

Happy
Fall
Y'all



KIDchen FUN!
Activity Pack

KIDchen Fun!

Printable Packet

Activities, crafts, recipes & more!

Print Easy as 1-2-3

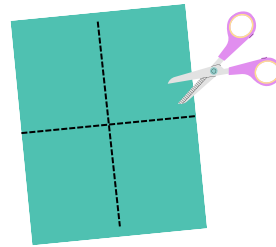


Download printables
to your computer or laptop
(not from your cell phone)



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!

Happy Fall Y'al Includes:

- Kitchen Helper
- Baked Apple Snack
- Simple Sugar Cookies
- Fall Treat Tags
- Lunch Box Notes
- "This or That" Table Talk
- Emoji Challenge
- Fall Fun Candy Dice Game
- My Daily Journal
- Fall Find!
- Fall Tic-Tac-Toe Game
- September Fridge Calendar
- Apple Tree Coloring Page
- School Days Coloring Page
- Movie Night Coloring Page
- You're a Hoot Coloring Page
- Elephant Ear Empanadas
- Wild Buffalo Flatbread

Kitchen Helper Chart

I helped with:

Sticker
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Baked Apple Snack

Healthy snack for lunches or snack after school

Ingredients:

- Apples
- Cinnamon or Pumpkin Pie Spice
- Sugar
- Lemon (optional)

How to Make:

Preheat oven to 225°F.

1. Slice apples thin. Adults need to do this step.
2. Lay apples on a baking sheet with parchment paper.
3. Sprinkle apples lightly with sugar and cinnamon.
4. Bake apples for 1 hour, then turn the apples and bake for another hour.

Enjoy!

Option: Before sprinkling sugar and cinnamon, squeeze lemon over apples so they don't brown in the baking process.



Supplies:

- Knife
- Baking sheet
- Parchment Paper
- Spatula



Simple Sugar Cookies

Using a Circle Cookie Cutter

Kids will love making their own designs.

Ingredients:

- 1 Cup butter - 2 sticks
- 1 Cup sugar
- 2 Large eggs
- 2 tsp. pure vanilla or lemon extract
- 4 Cups all-purpose flour
- ICING: Need 2 Cups powdered sugar and milk.

How to Make:

Preheat oven to 350°F when ready to bake.

1. In a bowl, mix butter and sugar until creamy.
2. Add 1 whole egg and yolk of second egg. Mix well.
3. Add extract. Mix well. Scrape bowl.
4. Slowly add flour, 1/2 cup at a time.
5. You know the dough is perfect when it doesn't stick to side of bowl.
6. Place in ziploc bag and flatten. Put in the refrigerator for more than 2 hours.
7. Roll out on floured board. Cut with circle cookie cutter. Place on lined baking sheet.
8. Bake for 10-12 minutes until lightly brown on sides.
9. Cool before decorating.

Enjoy!



Supplies:

- Electric Mixer
- Baking sheet
- Parchment Paper
- Spatula
- Ziploc bags

How to Decorate:

In a bowl, mix 2 cups powdered sugar with 2 Tablespoons milk. If too thick, add a little bit more milk.

Place icing in a ziploc bag or pastry bag. Secure with a rubber band. Cut a tiny hole.

Now you're ready to decorate.

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

JUST A LITTLE
FALL
TREAT
for someone
extra
Sweet

From:

JUST A LITTLE
FALL
TREAT
for someone
extra
Sweet

From:

JUST A LITTLE
FALL
TREAT
for someone
extra
Sweet

From:

JUST A LITTLE
FALL
TREAT
for someone
extra
Sweet

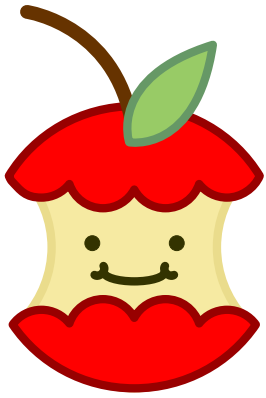
From:



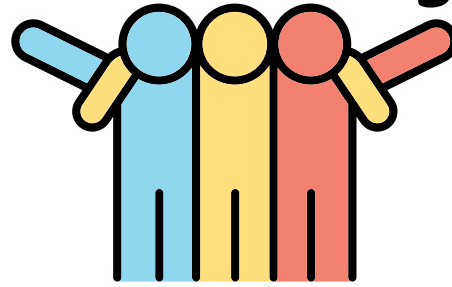
Don't forget
to laugh
today!



