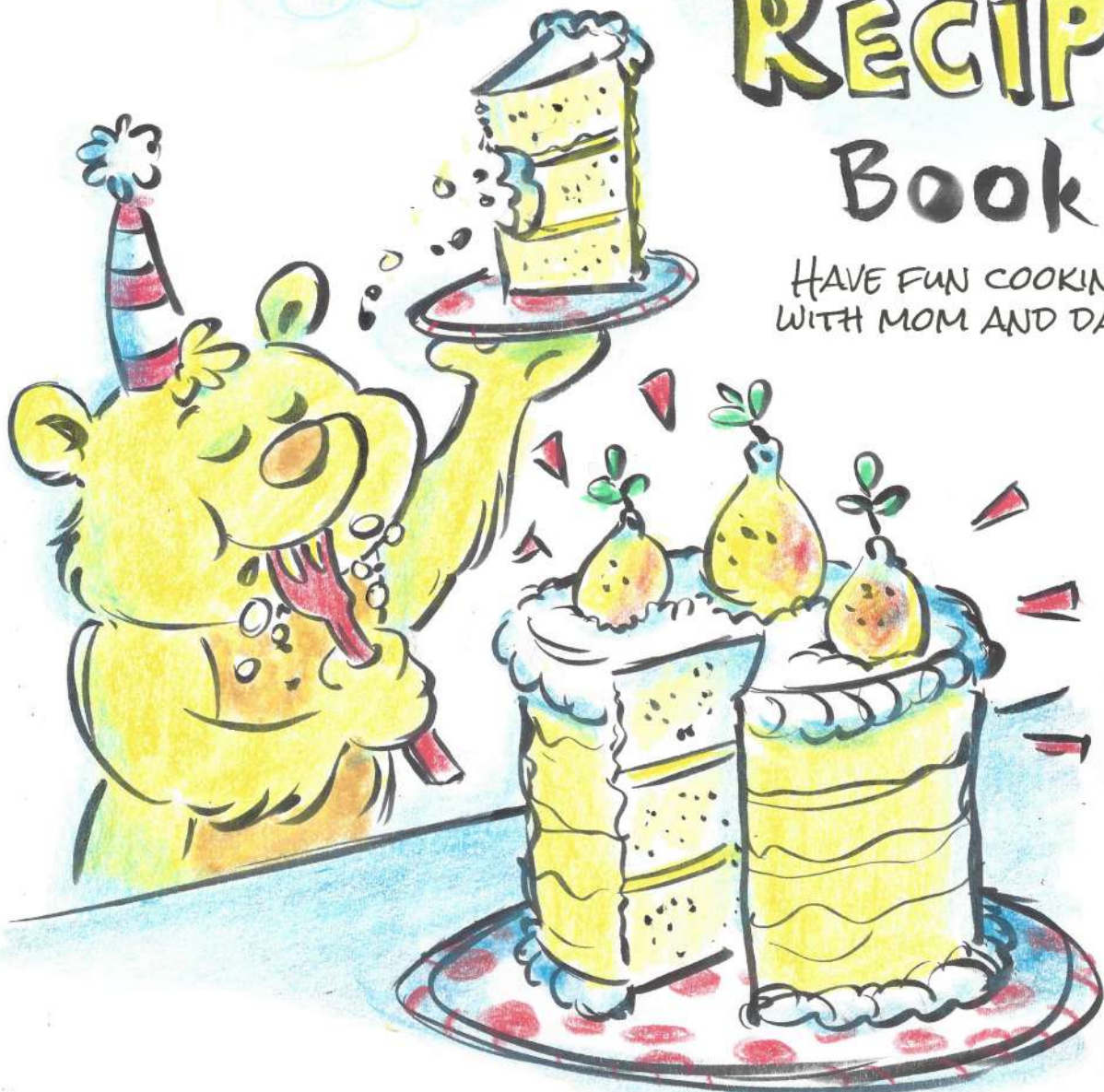


LEMONADE

RECIPE Book

HAVE FUN COOKING
WITH MOM AND DAD!



LEMONADE

EASY & DELICIOUS

Teddy Bear Pancakes!

LET'S HELP MOM AND DAD
GATHER THE INGREDIENTS

COOKING EQUIPMENT:

- ☐ 1 DRY MEASURING CUP
- ☐ 1 MIXING BOWL
- ☐ 1 BUTTER KNIFE
- ☐ 1 SMALL WHISK OR FORK
- ☐ 1 LARGE FRYING PAN
- ☐ 1 SPATULA

INGREDIENTS:

- ☐ 1 CUP PANCAKE MIX
- ☐ 1 CUP WATER
- ☐ SOME BUTTER
- ☐ BANANA SLICES
- ☐ BLUEBERRIES
- ☐ STRAWBERRIES
- ☐ CHOCOLATE CHIPS
- ☐ CHOCOLATE SYRUP



LEMONADE

1 IN YOUR MIXING BOWL, ADD
1 CUP OF PANCAKE MIX WITH
JUST UNDER 1 CUP OF WATER

2 WHISK YOUR PANCAKE MIX
UNTIL IT'S SMOOTH AND BLENDED.
SET IT ASIDE AND LET IT REST.

3 HEAT STOVE TO MEDIUM HEAT.
LIGHTLY BUTTER UP YOUR PAN.
POUR SOME PANCAKE MIX INTO
THE PAN MAKING A LARGE CIRCLE
FOR THE HEAD.

