

Pet Treats

GOURMET PUPSICLES

MATERIALS NEEDED

- ☐ Peanut Butter (make sure there's no xylitol listed in the ingredients!)
- ☐ Plain yogurt
- ☐ Fresh or frozen blueberries
- ☐ Dog biscuits
- ☐ Ice cube tray, dixie cups, or popsicle molds

INSTRUCTIONS

1. Layer your ingredients into your ice cube trays, dixie cups, or popsicle molds. Make sure not to fill to the very top of your containers—you don't want the mixture to overflow once you add the dog treat.
2. Stick your dog biscuit into the center of the mold, cup, or ice cube section, pressing down to make sure it's secure. The biscuit will be your "handle," so make sure it's not fully submerged in the mixture.
3. Freeze for at least 4 hours or overnight.
4. Pop out and give them as a special treat to your dog. Or, give them as a gift!



CHEESY CAT TREATS

MATERIALS NEEDED

- ☐ 3/4 cups of flour + extra for rolling
- ☐ 3/4 cups of shredded cheddar cheese
- ☐ 1/2 cup sour cream
- ☐ 1/4 cup cornmeal
- ☐ Pizza cutter or knife
- ☐ Rolling pin

INSTRUCTIONS

1. Preheat your oven to 350°.
2. In a bowl, mix together all your ingredients.
3. Once the mixture comes together, form the dough into a ball.
4. Flour your surface and roll the dough until it's about 1/4 inch thick.
5. Cut the dough into small cat-bite-sized pieces.
6. Place on a cookie sheet and bake for 15 minutes.
7. Let cool to room temperature. Store in an airtight container in the fridge for up to 2 weeks.



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?



Nailed It! Cupcake Decorating

MATERIALS NEEDED

- ☐ 1 cupcake
- ☐ Yellow frosting
- ☐ Green frosting
- ☐ Oreo cookie
- ☐ Chocolate jimmies (optional)
- ☐ 2 plastic bags

INSTRUCTIONS

1. Scoop your frosting into 2 separate bags and squish all of the frosting into one of the bottom corners.
2. Cut a small hole into the corner of your bag so that you can control the amount and shape of frosting as you go.
3. Place your cookie in the center of the cupcake.
4. Using your yellow frosting bag, pipe a layer of petals around the cupcake.
5. Once the first layer is complete, pipe a second layer of petals on top of the first.
6. Once the second layer is complete, pipe a third layer onto the second.
7. Take your green frosting, and add some leaves to the spaces under your yellow petals.
8. If you have chocolate jimmies, add these on top of your cookie.
9. All done! Did you nail it?



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 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.

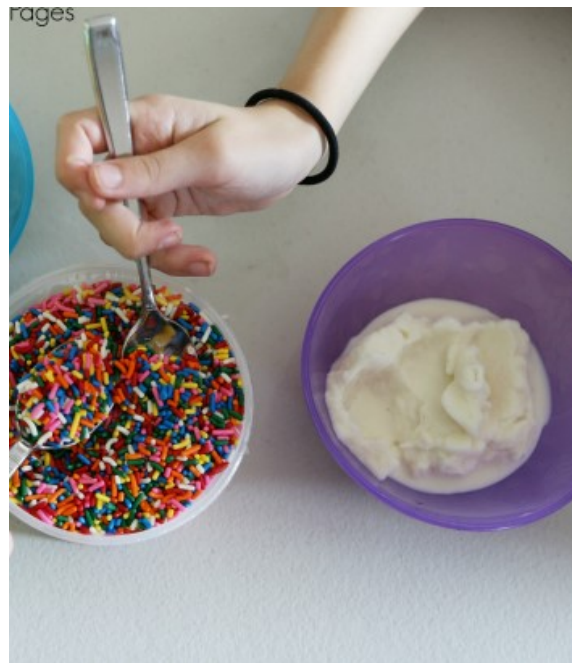
Ice Cream in a Bag

MATERIALS NEEDED

- ☐ Ice
- ☐ 6 tablespoons of salt
- ☐ 1 cup half-n-half
- ☐ 2 tablespoons of sugar
- ☐ 1 teaspoon vanilla extract
- ☐ 2 plastic bags
- ☐ 1 large container with lid
- ☐ Any additional ice cream toppings

INSTRUCTIONS

1. In a resealable plastic bag, add all your ingredients except for the ice and salt.
2. Close your bag and then place it in your second bag—we want to make sure your ice cream ingredients stay in the bags!
3. Fill a large container most of the way with ice,
4. Sprinkle in the salt.
5. Place your bag in the container and seal the lid.
6. Shake vigorously for 10 to 15 minutes (put on some music!).
7. You can check on your ice cream consistency periodically, but you'll know it's done once it's frozen, like ice cream you buy at the store.
8. Scoop the ice cream out of the bag and enjoy!



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!

