

Chocolate Chip Cookies

Ingredients

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- 1 cup butter (softened)
- 1 cup sugar
- 1 cup brown sugar
- 2 eggs
- 2 tsp vanilla extract
- 3 cups flour
- 1 tsp baking soda
- ½ tsp salt
- 2 cups chocolate chips



Directions

1. Preheat oven to 350°F (remember to set a timer).
2. In a large bowl, mix butter and sugars until creamy.
3. Add eggs and vanilla, stir well.
4. In another bowl, mix flour, baking soda, and salt.
5. Slowly add dry ingredients into wet ingredients.
6. Stir in chocolate chips.
7. Drop spoonfuls onto a baking sheet.
8. Bake 10–12 minutes.

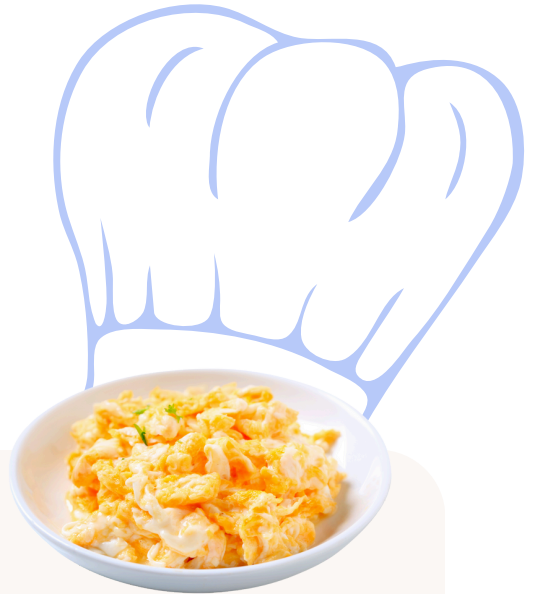


Scrambled Eggs

Ingredients

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- 2 eggs
- 2 tbsp milk
- Pinch of salt and pepper
- 1 tsp butter



Directions

1. Crack eggs into a bowl.
2. Add milk, salt, and pepper, then whisk with a fork.
3. Melt butter in a pan over medium heat.
4. Pour egg mixture into pan.
5. Gently stir until eggs are cooked through.
6. Serve on a plate.

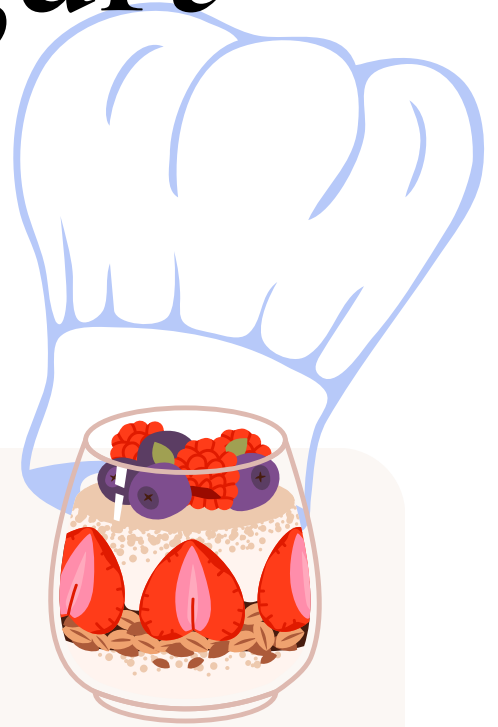


Fruit & Yogurt Parfait

Ingredients

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- 1 cup yogurt
- ½ cup granola
- 1 cup fruit (strawberries, blueberries, banana)



Directions

1. Carefully cut your fruit into bite-sized pieces
2. Spoon half the yogurt into a cup or bowl.
3. Add a layer of fruit.
4. Sprinkle granola on top.
5. Repeat layers until the cup is full.
6. Eat with a spoon!



Grilled Cheese Sandwich

Ingredients

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- 2 slices of bread
- 2 slices of cheese
- 1 tbsp butter



Directions

1. Butter one side of each slice of bread.
2. Place one slice, butter side down, on a pan.
3. Add cheese, then top with second slice (butter side up).
4. Cook over medium heat until golden brown.
5. Flip carefully, cook until cheese melts.
6. Slice in half and serve.

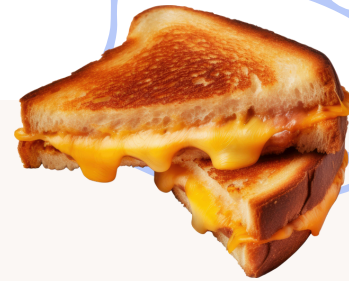


Peanut Butter Energy Bites

Ingredients

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- 1 cup oats
- ½ cup peanut butter (or sunflower butter)
- ⅓ cup honey
- ½ cup chocolate chips
- 1 tsp vanilla extract



Directions

1. Mix all ingredients in a bowl.
2. Stir until fully combined.
3. Roll into small balls with hands.
4. Place on a plate or tray.
5. Refrigerate for 30 minutes before eating.

