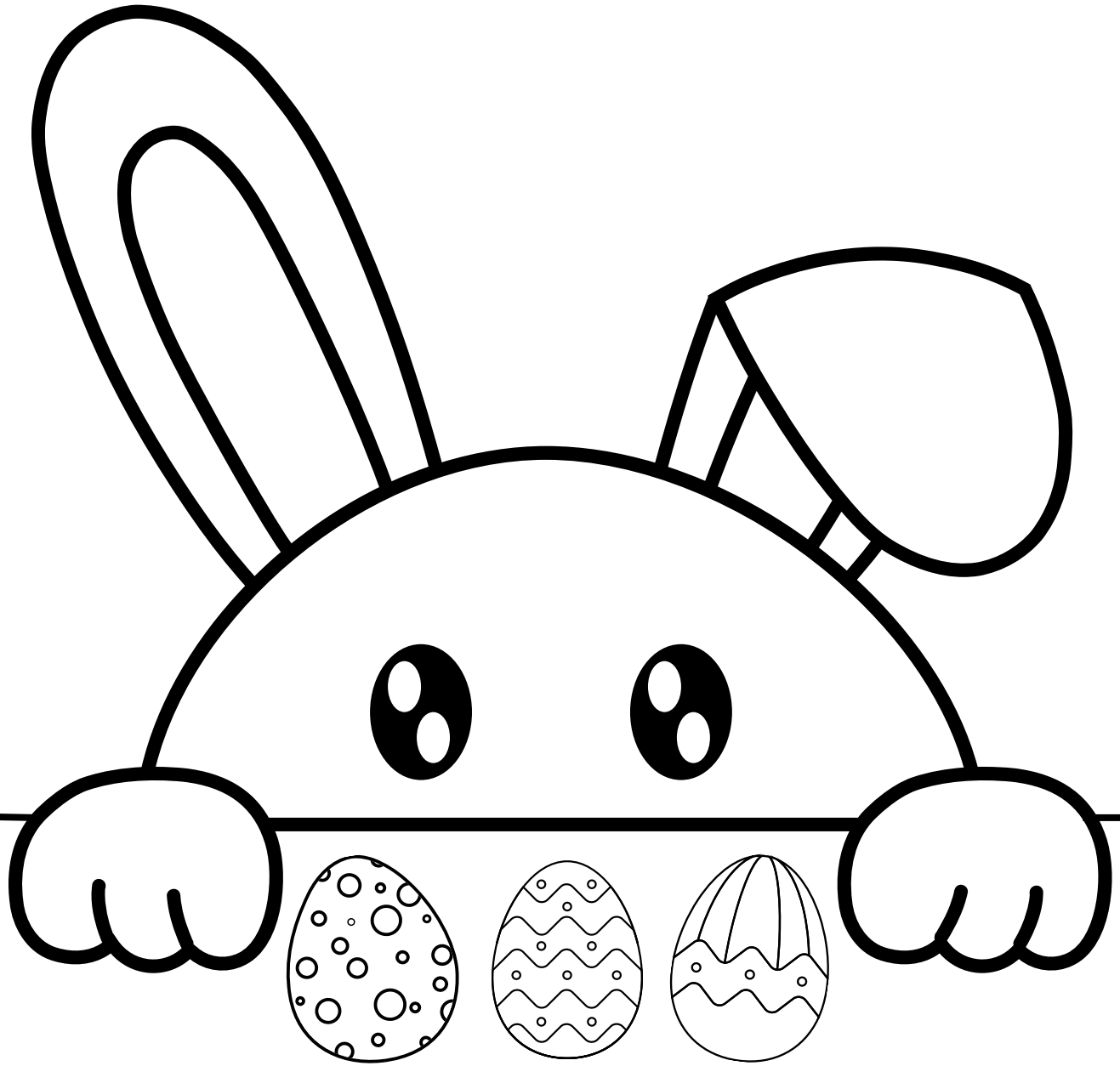
I am **fluttering**  
with **THANKS**  
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