



Welcome
January

KIDchen FUN!
Activity Pack

KIDS
baking
CLUB

HELLO January

KIDS
baking
CLUB

KIDchen Fun! Printable Packet

Games, crafts, treat tags, & more!

Print Easy as 1-2-3

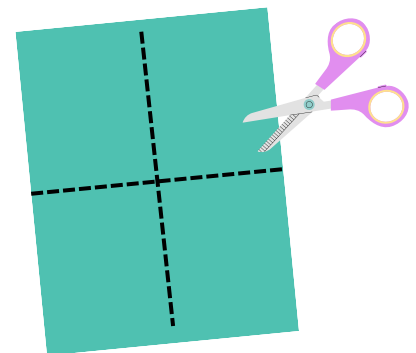


Download printable
to your computer or laptop
(not from your cell phone)



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!

Lunch Box Notes



Don't forget
to laugh
today!



You are
the
sweetest!



Be kind.
It's
COOL!



Be a great
friend today



You are
one of
a kind



Happy
Lunch!



You are
the Best!

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





Crazy Good Chocolate Cupcakes

What makes these cupcakes so delicious?

It's the buttermilk, oil and brown sugar that gives the surprise tasty goodness.

Ingredients

- $\frac{3}{4}$ **Cup** all-purpose flour
- $\frac{1}{2}$ **Cup** unsweetened cocoa powder
- $\frac{3}{4}$ **teaspoon** baking powder
- $\frac{1}{2}$ **teaspoon** baking soda
- 2 large** eggs
- $\frac{1}{2}$ **Cup** granulated sugar
- $\frac{1}{2}$ **Cup** packed brown sugar
- $\frac{1}{3}$ **Cup** vegetable or canola oil
- 2 teaspoons** pure vanilla extract
- $\frac{1}{2}$ **Cup** buttermilk

Don't have buttermilk?

Mix $\frac{1}{2}$ Cup milk with 1 teaspoon vinegar. Let sit for 10 minutes and stir.

Take Out Tools

- Cupcake pan
- Cupcake liners
- Mixing bowl & spoon
- Measuring cups and spoons
- Whisk



**Makes
14-16**



Let's Make!

Before You Mix:

1. Line cupcake pans with 14-16 cupcake liners.
2. Preheat oven 350F degrees.
3. Have all ingredients at room temperature before starting.



- 1** In a large bowl, whisk together flour, baking powder, and baking soda. Set aside.



- 2** In another bowl, whisk the eggs, sugars, oil, and vanilla together.



- 3** Add cocoa to sugar mixture. Whisk together.



- 4** Stir together the sugar mixture and buttermilk into the flour mixture. Spoon batter into cupcake liners. Fill $\frac{1}{2}$ full to avoid spilling over the sides when baking.



- 5** Bake 18-21 minutes. Test by having grown-up press finger lightly on top of cupcake to see if it springs back. If it does, the cupcakes are done.





Brown Sugar Cinnamon Rolls



Prep: 1 hour 30 minutes

Baking: 15 minutes

Make melt in your mouth homemade cinnamon rolls. Your kitchen will smell amazing!

Ingredients

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

- 1 Cup warm water
- 1 packet active dry yeast
- 2 teaspoons sugar
- 3 Cups all-purpose flour
- ¼ Cup sugar

Filling

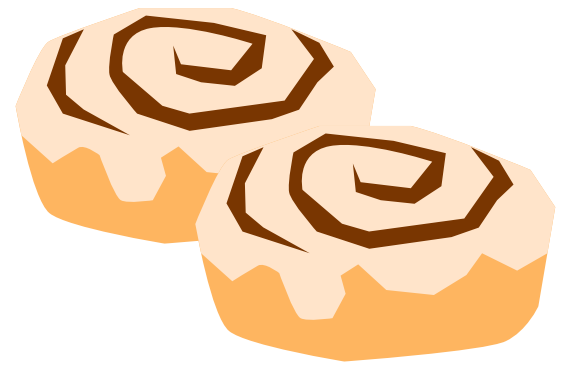
- 1 Cup brown sugar
- 1 Tablespoon cinnamon
- ½ Cup butter – softened

Topping (optional)

- ½ Cup (4 ounces) cream cheese – softened
- ¼ Cup butter – softened
- 1 teaspoon pure vanilla extract
- 1 Cup powdered sugar

Take Out Tools

- 9 x 13 baking pan
- Mixing bowl
- Measuring cups and spoons



Serves
12-14



Let's Make!

