

Halloween Sneaky Snickerdoodle Pumpkin Flapjacks + Cranberry Eyeball Compote + Mad Scientist Cranberry Soda



halloween sneaky snickerdoodle pumpkin flapjacks

crack + whisk + add + grate

Have kids crack open **2 large eggs** and add to a large bowl. *(For an egg-free version, substitute $\frac{1}{2}$ C mashed banana or applesauce!)* Measure and add **1 C of milk, 1 C of pumpkin puree** and **2 T sugar** to the bowl with the egg and beat together until creamy and light yellow. Grate and add 1 carrot to the bowl. This is the wet mix.

mix+measure

Have kids mix and measure: **$1\frac{1}{3}$ C all-purpose flour, 1 tsp baking powder, $\frac{1}{2}$ tsp baking soda, $1\frac{1}{2}$ tsp cream of tartar, 1 heaping tsp ground cinnamon** and whisk. This is the dry mix.

stir+fold

Stir the wet ingredients into the dry ingredients. Ask kids to fold (means to carefully mix). Add in any combination of **chocolate chips, grated coconut, orange zest, sliced bananas, raisins, or dried cranberries** to the flapjack batter!

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cook + flip + cook

Add **2 T butter or olive oil** to a large skillet. Cook 2-3 T of the batter for 2 minutes per side or until golden brown and bubbly on top. Flip over and cook the other side until golden brown and puffed. Continue to cook all of the batter, oiling your skillet between batches, and then sprinkle with more cinnamon and top with **Cranberry Compote**.

cranberry compote

chop + smash + drizzle

Have kids CHOP **1 C fresh cranberries** into little bits. Sprinkle with **¼ - ½ C sugar**, **juice from ½ a lemon**, and a **pinch of salt**. Using a potato masher or the bottom of a glass measuring cup, smash the cranberries in a glass mixing bowl until they're broken up and juicy. Taste and adjust sweetness with more sugar if needed. Serve spooned on top of **Sneaky Snickerdoodle Pumpkin Flapjacks!**

mad scientist cranberry soda

squeeze + add + blend

Squeeze the juice from **3-4 lemons** into a blender! Add **2 C cold water** and **¼ C sugar**. Blend until frothy.

roll + pour + drop + fizz

Roll **1 C of fresh cranberries**, one by one, in **baking soda** so that each of them are lightly coated. Pour the blended lemonade into a pitcher or large jar. Then drop the baking-soda-dusted cranberries into the pitcher and watch then FIZZ and create soda! Pour over **ice** into cups and CHEERS!

::continued::



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shopping list!

Sneaky Snickerdoodle Pumpkin Flapjacks

- 1 small carrot
- 1 1/3 C all-purpose flour
- 1 tsp baking powder
- 1/2 tsp baking soda
- 1 1/2 tsp cream of tartar
- Add-in Ideas: chocolate chips, sliced banana, coconut flakes, dried fruit, orange zest
- 2 tsp ground cinnamon
- 1 C milk
- 2 eggs (or 1/2 C mashed ripe banana OR applesauce!)
- 1 C canned pumpkin puree
- 2 T sugar
- Butter or oil for frying flapjacks

Cranberry Compote

- 1 C fresh cranberries
- 1/4 - 1/2 C sugar
- Pinch salt
- Juice of 1/2 a lemon

Mad Scientist Cranberry Soda

- 4 lemons
- 1/2 C sugar
- 1 C cranberries
- 1 T baking soda
- Ice

::continued::

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Cooking off the Cuff!

Have kid chefs choose their flapjack add-ins for jazzed-up versions of this world-famous recipe! Pumpkin flapjacks aren't exactly traditional, but pancakes are, and cultures around the world have made it their own. This is exactly what your kids are going to get a chance to do! By giving kids creative liberty in the kitchen within a boundary of ingredients, they learn to explore and trust in their own ability to create delicious food!

Tools used in this recipe: Kid-friendly knives, cutting boards, hands, blender, whisk

Flapjacks and Snickerdoodle Facts

In the United Kingdom, Ireland, Newfoundland, and the Isle of Man, flapjacks are a name used to refer to a sweet dessert bar, an oat bar, or a cereal bar. In the United States and most of Canada, the term "flapjacks" is used to refer to something quite different: a pancake! The two terms "flapjacks" and "pancakes" are used interchangeably.

Depending on the region, pancakes may be served at any time, with a variety of toppings or fillings including jam, chocolate chips, fruit, syrup or meat.

A snickerdoodle is a type of cookie made with butter or oil, sugar, and flour rolled in cinnamon sugar. Snickerdoodle means SNAIL NOODLES in German!

There are two things that can be attributed to the cream of tartar in snickerdoodles: the signature flavor; and the perfect chewiness. These characteristics are due specifically to the chemical makeup of the cream of tartar, which prevents the cookie from developing a sugar-crystal-induced crunch that sugar cookies have, instead giving it a soft and pillowy texture!

Time for a laugh!

What do ghosts eat for dinner? **Spook-etti!**

What's the most important subject a witch learns in school? **Spelling!**

Why did the cranberries turn red?

Because they saw the turkey dressing!

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