



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"

Create your goodie and attach card/tag to display!

Use a scissors to

cut designs

Includes: Thanksgiving Counting Fun Fa Lunch Box Notes Fa Fruits & Veggies Game "THANKS" Banner (4 pages) **R** Thanksgiving Dice Game Sa Table Fun "Would you Rather?" Pa Make Dinner Napkin Rings "S (2 pages) Pa Thanksgiving Color Placemat Handprint Fall Tree Craft Color My Pumpkin Game Coloring Pages (2 pages)

Fall Treat Tags Fall Cookie Bag Tags

Recipes:

Snicker Kisses Cookies

Perfect Pumpkin Pie

"Say Hi to Pie" Mini Pies

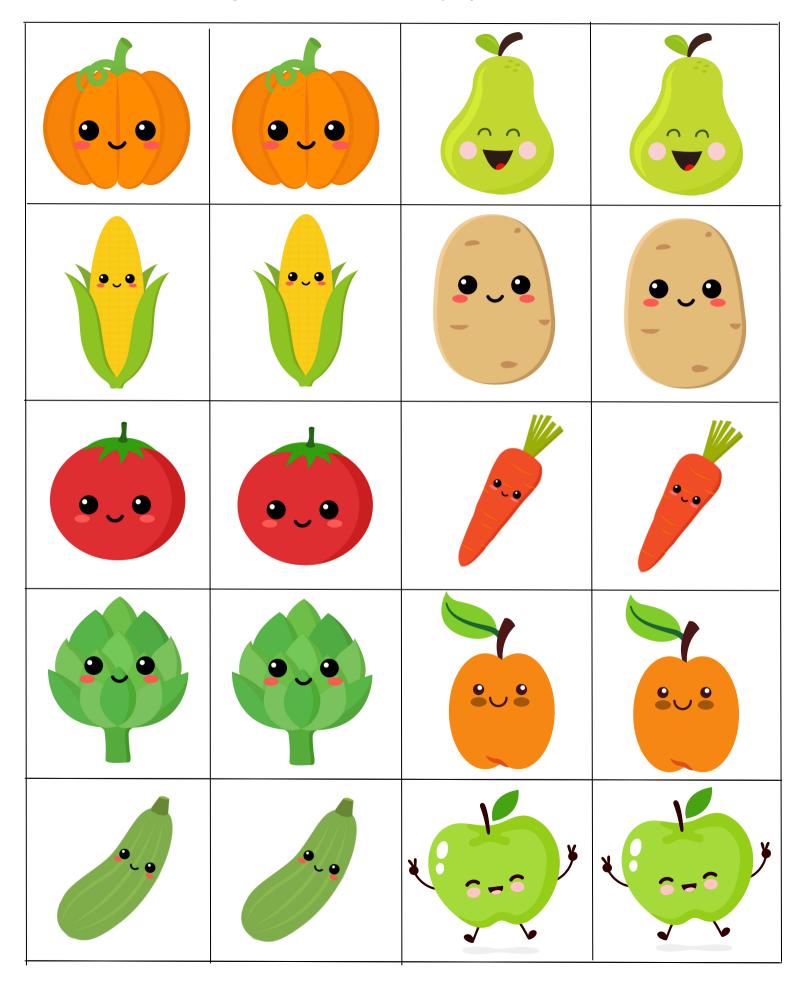
Pumpkin Spiced Spiced Sweet Potatoes

Thanksgiving Fun Counting

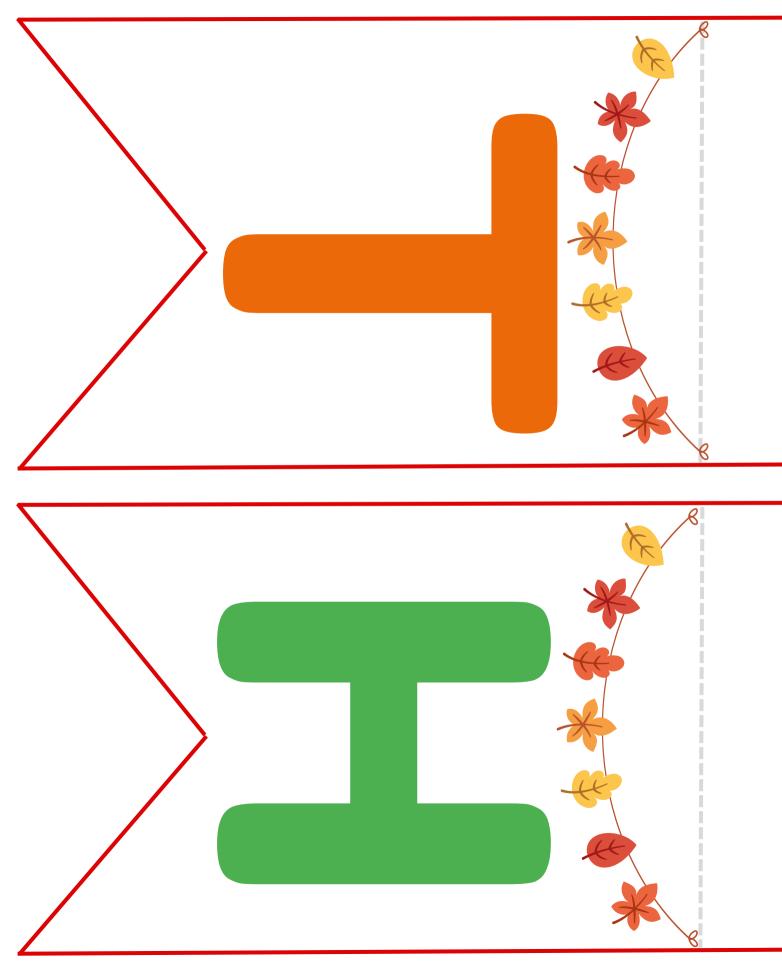




Matching Game. Print, cut and play "who can match".



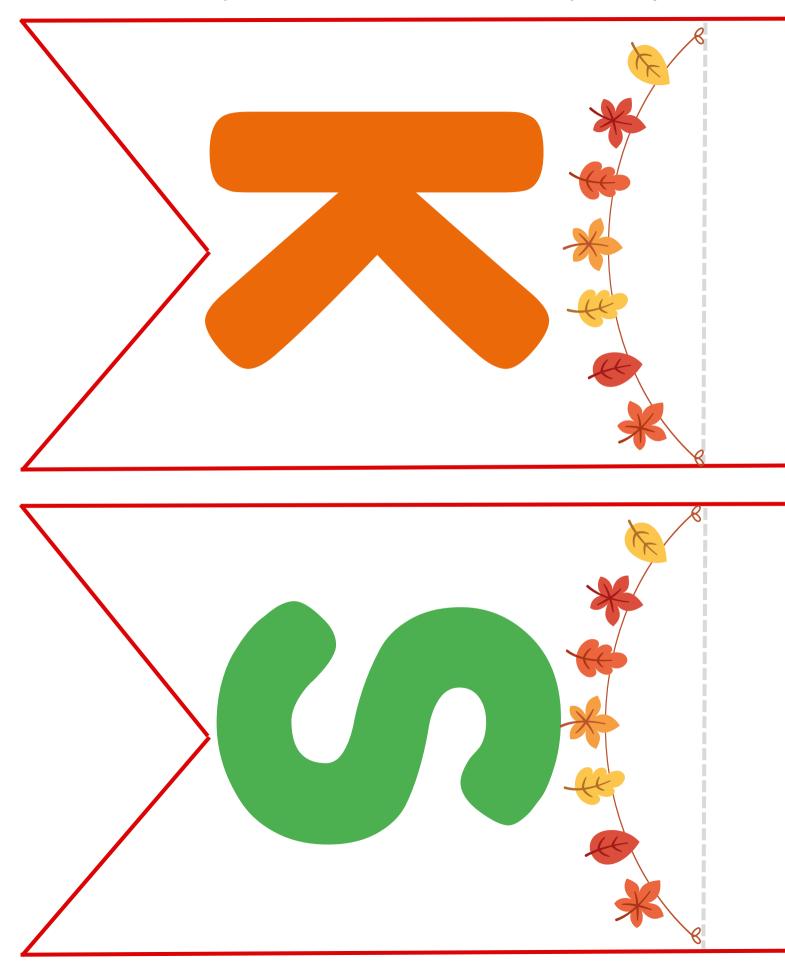
Cut banner pieces. Fold at dotted line and tape over yarn..