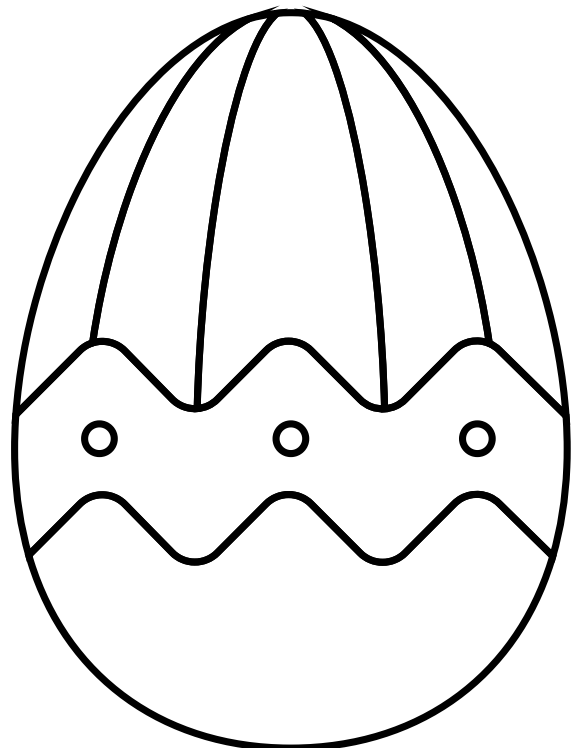
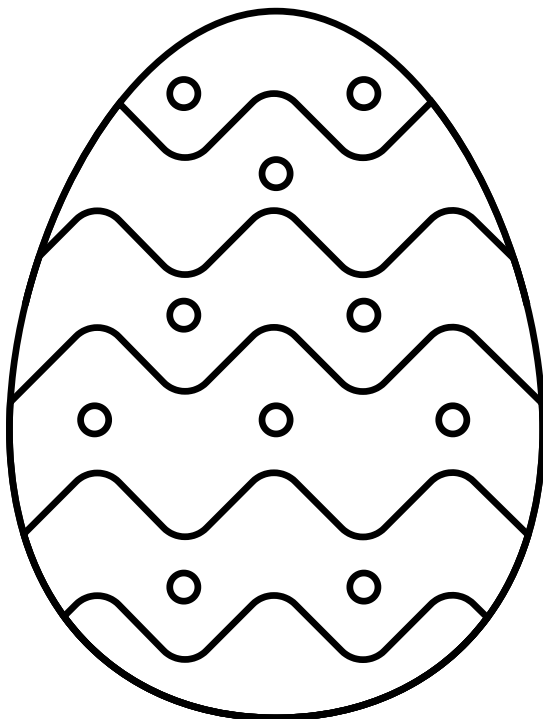
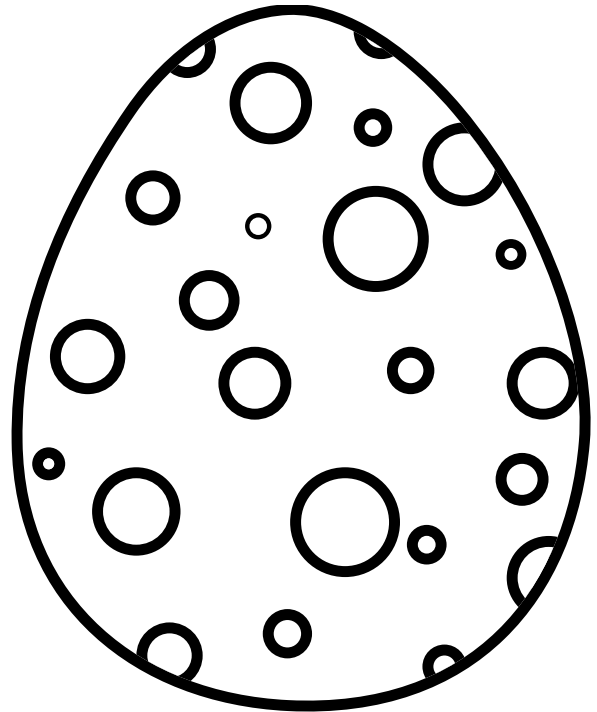
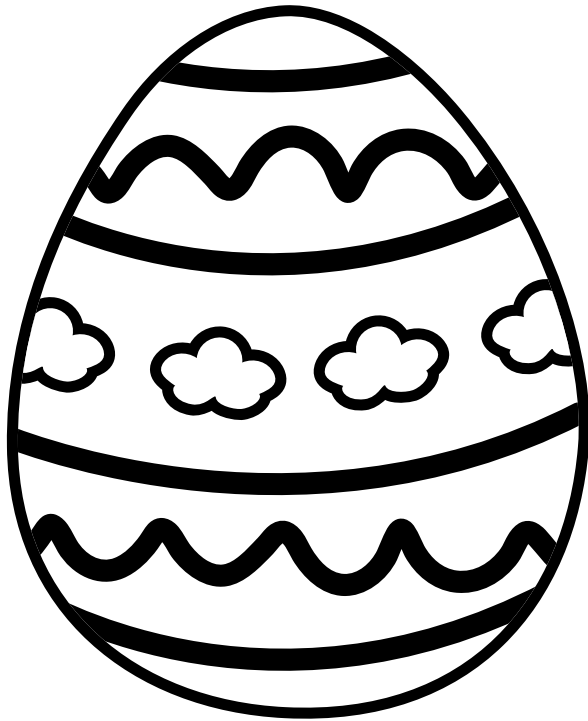


