

## Cooking Fun for Children

### Ziploc Omelet

#### Ingredients

- 2 eggs – any size
- diced ham, chopped bacon, shredded cheese, diced onions, diced tomatoes (amount may vary)
- zip lock bags - freezer

#### Directions

1. Have each guest write their name on a quart-size Ziploc freezer bag with permanent marker.
2. Crack 2 eggs into the bag, shake to combine eggs (remember to zip lock bag before shaking).
3. Have each guest add prepared ingredients of choice to their bag and shake. Make sure to get the air out of the bag and zip it up.
4. Place the bags into a rolling, boiling pot of water for exactly 23 minutes. You can usually cook 6-8 omelets in a large pot. For more, make another pot of boiling water.
5. Open the bags and the omelets will roll out easily onto a plate.
6. Serve with fresh fruit.

### Cake Mix Cookies

#### Ingredients

- 1 15 oz box cake mix
- 1/2 cup oil
- 2 eggs

#### Directions

1. Preheat oven to 350 degrees. Spray a large baking sheet with cooking spray or line with parchment paper and set aside.
2. In a large bowl, combine cake mix, oil and eggs.
3. Drop rounded balls of dough onto the prepared cookie sheet, about two tablespoons for each cookie.
4. Bake for 10 – 12 minutes.
5. Remove from the oven and allow to cool on the cookie sheet for 10 minutes. Transfer wire rack to finish cooling.

Options: Mix in ½ cup of extras such as chocolate chips, nuts, coconut, M&M's.



## **Easy Ice Cream Sandwiches**

### **Ingredients**

2 cups           lightly softened vanilla ice cream  
½ cups           chopped chocolate [chips, Candy Kisses, M & M's] or  
                      chopped chocolate sandwich cookies  
30                 favorite Cookies

### **Directions**

1.     Mix slightly softened vanilla ice cream with one of the above chocolate choices.
2.     Place in freezer for 20 – 30 minutes or until firm enough to hold its shape.
3.     Spoon about 2 tbsp of the ice cream mixture onto bottom side of each of the 15 cookies cover with second cookie with top side up to make a total of 15 sandwiches.
4.     Roll edges in additional chopped chocolate or cookie – freeze 1 – 2 hours or until firm.

## **Egg Yolk Paint for Cut Out Cookies**

### **Ingredients**

1           egg yolk  
¼ tsp     water  
various colors of food coloring  
cookies – cut out and unbaked

### **Directions**

1.     Blend well egg yolk and water.
2.     Divide mixture among several small custard cups.
3.     Add a different food coloring to each cup to make bright colors.
4.     Paint designs on unbaked cookies with small brushes. If paint thickens, add few drops of water.
5.     After painting unbaked cookies, place on cookie sheet and bake as directed.