



Kitchen Kid

Cooking up delicious kitchen adventures for eager eaters of all ages

www.kitchenkid.com

CHOCOLATE DIPPED STRAWBERRIES



Ingredients

- ½ pint heavy cream
- 8 ounces semi sweet chocolate chips
- 1 pound basket of strawberries, washed
- Assorted sprinkles and toppings, optional

Heat the heavy cream in saucepan over medium heat. Before it begins to simmer, slowly stir in chocolate chips. Lower heat and whisk constantly until the chocolate is melted. Carefully dip strawberries into hot chocolate ganache. Allow excess to drip off before rolling strawberries through sprinkles. Serve immediately or refrigerate and serve after the chocolate has set. Save any extra ganache for an ice cream topping. Enjoy!

kitchen kid, llc | www.kitchenkid.com | 310.450.3462 | samantha@kitchenkid.com | santa monica, ca



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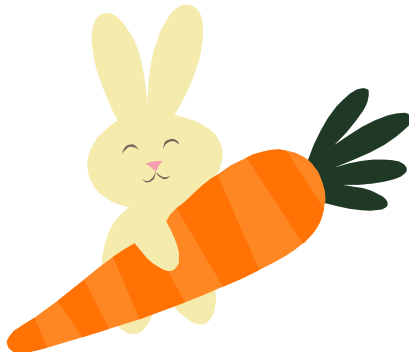
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LUV BUNNIES



Ingredients

- 1 slice whole grain bread
- 2 tbsp whipped cream cheese
- 1 very small drop concentrated pink food dye
- 4 raisins (eyes)
- 12 pieces shredded carrots (whiskers)
- 2 small heart shaped candies, or similar (nose)
- 2 pieces endive, cut in half lengthwise (ears)
- 2 mini marshmallows (tail, on reverse)



Use a heart shaped cookie cutter to cut 2 hearts from the slice of bread. Mix the cream cheese and food dye. Spread the cream cheese onto bread. Use the remaining ingredients to decorate your luv bunny. (Use extra cream cheese as glue for attaching ears and tail.) Enjoy as a tasty and lovable after school snack!

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