

Cook with Your Kids: Fun & Easy Recipes

Teach the kids the importance of making things from scratch and they'll look forward to being in the kitchen.

ORANGE LEMONADE PUNCH (Serve 8)

Ingredients

1 pkg. Crystal Light Pink Lemonade Low Calorie Drink Mix	4 cups water	2 cups strawberries
2 cups orange sherbet	4 cups ginger ale	

Instructions

Empty 1 pouch *Crystal Light* Pink Lemonade Low Calorie Drink Mix in large glass pitcher or punch bowl. Add 4 cups each cold water and cold ginger ale. Refrigerate until ready to serve. Scoop 2 cups orange sherbet into mixture; gently stir in 2 cups sliced strawberries.



CHOC-TOP FRECKLE COOKIES (18 cookies)

Ingredients

125g butter, softened	1 tsp vanilla extract	1/3 cup cocoa powder
¾ cup firmly packed brown sugar	1 cup plain flour	½ tsp baking soda
200gr dark chocolate, melted	1 egg	1 cup 100's and 1000's

Choc-Top Coating

200g dark chocolate, chopped	2 tbsp vegetable oil	1 cup 100's and 1000's
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Instructions

Using an electric mixer, beat butter, vanilla, and sugar until pale and creamy. Beat in chocolate and egg until smooth. Sift flour, cocoa and baking soda over the butter mixture. Stir to form a soft dough. Cover. Refrigerate for 15 to 20 minutes or until mixture firms slightly. Preheat oven to 180C/160C. Line two baking trays with baking paper. Roll rounded tablespoons of mixture into balls. Place 5cm apart on prepared trays. Flatten slightly. Bake for 12 minutes. Cool on trays for 5 minutes. Transfer to a wire rack to cool completely. To make the choc-top coating, place all ingredients in a large microwave-safe bowl. Microwave, uncovered, on Medium (50%), stirring every 30 seconds with a metal spoon, for 1 to 2 minutes or until melted and smooth. Place 100's and 1000's in a small bowl. Dip the top of each biscuit in choc-top coating, allowing excess to drain. Press into 100's and 1000's to coat. Return to wire rack. Stand cookies for 30 minutes or until set. Serve.



FAIRY BREAD CAKE BALLS (make 30)

Ingredients

450g madeira cake store-bought	2 ½ tbs boiling water	1 cup 100's and 1000's
180g white chocolate chopped	2 cups icing sugar	

Instructions

Process the madeira cake in a food processor until coarse crumbs form. Melt the chocolate in a heatproof bowl over a saucepan of simmering water (make sure the bowl doesn't touch the water). Stir until smooth. Add the cake crumbs and stir to combine. Roll level tablespoons of mixture into balls, squeezing firmly as you roll. Place the hundreds and thousands on a plate. Combine the icing sugar and boiling water in a small bowl. Use 2 forks to carefully dip a truffle into the icing to coat. Tap forks on side of bowl to remove excess (you only need a very thin coating). Carefully roll in hundreds and thousands to coat. Transfer to a tray. Repeat with remaining truffles, icing and hundreds and thousands. Set aside to set. Place in an airtight container and store in the fridge for up to 3 days.



2MINUTE NOODLE MUFFIN (makes 6)

Ingredients

3 eggs	85g bowl Fantastic chicken noodles	1/3 cup corn kernels	½ red capsicum, deseeded, chopped-optional
½ cup thickened cream	2/3 cup cheddar cheese, coarsely grated		1 cpring onion, trimmed, sliced-optional

Instructions

Preheat oven to 180C/160C fan forced. Line six (80ml) muffin pans with paper cases. Prepare the noodles following packet directions. Drain. Beat together the eggs and cream in a bowl. Stir through the corn, capsicum, spring onions and half of the cheese. Divide among the lined muffin pans and sprinkle with the remaining cheese. Bake for 20 minutes or until cooked through and golden. Serve sprinkled with extra capsicum and spring onions if desired.

