

SUNSHINE DAY CAMP

February Cooking Activities

Create Your Own Log Cabin- Presidents Day Cooking Activity

Age Range: All Ages

Supplies: Pretzel sticks, pretzel snaps (square shapes), wheat thins, graham crackers, chocolate frosting, paper plates.

Set Up: Give each child 1 paper plate, several pretzel sticks, pretzel snaps, wheat thins, graham crackers and a scoop of frosting.

Instructions: Log cabins dotted our countryside hundreds of years ago, serving as a symbol of the American pioneering spirit. Nine United States presidents – Andrew Jackson, James Polk, Zachary Taylor, Millard Fillmore, Franklin Pierce, James Buchanan, Abraham Lincoln, Ulysses S. Grant, and James Garfield – were all born in log cabins. European settlers constructed the first log cabins in the American colonies around 1638, where there was plenty of good wood to use. Some of these simple but strong structures are still around today!

Have each child construct a log cabin out of the provided supplies. See photos below for inspiration!



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White Chocolate Raspberry Mousse- Valentine's Day Cooking

Age Range: All Ages- Serving size about 10.

Supplies: White chocolate instant pudding mix, milk, 8 oz cool whip, ½ cup raspberries, 1 Tbsp sugar, conversation hearts, spoons, cups, large mixing bowl, small mixing bowl, whisk.

*Note: Depending on your group size, you may need to double the recipe. *

Set Up: Gather all supplies.

Instructions: When doing a cooking activity as a group, involve the children as much as possible. Call them up to help mix, pour, add supplies, etc.

Whisk together the pudding mix and the milk until the mixture begins to thicken. Fold in the cool whip and mix thoroughly. In a small bowl, use a fork to crush the raspberries and mix in the sugar until a sauce forms. Pour the sauce into the mouse and gently fold in. Scoop into individual cups and garnish with raspberries and conversation hearts.



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Love Bug Oreos Cookie

Age Range: All Ages

Supplies: Oreos, White Chocolate, Candy Eyes, Sprinkles, Red or Pink food coloring, Microwave-safe bowl, fork or chocolate, parchment paper, small microwave-safe bowl.

Instructions: Lay out sheets of parchment paper or wax paper on a flat surface. In a microwave-safe bowl, melt the white chocolate according to the package instructions. Stir occasionally to ensure smooth melting. If you want colored chocolate, add a few drops of red or pink food coloring and mix until you achieve the desired color. Using a fork or chocolate dipping tool, dip each Oreo into the melted white chocolate, ensuring it's fully coated. Allow excess chocolate to drip off. Place the chocolate-coated Oreos on the prepared parchment paper, leaving some space between each. While the chocolate is still wet, gently press candy eyes onto the chocolate-covered Oreo. Place them near the top to resemble eyes. Sprinkle various colors and shapes of sprinkles onto the wet chocolate. This is where you can get creative with different patterns and designs for your Love Bugs. Allow the Love Bugs to set and the chocolate to harden. You can speed up the process by placing them in the refrigerator for about 15-20 minutes.



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Valentines Wafer Cookies

Age Range: All Ages

Supplies: Vanilla Sugar Wafer Cookies, White Chocolate, Red and Pink Sprinkles, Microwave Safe Bowl, Wax Paper

Set Up: Line a flat surface with parchment paper or wax paper. This will be where you place the coated cookies to set. In a microwave-safe bowl, melt the white chocolate according to the package instructions. Stir occasionally to ensure smooth melting.

Instructions: Dip each vanilla wafer into the melted white chocolate, ensuring it's fully coated. Use a fork or chocolate dipping tool to lift the cookie, allowing excess chocolate to drip off. Place the chocolate-coated vanilla wafers on the prepared parchment paper, leaving some space between each. While the chocolate is still wet, sprinkle red and pink sprinkles over the coated vanilla wafers. This adds a festive and Valentine's Day touch to the cookies. Allow the cookies to set until the white chocolate hardens. You can speed up the process by placing them in the refrigerator for about 15-20 minutes. If you want to add an extra decorative touch, melt a small amount of white chocolate and drizzle it over the cookies using a fork or a piping bag.

