

THE BIG GUINEA PIG TAKEOVER

Are you and your friends prepared for battle against the evil Professor Marmalade? It's time to form your own guinea pig army, they're easy to make and yummy to eat! Post a picture of your army with the hashtag **#GOODERTOGETHER**

INGREDIENTS

Box of Twinkies

Small Bag of Candy-Coated Chocolate Candies (M&Ms)

Sliced Almonds

Chocolate Frosting Gel

INSTRUCTIONS

Begin by unwrapping each Twinkie depending on how many furry friends you plan on having in your guinea pig army.

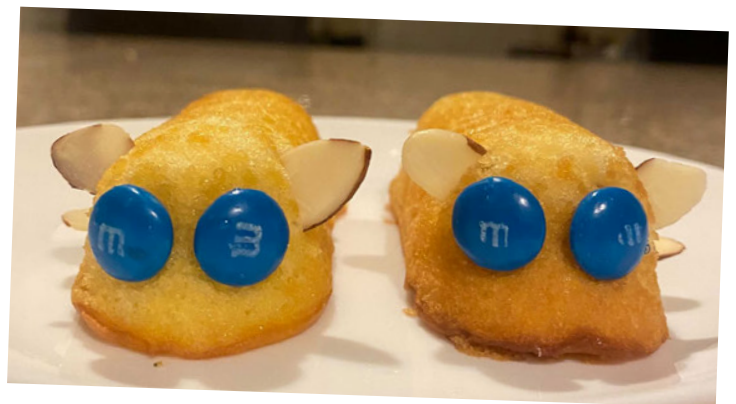
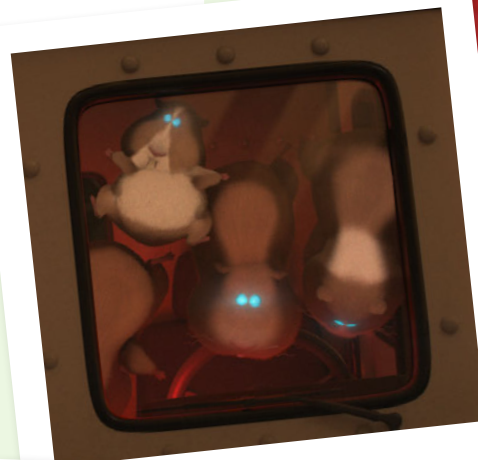
Next, open up your sliced almonds and place one on the left side and one on the right side of the head of your Twinkie, these will be your guinea pig's ears.

Then add two more on the lower left and right sides of the body, these will be your guinea pig's legs.

Then, using your chocolate gel as a form of glue, place two large dots on the face of the guinea pig and stick a blue M&M over each dot. These will be your guinea pig's hypnotized eyes.

Finally, use the chocolate gel to draw a distractingly cute nose and mouth for your guinea pig.

Repeat each of the steps above for every member of your guinea pig army.



PUSH-POP COOL DOWN

Make some frozen pops to share with your gang!
They're a great way to cool off after a big heist. Post your
cool gang with the hashtag **#GOODERTOGETHER**

YOU WILL NEED

Dixie Cups
Juice
Sliced Fruit
Sugar or Honey
Popsicle Sticks

INSTRUCTIONS

With the help of your parents place the sliced fruit in a blender.

Add water as needed.

Add sugar or natural honey for extra sweetness.

Blend until liquefied and pour into cups.

Top with fruit slices, and use them to keep the popsicle sticks upright.

Freeze overnight.



SSSNAKES AND SSSAUCE

Invite your good (and bad) friends for a pizza party, these bread sticks and marinara are so tasty! When you finish your snack, post a picture with the hashtag **#GOODERTOGETHER**

INGREDIENTS

Plain Bread Stick Dough

Sharp Cheddar Cheese

Pizza Sauce

Olives (Optional)

Pepperoni

Mozzarella Sticks

INSTRUCTIONS

Preheat oven to 375° and layout rectangular piece of dough, and cut into 12 even slices.

Next, gently hold down one end of the dough while twisting the other end. Repeat for each piece. Bake for 7-8 minutes.

Take dough out and add cheddar cheese and pepperoni to each. Place pepperoni near flat side of the snake.

Put pan back in oven and bake for an additional 4-6 minutes.

Cut olives into small cubes for eyes and mozzarella sticks for flowers. Cut pepperoni into long rectangles for tongue. Place mozzarella into flower shapes on top of the pepperoni, and add olives for eyes on flat part of the breadstick.

Lastly, heat up marinara sauce in a microwave safe bowl for 30 seconds to 1 minute.



MR. SNAKE'S BIRTHDAY CAKE

Let's take a break to celebrate Mr. Snake and bake him his favorite cake! Start with the below recipe for extra chocolaty frosting and then go to the next page to make a yummy yellow sheet cake. These recipes are provided in partnership with **AMERICA'S TEST KITCHEN KIDS**.

CHOCOLATE FROSTING INGREDIENTS

1⅔ Cups (10 Ounces) Chocolate Chips (Bittersweet, Semisweet, or Milk Chocolate)	1 Cup (4 Ounces) Confectioners' (Powdered) Sugar
20 Tablespoons Unsalted Butter, Cut Into 20 Pieces and Softened	¾ Cup (2¼ Ounces) Dutch-Processed Cocoa Powder
	¾ Teaspoon Vanilla Extract

INSTRUCTIONS

Place chocolate chips in medium microwave-safe bowl. Heat in microwave at 50 percent power for 1 minute. Use rubber spatula to stir chocolate. Return to microwave and heat at 50 percent power until melted and smooth, about 1 minute longer.