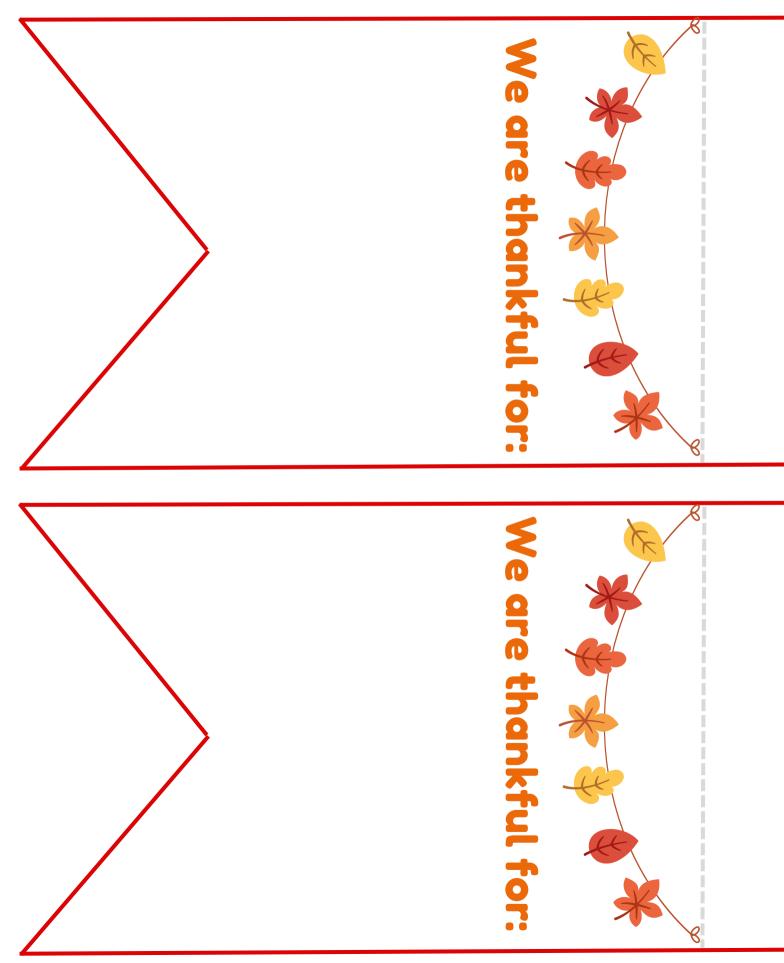
Cut banner pieces. Fold at dotted line and tape over yarn..



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



Write what you are thankful for before cutting out banner pieces..



Thanksgiving







Roll the dice: Whatever the dice lands on is the question you have to answer.



What is your favorite holiday?



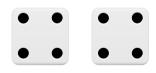
Two Dice Fun!



Who is someone you are thankful for?



Whoever rolls 2 two's gets first slice of pie



Whoever rolls 2 four's gets to help with the dishes



Whoever rolls 2 six's gets to

fill in the black



Best food you ate today?



What are you thankful for?



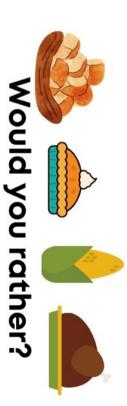
What is your favorite thing to do?

Where do you want to travel?



One person guesses what another person would rather do. The other person gives a point for each one they guess correctly.

