

ANTS ON A LOG

No Cook

Ingredients

Celery stalks
Peanut butter
Chocolate chips

Directions

1. Take a stalk of celery and fill center with peanut butter.
2. Place pieces of chocolate chips on top of "log."

Filling variations: Cream cheese or Cheez Whiz.

Ant variation: Raisins.

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ARMPIT FUDGE

No Cook

Ingredients

1/2 c Powdered sugar
1 T Butter
2 t Cream cheese
Dash Vanilla
2 t Cocoa

**Makes personal serving*

Directions

1. Place all ingredients in a sandwich size plastic Ziploc bag.
2. Squeeze out all the air.
3. Squish and moosh (under the arm) the bag until all the ingredients are well mixed and there is a creamy consistency.
4. Add any favorite flavors or other stuff like raisin, M&Ms, peanut butter, chopped nuts, etc.
5. Take out a spoon and enjoy.

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APPLE SMILES

No Cook

Ingredients

1 Red medium apple; cored & sliced about 1/3" wide, not skinned!
Peanut butter (creamy works best)
Tiny marshmallows

Directions

1. Spread one side of each apple slice with peanut butter.
2. Place three or four tiny marshmallows on top of the peanut butter on one apple slice.
3. Top with another apple slice, peanut butter side down.
4. Squeeze gently.

Servings: 8-10

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AWESOME APPLESAUCE

No Cook

Ingredients

2 Small red apples
2 T Lemon juice
2 t Sugar
2 pn Cinnamon

Directions

1. Peel the apples and cut them into small pieces. Throw out the core.
2. Put the apple pieces and lemon juice into the blender or food processor. Blend until the mixture is very smooth.
3. Pour the mixture into two small bowls and stir in the sugar and cinnamon.
4. Enjoy your awesome applesauce!

Servings: 2

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CARAMEL APPLE DIP

No Cook

Ingredients

- 8 oz Cream cheese
- 1/4 c Chopped pecans
- 1 c Brown sugar
- Apple slices
- 1 t Vanilla

Directions

1. Beat cream cheese, pecans, sugar, and vanilla together until smooth.
2. Serve as a dip with fresh apple slices.

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CHOCOLATE PEANUT BUTTER DIP

No Cook

Ingredients

- 3 oz Cream cheese, softened
- 1/3 c Creamy peanut butter
- 1 dash Ground cinnamon
- 1/4 c Chocolate syrup
- 2 T Milk
- Assorted cut-up fruit
- Assorted cookies
- Pretzels

Directions

1. In large bowl with electric mixer on medium, beat cream cheese, peanut butter, and cinnamon until smooth.
2. Gradually beat in chocolate syrup and milk until well blended.
3. Serve with fruit, cookies, or pretzels.

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CAT'S EYES

No Cook

Ingredients

- 1/2 c Peanut butter
- 8 Ritz crackers
- 1 Banana; cut into 8 slices
- 8 Raisins

Directions

1. Spread peanut butter on crackers and top each with a slice of banana.
2. Place a raisin in center of each banana to form a cat's eye.
3. Repeat for all banana topped crackers.

Servings: 8

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CREAM CHEESY CUCUMBER SANDWICHES

No Cook

Ingredients

- 3/4 c Light cream cheese, slightly softened
- 1/2 Half a large cucumber, thinly sliced
- 8 slices Whole-wheat bread

Directions

1. Spread each slice of bread with cream cheese (about 3 tablespoons per sandwich).
2. Place about 4 cucumber slices on 4 of the slices of bread and top with remaining bread slices.
3. Cut into quarters and serve immediately or wrap sandwiches and save for later.

Variation: Replace large slices of bread with small ones and only use on bottom as an appetizer.

Servings: 2

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DIRT CUPS

No Cook

Ingredients

- 2 c Milk
- 1 pkg Chocolate pudding, instant
- 3-1/2 c Cool Whip
- 16 oz Oreos
- 8 Gummy worms, optional
- 8 Plastic flowers, optional

Directions

1. Pour milk into medium bowl, add pudding mix. Beat until well blended, 1-2 minutes.
 2. Crush Oreos and set aside. Let stand 5 minutes. Stir in cool whip and half of cookies.
- To assemble:
1. Place 1 T crushed cookies in bottom of 8 oz cup.
 2. Fill cups about 3/4 full with pudding mixture. Top with remaining crumbs.

Optional garnish: Place flower in middle and put gummy worm halfway out of "dirt."

Servings: 8

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FISH IN THE RIVER

No Cook

Ingredients

- 2 Celery stalks
- 1/4 c Cream cheese; or other cheese spread
- 8 Goldfish crackers
- Green food coloring, if desired

Directions

1. Trim and wash celery.
2. If desired, add green food coloring to cream cheese and stir well.
3. Fill celery with cheese.
4. Top with crackers and serve.

