|  |
| --- |
| Drawing of reindeer flying through a starry sky |
| |  |  |  |  |  |  |  |  | | --- | --- | --- | --- | --- | --- | --- | --- | | |  | | --- | | 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 | | | |  |  | | --- | --- | | Crispy Granola  *Great for gifting!* | Holidays 2020 Nina Iwanaga | | |
|  |
| |  | | --- | | Polar Bear Cookie Craft  *Makes 1 cookie to make, admire, & eat* | | |  | | --- | |  | | 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) | | | Holidays 2020, Nina Iwanaga |   Drawing of gingerbread house and gingerbread men |

|  |  |  |
| --- | --- | --- |
|  |  |  |
|  | |  | | --- | | 1. Preheat oven to 350 degrees. | | 1. In a large bowl, combine oats and cereal and set aside. | | 1. Combine brown sugar, oil, and honey in saucepan for medium. | | 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. | | 1. Break up granola and store in an air-tight container. | |  | | Recipe adapted from Lynn’s Kitchen Adventures: <http://www.lynnskitchenadventures.com/2012/08/crispy-homemade-granola-2.html> | | .Drawing of Christmas lights |
|  |  |  |
|  |  |  |
|  |  |  |
|  | |  | | --- | |  | |  | | IMG_20141208_192120_100.jpg | |  | | 1. Frost top of cookie. | | 1. Place mini marshmallow “ears” at upper end of cookie. | | 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.” | | 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. | |  | |  | | Drawing of gingerbread cookies |
|  |  |  |