



# KIDS' KITCHEN

Cooking can be a fun, relaxing activity that the whole family can enjoy! We hope you enjoy this week's kid friendly recipes from our parks and recreation staff. Take photos of your time together or finished product and tag us @vopnc on your social media outlets.

We hope you enjoy these recipes! Happy cooking!

# Pizza Monkey Bread

## INGREDIENTS

- 1/3 cup olive oil
- 1 teaspoon Italian seasoning
- 1 garlic clove, minced
- 1/4 teaspoon crushed red pepper flakes
- 2 cans (16.3 ounces each) large refrigerated flaky biscuits (8 count)
- 2 cups shredded part-skim mozzarella cheese
- 1/4 cup grated Parmesan cheese
- 20 slices pepperoni, halved
- 1/2 cup marinara sauce
- Additional marinara sauce, warmed

## INSTRUCTIONS

1. Preheat oven to 350°. In a large microwave-safe bowl, combine first four ingredients; microwave, covered, on high for 30 seconds. Cool slightly.
2. Cut each biscuit into four pieces; add to oil mixture and toss to coat. Add cheeses and pepperoni; toss to combine. In a heavy 10-in. fluted tube pan coated with cooking spray, layer half of the biscuit mixture; drizzle with 1/4 cup marinara sauce. Repeat layers.
3. Bake about 40 minutes or until golden brown. Cool in pan 10 minutes.
4. Run a knife around sides and center tube of pan. Invert onto a serving plate. Serve with additional sauce.



# Chicken and Waffles

## Ingredients

- 12 frozen crispy chicken strips (about 18 ounces)
- 1/2 cup honey
- 2 teaspoons hot pepper sauce
- 8 frozen waffles, toasted

## Directions

1. Bake chicken strips according to package directions. Meanwhile, in a small bowl, mix honey and pepper sauce.
2. Cut chicken into bite-sized pieces; serve on waffles. Drizzle with honey mixture.



# Chocolate-Dipped Ice Cream Cone Cupcakes

## Ingredients:

1 package French vanilla or yellow cake mix (regular size)  
24 ice cream cake cones (about 3 inches tall)

## Frosting:

1 cup butter, softened  
1/2 cup shortening  
6 cups confectioners' sugar  
1/4 cup 2% milk  
2 teaspoons vanilla extract

## Glaze:

4 cups semisweet chocolate chips  
1/4 cup shortening  
Colored sprinkles



## Instructions:

1. Preheat oven to 350°. Grease 24 mini-muffin cups. Stand ice cream cones in additional mini-muffin cups.
2. Prepare cake mix batter according to package directions. Fill each greased muffin cup with 1 tablespoon batter. Divide remaining batter among ice cream cones (scant 2 tablespoons each).
3. Bake until a knife inserted in center comes out clean, 15-20 minutes. Cool in pans 5 minutes. Transfer both plain and cone cupcakes to wire racks; cool completely.
4. For frosting, beat butter and shortening until blended. Gradually beat in confectioners' sugar, milk and vanilla on medium speed until soft peaks form.
5. To assemble, spread a small amount of frosting on bottom of each plain cupcake; attach to top of a cone cupcake. Spread remaining frosting over top cupcakes, rounding tops to resemble a scoop of ice cream. Freeze until frosting is firm, 5-10 minutes.
6. For glaze, in a large metal bowl over simmering water, melt chocolate and shortening, stirring until smooth. Dip tops of cones in chocolate mixture. Decorate with sprinkles. Let stand until set.

Now that you have enjoyed our recipes, send your favorite kid friendly recipe to our program coordinator Nicole Benbow at [nbenbow@vopnc.org](mailto:nbenbow@vopnc.org) for a chance to be featured in next week's Kids' Kitchen!