Let cool slightly, about 5 minutes.

Add softened butter, sugar, cocoa powder, and salt to food processor, and lock lid into place. Turn on processor and process until smooth, about 30 seconds. Stop processor.

Remove lid and use rubber spatula to scrape down sides. Add cooled chocolate and vanilla and lock lid back into place. Turn on processor and process until smooth, 10-15 seconds. Stop processor.

Remove lid and carefully remove processor blade (ask an adult for help).

On the next page you'll find the yellow sheet cake recipe!



YELLOW SHEET CAKE

INGREDIENTS

Vegetable Oil Spray	10 Tablespoons Unsalted Butter, Melted and Cooled
2¼ Cups (9 Ounces) Cake Flour	5 Tablespoons Vegetable Oil
1¼ Teaspoons Baking Powder	¾ Cup (6 Ounces) Buttermilk
¼ Teaspoon Baking Soda	2 Teaspoons Vanilla Extract
¾ Teaspoon Salt	3 Cups Chocolate Frosting
4 Large Eggs	
1¾ Cups (12¼ Ounces) Sugar	

INSTRUCTIONS

Adjust oven rack to middle position and heat oven to 350°. Spray inside bottom and sides of 13-by-9-inch metal baking pan with vegetable oil spray. Line bottom of baking pan with 13-by-9-inch piece of parchment paper.

In medium bowl, whisk together flour, baking powder, baking soda, and salt.

Add eggs to bowl of stand mixer (or large bowl if using handheld mixer). Lock bowl into place and attach whisk attachment to stand mixer, if using. Start mixer on medium speed. Whip eggs until foamy, 1-2 minutes. Stop mixer.

Add sugar to eggs and start mixer on medium-high speed. Whip mixture until pale yellow and fluffy, about 3 minutes.

Reduce speed to medium. With mixer running, very slowly pour in melted butter and oil and mix until fully combined, about 2 minutes. Stop mixer.

Carefully add half of flour mixture. Start mixer on low speed and mix until just combined, about 30 seconds. With mixer running, add buttermilk and vanilla and mix until combined, about 30 seconds. Stop mixer.

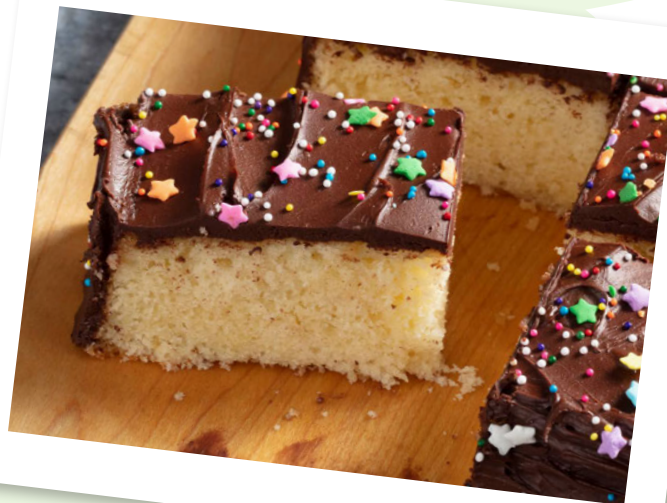
Add remaining flour mixture. Start mixer on low speed and mix until just combined and no dry flour is visible, about 30 seconds. Stop mixer. Remove bowl from stand mixer, if using.

Use rubber spatula to scrape down sides of bowl and stir in any remaining dry flour. Use rubber spatula to scrape batter into parchment-lined baking pan and smooth top (make sure to spread batter into corners to create even layer).

Place baking pan in oven. Bake until cake is golden brown and toothpick inserted in center comes out with few crumbs attached, 27-30 minutes.

Use oven mitts to remove baking pan from oven (ask an adult for help). Place baking pan on cooling rack and let cake cool completely in pan, about 2 hours.

Remove cake from baking pan and discard parchment. Use icing spatula to spread frosting evenly over top and sides of cooled cake. Cut cake into pieces and serve.



SHARK-BITE SNACK CUPS

Make your own watch-party snack holders. Movies and snacks are better together, just like the Bad Guys! Stuff it with all your favorite dry snacks.

YOU WILL NEED

Blue Plastic Cup
(As Many as You Need)
White Paper
Gray Paper or Card Stock
Scissors
Marker
Googly Eyes (optional)
Tape and Glue

INSTRUCTIONS

Start by cutting the shark teeth from a strip of white paper. Make shark fin from gray paper or card stock as shown in the example photo above.

Cut two small circles for the eyes from white paper and draw a black circle in the middle of the white circle with a marker, or you may use googly eyes if you have them.

Lay the cup on the side and make a slit, with the help of an adult, in the size of the fin, insert the fin and tape it down on the inside.

Tape the strips of teeth on the opening of the cup. Glue the eyes on the side of the cup. Add the gills with a marker on the side, 5-6 lines behind the eyes.