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Have hot cocoa	Play board games	Nap the day after Thanksgiving	Eat buttermilk biscuits	Cook the turkey	Watch football	Live in the mountains	Eat turkey	Have cranberry sauce	Have ice cream on pie	Eat apple pie	Eat mashed potatoes
q	or	٩	٩	or	or	or	or	or	or	or	or
Have apple cider	Play video games	Go Black Friday shopping	Eat cornbread	Clean all the dishes	Watch a movie	Live at the beach	Eat pizza	Have turkey gravy	Have whipped cream on pie	Eat pumpkin pie	Eat sweet potato casserole



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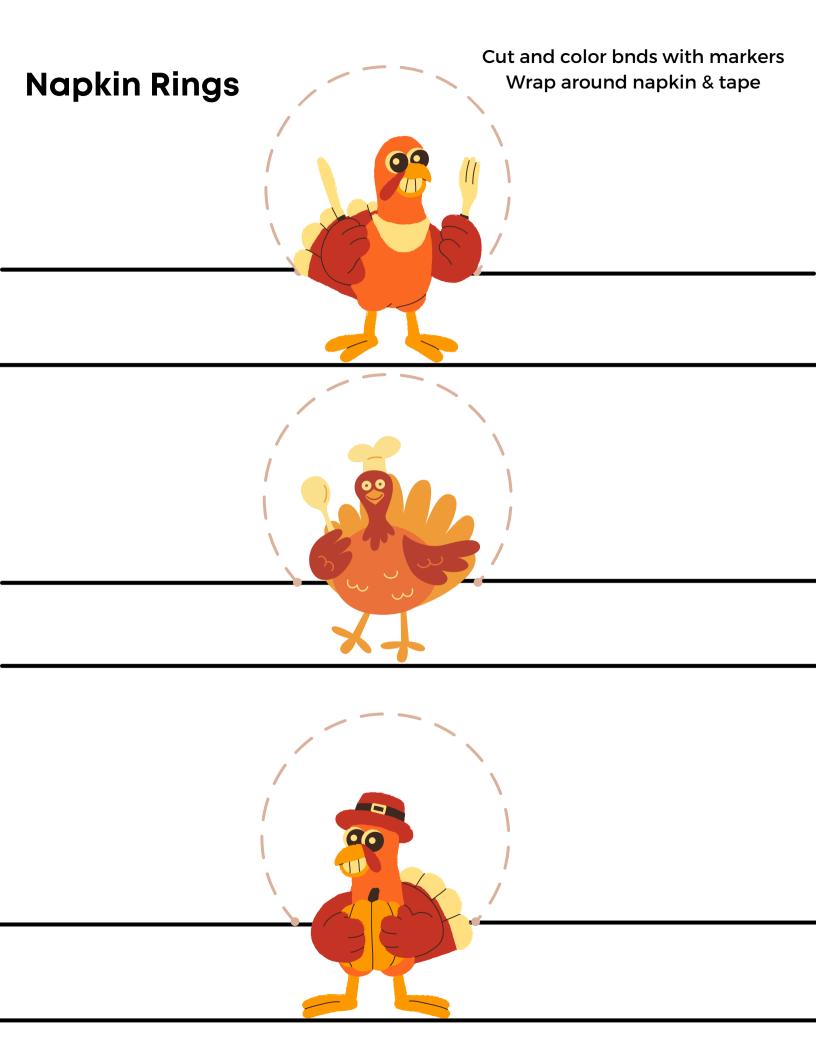
Napkin Rings

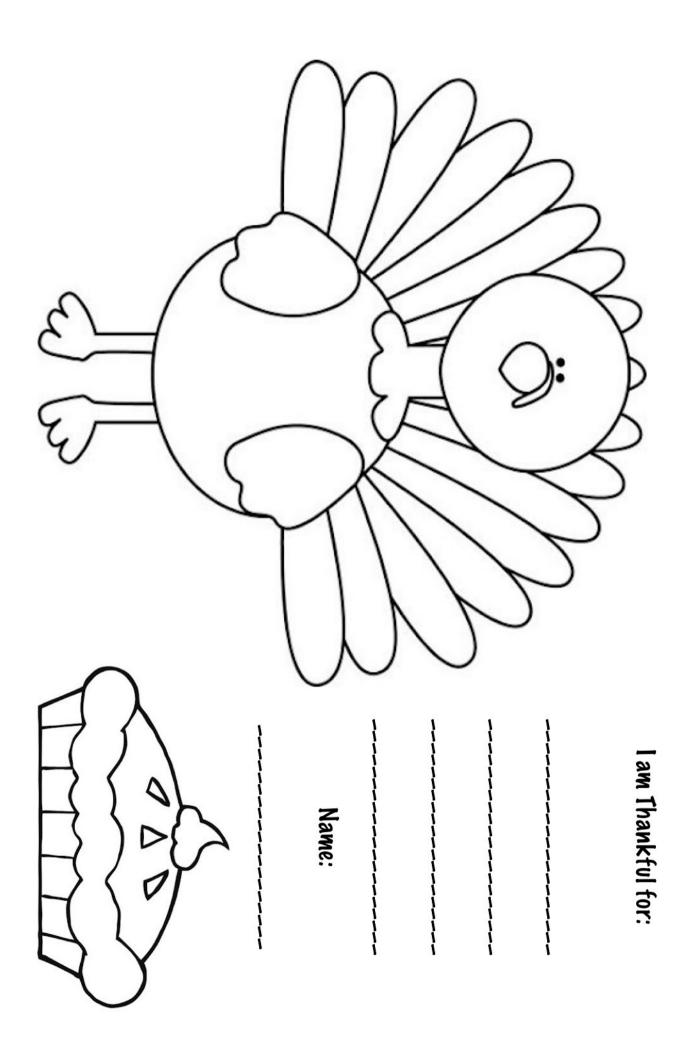
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Cut and color with markers Wrap around napkin & tape