# Easter Bunny Headband

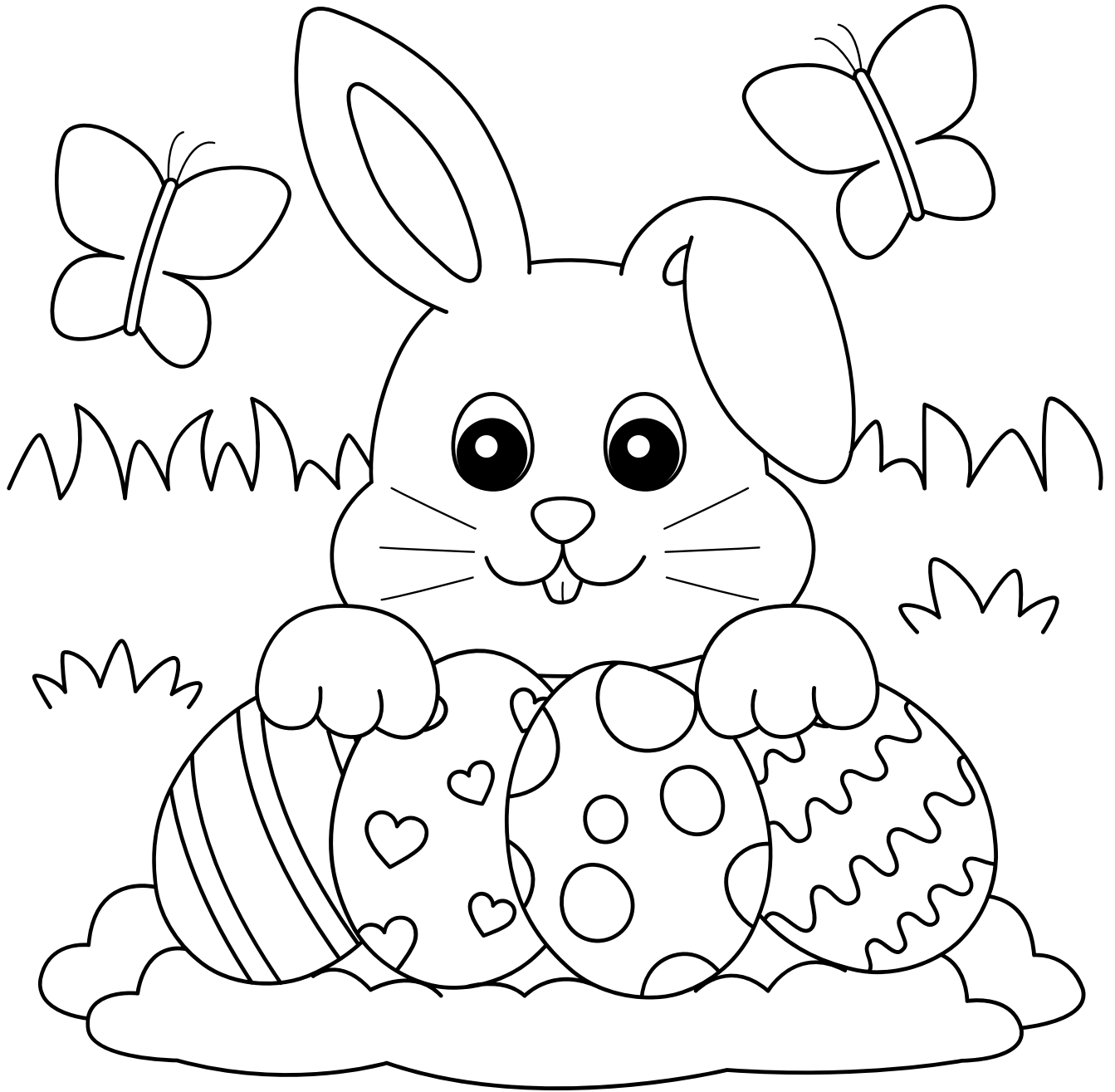
Copy and color. Cut out and staple or tape pieces together.



Copy as many pages you want. Color the eggs.  
Cut the eggs out with scissors.  
Hide the eggs around the house. See who finds the most.