Before You Mix:

1. Preheat oven 400 F degrees 15 minutes before baking
2. Grease baking pan with butter



- 1** In a small bowl, add a yeast packet to 1 cup warm water. Add 2 teaspoons sugar. Stir. Let sit for 5 minutes.



- 2** In a mixing bowl, mix flour and $\frac{1}{4}$ cup sugar. Add the yeast mixture. Stir. Cover and let rise for 30 minutes.



- 3** In a small bowl, mix brown sugar, cinnamon, and butter together.



- 4** Place dough on floured surface. Knead dough for a few minutes. Spread out to a large rectangle.



- 5** With a spatula, spread the brown sugar mixture over dough.



- 6** Roll dough into a log. Cut into 12 -14 rolls. Place in greased pan. Cover and let rise for 30 minutes, then bake for 15 minutes.



- 7** Make Topping: Mix all ingredients together. Spread over rolls. Serve



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: _____

Winter Family Bucket List

Enjoy family time going to:

Travel to a new place to discover:

Enjoy the outdoors doing:

Look forward to seeing:

Read new books of:

I will learn about:

Go to our favorite spot:

Learn to make:

Start a new habit of:



Kitchen Helper Chart

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Bloomin' Blueberry Scones

What is a Scone?

Unlike a biscuit, a scone is slightly sweeter - crumbly outside and moist inside. The original scone recipe comes from England and served with tea, along with clotted cream, butter, or jam. This American style scone has more butter in the recipe along with blueberries, topped with a sweet lemon glaze.

Ingredients

- 2 1/2 Cups** All-Purpose Flour
- 1/4 Cup** Granulated Sugar
- 2 Teaspoons** Baking Powder
- 1/2 Teaspoon** Salt
- 10 Tablespoons** Butter (cold)
- 3/4 Cup** Heavy Cream or Milk
- 1** Large Egg
- 1 Teaspoon** Pure Vanilla Extract
- 1 Cup** Blueberries (Fresh or Frozen)



**Makes
12-15**

Take Out Tools

- Baking Sheet
- Parchment Paper
- Mixing Bowl
- Mixing Spoon
- Dry Measuring Cups & Spoons
- Liquid Measuring Cup
- Kitchen Towel
- Oven Mitt

Want a glaze? Mix together

- 1 1/2 Cups** Powdered Sugar
- 1 Tablespoon** Milk or Cream
- 2 Tablespoons** Lemon Juice
- 1 Tablespoon** Melted Butter



Let's Make!

Before You Mix:

1. Rinse blueberries and dry
2. Preheat oven: 350°F
3. Line pan with parchment paper
4. Cut cold butter into small cubes



1 In a bowl, mix flour, sugar, salt & baking powder. Add butter.



2 With clean hands (or pastry blender), break butter into small pieces.



3 In another bowl, mix milk, egg, and vanilla.



4 Pour milk mixture into middle of flour. Mix until blended



5 Add blueberries. Mix carefully not to let dough turn blue.



6 On a flour board or counter, pat dough into a circle. Cut into triangles.



7 Place scones on baking sheet.

Bake 14-16 minutes

Let cool. Spoon lemon glaze over top and serve

Store scones in an air-tight container up to 3 days



Share your creation
#KidsBakingClub

Hot Chocolate Roll-Out Cookies

Bite into this cookie and you will be reminded of your favorite times of drinking hot cocoa.



How to make Mini-Mini Marshmallows

You will need: 1 Cup Mini Marshmallows

Dice the mini marshmallows into tiny pieces. Let dry until they are not sticky. Once dry they are ready to use in the recipe.