I'm so
proud of
YOU!



Love you
to the
Core!



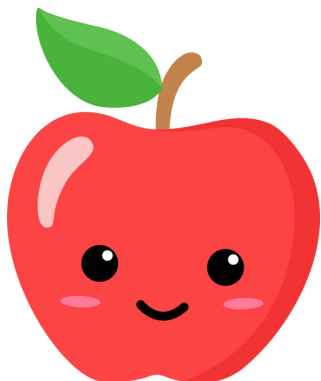
Be kind.
It's
COOL!



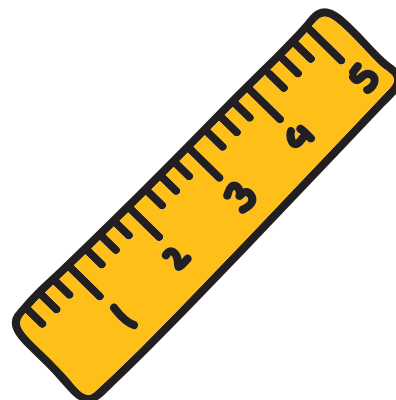
Thanks for
being
YOU!



You can
Do It!!



Happy
Lunch!



You
RULE!

"This or That" Table Talk

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

Pumpkin Pie or Apple Pie?

Hot Cocoa or Apple Cider?

Watch a movie or read a book?

Play outside or play inside?

Red apples or green apples?

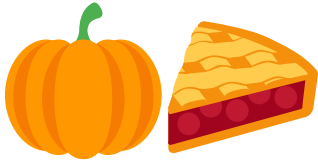
Watch football or baseball?

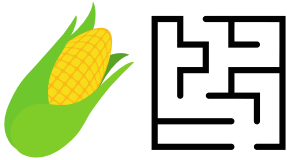
Scary movie or funny movie?

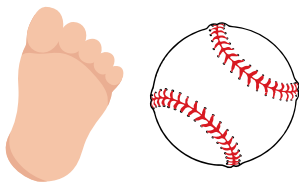
Go camping or to the beach?

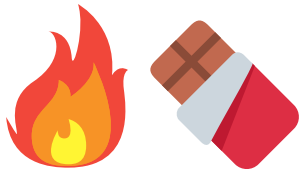
FALL Emoji Challenge

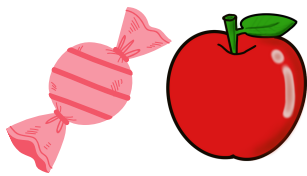
Guess how many words or phrases in 2 minutes.



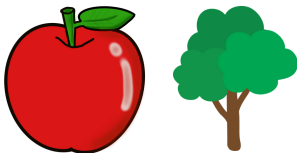










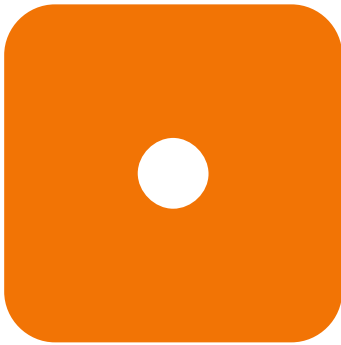




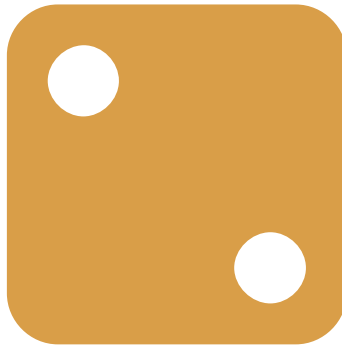
FALL Fun! Candy Dice Game

You need a bag of wrapped candy and one dice.

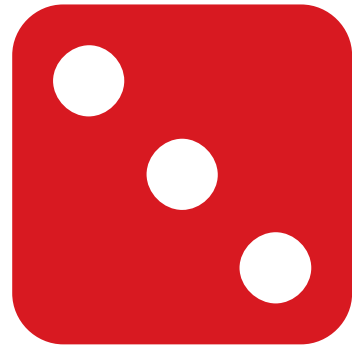
Each player starts with 4 pieces of wrapped candy, Extra pieces go in the middle. Take turns rolling the dice. The first person with 10 pieces of candy wins.