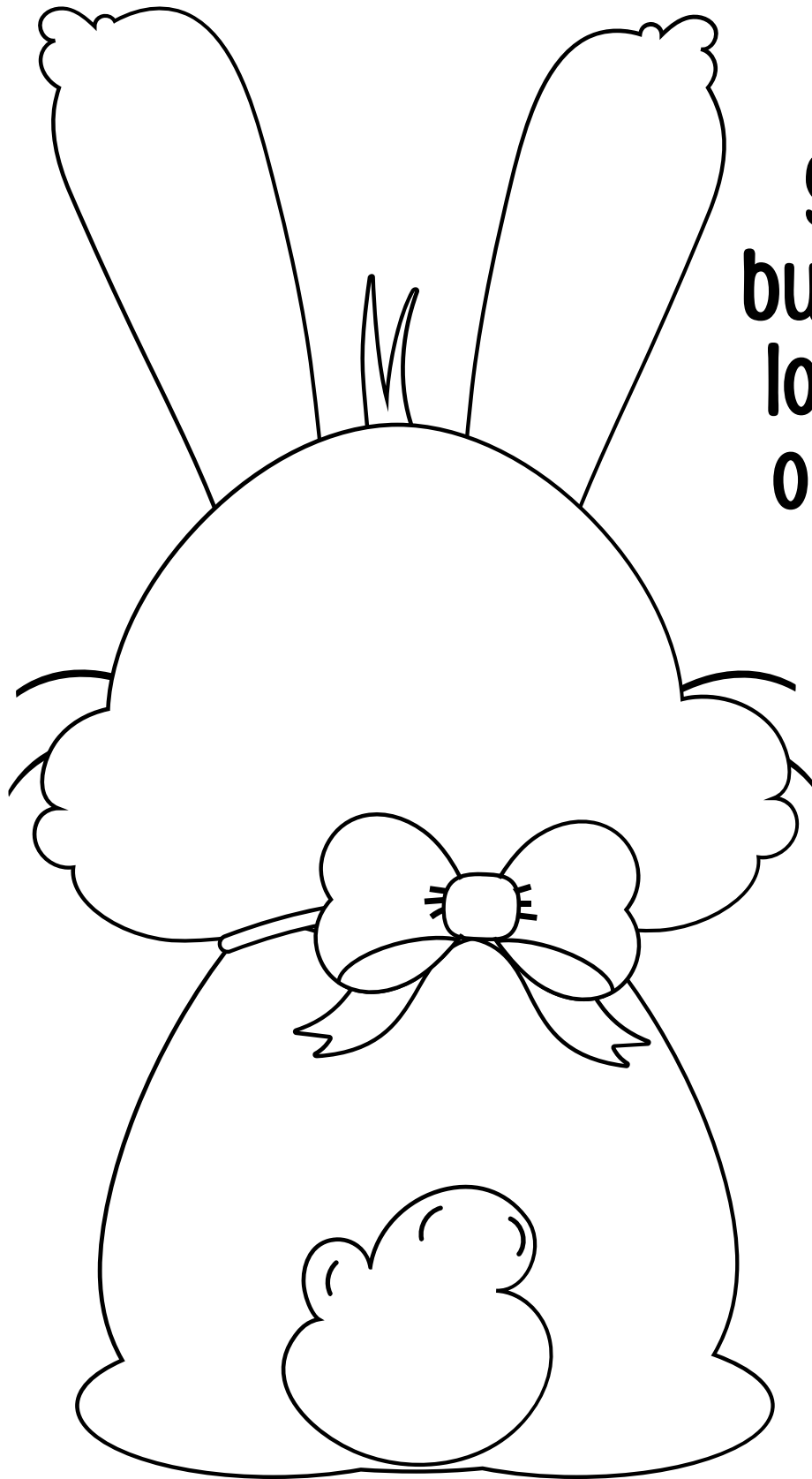
**Some bunny  
loves you!**



**You are  
EGGcellent!**



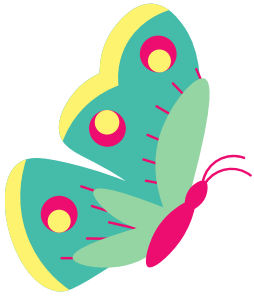




**Some  
bunny is  
looking  
our for  
you!**



You make  
everything  
sweeter!



# Family Kichen Chart

Write the initial of person in charge to help..

M	T	W	Th	F	S	S
---	---	---	----	---	---	---

Get out the ingredients

--	--	--	--	--	--	--

Help making the meal

--	--	--	--	--	--	--

Setting the table

--	--	--	--	--	--	--

Clearing the table

--	--	--	--	--	--	--

Washing Dishes

--	--	--	--	--	--	--

Wiping table & counters

--	--	--	--	--	--	--

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--	--	--	--	--	--	--



# Biscuits and Honey Butter



**Prep: 20 minutes**  
**Baking: 15 minutes**

Bake everyone's favorite bread. Spread on honey butter to bring joy to friends and family.

## Ingredients

**You will need a biscuit cutter or a drinking glass.**

- 3 Cups all-purpose flour
- 2 tablespoons sugar
- 4 teaspoons baking powder
- 1 teaspoon baking soda
- 2 sticks (1 cup) butter – frozen
- 1 ¼ Cups buttermilk (or milk with 1 tablespoon white vinegar)

## Honey Butter

- 1 stick butter – room temperature
- ¼ Cup honey



**14  
servings**

## Take Out Tools

- Baking pan
- Parchment paper
- Mixing bowl
- Measuring cups and spoons
- Cheese grater
- Rolling pin

# Let's Make!

## Before You Mix:

1. Before baking, preheat oven 400 F degrees.



- 1 In a mixing bowl, whisk together all the ingredients except butter and milk.



- 2 With a grater, grate the frozen butter. Toss into flour mixture.



- 3 Slowly add in buttermilk. Stir until mixed.



- 4 Pour onto a floured board. Knead 4 times. Form into a ½ inch thick rectangle.



- 5 Use a biscuit cutter to make circles. Dip cutter in flour if it gets sticky.



- 6 Place biscuits on baking sheet. Place to each other so the sides stay moist. Bake 15 minutes



- 7 Mix butter and honey. Spread on warm biscuits.

