



## Humble Pizza Skewers

In this mash-up recipe, pizza meets kebabs on the grill. For little kids: Let them dump the ingredients into the bowl, stir them up and tear the basil leaves over the skewers. For big kids: Let them measure out the ingredients, roll out the dough and thread the skewers.

Total Time: 40 min  
Prep: 5 min  
Inactive: 30 min  
Cook: 5 min  
Yield: 4 servings  
Level: Easy



### Ingredients

- 1/3 cup olive oil, plus more for oiling the grill grates
- 2 tablespoons Italian seasoning
- Kosher salt
- All-purpose flour, for dusting
- 1/2 pound pizza dough, cool to the touch
- 1 pint grape tomatoes (24 to 30)
- 12 ounces cooked sweet Italian chicken sausage links (about 4 links), sliced 1/2 inch thick
- 1 pound fresh mozzarella, thinly sliced
- 1/2 cup fresh basil leaves
- 1 cup of your favorite marinara sauce, warmed, for dipping
- Grated Parmesan, optional
- Crushed red pepper flakes, optional

### Directions

- Special equipment: eight 12-inch wooden skewers
- Soak eight 12-inch wooden skewers in water for 30 minutes. Prepare a grill for medium heat. Cut a 12-inch-square piece of aluminum foil.
- Stir together the oil, Italian seasoning and 1 teaspoon salt in a large bowl.
- Dust a work surface with flour. Roll the dough into a rectangle about 11 by 6 by 1/4 inches. Using a pizza wheel or a knife, cut the dough into 1-inch strips, then into 1-inch squares. Add the dough squares, tomatoes and sausage to the seasoned oil, and toss gently to coat.
- Working quickly to keep the dough from getting warm, thread the skewers, alternating sausage pieces (skewer them through the casings), tomatoes and dough squares (skewer them through opposite sides of each square, keeping them as flat as possible so they cook through). Leave 1/2 inch of the skewer at both ends empty. Each skewer should have 4 pieces each of sausage and dough and about 3 tomatoes.



- Grill the skewers, covered, until the tomatoes have dark grill lines and the dough squares have started to puff, 2 to 3 minutes. Put the prepared foil square on the grill, and transfer the skewers onto the foil cooked-side up, so that they are almost touching. Top with the mozzarella, and grill, covered, until the tomatoes are soft, the dough squares have doubled in size and the mozzarella has melted, 3 minutes more.
- Divide the skewers among 4 plates. Tear the basil leaves over the tops. Serve with the marinara sauce, for dipping, and pass the Parmesan and red pepper flakes.



## Oatmeal Cookie Smoothie

This all-in-one milk-and-cookies smoothie makes a nice change of pace for a summer breakfast or afternoon snack. For little kids: Let them help press the buttons on the blender. (Be sure to let it run for a full minute before you add the ice, so the oatmeal-and-raisin mixture gets as smooth as possible.) For big kids: Let them measure the ingredients — it's the perfect time to teach them the difference between wet- and dry-ingredient measuring cups.

Total Time: 20 min

Prep: 5 min

Inactive: 15 min

Yield: 2 servings (3 cups)

Level: Easy

### Ingredients

- 3/4 cup rolled oats
- 1/4 cup raisins
- 1/4 teaspoon pumpkin pie spice
- 1 cup whole milk, plus more if needed
- 1/2 cup full-fat vanilla yogurt
- 1 tablespoon dark brown sugar

### Directions

- Add the oats, raisins and pumpkin pie spice to the carafe of a blender and pour in the milk, adding more to cover the oats if needed. Stir completely and set aside until the oats are soft, 15 minutes.
- Blend on high speed until pureed and smooth, about 1 minute. Add the yogurt, brown sugar and 1 1/2 cups ice, and blend on high speed until smooth, about 30 seconds. Pour into 2 pint glasses.
- Kids Warning: Note to parents: Never leave a child unattended in the kitchen. These recipes are appropriate for children of various ages, 4 to 10. When a recipe calls for cooking on the stove or using a paring knife, an adult should do those activities and let the child assist, if age appropriate.





## Caramel & Cashew Pull-Apart Bread

Total Time: 2 hr

45 min

Prep: 30 min

Inactive: 1 hr

20 min

Cook: 55 min

Yield: 10 to 12 servings

Level: Easy



### Ingredients

- Nonstick cooking spray
- 1 1/4 cups muscovado sugar
- 1 cup (2 sticks) unsalted butter, melted
- 1 cup granulated sugar
- 1 teaspoon ground cinnamon
- 3/4 cup roughly chopped cashews, toasted
- 2 pounds Dinner Roll Dough, recipe follows, cut into about 40 pieces
- Coffee ice cream, for serving

### Directions

Special equipment: a 12-cup Bundt pan

Preheat the oven to 350 degrees F and place a rack in the center of the oven.

Grease a 12-cup Bundt pan with cooking spray. Stir to combine the sugar and butter, then set aside. In a large bowl whisk to combine the granulated sugar and cinnamon. Coat 10 to 12 pieces of the dough in the cinnamon-sugar mixture and place the pieces in the bottom of the prepared pan. Sprinkle in 1/4 cup of the cashews.

Drizzle with one-quarter of the butter mixture. Repeat the layering process two more times, and finish with a layer of the coated dough drizzled with the butter.

Bake for 45 minutes.

Cool the bread slightly, about 5 minutes, then turn out onto a plate or platter.

Serve with coffee ice cream.



# Egg in a Hole With Berries and Yogurt



Serves 2

Hands-On Time: 15 min

Total Time: 15 min



## Ingredients

- 2 slices whole-wheat bread
- 2 tablespoons butter, softened
- 2 large eggs
- kosher salt and pepper
- 1 cup berries (such as blueberries, raspberries, or blackberries)
- 1 cup plain yogurt
- 2 tablespoons sliced almonds, toasted (optional)

## Directions

1. Spread the top of each slice of bread with  $\frac{1}{4}$  tablespoon each of the butter. Using a round cookie cutter or drinking glass, cut a  $2\frac{1}{2}$ - to 3-inch hole in the center of each slice of bread, reserving the cutout pieces.
2. Heat the remaining  $1\frac{1}{2}$  tablespoons of butter in a large nonstick or cast-iron skillet over medium heat. Place the bread and the cutouts, buttered-side up, in the skillet. Crack 1 egg into each hole. Season with  $\frac{1}{4}$  teaspoon salt and  $\frac{1}{4}$  teaspoon pepper. Cook until the underside of the bread is golden, 3 to 4 minutes. Flip and cook the egg to desired doneness, 1 to 2 minutes for a runny yolk.
3. Divide the berries and yogurt between two bowls and sprinkle with the almonds (if using). Serve with the eggs.





Serves 4

Hands-On Time: 10 min

Total Time: 20 min

## Ham and Pineapple Pita Pizzas



### Ingredients

- 4 pitas
- 8 ounces sliced deli ham
- 1 8-ounce ball fresh mozzarella, sliced
- 1 8-ounce can pineapple chunks, drained
- Mini Green Bean Holiday Casserole Recipe

### Directions

1. Heat oven to 425° F.
2. Place the pitas on a baking sheet. Layer with the ham, mozzarella, and pineapple.
3. Bake until the pitas are crisp and the cheese has melted, 10 to 12 minutes.

