

# Apple Smiles

## You will need:



sharp knife



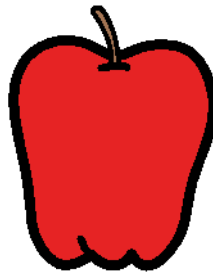
cutting board



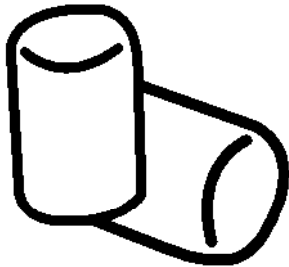
bread knife



plate



apple



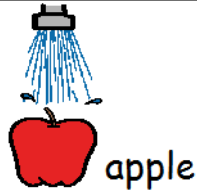
small marshmallows



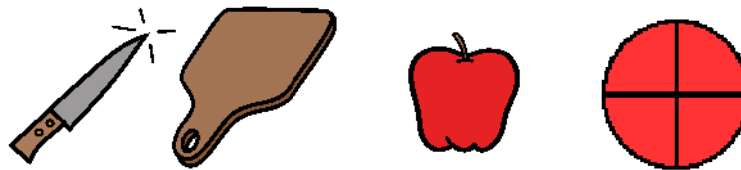
peanut butter

# Apple Smiles

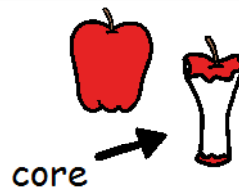
1. Wash apple



2. Cut into 4 pieces



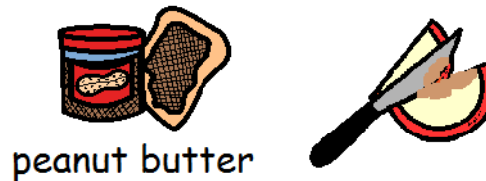
3. Remove the core



4. Slice apple pieces into halves



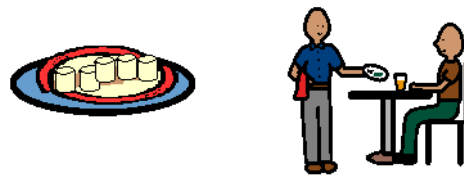
5. Spread peanut butter onto slices of apple



6. Put apples together with small marshmallow for teeth

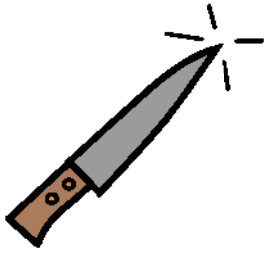


7. Put on plate and serve

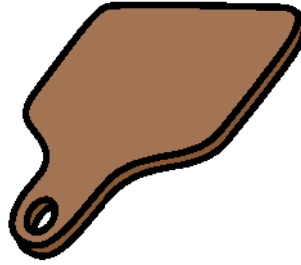


# Bugs on a Log

## You will need:



sharp knife



cutting board



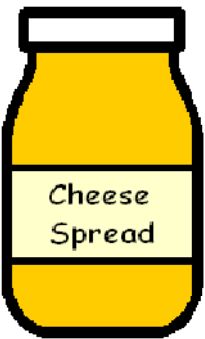
bread knife



plate



celery



cheese spread



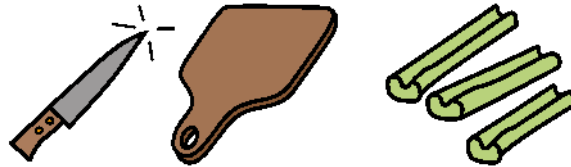
raisins

# Bugs on a Log

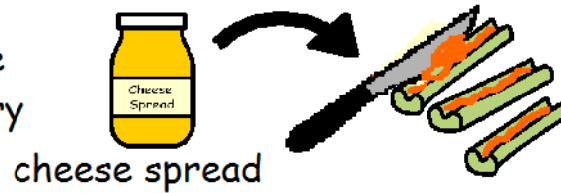
1. Wash celery



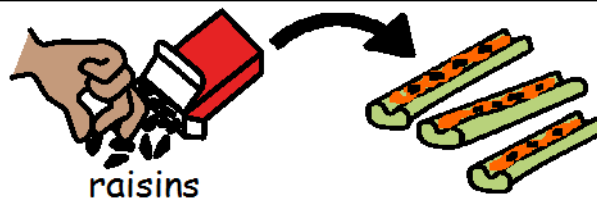
2. Cut into 3 pieces



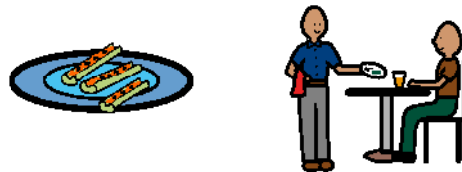
3. Spread cheese spread on celery



4. Put raisins on celery

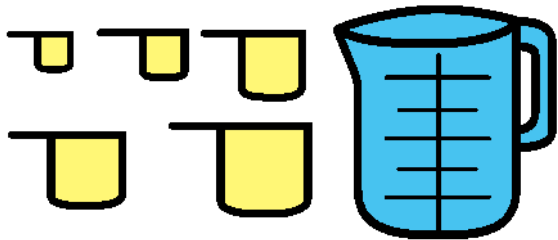


5. Put on plate and serve

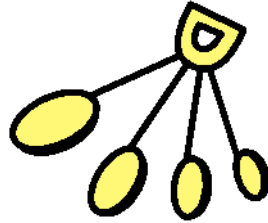


# Soft Pretzels

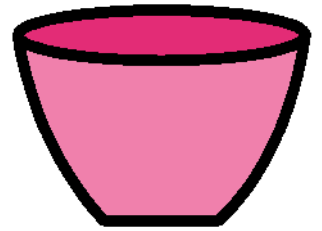
## You will need:



measuring cups



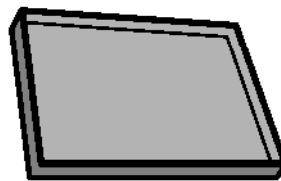
measuring spoons



bowl



pastry brush



baking sheet



fork



salt



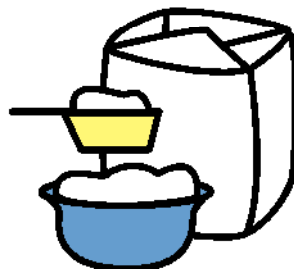
sugar



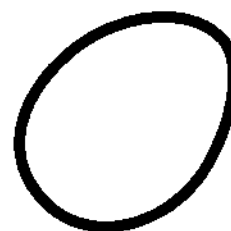
oil



yeast



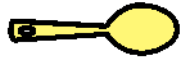
flour



egg

# Soft Pretzels

1. Add 1 package  
or 1 Tablespoon (15ml)



yeast



2. Add 1 1/2 cups (375ml)



hot water

3. Add 1 teaspoon (5ml)



salt



4. Add 1 Tablespoon (15ml)



sugar



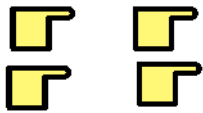
5. Add 2 Tablespoons (30ml)



oil



6. Add 4 cups



flour



7. Mix and knead the dough



mix



knead

8. Shape into pretzel  
and brush with  
beaten egg



pretzel



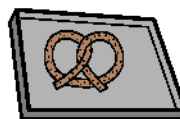
beat egg with fork



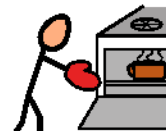
brush egg on pretzel



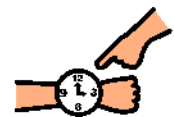
9. Put on baking sheet and  
bake at 400 °F for 12 minutes



baking sheet



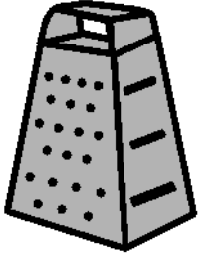
bake



12 minutes

# Nachos

## You will need:



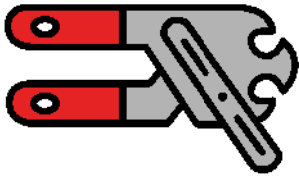
cheese grater



sharp knife



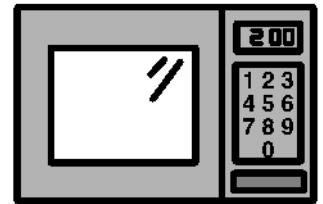
cutting board



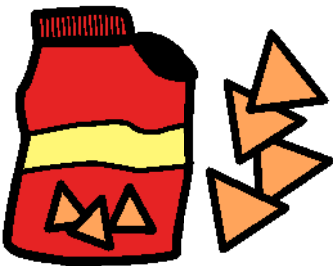
can opener



plate



microwave



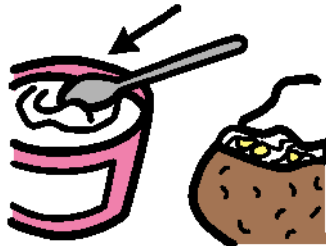
nacho chips



green onion



cheddar cheese



sour cream



salsa



sour cream

# Nachos

1. Put nacho chips on a plate



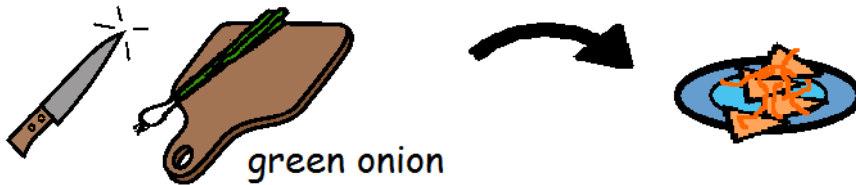
nacho

2. Grate cheese onto chips



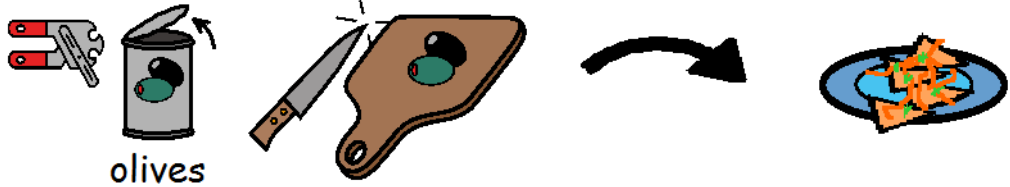
cheddar cheese

3. Cut



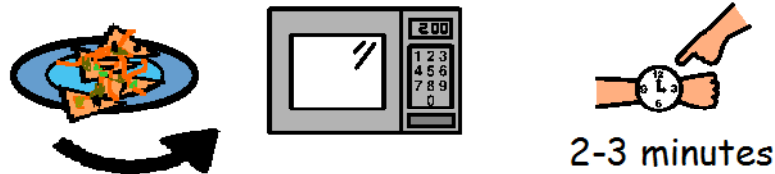
green onion

4. Open and slice



olives

5. Microwave for 2-3 minutes on high



2-3 minutes

6. Serve with

sour cream



and salsa