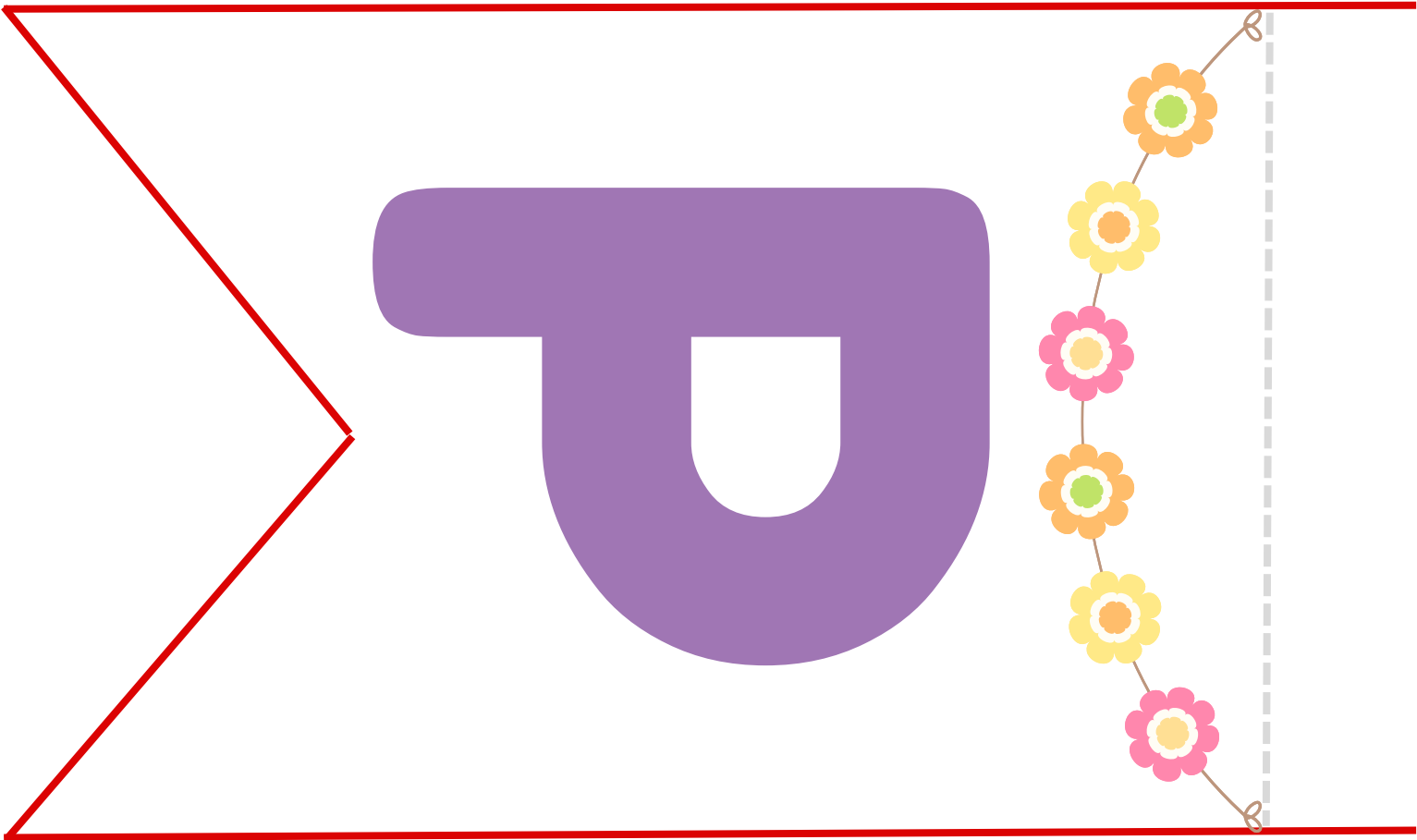
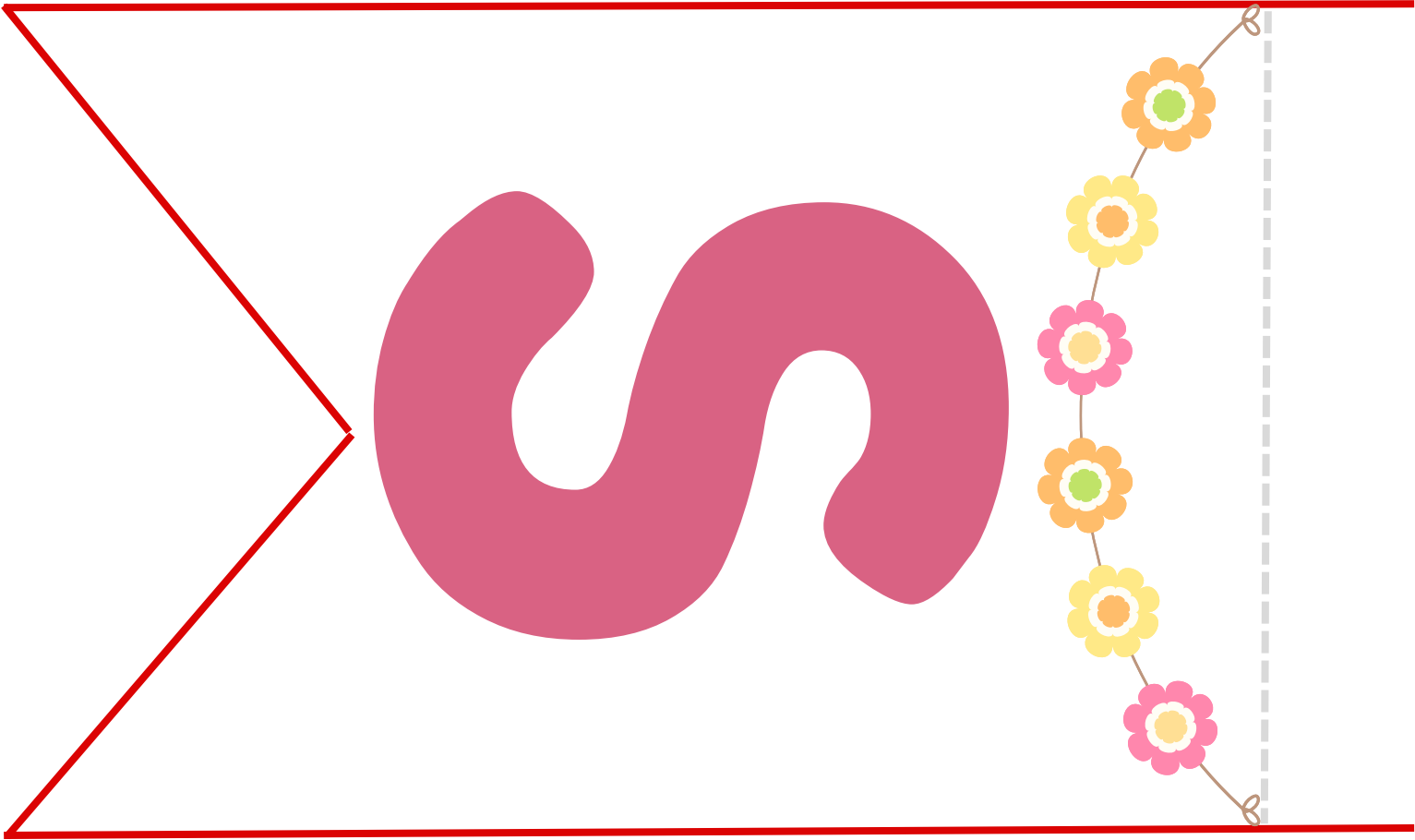
Print placemat. Have fun coloring.

