



**Class Title:** Green No Bake Baking

**Teacher Name:** Miranda Brakefield

**Class Day:** Monday

**Class Size:** 14

**Class Supply Fee:** \$21

**Class Fee:** \$96

**Ages or color group served:** Green/ Lower Elementary

**What level is this class:** Level 0

**Prerequisites:** NA

**Graduation Requirements:** NA

**Homework Requirements:** NA

**Class Description:**

This class is perfect for little bakers who love to help in the kitchen. In each class, we will read a fun book, followed by making a no-bake treat! This class encourages creativity, teamwork, and a hands-on approach to cooking while helping children learn basic kitchen skills like measuring, mixing, and tasting.

**Class Details:**

**No Peanut Products:** While we won't use peanut-containing items, this class may not be suitable for children with severe food allergies.

**Reading & Cooking:** Each class will start with a book, followed by a fun, no-bake recipe. Each child will have the chance to prepare their own snack and enjoy the treat at the end.

**Skills Developed:** Measuring, teamwork, following directions, trial and error, taste testing, and more!



**\*Please be advised, there can be no substitutions of ingredients. The supply budget has been researched and set to accomodate the items to support the dishes outlined below\***

**Week 1:**

Fruit & Yogurt Parfait

Book: I Don't Want to Wash My Hands

Ingredients: Greek yogurt, fresh fruit (berries, bananas), granola, honey

Instructions:

Layer the yogurt, fruit, and granola (or graham cracker crumbs) in a glass or small bowl.  
Drizzle with honey.

Each child will measure their yogurt, cut fruit, and choose their parfait toppings.

Learning: Basic measuring, following a recipe, and exploring texture combinations.

**Week 2:**

No-Bake Rice Krispie Treats

Book: Just Try One Bite

Ingredients: 3 cups Rice Krispies cereal, 1/4 cup butter, 10oz marshmallows

Instructions:

In a large bowl, melt the butter and marshmallows. Stir in Rice Krispies.

Press the mixture into a lined pan and let cool for 30 minutes before cutting into squares.

Each child will help measure ingredients and use the microwave (with supervision) to prepare the dessert.

Learning: Teamwork and basic microwave use for melting.

**Week 3:**

Smoothies

Book: Green Smoothie Magic

Ingredients: Orange juice, frozen berries, frozen pineapple, flaxseeds, bananas, spinach, cucumbers

Instructions:



Each child prepares and selects the ingredients they want for their personal smoothie.

Blend ingredients together, and then enjoy the smoothie!

#### **Week 4:**

S'more Pops

Book: The Life of a S'more

Ingredients: Graham crackers, skewers, large marshmallows, melted chocolate

Instructions:

Crush graham crackers and melt the chocolate (with adult supervision).

Each child will assemble their s'more pops by skewering marshmallows and dipping them into melted chocolate, then covering them with graham cracker crumbs.

Learning: Measuring, melting chocolate, and assembling.

#### **Week 5:**

Fruit Pizza

Book: Pete the Cat: Perfect Pizza Party

Ingredients: Pre-baked Pillsbury sugar cookie dough, strawberries, blueberries, kiwi, grapes, pineapples, dairy-free cream cheese, honey, vanilla extract

Instructions:

Pre-bake sugar cookies before class.

During class, each child will use kid-friendly knives to cut the fruit and make a cream cheese layer.

Build their fruit pizza by selecting their toppings for the cookies.

Learning: Cutting fruit, teamwork, and creativity with toppings.

#### **Week 6:**

Banana Split

Book: The Day the Banana Split

Ingredients: Chocolate/vanilla pudding, whipped cream, bananas, strawberries, pineapple, sprinkles, plastic cups, plastic knives, plastic drinking straws

Instructions:

Use straws to remove the leaves from strawberries and cut fruit.  
Layer the pudding, whipped cream, and fruit into a cup to create a banana split.  
Learning: Fruit cutting, layering ingredients, and assembling.

**Week 7:**

Fruit Skewers

Book: I Can Eat a Rainbow

Ingredients: Skewers, vanilla yogurt, sour cream, honey, green grapes, cubed cheese

Instructions:

Make a dip using yogurt, sour cream, and honey.

Cut up the fruit and assemble fruit skewers.

Dip skewers into the yogurt mixture.

Learning: Measuring ingredients, assembling skewers, and tasting new flavors.

**Week 8:**

Ice Cake Flowers

Book: Flowers Are Calling

Ingredients: Rice cakes, yogurt, strawberries, grapes, blueberries, chia seeds

Instructions:

Each child will receive two rice cakes and choose yogurt to spread on top.

Together, cut the fruit and create edible “flowers” on top of the rice cakes.

Learning: Measuring, spreading yogurt, and decorating with fruit.

**Week 9:**

Hummus

Book: Little Chef

Ingredients: Chickpeas, Greek yogurt, lemon juice, garlic, salt, cucumbers, carrots, celery, pita bread

Instructions:

Help measure and add ingredients to the blender to make hummus.

Cut vegetables and pita bread for dipping and enjoy the hummus.



Learning: Blender use, teamwork, and experimenting with savory foods.

**Week 10:**

Homemade Trail Mix

Book: Granny's Kitchen

Ingredients: Cheerios, Corn Chex, M&Ms, mini pretzels, dried blueberries, marshmallows

Instructions:

Each child will measure out ingredients and mix them in a bowl to create their own trail mix.

Learning: Measuring, mixing, and customizing a snack.

**Week 11:**

Book: Meet Strawberry Shortcake

Ingredients: strawberries, whipped cream, cups, utensils, cake crumbles

Instructions: Each kid will get to layer the ingredients in their personal cup and then eat it

**Week 12:**

Last Day Fun

Book: Lizzie and the Last Day of School

Ingredients: string cheese, lunch meat, pretzels

Instructions: Each child will get their own string and wrap the lunch meat around it securing it with a pretzel stick