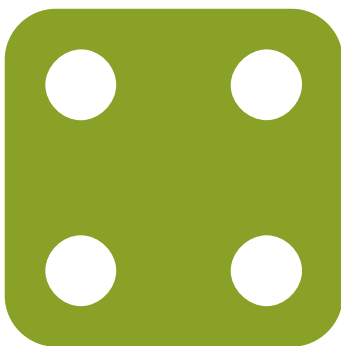
Take two from
the right



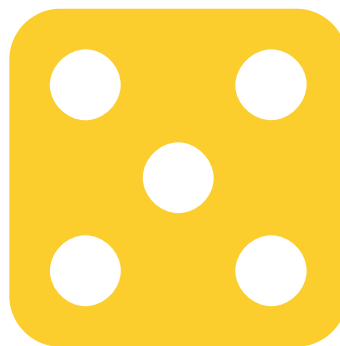
Put two in
the middle.



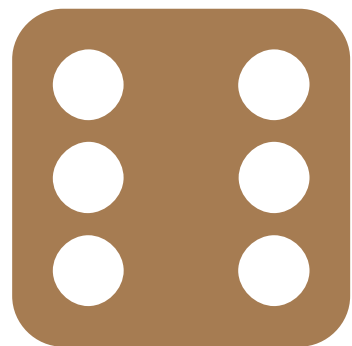
Take two from
the middle.



Lose your
turn.



Take two from
middle and one
from the left.

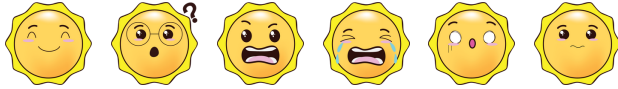


Take two from
middle and
roll again.

Name _____ Date _____

MY DAILY JOURNAL

I felt



The weather was



The three things I did today.

The best thing about today

Today I learned

Today I am grateful for

FALL Find!













