

## Bake for Family Fun

February can be a tough month for families to get through—particularly with the unpredictable weather that we have here in St. Louis. By the time February comes around, we all suffer from a bit of cabin fever and are starting to run out of creative ideas for how to spend our time inside where it's warm. This is why February is Bake for Family Fun month! February is a great opportunity to set aside the video games and TV remotes and spend some quality family time in the kitchen. Here are some easy recipes that you can try with your students of any age:

### Honey Bread

Ingredients	Directions
<ul style="list-style-type: none"> <li>● 1 package active dry yeast</li> <li>● 1 ¼ cup warm milk</li> <li>● ¼ cup honey</li> <li>● 1/8 cup melted butter</li> <li>● 1 tsp salt</li> <li>● 4 cups all-purpose flour</li> </ul>	<ol style="list-style-type: none"> <li>1. In bowl, dissolve one package of yeast into warm milk. Add honey, melted butter and salt. Mix to combine.</li> <li>2. Add three cups of flour; mix with hands until a soft dough forms.</li> <li>3. Use remaining cup of flour to prepare workspace and hands for kneading dough.</li> <li>4. Place dough on floured surface; knead for about ten minutes.</li> <li>5. Place dough in greased bowl and cover with a hand towel. Place bowl in warm place so it can rise and double (takes about an hour).</li> <li>6. Punch down the dough, and place it in a greased loaf pan.</li> <li>7. Cover the dough and place in a warm place for another half hour until it rises and doubles again.</li> <li>8. Bake for 30-35 minutes at 375 degrees. If top starts to brown too soon, cover with foil.</li> <li>9. Remove pan from oven and allow to cool before serving.</li> </ol>

### Banana Pudding

Ingredients	Directions
<ul style="list-style-type: none"> <li>● 4 cups milk</li> <li>● 2 small boxes instant vanilla pudding</li> <li>● Half a box of vanilla wafers</li> <li>● 3-4 bananas, sliced into ¼" round slices</li> <li>● 1 small tub cool whip topping</li> </ul>	<ol style="list-style-type: none"> <li>1. In a large bowl, whisk together milk and pudding mix until smooth.</li> <li>2. Line the bottom of a large casserole dish or serving bowl with a single layer of vanilla wafers.</li> <li>3. Arrange banana slices evenly over cookies.</li> <li>4. Spread half of the pudding over the bananas, being careful of the layers below.</li> <li>5. Repeat layers.</li> <li>6. Spread cool whip topping on top, and place vanilla wafers along the top edge.</li> <li>7. Cover with plastic wrap, and chill in refrigerator until ready to serve.</li> </ol>

### Peanut Butter Brownie Bites

Ingredients	Directions
<ul style="list-style-type: none"> <li>● 1 box brownie mix</li> </ul>	<ol style="list-style-type: none"> <li>1. In mixing bowl, combine brownie mix and peanut butter; stir, then knead to combine.</li> </ol>

- 1 cup peanut butter
- 4 Tbsp milk

2. Add milk slowly, and stir until desired consistency is reached.
3. Roll one tablespoon of dough into a small ball and set aside.
4. Repeat until all dough has been used.
5. Serve immediately, or store in a covered container in the refrigerator.