



Holiday Baking Fun Patch Kit

This holiday season is a lot different, but your traditions don't have to change! Spread holiday cheer around your house and community by doing some fun holiday baking. In this kit, you'll find easy to follow recipes that even the youngest Girl Scouts can make. If you're in a giving mood or made extra, you can always call around to shelters, emergency services, or retirement homes in your area to see if they are able to take donations at this time.

Your troop could even host a "Virtual Bake Off" with the winners being all the girls that make yummy treats for their families! Just set up a day and time for girls to jump onto Zoom or Facetime while cooking their goodies. They can talk about their recipes, share their techniques, and show off their homemade creations!

Girls can work virtually with their troop or do the activities on their own! Once the activities are completed, email Teresa at the GSSNV Girl Scout Shop to purchase patches at: customerservice@girlscoutsnv.org. Include how many Holiday Baking patches you would like to order along with item number 660442601.

Troop Leaders and girls can send photos to customerservice@girlscoutsnv.org. We may post on our social-media channels!

Use the links below for kitchen safety tips and more holiday baking inspiration!

7 Kitchen Safety Tips for Kids:

<https://www.superhealthykids.com/parenting/kitchen-safety-rules-kids/>

Visit Rosanna Pansino on YouTube for more Holiday Baking Recipes:

<https://youtu.be/77tSxJn66aM>

Chex Christmas Mix

Have you ever had Chex Christmas Mix? It goes by many names but bottom line – it's delicious. It's a sweet and salty snack made with a combination of Cheerios, Rice Chex, Wheat Chex, Corn Chex, pretzel sticks, M&M's and white chocolate.

Prep Time 5 mins

Cook Time 5 mins

Total Time 10 mins

Ingredients

- 3 cups Cheerios
- 3 cups Rice Chex
- 3 cups Wheat Chex
- 2 cups Corn Chex
- 1 cup Pretzel Sticks
- 2-3 cups M&M's
- 24 oz white chocolate plus an extra 4-8 oz if needed

Instructions

1. In a large bowl combine the Cheerios, Chex, Pretzels and M&M's. Mix them up a bit, making sure that everything is evenly distributed.
2. Meanwhile, over a double boiler, melt the white chocolate according to the directions on the package.
3. Once the chocolate has melted and is a smooth consistency, drizzle the chocolate over the cereal mix and combine with a wooden spoon or hands. Make sure all the cereal is covered in chocolate. If you need to melt the extra white chocolate to cover all the mix then go right on ahead!
4. Once the entire batch has been combined, lay it out to dry on a large sheet of parchment or wax paper. Let dry for 1 hour so the chocolate is cooled and hard. Break it up into medium pieces and store in an airtight container in the fridge or freezer.

Cracker Toffee Recipe

Cracker Toffee is an addictive buttery cracker toffee treat. Saltine crackers, butter, brown sugar and chocolate chips are all you need!

Prep Time 5 mins Cook Time 6 mins Total Time 11 mins

Ingredients

- 40 saltine crackers (1 sleeve)
- 1 cup salted butter (2 sticks)
- 1 cup light brown sugar
- 1 teaspoon pure vanilla extract
- 1 12 oz bag of milk chocolate chips
- nuts or sprinkles for topping

Instructions

1. Preheat oven to 400 F degrees.
2. Line cookie sheet with nonstick aluminum foil (or use regular foil and spray generously with nonstick cooking spray.)
3. Cover cookie sheet with one layer of saltine crackers.
4. In a medium saucepan over medium high heat, bring butter and brown sugar to a boil, stirring continuously for about two minutes (it should be bubbly.)
5. Remove from heat, stir in one teaspoon pure vanilla extract.
6. Pour toffee mixture over crackers, then bake for 6 minutes.
7. Remove from oven, sprinkle tops of warm crackers with milk chocolate chips.
8. Allow chocolate to soften for a minute or two, then spread chocolate evenly on top of crackers. Now is the time to add sprinkles or chopped nuts to the top.
9. Allow to cool, then break up into bite size pieces.

