

## POLAR BEAR PANCAKES



### Ingredients

- 2 Cups Whole Grain Baking Mix
- 1 Cup Milk
- 2 Eggs
- 1½ Cups Yogurt (with 23 grams or less of sugar per 6 oz serving)
- 1½ Cups Fresh Blueberries
- 1½ Cups Fresh Sliced Bananas

### Directions

1. Grease or spray griddle or skillet. Heat over medium-high heat or electric griddle to 375°F.
2. Stir baking mix, milk and eggs until blended.
3. Make 6 standard-sized pancakes by pouring slightly less than ¼ cupfuls onto hot griddle.
4. Make 18 silver dollar pancakes by pouring heaping tablespoons of batter onto hot griddle.
5. Cook until edges are dry.
6. Turn; cook until golden.
7. Cool pancakes slightly and then spread yogurt over the top.
8. Arrange 1 standard-sized pancake and three silver dollar pancakes into a bear face.
9. Finish the bear face with 1 slice of banana and 9 blueberries per serving.
10. Serve with additional fruit on the side. The pancakes should be served with milk to make a fully-reimbursable CACFP breakfast.

### Crediting

Provides a Grain/Bread and Fruit Serving at Breakfast:

#### Toddler

1 Polar Bear Pancake +  
¼ Cup Fruit

#### Preschool

1 Polar Bear Pancake +  
½ Cup Fruit

#### School Age

1 Polar Bear Pancake +  
½ Cup Fruit

## SNOWMAN SNACK PLATE



### Ingredients

- 3 Ounces Enriched Snack Crackers
- 6 Ounces Deli Ham without Binders, Fillers or Extenders
- 6 Ounces Cheddar Cheese
- 3 Cups Celery Sticks
- 3 Cups Sugar Snap Peas
- ¾ Cup Dried Cranberries
- ½ Cup Ranch Dressing
- 2 Black Olives

### Directions

1. Cover a cookie sheet with aluminum foil.
2. Place the ranch dressing in a small bowl. Cut one olive in half widthwise and use as snowman eyes in the ranch dressing. Cut the other olive into small bits and place in the dressing to make a snowman smile. Use a small circle of cheese to make the snowman's nose.
3. Roll up deli ham and place in the corners.
4. Using small cookie cutters, cut cheddar cheese into seasonal shapes. Place the cheese next to the deli ham rolls.
5. Add the remaining ingredients.
6. Serve this meal family-style. This means that children should serve themselves and should be encouraged, but not forced, to take the minimum portion size of each of the required food groups.
7. The snack plate should be served with milk to make a fully-reimbursable CACFP lunch or supper.

### Crediting

Provides a Grain/Bread, Meat/Meat Alternate and Two Vegetables at Lunch or Supper:

#### Toddler

1 Ounce Ham & Cheese +  
½ Ounce Crackers +  
¼ Cup Celery +  
¼ Cup Sugar Snap Peas

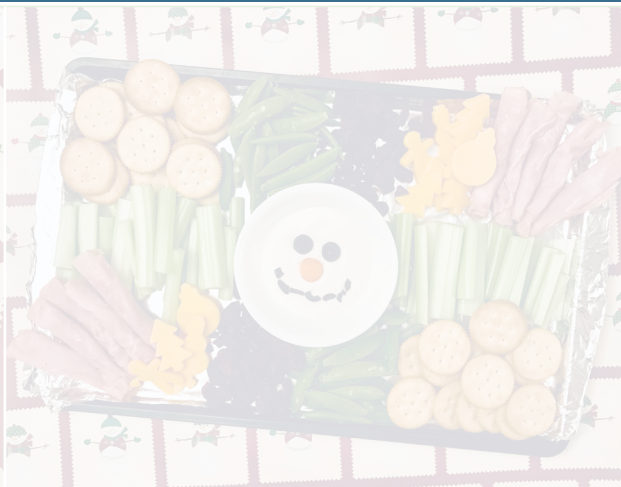
#### Preschool

1½ Ounce Ham & Cheese +  
½ Ounce Crackers +  
½ Cup Celery +  
½ Cup Sugar Snap Peas

#### School Age

2 Ounces Ham & Cheese +  
1 Ounce Crackers +  
½ Cup Celery +  
½ Cup Sugar Snap Peas

## CHRISTMAS SWEATER CHARACTER



### Ingredients

- 6 Sheets of Enriched Graham Crackers
- 6 Round Enriched Crackers
- 6 Tablespoons Peanut Butter (or substitute Sunflower or Soy Butter)
- Variety of Small Edible Items for Decorating, such as Finely Chopped Apple, O-Shaped Cereal, Mandarin Oranges, Blueberries.

### Directions

1. Break each sheet of graham crackers in half (total of 12 squares).
2. Break 6 of the squares in half to make 12 rectangles.
3. Give each child:
  - 1 Square
  - 2 Small Rectangles
  - 1 Round Cracker
  - 1 Tablespoon Peanut Butter
  - Plastic Knife or Spoon for Spreading
4. Place the decorating items on a platter in the center of the table. Assist children with spreading the peanut butter on the crackers and then with making a face and sweater design.

### Crediting

Provides a Grain/Bread and Meat/Meat Alternate at Snack:

#### Toddler

1 Christmas Sweater Character

#### Preschool

1 Christmas Sweater Character

#### School Age

2 Christmas Sweater Characters