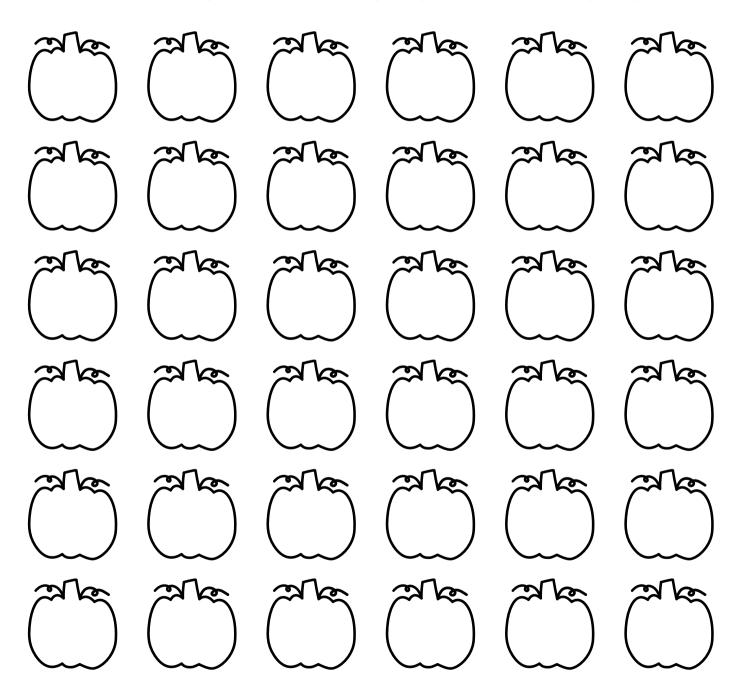
Make Handprint Fall Tree Craft

Print page. Paint child's hand with Fall colors, make handprints to make tree.





Print a copy for every player. You need crayons or color markers. How to play: Roll the dice. Color the number of pumpkins on the dice. Each person takes a turn. The first person to fill their pumpkin with colored pumpkins - wins!



Oh My, It's my Favorite Pie



The First Thanksgiving



Treat Bag Toppers (print, cut, fold over treat bag, staple or tape.)



Cookie Card (print & cut) Place in bag. Add cookie.)



Snicker Kisses Cookies

Ingredients

2 sticks salted butter (1 Cup) room temp.
1 1/2 Cups granulated sugar
2 large eggs (room temperature)
1 teaspoon pure vanilla extra
3 Cups all-purpose flour
2 1/4 teaspoon Cream of Tartar
1 teaspoon baking soda
Bag of Hershey Chocolate Kisses
1/2 Cup sugar & 2 tsp. cinnamon for coating



Step 1



In a bowl, stir together flour, cream of tartar, baking soda.

Step 2



In a large bowl, cream together butter, sugar, eggs, and extract.





Tools Needed

Baking sheet with parchment paper Measuring cups and spoons

Preheat oven 350 F

Step 3



Slowly add flour 1/2 cup at a time. It will be a stiff dough. Refrigerate for 1 hour.