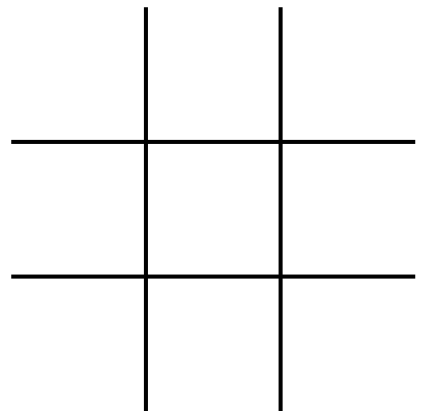
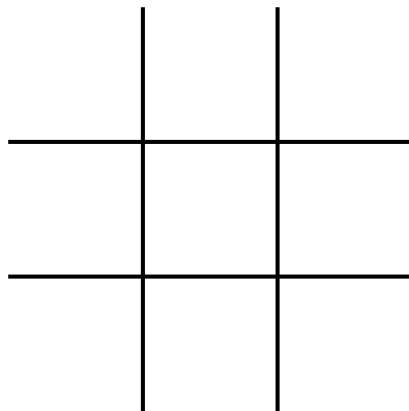
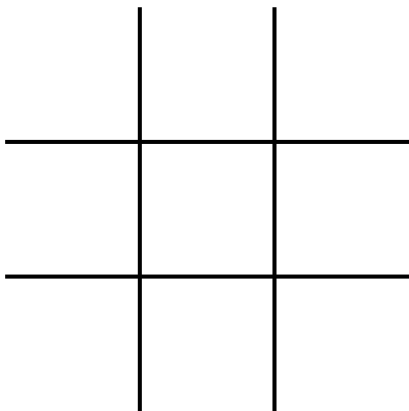
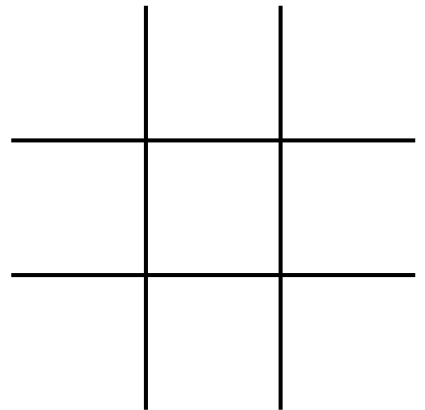
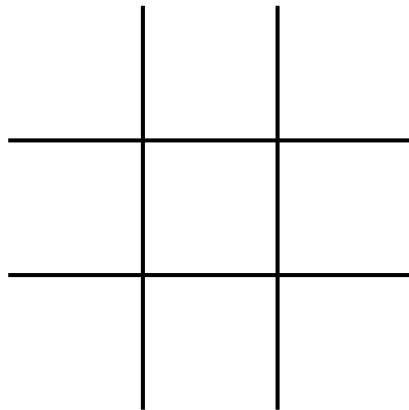
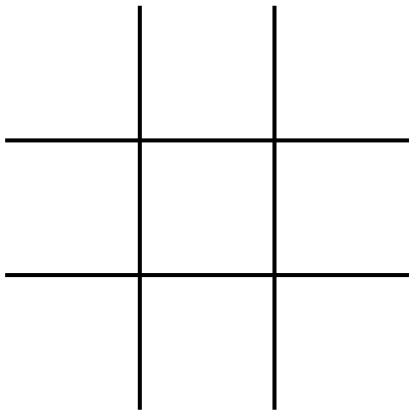
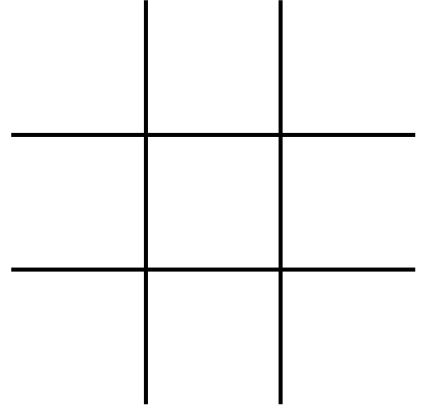
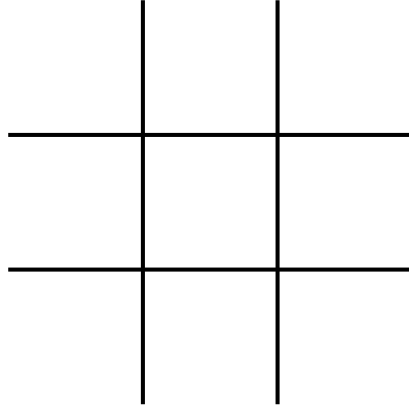
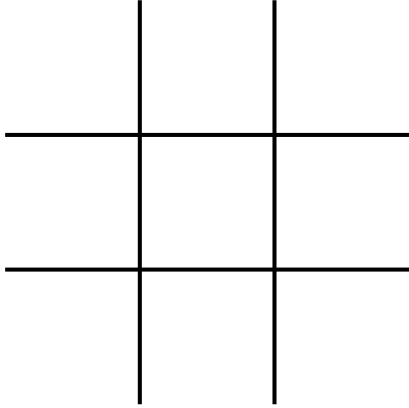






