

INGREDIENTS:

- 1 1/4 cups sugar
- 4 cups water
- 1 cup unsweetened cranberry juice
- 1 cup lemon juice
- Lemon slices for garnish

INSTRUCTIONS:

1. Heat sugar and 1 cup of the water in a small saucepan until the sugar is completely dissolved to make a simple syrup. Remove from heat.
2. Stir together the remaining water, cranberry juice, lemon juice and simple syrup. Make adjustments to taste.
3. Chill for an hour, or add ice to cool.
4. Enjoy!



INGREDIENTS:

- 2 slices of bread
- 1/3 cup of any shredded white cheese
- Food coloring
- 1 tablespoon salted butter

INSTRUCTIONS:

1. Divide your cheese evenly between four or more bowls, depending on how many colors you want.
2. Add a few small drops of your favorite food coloring to each bowl and mix until the cheese is evenly coated.
3. Grab a slice of bread and add each color of cheese in a line. Make sure that the lines do not touch.
4. Once the bread is covered with the cheese, add the second piece of bread on top.
5. Heat a pan to medium heat.
6. Butter the outside of the pieces of bread and add to the pan.
7. Let the sandwich cook for a few minutes until the bread has turned a golden brown color.
8. Flip the sandwich and cook for another few minutes until the cheese is melty and this side is golden brown too.
9. Remove from the heat and cut it in half.
10. Enjoy!



INGREDIENTS:

- 1 plum
- 1 peach
- 1 kiwi
- 1 apple
- 4 strawberries
- 1/2 cup grapes
- 1/2 cup blueberries

Note: Any fruits that you have at home can be used.

INSTRUCTIONS:

1. Wash your fruit.
2. Chop the bigger fruits into bite-size pieces. You can also cut the fruit into fun shapes (stars, hearts, etc.) using small cookie cutters.
 - * Be sure to cut the grapes in half to avoid choking hazards for little ones.
3. Mix the fruits in a bowl, or arrange them to make a fun piece of art!





INGREDIENTS:

- 1 bag microwave popcorn
- 2 tablespoons butter
- Sprinkles or colored sugar (OR BOTH!)

INSTRUCTIONS:

1. Follow the instructions on the bag of popcorn to pop it in the microwave.
2. Using a small dish, have a parent help you melt the butter in the microwave.
3. Pour the popcorn into a large serving bowl.
4. Have a parent pour the butter over the popcorn.
5. Use a spatula to stir the popcorn until it is well coated with the butter.
6. Shake the sprinkles or colored sugar over the popcorn bowl and stir more until they are mixed throughout the bowl.

INGREDIENTS:

- 1 - 8 oz box of elbow macaroni or mixed-shaped pastas
- 1/4 cup butter
- 1/4 cup all-purpose flour
- 1/2 teaspoon salt
- 1 pinch ground black pepper
- 2 cups milk
- 2 cups shredded cheddar cheese

INSTRUCTIONS:

1. Bring a large pot of water to a boil and cook the pasta according to the directions on the package.
2. Drain the macaroni and set aside.
3. In a saucepan, melt butter over medium heat.
4. Stir in the flour, salt and pepper until smooth. This should take about 5 minutes.
5. Once smooth, slowly pour the milk into the saucepan.
6. Continue stirring to mix thoroughly and prevent the milk from burning. Once the milk mixture is smooth and has started to bubble (about 5 minutes), add in the cheese and stir until all the cheese has melted completely.
7. Add the macaroni into the cheesy sauce mixture and fold until it is completely coated.