Ingredients

- 1 Cup (2 Sticks) Butter
- ½ Cup Granulated Sugar
- ½ Cup Brown Sugar
- 1 Large Egg
- 2 Envelopes Hot Cocoa Mix
- 1½ Teaspoon Vanilla Extract
- 3-3½ Cups All-Purpose Flour
- ½ Cup Mini Semi-Sweet Chocolate Chips
- ½ Cup Diced Mini Marshmallows

Step-by-Step

- 1 With mixer, beat butter for a few minutes.
- 2 Add sugar and brown sugar. Mix well.
- 3 Add egg. Beat well.
- 4 Sprinkle in hot cocoa mix. Mix well.
- 5 Mix in vanilla.
- 6 Slowly add flour, ½ cup at a time.
- 7 Mix in on low speed the mini chocolate chips and marshmallows.
- 8 Wrap dough in plastic wrap. Refrigerate for 3 hours or overnight.
- 9 Roll-out to ¼ - ½ inch and make shapes with cookie cutters or templates.
- 10 Bake at 350 F (170 C) for 12 minutes or until slightly browned around edges.



Word Scramble

INSTMTE _____

LCDO _____

DLENDISG _____

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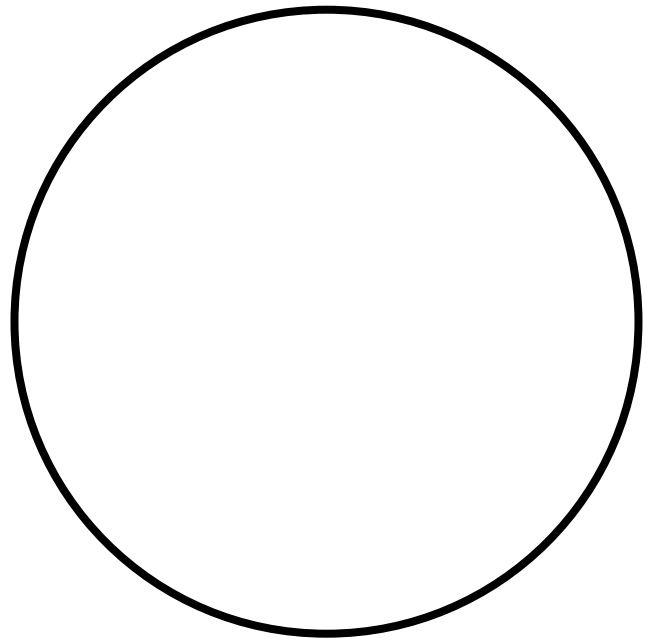
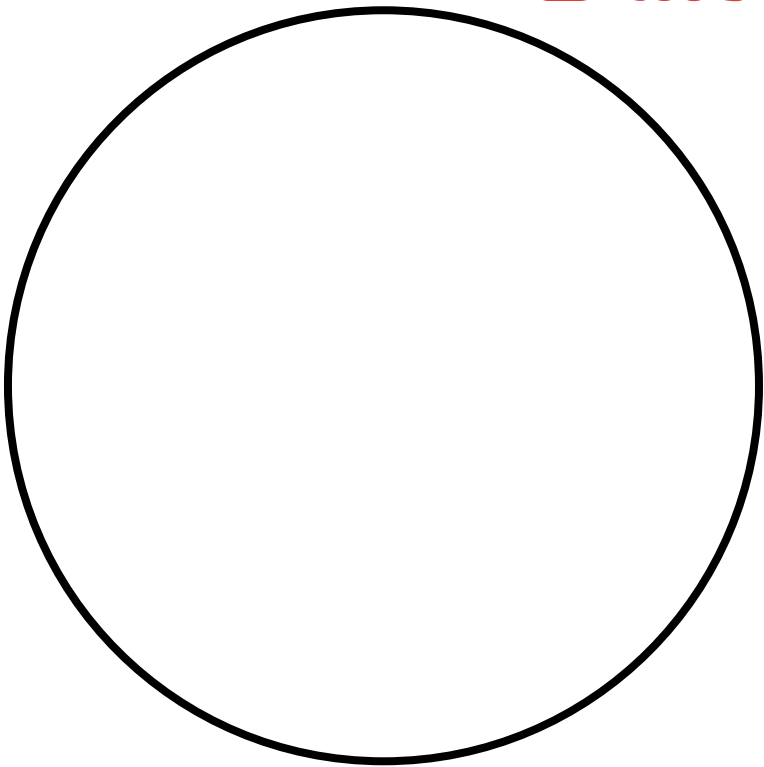
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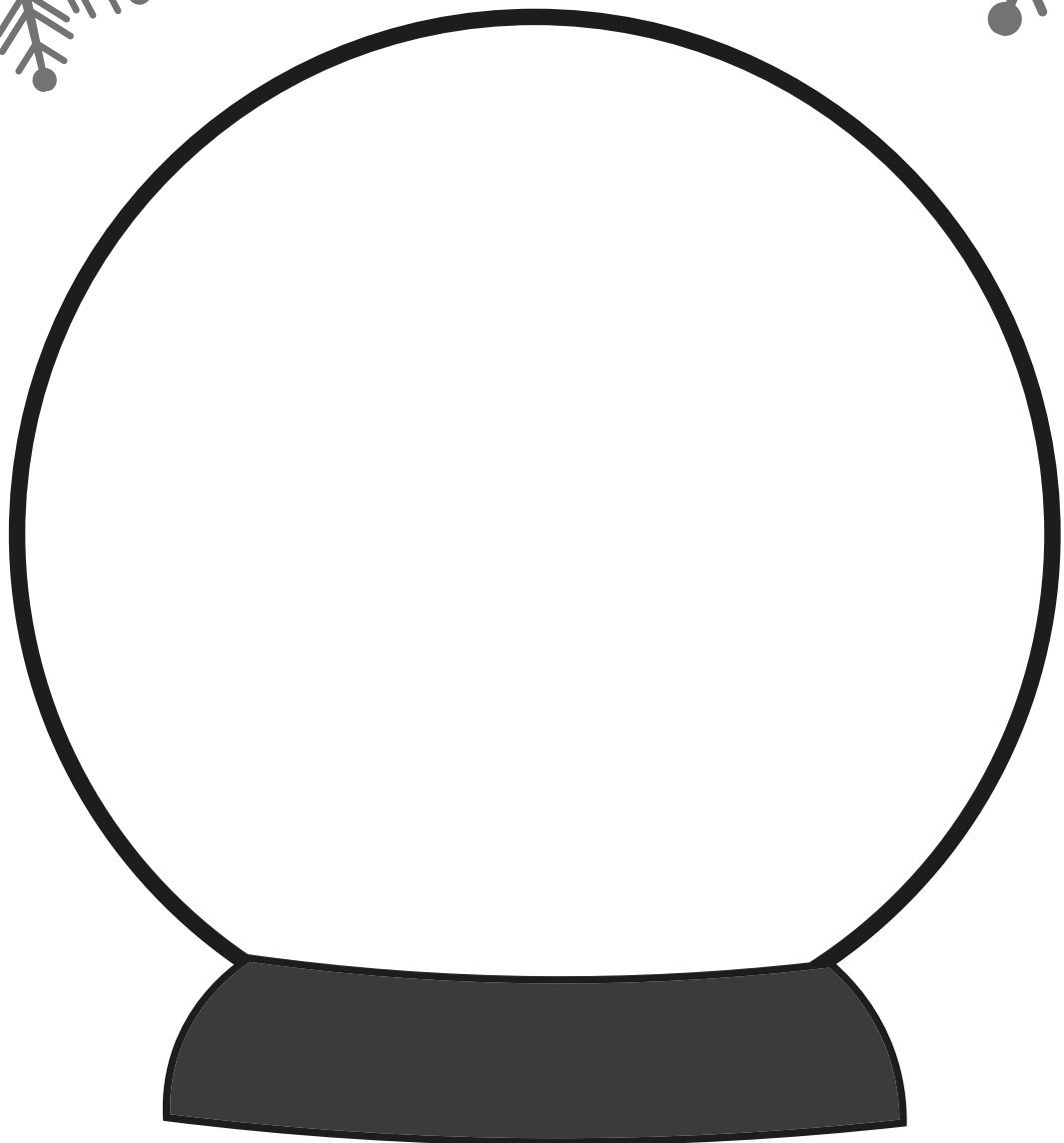
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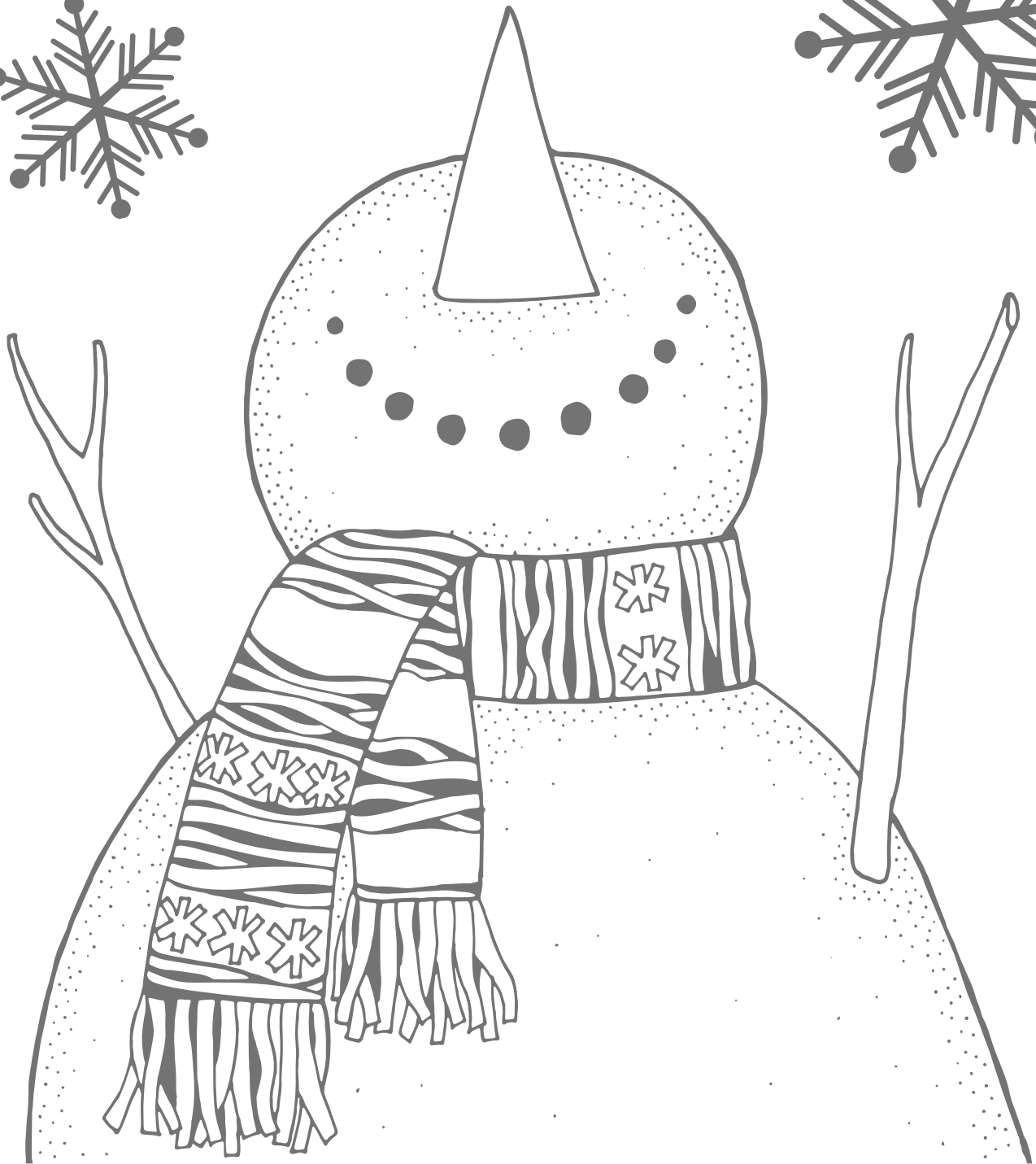
GEDILNDS _____

Build a Snowman





I love
YOUR
Smile





Winter
Fun



Paint child's handprint with white paint and place in center.