Fall

Tic-Tac-Toe



SEPTEMBER

2023

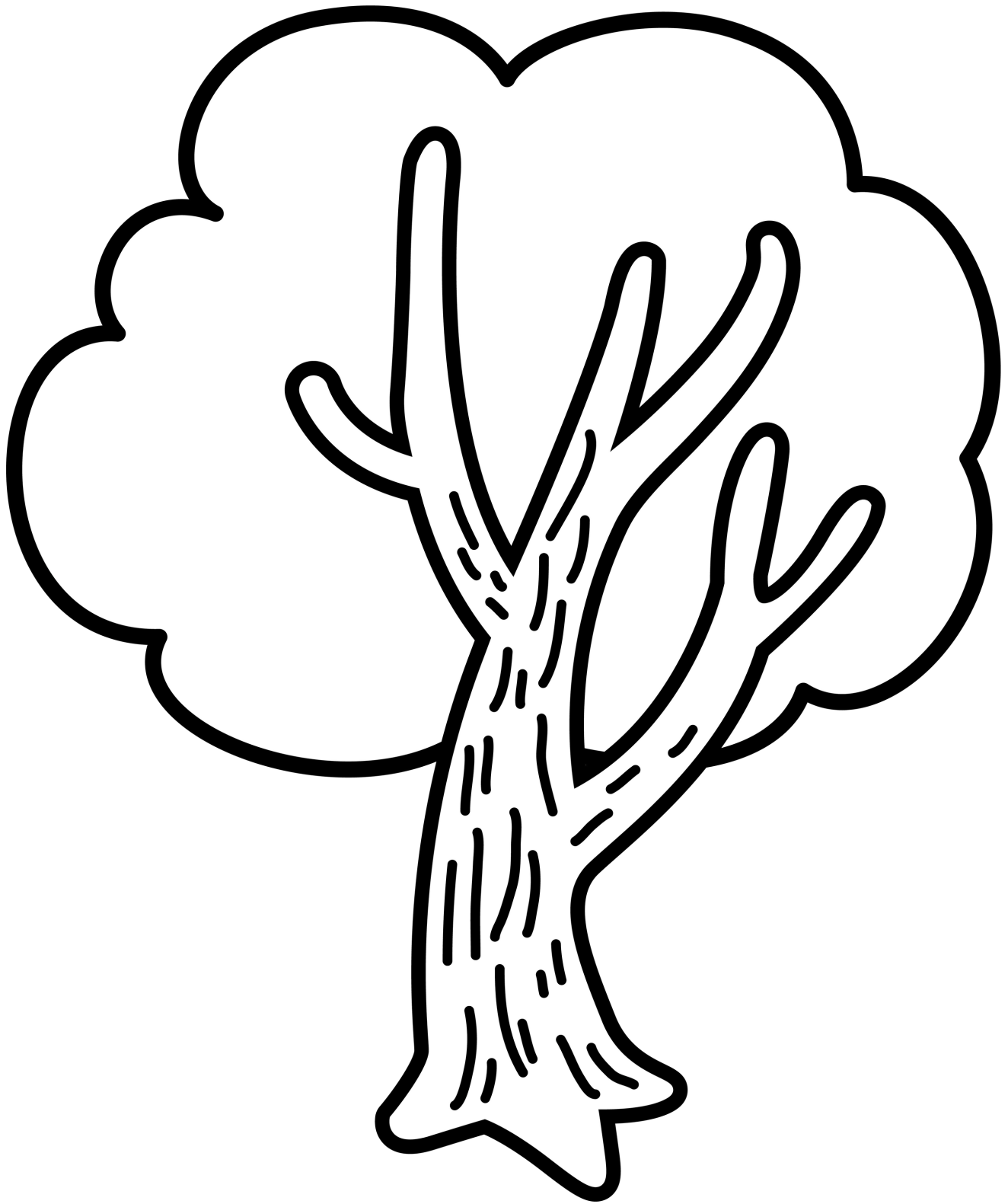


Monday	Tuesday	Wednes.	Thursday	Friday	Saturday	Sunday
				1	2	3
Labor Day 4	5	6	7	8	9	10
11	12	13	14	15	16	17
18	19	20	21	22	23	24
25	Johnny Applesed 26	27	28	29	30	

Special Events

This month I look forward to:

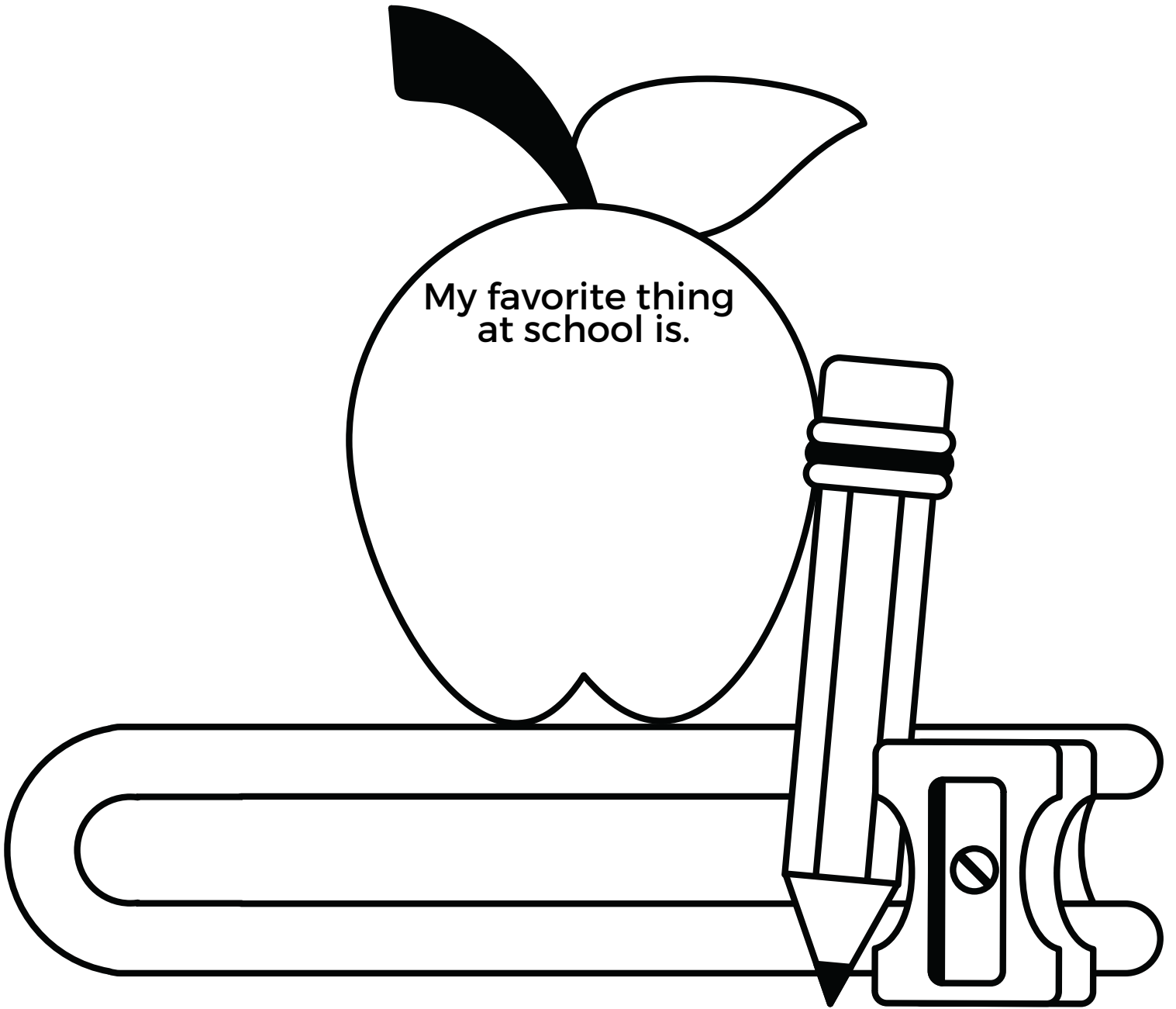
#1 Thing I want to enjoy this month:

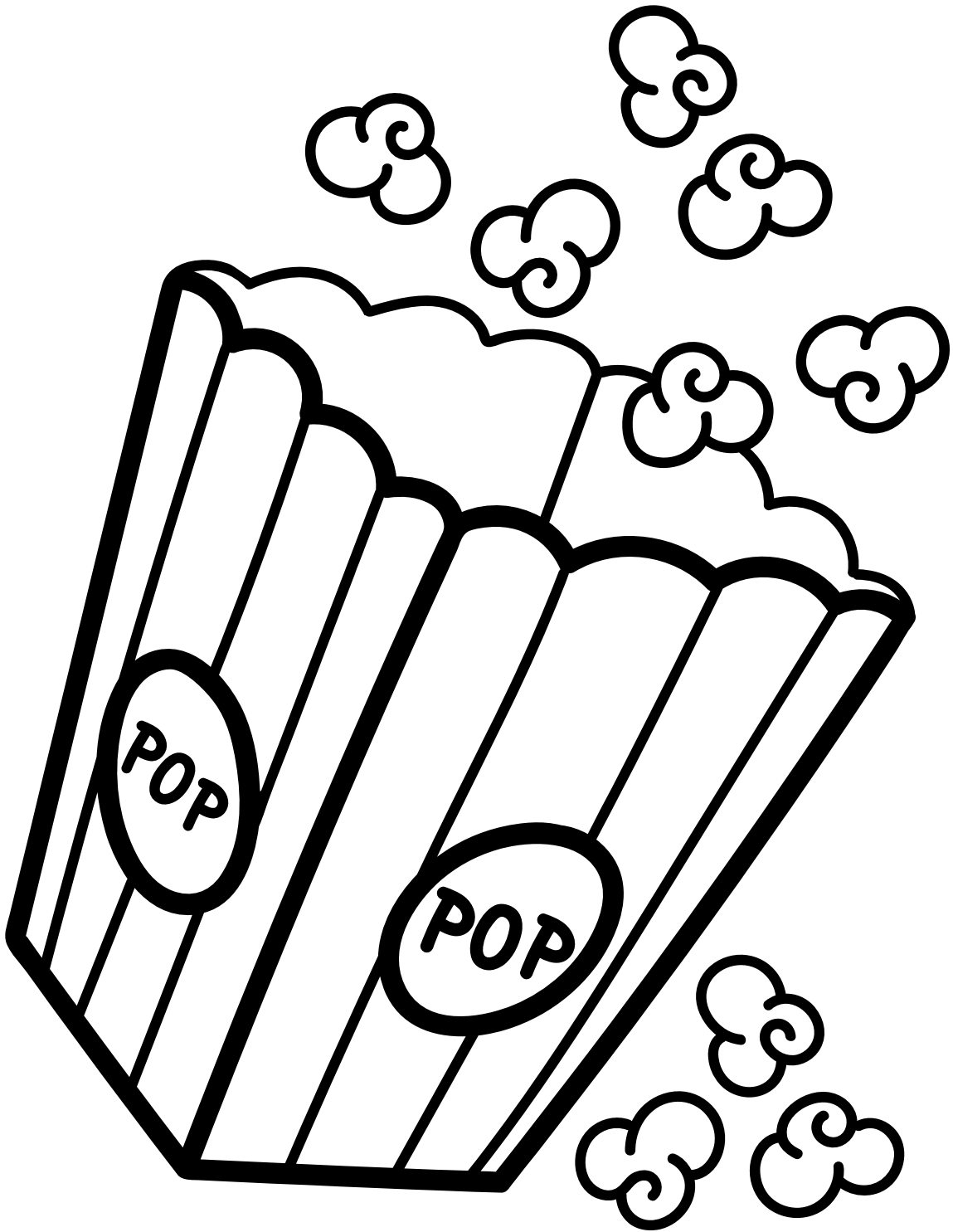


Color apple tree and add apples with
red or green crayons

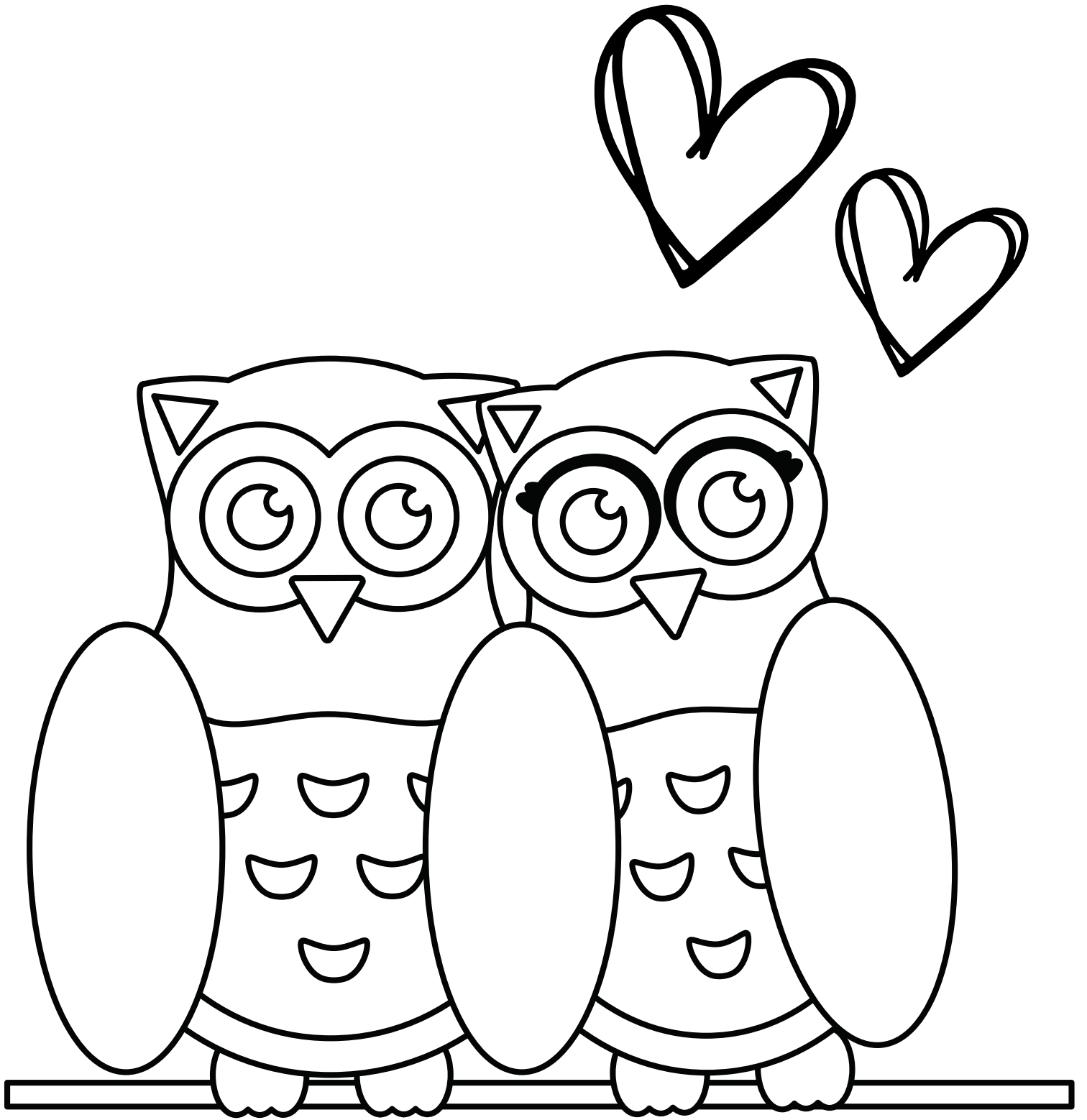
School Days

My favorite thing
at school is.





MOVIE NIGHT



You are a hoot!



Elephant Ears Empanadas



Prep: 30 minutes

Baking: 15 - 20 minutes

Empanadas are a baked fold-over pastry filled with meats and cheeses. They also look like elephant ears.

Ingredients

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

- 2 refrigerated pie crust packages
- 1 pound ground beef or turkey
- 1 small yellow onion
- 2 small tomatoes
- 1 -2 teaspoons ground cumin
- 3/4 Cup grated Mexican blend cheese
- 1/4 Cup canola, vegetable, or olive oil



16 Servings



Take Out Tools

- Baking sheet pan
- Parchment paper
- Skillet
- Mixing bowl
- Measuring spoons
- Rolling pin

Let's Make!

Before You Mix:

1. Preheat oven 425 F 15 minutes before baking.
2. Place parchment paper on baking sheet



- 1** In a skillet, brown the ground beef or turkey. Stir in the cumin.



- 2** Dice onion and tomatoes. Add to meat. Stir.



- 3** On a floured board, roll out pie crust dough with a floured rolling pin. Use cutter to make circles. Put on baking sheet.



- 4** With a spoon, scoop meat mixture onto half the pastry circles. Sprinkle on 1 Tablespoon grated cheese.



