

Classroom Cooking Set

Cooking in the classroom is a great way to demonstrate real-life applications of language and math concepts! Following recipes gives students practice following directions, paying attention to detail, making measurements, and much more. This cooking set includes a full set of sturdy pots, pans, and kitchen tools—plus easy, no-cook recipes to get you started!

What's Included

- Loaf pan*
- Pie pan*
- Square pan*
- Cookie pan*
- Mini muffin pan*
- Large rolling pin
- 2 small rolling pins
- Spatula*
- Ladle*
- Potato masher*
- Slotted spoon*
- Wooden spoon*
- Mixing spoon*
- Whisk*
- Tongs*
- Grater*
- Peeler*
- Can opener
- Liquid measuring cup*
- Measuring spoon set
- Measuring cup set
- Salt & pepper set
- Colander*
- Cutting board*
- Large mixing bowl*
- Small mixing bowl*
- Large pot & lid*
- Medium pot & lid*
- Small pot & lid*
- Skillet*
- Spoon & spatula set

*dishwasher safe

Important Safety Notes

This set is not a toy. Some items have functional sharp edges. Adult supervision is always required when children use the equipment in this set. Do not allow children to get close to hot surfaces.



WARNING:

SHARP EDGE—Product contains functional sharp edge, not for children under 4 yrs.



WARNING:

CHOKING HAZARD—Small parts.
Not for children under 3 yrs.

No-Cook Recipes

Fresh Dirt Dessert

Kids will love this delicious recipe that really looks like dirt! Invite students to take turns stirring and whisking the ingredients together.

Ingredients

- 1 package of chocolate cookies
- ¼ cup butter or margarine, softened
- 8 oz. package of cream cheese
- 8 oz. package of nondairy whipped topping
- 2 packages of gummy worms
- 2 large boxes of vanilla instant pudding
- Milk (use quantity specified in instant pudding packaging directions)

Directions

1. Crush the cookies with a rolling pin, and then set them aside.
2. In a small bowl, stir the butter or margarine together with the cream cheese until well mixed.
3. In a large bowl, whisk the instant pudding and milk together.
4. When the pudding is thoroughly mixed, stir in the nondairy topping and the cream cheese and butter mixture. Beat it all together until it is smooth.
5. In a large serving bowl or individual clear plastic cups, layer the cookie crumbs, then the pudding mixture, then the cookie crumbs, and so on, ending with the cookie crumbs on top.
6. Finally, have students place the gummy worms on top of the "dirt."

Fruit & Cream Salad

A healthy, refreshing treat! Have an adult chop the nuts and slice the fruit. Children can measure and stir the ingredients together.

Ingredients

- 6 bananas, sliced
- 6 apples, diced
- 1 bunch seedless grapes, halved
- 2 small cans mandarin oranges, drained

- 1 small can pineapple tidbits, drained
- ½ cup walnuts, chopped
- 1 pint sour cream or plain yogurt (use low-fat or nonfat for a lighter version)

Directions

1. Combine the fruit, walnuts, and sour cream. You may want to add seasonal fresh fruit, such as strawberries, blueberries, peaches, or melons.
2. Spoon the salad into bowls and enjoy!

Spicy Salsa

With this salsa recipe, children enjoy fresh veggies and explore salty and spicy flavors! Be sure to have an adult cut the vegetables. Children can measure and stir the ingredients and squeeze the lime.

Ingredients

- 2 jalapeño peppers
- 1 green pepper
- 1 red pepper
- 1 yellow pepper
- 2 cloves of garlic
- Fresh cilantro
- Bag of tortilla chips
- 24 oz. can of diced tomatoes
- 1 lime
- 1 ½ tsp. sugar
- 1 tsp. ground cumin
- 1 tsp. red wine vinegar
- 1 tsp. oregano

Directions

1. Wearing gloves, remove the seeds and veins from the jalapeño peppers and discard.
2. Mince the garlic, and finely chop the peppers and cilantro.
3. Pour the tomatoes in a large bowl and add the peppers, garlic, and cilantro.
4. Cut the lime into wedges, and then squeeze the juice into the salsa.
5. Add the remaining ingredients (except the tortilla chips). Mix well.
6. Refrigerate the salsa for two to four hours to blend the flavors.
7. Serve with tortilla chips for dipping.