



CHILDREN SUMMER READING WEEK #1

FLYING CREATURE CRAFT

YOU WILL NEED:

- 1 picture of a creature in a bubble (Included!)
- 1 piece of long string/yarn
- 1 piece/half of a drinking straw
- 1 piece of short string/yarn
- 1 balloon
- 1 clothespin
- Crayons/colored pencils/markers/watercolor paints
- A chair or doorknob to tie the long string/yarn to
- Tape

DIRECTIONS:

1. Color the creature in your bubble and the bubble if you choose. Use what you have available at home - crayons, colored pencils, etc.
2. Cut out your creature. You can just cut around the bubble and then the creature you color will float/fly in the bubble. You can cut out the creature itself if you want and the creature can fly on its own.
3. Glue or tape one end of the short piece of string/yarn to the back of your creature.
4. Tie or tape the other end of the short piece of string/yarn around the piece of the drinking straw.
5. Thread the long piece of string/yarn through the piece of the straw.
6. Tie one end of the long piece of string/yarn to something like a doorknob, part of a chair, or another piece of furniture where it will not slide down.
7. Make sure the straw is still on the long piece of string/yarn but close to the end that is still free.
8. Blow up the balloon or have someone blow it up for you. Do not tie the balloon. Use the clothespin to pinch the balloon closed.

9. Tape the straw but not the string/yarn to the bottom of the blown up balloon.
10. Have someone hold the end of the string/yarn for you so that it is in the air at least a couple feet off the ground.
11. Do a countdown if you want, and take the clothespin off the balloon.
12. Watch your creature fly across the string!







COOK IT!

HAPPILY EVER AFTER SUGAR COOKIE BARK

What celebration is complete without cookies, chocolate, and sprinkles? Now you can have all three in one with this no bake dessert! As always, ask a caregiver for help in the kitchen!

INGREDIENTS:

- 2 (12 ounce) packages white chocolate chips, divided
- 2 tablespoons Crisco shortening , divided
- 1 pouch Betty Crocker sugar cookie mix
- 1 stick (1/2 cup) unsalted butter, softened
- 2 tablespoons milk
- Sprinkles



INSTRUCTIONS:

1. Line an 8 1/2 x 11 baking sheet with parchment paper.
2. Place the white chocolate chips from 1 bag in a medium microwave-safe bowl and melt in the microwave in 30 second intervals on low, stirring in between. Repeat until melted and smooth.
3. Add in 1 tablespoon of the Crisco and mix until smooth and combined.
4. With a spatula, spread white chocolate in an even layer on the parchment paper. Place in the refrigerator for 10 minutes until hardened.
5. In the meantime, with a handheld mixer, cream together the sugar cookie mix, butter, and milk until thoroughly combined.
6. Place on top of the chilled white chocolate and press to spread almost to the edge.
7. Place back in the fridge for another 10 minutes.
8. Melt the second bag of chocolate chips in the same manner as the first.
9. Mix in the remaining tablespoon of Crisco.
10. Spread over the cookie dough and immediately cover with sprinkles.
11. Chill for another 10 minutes until completely set.
12. Break into small pieces and serve.

Note: You can store this in the refrigerator in an airtight container for up to a week.

Original recipe can be found here: <https://bellyfull.net/sugar-cookie-bark/>