- 5** Fold pastry circle over. Press ends with a fork to secure while baking. Brush tops with oil.



- 6** Brush tops with oil. Bake for 15 minutes.



Wild Buffalo Chicken Flatbread



Prep: 20 minutes

Crockpot: 3 hours

Baking: 13 minutes

Make a spicy summer flatbread using a crockpot and oven.

Ingredients

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

- 3 boneless chicken thighs or breasts
- 1 bottle Wild Buffalo Sauce
- 3 Tablespoons brown sugar
- ¼ Cup mayonnaise
- 2-3 flatbreads or refrigerated pizza crust
- 3 green onions – sliced thin
- 1 8-ounce mozzarella or cheddar cheese - grated



16 Servings



Take Out Tools

- Crock pot
- Baking sheet pan
- Squeeze bottle
- Cheese grater

Let's Make!

Before You Mix:

1. Preheat oven 425 F degrees 15 minutes before baking



- 1 Crockpot: Pour 1 Cup wild buffalo sauce in a crockpot. Stir in brown sugar. Place boneless chicken on top. Turn crockpot on high. Cover and bake 3 hours.



- 2 Dice green onions and grate the cheese.



- 3 In squeeze bottle, add mayonnaise and ¼ Cup wild buffalo sauce. Shake well.



- 4 When crockpot chicken is done, shred with a fork.



- 5 Lay flatbread or pizza crust on baking sheet. Spread sauce on top. Add chicken and top with onions and cheese. Bake for 13 minutes.



- 6 Take out of the oven. Squeeze the buffalo sauce over the tops of the flatbread. Cut into slices.