

# Dog Treats

## PEANUT BUTTER BANANA DOG TREATS

### **MATERIALS NEEDED**

- 1 1/2 cups uncooked oatmeal
- 1 large banana
- 1/2 cup peanut butter, with NO xylitol (this is harmful to dogs)

### **INSTRUCTIONS**

1. Preheat your oven to 350°.
2. Using a food processor or blender, grind your oats until they're powder.
3. In a bowl, beat together the banana and peanut butter until smooth. A few small chunks of banana here and there is ok. The dough should stick together, but shouldn't be sticky.
4. Reserve about a tablespoon of ground oatmeal and pour the rest into the banana peanut butter mixture and mix until combined.
5. Dust your surface with the reserved ground oatmeal and roll your dough to about a 1/4 inch thickness.
6. Cut into desired shapes and place on a parchment paper lined cookie sheet.
7. Bake treats for approximately 15 minutes, or until the edges start to brown.
8. Cool completely before storing in an airtight container for up to a week.



## WATERMELON AND CARROT FROZEN DOG TREATS

### **MATERIALS NEEDED**

- 2 medium-sized carrots
- 3 cups of watermelon

### **INSTRUCTIONS**

1. Clean and roughly chop carrots. Cut watermelon into chunks and remove seeds.
2. Pulse carrots in a blender until finely chopped.
3. Add watermelon and puree until smooth.
4. Pour into ice cube trays or molds. Freeze for 2 hours or until frozen solid.



*Double check with your vet before feeding your pet new foods.*

# Nailed It! Cupcake Decorating

## MATERIALS NEEDED

- ☐ Vanilla cupcakes (use whatever recipe is your favorite or purchase in store)
- ☐ White frosting
- ☐ Ice cream cone
- ☐ 1 cup chocolate chips or melting chocolate
- ☐ 1 tablespoon butter
- ☐ Jimmies sprinkles

## INSTRUCTIONS

1. In a microwave safe bowl melt chocolate chips and 1 tablespoon of butter in 20 second increments until chocolate is smooth and glossy. Let cool for a few minutes, but not harden.
2. Carefully cut off the top rim of the ice cream cone. You can discard the top rim as you will only be using the bottoms of the cones.
3. Pour a small spoonful of melted chocolate onto the top of the cupcake right in the middle. Some of the chocolate will run slightly towards the edges of the cake. Use a toothpick to help the chocolate spread to where you want it.
4. Sprinkle on some jimmies right away before the chocolate starts to set.
5. Let the cupcakes set for about 20 minutes or until the chocolate hardens.
6. Using a small cookie scoop, set a scoop of white frosting on the middle of the chocolate. It should look like a small scoop of vanilla ice cream.
7. Take your cone bottom and press it gently on top of the scoop of frosting, so it looks like your cone fell upside down and is starting to melt.
8. Put some jimmies onto the scoop of vanilla frosting.
9. Did you nail it? Or is your decoration a fail?



# A to Z Foods



**A to Z Food America** and **A to Z World Food** are two different databases you can access for free with your Skaneateles Library Card. Not only can you find tons of recipes, you can also better understand different cultures, lifestyles, and indigenous foods across the country and around the world.

## INSTRUCTIONS

1. Visit [SkanLibrary.org](http://SkanLibrary.org) and click on "Find" in the menu bar.
2. Under "All Databases," you will see listed *A to Z Food America* and *A to Z World Food*.
3. Depending on your interest, click on either database.
4. You will be prompted for your library card number. This is located on the back of your library card underneath the barcode. If you're unsure what your barcode is, give us a call at 315-685-5135.
5. Now you are in the *A to Z Foods* database! There are tons of recipes for foods eaten in different states (*A to Z Foods America*) or around the world (*A to Z World Food*). Look below for lists of cool features. Browse through the database, read about food culture, and choose a recipe to make with help from an adult. Happy exploring!



- Over 7,000 recipes with photos from 174 countries
- A variety of articles about food culture in different parts of the world
- Descriptions and origins of the many foods and products used in the recipes



- Over 2,500 recipes with photos from all 50 states, including regional and ethnic cuisine
- A variety of articles about food culture in different regions of the United States
- The history of different foods, including an archive of ads, commercials and menus

# Bread in a Bag

## MATERIALS NEEDED

- ❑ 3 cups all purpose flour, divided
- ❑ 3 tablespoon white sugar
- ❑ 1 .25 package rapid rise yeast (2 1/4 tsp)
- ❑ 1 cup warm water
- ❑ 3 tablespoons olive oil or vegetable oil
- ❑ 1 1/2 teaspoons salt
- ❑ Gallon-sized resealable plastic bag

## INSTRUCTIONS (1 LOAF OR 2 MINI LOAVES)

1. In a resealable plastic bag place 1 cup flour, sugar, and yeast and add in warm water. Water should be 105 -110° F.
2. Squeeze air out of the bag and seal.
3. Squish with your hands until well mixed together.
4. Let it rest for 10 minutes at room temperature. Bubbles will form (this is how you know your yeast is activated!).
5. Open bag and put in 1 cup of flour, oil, and salt.
6. Seal bag again and squish until well blended.
7. Add last cup of flour and continue mixing in the same manner until well blended.
8. Remove dough from bag and put onto a lightly floured surface.
9. Knead for 5 -10 minutes or until smooth.
10. Divide dough in half and place each half into a greased mini loaf pan, or make one large loaf.
11. Cover with a towel and allow to rise for about 30 minutes. In the meantime, preheat the oven to 375°.
12. Bake in a 375° oven for 25 - 30 minutes or until bread is golden brown.
13. Let cool, slice, and enjoy!



*Need butter? Look in our Boredom Busters: Science Experiments to learn how to make your own from scratch.*

# BBQ Chicken in Foil

## MATERIALS NEEDED

- 4 boneless skinless chicken breasts
- 1 cup BBQ sauce of your choice
- 1 15-ounce can pineapple slices including juice
- 2 teaspoons soy sauce
- 1 teaspoon garlic
- 1 red bell pepper cut into cubes
- 2 medium zucchini sliced
- Optional: green onions for garnish

## INSTRUCTIONS (4 SERVINGS)

1. Heat grill to medium heat.
2. Cut 4 sheets of heavy duty foil to make 4 separate foil packets.
3. Place chicken on center of aluminum foil and divide the veggies. Add 2 - 3 pineapple slices into each packet.
4. In a bowl, whisk together BBQ sauce, juice from the can of pineapple slices, soy sauce, and garlic. Spread about 2 tablespoons of the sauce on the chicken and make sure to reserve about 1/4 cup for later.
5. Fold the foil over your chicken securely, making sure none of the sauce drips out.
6. Place chicken packets onto grill and grill for 13 - 15 minutes flipping at about 7 minutes.
7. To serve carefully open packets, baste with reserve sauce, and garnish with green onions.
8. Share, eat, enjoy!