In a small bowl, mix sugar and cinnamon together. Roll cookie dough into small (gumball size balls). Coat with cinnamon sugar. Place on cookie sheet. Bake 10 minutes. When they come out of the oven, place Hershey Kiss in middle while still hot.

Pies and Pastries

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Perfect Pumpkin Pie



You'll become the pie maker of the house with this amazing pumpkin pie

Ingredients

For dietary modifications scan the QR Code

can pure pumpkin (15 ounces)
 can sweetened condensed milk (14 ounces)
 large eggs
 ½ teaspoons Pumpkin Pie spice

 (or 1 tsp. cinnamon, ½ tsp ginger,
 ½ tsp. nutmeg, ½ tsp. allspice)
 ½ teaspoon salt
 box refrigerated pie crust (2 crusts)







Take Out Tools

- Pie pan
- Mixing bowl & spoons
- Mini pumpkin cookie cutter
- Cookie sheet



Before You Mix:

1. Preheat oven 425 F degrees 15 minutes before baking







In a mixing bowl, mix pumpkin, sweet milk, eggs, and spices.



Unfold and lay refrigerated pie crust into a pie pan. Pour pumpkin into crust. Bake pie at 425 F degrees for 15 minutes. Reduce heat to 350 F degrees for 40 minutes. It is done if a knife comes out clean.





Roll out second pie crust on a board. Use pumpkin cutter. Lay onto a cookie sheet. Use spoon to make lines. Bake for 10 minutes after pie comes out.



4

Let pie cool. Add mini pumpkin crusts on top. Serve.

Pies & Pastry

"Say Hi to Pie" Mini Pumpkin Pies

Use a 4-inch round cookie cutter or sunflower cookie cutter to cut the pie crusts.

Ingredients

- 2 pie crusts store-bought refrigerated or homemade(pie crust recipe on our blog)
- 1/2 Cup brown sugar
- 1/2 teaspoon ground cinnamon
- 1/2 teaspoon ground ginger
- 1/4 teaspoon ground nutmeg
- 1/8 teaspoon ground cloves
- 1 Cup pumpkin puree
- 3/4 Cup evaporated milk
- 1 egg lightly beaten





Take Out Tools

- Rolling pin
- Cupcake pan
- Sunflower cookie cutter
- Mixing bowls and spoons

Let's Make!

Before You Mix:

Preheat oven 400 F degrees.







On a lightly floured surface, roll the pie crusts out to ¼" thickness. Using a 3.5-inch sunflower cookie cutter cut out 12-16 flowers.





Then whisk in the pumpkin puree, evaporated milk, and egg until fully combined.





Place each flower of pie crust in cupcake pan. Gently press the dough down and around the sides. Refrigerate while making pumpkin.

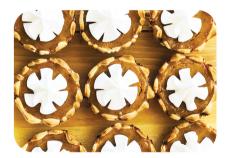




Spoon the pumpkin pie filling evenly between all pie crusts in the cupcake pans (about 2 tablespoons per pie crust).



In a medium-sized mixing bowl, whisk together the brown sugar and spices.





Bake for 16-20 minutes. Remove from the oven and allow to cool for 30 minutes. Chill in refrigerator for 3 hours. Top with whipped cream.





Pumpkin Pie Spiced Sweet Potatoes Recipe

Ingredients:

- 4 medium sweet potatoes, washed well and cut in bite-size pieces
- ¹/₄ cup apple juice (or water)
- 2 tablespoons butter, melted
- 2 tablespoons brown sugar
- 4 teaspoons pumpkin pie spice

Tip: If sweet potatoes are difficult to cut, microwave them for 4-5 minutes. Then cut.

Directions:

- 1. Preheat the oven to 350 degrees
- 2. Spread the cut up sweet potato pieces in a casserole dish.
- 3. In a small bowl, combine apple juice, melted butter, sugar, and pumpkin pie spice.
- 4. Drizzle the spice mixture over the sweet potatoes. Toss to ensure the sweet potatoes are thoroughly coated.

5. Cook at 350 degrees for 1 hour or until fork tender.