Holiday Baking Mad Libs

This baking-themed option is an adorable, fun game to play!

If you've never done Mad Libs before, you're in for a treat. Have your loved ones give you nouns, adjectives, and verbs to fill in the blanks on this printable, but don't read them the little story until after! Be prepared for a hilarious outcome. It's always so funny to see what people come up with!



CHRISTMAS BAKING



Every year, we make _____ at Christmastime.
(noun)

_____ has been a tradition since I was
(verb ending in -ing)

a/an _____ kid! _____ used to make
(adjective) (family member)

most of the recipe back then, but I would always help

_____. Now that I'm older, I make the
(verb) (ingredient)

entire batch of _____ from scratch. All you have to
(noun)

do is mix _____ and _____ in a bowl until fluffy,
(noun) (noun)

and add _____. Don't forget the _____! _____ them
(noun) (noun) (verb)

on a _____ and bake them at _____ degrees.
(noun) (number)

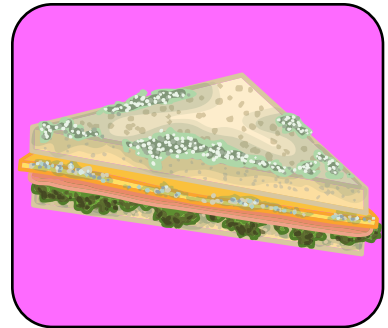
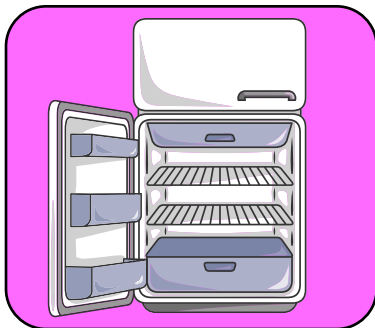
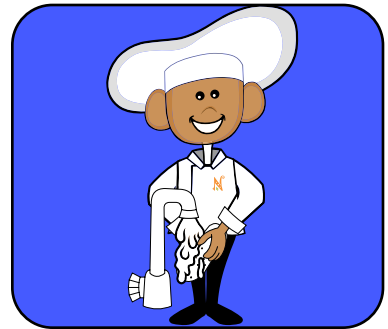
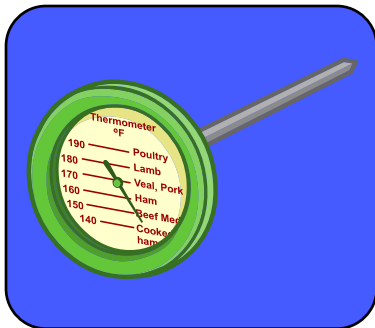
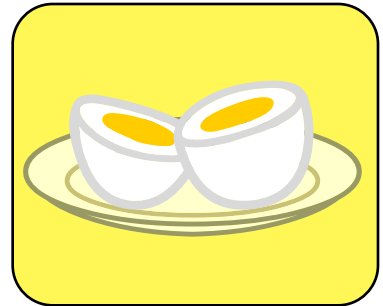
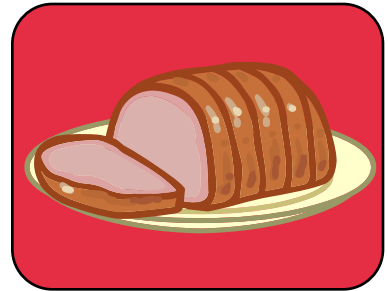
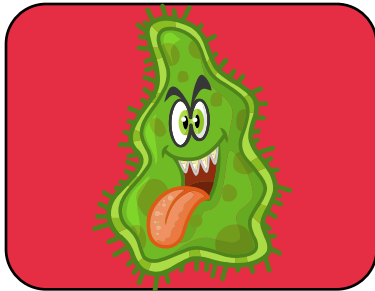
After _____ minutes, you will have the
(number)

perfect _____!
(noun)



Chef Solus Food Safety Fun

Match the correct pair of pictures together .



Chef Solus Food Safety Fun

Match the correct pair of pictures together .

