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....your recipes needs

Kids

Recipes



Haley's Sausage Squares

Description

This kids recipe was made by an 12 year old boy. Very simple and quick to make.

Ingredients:

- 2 cans of crescent rolls
- 1 package of breakfast sausage
- 1 package of cream cheese



Preparation:

- Preheat oven to 325F degrees.
- Open one can of crescent rolls and spread out on a greased baking pan.
- Then spread out the whole package of cream cheese on top of the rolls.
- Next crumble all of the breakfast sausage on top of the rolls. Finally, open the second can of crescent rolls and place on top.
- Bake for 12 to 15 minutes or until golden brown.

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World's Best Chocolate Banana Crepes

Description

Banana is rich in protein. This makes a very good kids recipe.

Ingredients:

- 2 cups Bisquick
- 1 1/2 cups milk
- 2 eggs
- 2 bananas, thinly sliced
- 1 jar Nutella or melted chocolate
- 1 stick of butter



Preparation:

- Mix together in a large bowl all of the bisquick, 1 cup of milk, and the two eggs. Next add the remaining milk until well mixed.
- Grease a crepe pan with some butter.
- Pour crepe mixture onto pan in a large, thin circle. Spread out mixture by lifting up the pan and tilting it in different directions. Flip crepe once it bubbles and cook on other side.
- Once cooked, gently place crepe open face on a plate and spread a very thin layer of the chocolate or Nutella on one side of the crepe.
- Place 3 or 4 slices of banana on top. Then fold up the crepe.

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Easy Waffles

Description

This is a vanilla waffles. It takes a bit of time, but is a good kids recipe.

Ingredients:

- 2 1/2 cups all-purpose flour
- 1/2 cup cornstarch
- 1 tablespoon baking powder
- 1 teaspoon salt
- 3 eggs, separated
- 2 1/2 cups milk
- 2 teaspoons vanilla
- 3 tablespoons vegetable oil
- 2 tablespoons white sugar



Preparation:

- In a large bowl, mix flour, cornstarch, baking powder, and salt together.
- In a separate bowl, add egg yolks, milk, vanilla, oil, and sugar. Stir together and add to dry ingredients.
- Stir until batter is smooth (no lumps). Next add egg whites and gently stir. Let stand for a few minutes.
- Grease your waffle iron and then pour the batter. Bake until deliciously golden brown. Serve with maple syrup and strawberries.

Crispy French Toast

Description:

The mixture of cinnamon gives a good taste for this unique kids recipe.

Ingredients:

- 6 bread slices
- 1/2 cup milk
- 2 eggs, beaten
- 1/4 teaspoon sugar
- 1/4 teaspoon cinnamon
- 1 tablespoon oil



Preparation:

- Beat eggs.
- Add milk, sugar, and cinnamon and mix together. Use a fork to dip each bread slice into the mixture one at a time.
- The key here is to dip it in the mixture long enough to soak well, but not too long so you avoid it breaking apart.
- Cook bread on a hot griddle or skillet over medium heat for 2 to 3 minutes on each side. Use a potato masher to gently press down so your French toast is crispy and golden in the center without burning the crust.

Easy Chocolate Waffles

Description

Adding the red wine gives a very diverse taste. This is a great healthy recipe.

Ingredients:

- 3 cups flour
- 1/2 tablespoon salt
- 2 tablespoons baking powder
- 2/3 cup cocoa powder
- 2/3 cup sugar
- 4 eggs
- 3 1/2 cups milk
- 1 cup oil



Preparation:

- In a large bowl mix together dry ingredients and set aside.
- Then slightly beat the eggs and mix together with the milk and oil in a separate bowl. Add to the dry ingredients and mix together but make sure you don't overmix.
- Pour approximately 1 cup at a time into a waffle iron and cook according to directions. Serve with fresh fruit and pure maple syrup.

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