4 COOK EACH SIDE FOR ABOUT 2 MIN
USING YOUR SPATULA,
FLIP WHEN TOPS BUBBLE
AND BOTTOMS ARE GOLDEN BROWN.
REPEAT MAKING PANCAKES.

YOU WILL NEED TO MAKE:
1 LARGE PANCAKE (HEAD)
2 MEDIUM PANCAKES (HANDS)
2 SMALL PANCAKES (EARS)

5 ARRANGE THE FRUIT TO MAKE
THE FACE, BOWTIE AND HANDS
OF THE BEAR. USE CHOCOLATE
SAUCE TO MAKE THE MOUTH.

6 EAT & ENJOY... AND MAYBE EVEN
MAKE A PANCAKE HAT!



LEMONADE

SWEET & ZESTY Lemon Bars!

EQUIPMENT

- ☐ 8" X 8" BAKING PAN
- ☐ A FINE GRATER
- ☐ MESH WIRE STRAINER
- ☐ WHISK OR FORK

SHORTBREAD CRUST

- ☐ ½ CUP UNSALTED BUTTER (ROOM TEMP.)
- ☐ 1 CUP FLOUR
- ☐ ¼ CUP POWDERED SUGAR

LEMON CURD FILLING

- ☐ ½ CUP LEMON JUICE (2-3 LEMONS)
- ☐ 1 TABLESPOON LEMON ZEST (FINELY GRATED)
- ☐ 3 EGGS (ROOM TEMP.)
- ☐ 1 ½ CUPS SUGAR
- ☐ ½ CUP FLOUR (SIFTED)
- ☐ POWDERED SUGAR (FOR DUSTING)



LEMONADE

HELP YOUR PARENTS PREPARE:

PREHEAT OVEN TO 350 F (170 C)

GREASE 8X8 PAN WITH BUTTER.

NOW HELP MAKE THE CRUST:

COMBINE FLOUR, SUGAR, AND LEMON ZEST INTO A LARGE BOWL. ADD COOL CUBED BUTTER AND MIX IT WITH YOUR HANDS UNTIL ITS NICE AND CLUMPY. PAT THE DOUGH INTO YOUR PAN. BAKE FOR 16-20 MINUTES UNTIL SLIGHTLY BROWNED.

TIME FOR THE LEMON FILLING:

WHILE CRUST IS BAKING, WHISK 4 EGGS IN A BOWL. ADD SUGAR AND MIX.

ADD LEMON JUICE AND MIX WELL.

WHEN CRUST COMES OUT OF OVEN, POUR LEMON FILLING INTO PAN.

BAKE FOR 20 MINUTES OR UNTIL FILLING IS FIRM AND DOESN'T JIGGLE.

WHEN LEMON BARS ARE DONE, LET THEM COOL COMPLETELY BEFORE CUTTING. KEEP REFRIGERATED.

MAKES 9 LARGE SQUARES OR 12 SMALLER SQUARES.



LEMONADE

FUN & COLORFUL, HOMEMADE Play Dough!

EQUIPMENT

- ☐ LARGE POT
- ☐ LARGE SPOON
- ☐ PLASTIC ZIP BAGS

INGREDIENTS

- ☐ 2 CUPS FLOUR
- ☐ 3/4 CUP SALT
- ☐ 4 TEASPOONS CREAM OF TARTAR
- ☐ 2 CUPS LUKEWARM WATER
- ☐ 2 TABLESPOONS OF VEGETABLE OIL
- ☐ FOOD COLORING

INSTRUCTIONS

IN A LARGE POT MIX ALL YOUR INGREDIENTS (EXCEPT FOOD COLORING)
COOK OVER MEDIUM HEAT, STIR CONTINUOUSLY UNTIL MIXTURE IS THICK
AND BEGINS TO FORM A BALL.

REMOVE DOUGH ONTO A PLATE AND COOL. KNEAD DOUGH UNTIL SMOOTH.
DIVIDE THE DOUGH INTO BALLS FOR EACH COLOR. MAKE A SMALL HOLE IN
THE BALL AND ADD DROPS OF COLOR IN IT. KNEAD THE DOUGH IN A
PLASTIC BAG UNTIL IT FULLY ABSORBS THE COLOR. READY TO PLAY!



LEMONADE

LET'S MAKE A PLAY DOUGH DUCK!



- ☐ **1** ROLL SOME PLAY DOUGH INTO A BIG BALL AND PINCH A SMALL "TAIL" WITH YOUR FINGERS



- ☐ **2** ROLL A SECOND SMALLER BALL AND PLACE IT ON THE OPPOSITE SIDE OF THE TAIL ON TOP OF THE BIGGER BALL.



- ☐ **3** FIND TWO BLACK BUTTONS OR SIMILAR ITEMS TO MAKE THE EYES. NOW SQUEEZE A SMALL BALL OF RED OR ORANGE PLAYDOUGH TO MAKE THE BEAK.



OH
WHAT



FUN