

Kitchen Kids Holiday Foods

Snowman Cheeseball and Crackers



Ingredients

- 2 - 8 ounce packages of cream cheese
- 1/2 cup finely shredded mozzarella cheese
- Mini chocolate chips, small piece of carrot (for face)
- Crackers

Directions

1. Roll cream cheese into two balls, one smaller than the other.
2. Roll each ball in the finely shredded mozzarella cheese.
3. Build your snowman.
4. Add chocolate chips for eyes, mouth, and buttons.
5. A little shred of carrot for the nose.
6. Arrange on a plate with crackers, bagel chips, etc.

Grinch Holiday Hats



Ingredients

- Green grapes
- Strawberries (washed and trimmed)
- Banana (sliced)
- Mini marshmallows
- toothpicks

Directions

1. Start by placing a green grape on a toothpick and slide it all the way to the bottom.
2. Next, add a sliced of banana and a strawberry with the flat side on top of the banana slice.
3. Top with a mini marshmallow.

Christmas Tree Veggies and Dip



Ingredients

- Celery
- Broccoli florets
- 1 pint Cherry Tomatoes
- 1 yellow bell pepper (for star and lights)
- Carrots, sliced
- 1 Red pepper, sliced

Directions

1. Begin by making branches and a trunk from celery.
2. Fill in the branches with broccoli
3. Decorate the tree with peppers, tomatoes and carrots and top with a star.

Serve with ranch dip recipe below:

- 1 cup mayonnaise
- ½ cup sour cream
- 1 teaspoon dried chives
- 1 teaspoon dried parsley
- 1 teaspoon dried dill weed
- ½ teaspoon garlic powder
- ½ teaspoon onion powder
- ½ teaspoon each salt and pepper

In a large bowl, whisk the ingredients until combined.

Mini Snowman Pizzas



Ingredients

- 1 roll Pillsbury pizza crust (or homemade rolled into tube shape).
- 3/4 cup Alfredo sauce (or regular pizza sauce)
- 1 1/2 cups mozzarella cheese, shredded
- Pepperoni pieces or vegetables (for face and buttons)

Directions

1. Preheat oven to 350 degrees. Line a baking sheet with parchment paper. Set aside.
2. Slice dough into round pieces.
3. Press the pieces of dough to make round shapes. Press each round of dough together at the seams to create a snowman shape. (Repeat with remaining dough).
4. Top with sauce and shredded mozzarella. Decorate snow man with toppings.
5. Bake pizzas for 15-20 minutes, or until the cheese begins to bubble and the edges of the crust turn light golden brown.
6. Remove pizzas, allow to cool slightly before transferring to a serving platter.

Mini Meatball Sandwiches



Ingredients

- 1 pound ground beef
- 1/2 cup grated parmesan cheese
- 1 egg
- 1 teaspoon salt
- 1 teaspoon garlic powder
- 1 teaspoon onion powder
- 1/2 teaspoon black pepper
- 1 tablespoon brown sugar
- Barbecue sauce (of your choice)

Directions

1. Pre heat oven to 400 degrees F.
2. Mix all the ingredients together.
3. Form the meat into 1-inch balls (wear gloves if desired).
4. Line baking sheet with tinfoil and spray with cooking spray.
5. Arrange meatballs on baking sheet and bake for 20-25 minutes or until done.
6. Add meatballs to a bowl with warmed barbecue sauce and serve on mini buns.

Peppermint Brownies



Ingredients

- 1 ½ cups flour
- 1 teaspoon salt
- 2 cups sugar
- ½ cup cocoa
- 2 teaspoons vanilla
- 1 cup oil
- 4 eggs
- ¼ cup cold water

- 1 bag Hershey's Candy Cane Kisses, wrappers removed and coarsely chopped

Directions

1. Place all ingredients (except kisses) in a large bowl and beat until smooth.
2. Place in greased 9x13 inch baking dish and bake at 350 degrees F for 30 minutes.
3. Remove the brownies from the oven but maintain the oven temperature. Sprinkle the chopped Candy Cane Kisses over the top of the brownies and return the pan to the oven for 3 more minutes. Let cool to room temperature.