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| Drawing of reindeer flying through a starry sky |
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| 4 cups oats (2 cups quick and 2 cups old fashioned) |
| 3 cups rice crispy cereal (brown rice crispy cereal works too) |
| 1/3 cup brown sugar  |
| 1/3 cup oil |
| 1/2 cup honey |
| 2 teaspoons vanilla extract |
| 1 teaspoon ground cinnamon |

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| Crispy Granola *Great for gifting!* | Holidays 2020Nina Iwanaga |

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| Polar Bear Cookie Craft *Makes 1 cookie to make, admire, & eat* |
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| Sugar cookie (store bought or homemade) |
| Vanilla frosting (store bought or homemade) |
| 2 mini chocolate chips (for eyes) |
| 1 regular chocolate chip (for nose) |
| Small piece of one thread of pull-apart red licorice rope (for mouth) |

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| Holidays 2020, Nina Iwanaga |

Drawing of gingerbread house and gingerbread men |

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| 1. Preheat oven to 350 degrees.
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| 1. In a large bowl, combine oats and cereal and set aside.
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| 1. Combine brown sugar, oil, and honey in saucepan for medium.
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| 1. Once mixture boils, cook for 2 minutes stirring constantly.
 |
| 1. Remove from heat and stir in vanilla and cinnamon.
 |
| 1. Add mixture to the combined oats and cereal and stir together.
 |
| 1. Spread into 2 9x13 pans (2 parchment-lined jelly roll pants work well)
 |
| 1. Bake in oven for 10 minutes, then remove granola and turn off oven.
 |
| 1. Stir granola and return to oven to continue baking for 3-4 hours.
 |
| 1. Remove and cool completely (3-4 hours).
 |
| 1. Alternately to steps 10 & 11, leave overnight to finish cooking & cooling.
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| 1. Break up granola and store in an air-tight container.
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| Recipe adapted from Lynn’s Kitchen Adventures: <http://www.lynnskitchenadventures.com/2012/08/crispy-homemade-granola-2.html> |

 | .Drawing of Christmas lights |
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| 1. Frost top of cookie.
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| 1. Place mini marshmallow “ears” at upper end of cookie.
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| 1. Add licorice “mouth” at the lower end of cookie, almost to the edge.
 |
| 1. Put regular chocolate chip “nose” immediately above “mouth.”
 |
| If you put in middle, it looks more like a teddy bear. |
| 1. Add mini chocolate chip “eyes.”
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| 1. Admire and then eat! It’s not meant to keep. The frosting will soften the
 |
| cookie and the marshmallows will become dry and chewy. |
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 | Drawing of gingerbread cookies |
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