

Kid's Kitchen



Cookie & Fruit Pizza

Ingredients

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| 1 3/4 cups all purpose flour | 1 cup softened butter |
| 1/2 teaspoon salt | 1/2 teaspoon baking powder |
| 1/2 teaspoon baking soda | 1 cup softened butter |
| 3/4 cup brown sugar | 1/2 cup granulated sugar |
| 2 eggs | 1 teaspoon vanilla extract |
| 1 cup of semi sweet chocolate chips | |

1. In the first bowl mix your flour, salt, baking powder and soda together and then set aside.
2. Put the butter and sugars together in the second bowl and beat until light and fluffy.
3. Add the eggs and vanilla and beat until well combined.
4. Mix the flour well.
5. Spread batter out onto baking sheet and bake for 13-15 minutes

Pizza Topping:

1. Mix 1 package of cream cheese with 3 tbsp of honey, spread all over the COOLED cookie pizza.
2. Slice up different kinds of fruit and spread onto the cream cheese topping
3. Cut into pieces using a pizza cutter and serve

YOU CAN USE ANY COOKIE RECIPE YOU PREFER

Olympic Cupcakes

Cupcakes:

- 1-1/2 cups (375 mL) all-purpose flour
- 3/4 cup (175 mL) sugar
- 1/4 cup (50 mL) unsweetened cocoa powder
- 1 tsp. (5 mL) baking soda
- 1 cup (250 mL) milk
- 1/4 cup (50 mL) vegetable oil
- 1 tbsp. (15 mL) white vinegar
- 1 tsp. (5 mL) vanilla extract

Creamy vanilla icing

- 1 cup (250 mL) butter, softened
- 3 cups (750 mL) powdered sugar
- 1 tsp. (5 mL) vanilla
- 1 tbsp. (15 mL) milk (optional)

1. Preheat oven to 375 degrees F. Line muffin pan with paper cupcake liners.
2. In one bowl, stir together flour, sugar, cocoa powder and baking soda. Add milk, oil, vinegar and vanilla. Beat with an electric mixer just until smooth.
3. Spoon batter into prepared pan, filling each cup no more than 3/4 full. Bake for 15 to 20 minutes, until a toothpick inserted into the center of a cupcake comes out clean. Remove from oven, take cupcakes out of the pan and let cool completely on a rack.
4. When cool, frost with homemade or store-bought icing and decorate using coloured M&M's to form the Olympic rings on each cupcake.

Icing:

1. In a large mixing bowl, beat butter with an electric mixer until creamy. Add powdered sugar and vanilla and beat at high speed until smooth and fluffy.
2. Add milk, one drop at a time, only if the icing is too thick. Makes about 3 cups (750 mL) icing, more than enough to produce a whole bunch of crazy cupcake creations.