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DREAM PIE

No Cook

Ingredients

- 8 oz Cool Whip, thawed
- 18 oz Yogurt, any flavor
- 1 Ready-made graham cracker crust or 6-pack mini-crusts

Directions

1. Thoroughly combine the Cool Whip and yogurt until smooth.
2. Pour into pie crust and freeze until firm.
3. Remove from freezer approximately 20 minutes before serving.
4. Serve with fresh fruit if desired.

Variation: Replace one large crust with 6 mini-crusts.

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FRESH FRUIT DIP

No Cook

Ingredients

- 8 oz Softened cream cheese
- 7 oz Marshmallow cream (fluff)
- 3 T Orange juice

Directions

1. Mix cream cheese in mixer.
2. Add marshmallow cream and mix.
3. Add orange juice and mix. Beat until smooth.

Dip fresh fruit such as strawberries, melon, bananas, apples and pineapple in chilled dip.

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FRUIT RICE CAKES

No Cook

Ingredients

- 1/4 c Creamy peanut butter
- 1 t Honey
- 3 Fresh strawberries, cleaned and stems removed
- 24 Mini rice cakes

Directions

1. Place the peanut butter into a small mixing bowl.
2. Add the honey and stir until well combined.
3. Cut each strawberry into 4 equal-sized slices.
4. Spread the peanut butter mixture onto one side of each rice cake.
5. Place a strawberry onto 12 of the prepared rice cakes.
6. Top each strawberry with another rice cake peanut butter side down.

Servings: 12

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HAYSTACK

No Cook

Ingredients

- Pear halves
- Grated cheddar cheese
- Miracle Whip or cottage cheese

Directions

Version 1:
Place pear half on plate or lettuce leaf, mix cheddar cheese with Miracle Whip, put spoon full in "bowl" of pear.

Version 2:
Place pear half on plate or lettuce leaf, put spoon full of cottage cheese in "bowl" of pear, cover cottage cheese with grated cheddar cheese.

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ICE CREAM IN A CAN

No Cook

Ingredients

- 1 pint Half and half
- 1/3 c Granulated sugar
- 4 T Instant pudding mix (your choice)
- 10 c Ice
- 1-1/2 c Rock salt (kosher salt or sea salt can be used)
- 3-pound coffee can, emptied and rinsed
- 1-pound coffee can, emptied and rinsed
- Duct tape

Directions

1. In a medium bowl, combine half and half, sugar, and pudding mix with a whisk until thoroughly mixed.
2. Place 1-pound coffee can inside the 3-pound coffee can and pour ice cream mixture into smaller can. Cover the smaller can with its corresponding lid and seal with duct tape.
3. Surround the smaller can with ice and salt by layering 5 cups of ice with 3/4 cup of salt.
4. Use duct tape to seal the 3-pound can with its corresponding lid and start rolling. Have the kids face each other and roll the can back and forth on its side for 10 minutes.
5. After 10 minutes, remove the smaller can and check the ice cream. The mixture on the sides of the smaller can will set up faster than the center. Use a rubber spatula to quickly scrape down the sides and give the ice cream one stir.
7. Reseal the lid on the smaller can with duct tape, and set it aside. Quickly dump the melted ice water from the large can, and place the smaller can into the larger can again.
8. Surround the smaller can with remaining ice and salt by repeating step 3. Once that is done, put the lid on the larger can and seal with duct tape again.
9. Ask the kids to roll the large can for 10 minutes more.
10. Once they're done, open the cans again and serve the ice cream to your little helpers!

Tips:
Use your favorite flavor of pudding to change the ice cream flavor.

After the first 10 minutes of kicking around the can, mix in some nuts or chocolate chips to enhance the flavor of your ice cream.

If the children get tired of kicking that can around after only 10 minutes, take this shortcut: Stir the mixture and set it in the freezer for about an hour to allow the rest of it to harden.

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LEMON WHIP

No Cook

Ingredients

- 1 cnt Lemon yogurt, 6 oz
- 1/2 c Thawed whipped topping
- Seasonal fruit, cut into individual pieces
- Coffee stirrers

Directions

1. Mix yogurt and whipped topping in a bowl; cover.*
2. Refrigerate at least 1 hour before serving.
3. Insert fruit pieces evenly onto coffee stirrers to form kabobs.
4. Serve kabobs with the yogurt mixture or chocolate pudding (made according to package directions) for dipping.

Variation: substitute low-fat chocolate instant pudding (made according to package directions) in place of the yogurt mixture.

Servings: 10

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MANGO MANIA POPSICLE

No Cook

Ingredients

- 1/2 c Diced mango chunks
- 1/2 c Pineapple diced
- Fruit punch or orange juice, as desired

Directions

1. Blend all ingredients in a blender.
2. Pour into molds, freeze.

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LEMONADE PIE

No Cook

Ingredients

- 2 Graham cracker crusts
- 1 can Frozen lemonade, small
- 16 oz Cool Whip, lite
- 1 can Sweetened condensed milk
- Yellow food coloring (optional)
- Lemons for garnish

Directions

1. Mix lemonade, cool whip, milk, and food coloring together until well blended and everything is melted together.
2. Pour evenly into 2 crusts and garnish with thin lemon slices.