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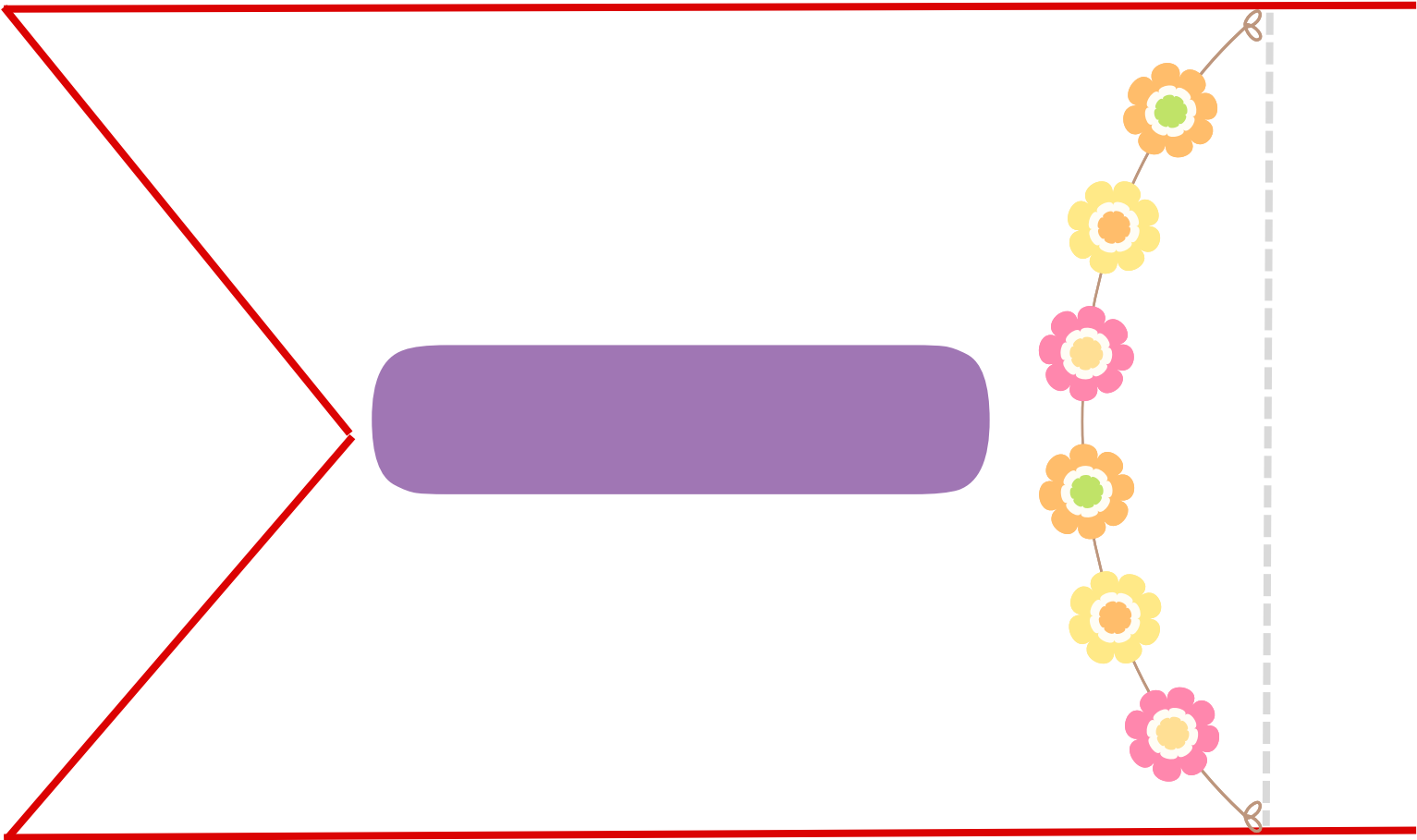
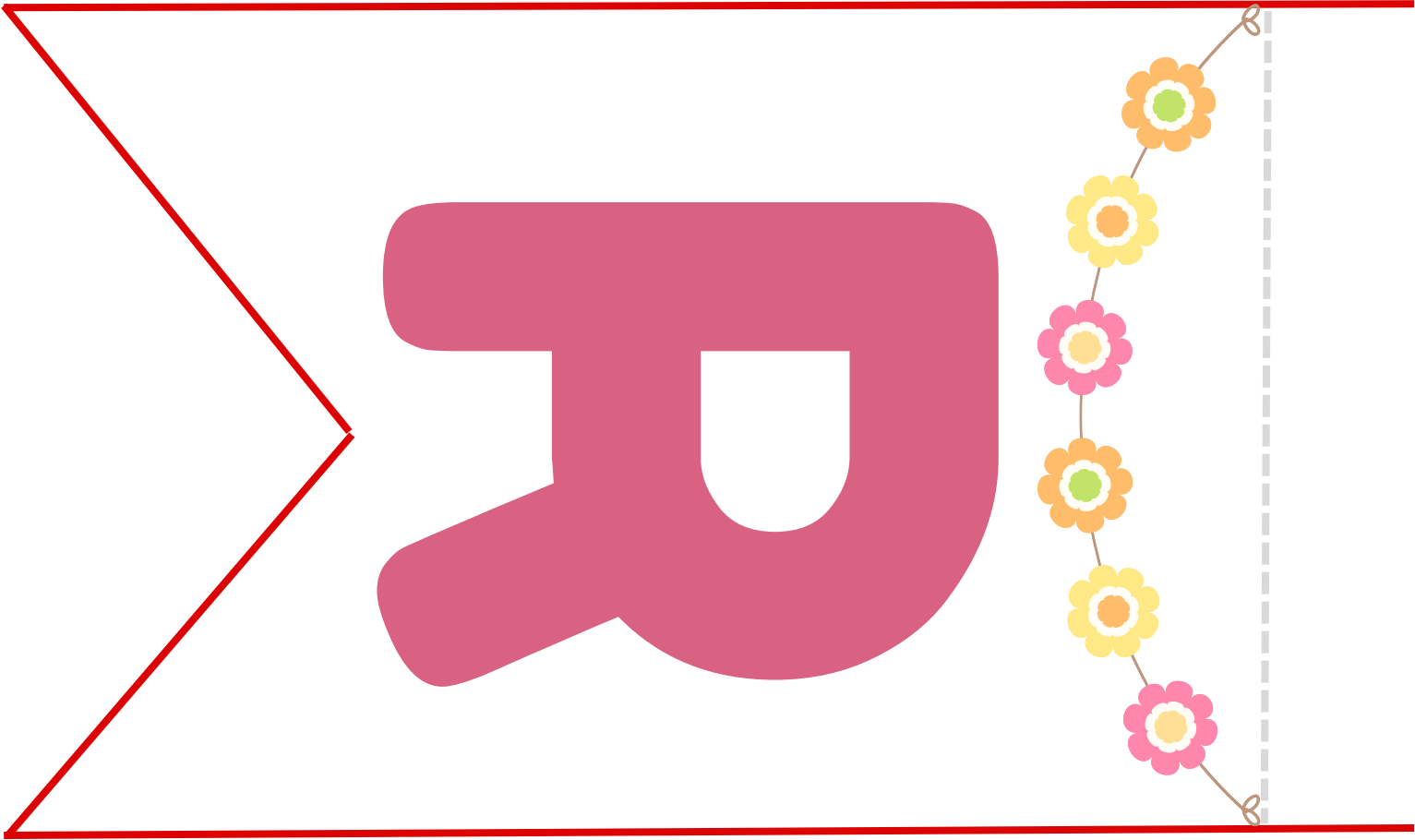