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MULTI-LAYER FRUIT POPS

No Cook

Ingredients

- 2 c Sliced fresh strawberries
- 3/4 c Sugar, divided
- 1-1/3 c Fresh peaches, sliced
- 2 c Diced watermelon

Directions

1. Puree in blender strawberries and 1/3-cup sugar. Pour small amount in molds or paper cups about 1/3 full. Put in Popsicle sticks. Freeze.
2. Puree peaches and 1/3-cup sugar in blender. Pour over frozen strawberry layer. Freeze.
3. Cube watermelon and remove seeds. Puree watermelon and 1/3-cup sugar in blender. Pour over frozen peach layer and freeze.

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NO-BAKE CHEESECAKE MINI DESSERTS

No Cook

Ingredients

- 4 oz Cream cheese, softened
- 7 oz Sweetened condensed milk
- 1 T Lemon juice (fresh or bottled)
- 1/2 t Vanilla
- 24 Pre-baked shells (Athens mini-phylo shells or 6 pack dessert shells)

Directions

1. In small bowl, beat cream cheese and lemon juice until smooth.
2. Add vanilla and condensed milk to cream cheese mixture, beating about 1 minute, until smooth.
3. Spoon about 1 tablespoon of filling into each mini-shell.
4. Garnish with fresh fruit – strawberry slice, blueberry, raspberry or Clementine.
5. Refrigerate about 1 hour until filling thickens.

Servings: 24

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TICKS ON A TOILET SEAT

No Cook

Ingredients

- 1 Apple
- Cream cheese
- Raisins or mini-chocolate chips

Directions

1. Core apples, and slice crosswise into rings.
2. Spread apple rings with cream cheese.
3. Sprinkle with raisins or mini-chocolate chips.

Variation: Instead of cream cheese, use peanut butter or caramel.

Servings: 1-4

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PEANUT PITAS

No Cook

Ingredients

- 1 pk Small pita bread (8 pack)
- 16 t Peanut butter
- 16 t Strawberry spreadable fruit
- 1 lg Banana, thinly sliced into 48 slices

Directions

1. Cut pita bread in half, making 16 halves.
2. Spread inside of each pita half with 1 teaspoon each peanut butter and spreadable fruit.
3. Fill pita halves evenly with banana slices, serve immediately.

Spreadable variations: Substitute honey, mayonnaise or change the flavor of spreadable fruit.

Banana variations: Thin apple or celery slices.

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TRAIL MIX, CHEX VERSION

No Cook

Ingredients

- 4 c Chex cereal
- 1/2 c Dried fruit bits
- 1/2 c Raisins
- 1/2 c Yogurt-covered peanuts
- 1/2 c Reese's Pieces

Directions

1. Put into a large Ziploc bag and shake to mix.

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TRAIL MIX, FROSTED FLAKE VERSION

No Cook

Ingredients

Frosted Flakes
Raisins
Peanuts
M&M's
Flaked coconut
Pretzel sticks

Directions

1. Give each girl a sandwich-sized zip top bag.
2. Let each girl put spoonfuls of what they want into their bags to mix and eat.
3. Limit items (such as M&M's) to make sure everyone gets a chance to include all items.

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ZIPLOC FUDGE

No Cook

Ingredients

3 oz Cream cheese, softened at room temperature
1 lb Powdered sugar
2 oz Powdered cocoa mix (Swiss Miss)
3 T Hershey's cocoa mix
2 T Butter, softened at room temperature
2 Ziploc bags, 1 gallon size

Directions

1. Place all ingredients in one of the zip-top bags. Close and put inside second zip-top bag.
2. Squeeze ingredients in bag to mix. The mix will change color from light to rich chocolate and be like a thick frosting. If not, take out of bag and form fudge with your hands, like kneading bread dough.
3. Open onto cutting board or clean flat surface to form fudge.
4. Form into fudge balls or a fudge block to cut into squares.
5. Can eat immediately for soft fudge or cool in refrigerator to desired consistency.

Servings: 16

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WRONG SIDE OUT SANDWICH

No Cook

Ingredients

Bread stick
Thin sliced lunch type meats
Thin sliced lunch type cheese (swiss, colby jack, American, etc.)

Directions

1. Wrap meat then cheese around bread stick and enjoy.
2. Alternate, lay cheese out on meat slices and roll up, eat alone or enjoy a small bread roll on the side.

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RECIPE NOTES

No Cook

Ingredients

c = cup
cnt = container
lb = pound
oz = ounce
pn = pinch
T = tablespoon
t = teaspoon

Directions

Print out cards you need.

If you have additional cards you'd like to add to this set or you have variations, please send the recipe to:
larajla@gmail.com

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