**Happy Easter!**

Cut banner pieces. Fold at dotted line and tape over yarn..

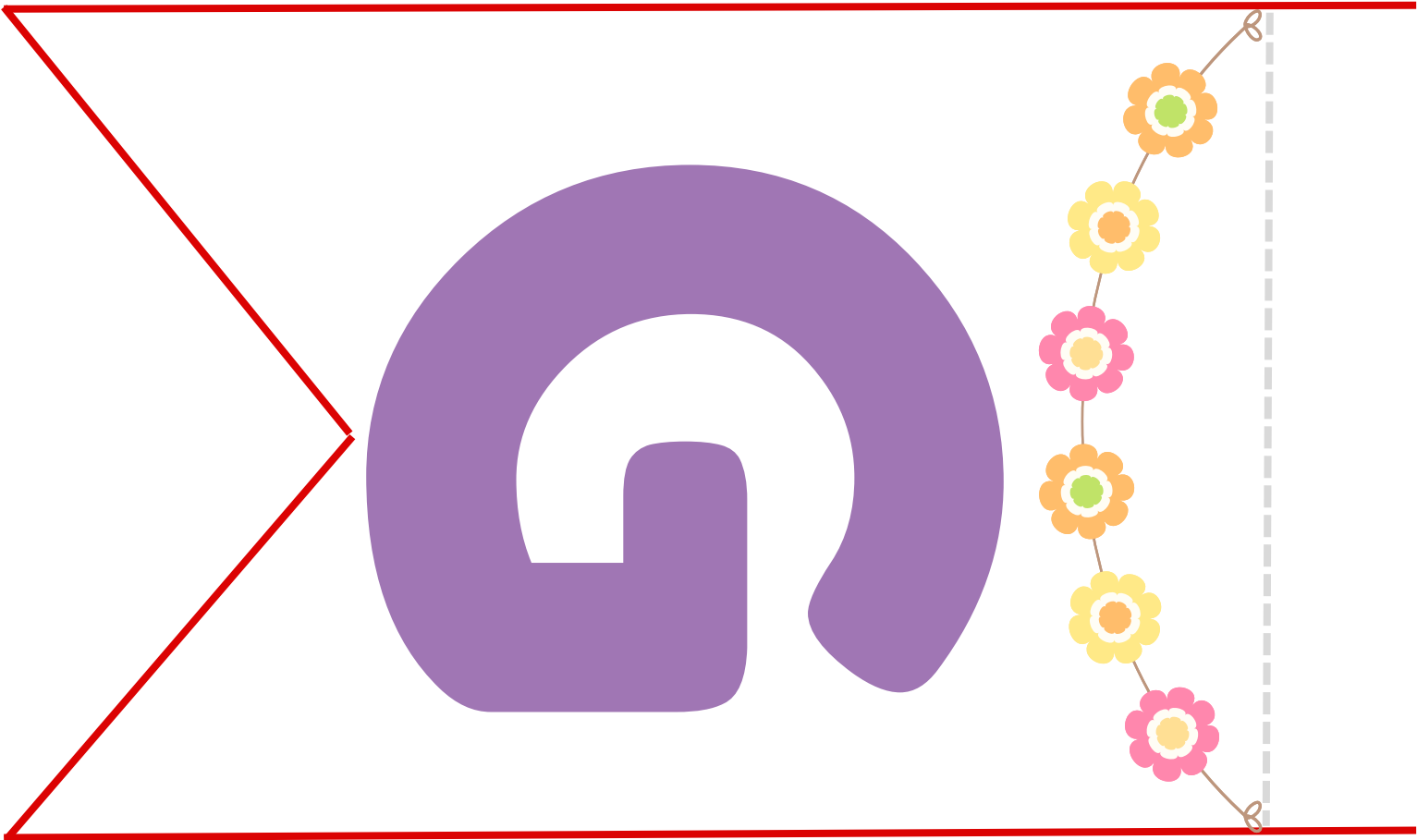
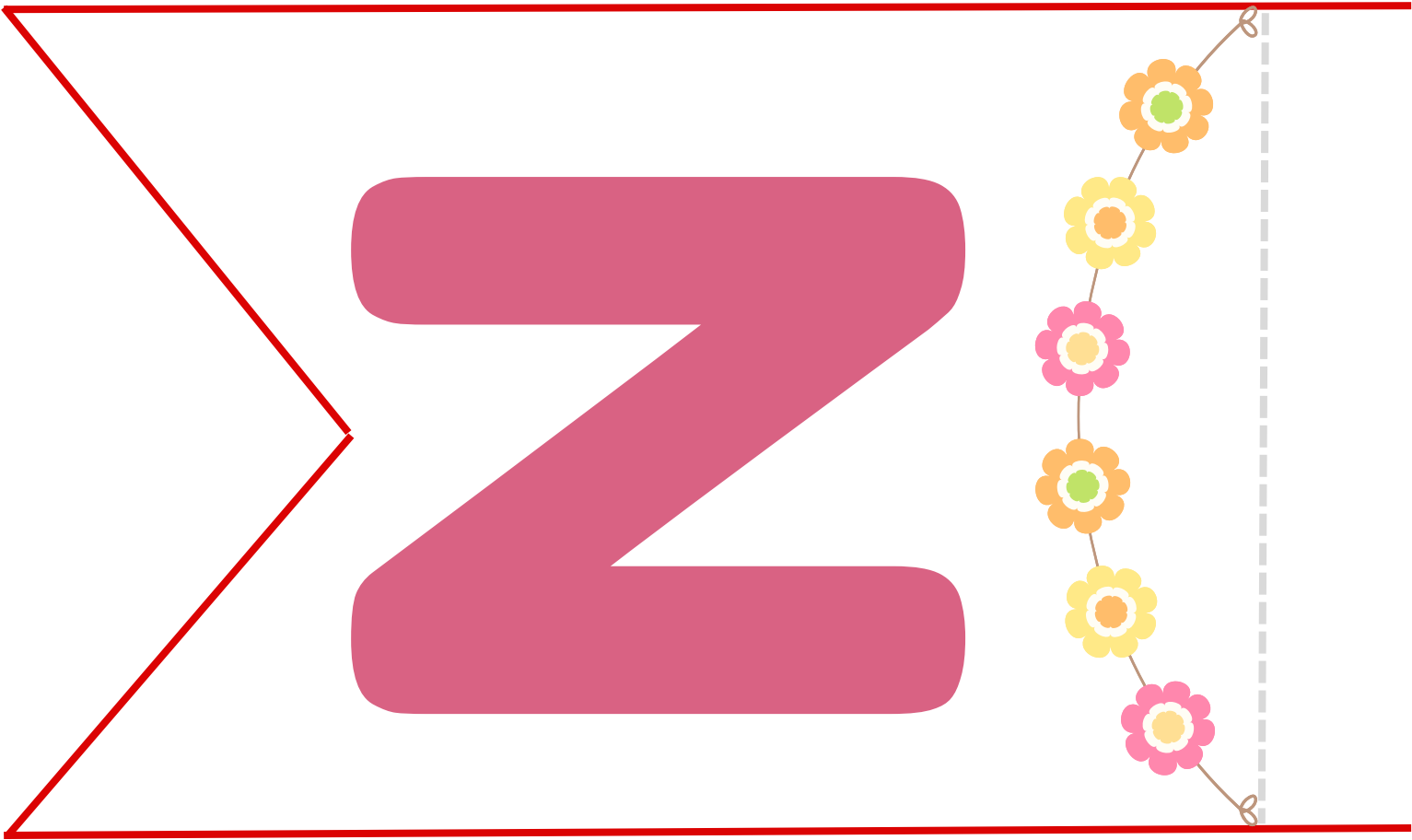


Cut banner pieces. Fold at dotted line and tape over yarn..





Cut banner pieces. Fold at dotted line and tape over yarn..



Color before cutting out banner pieces..

