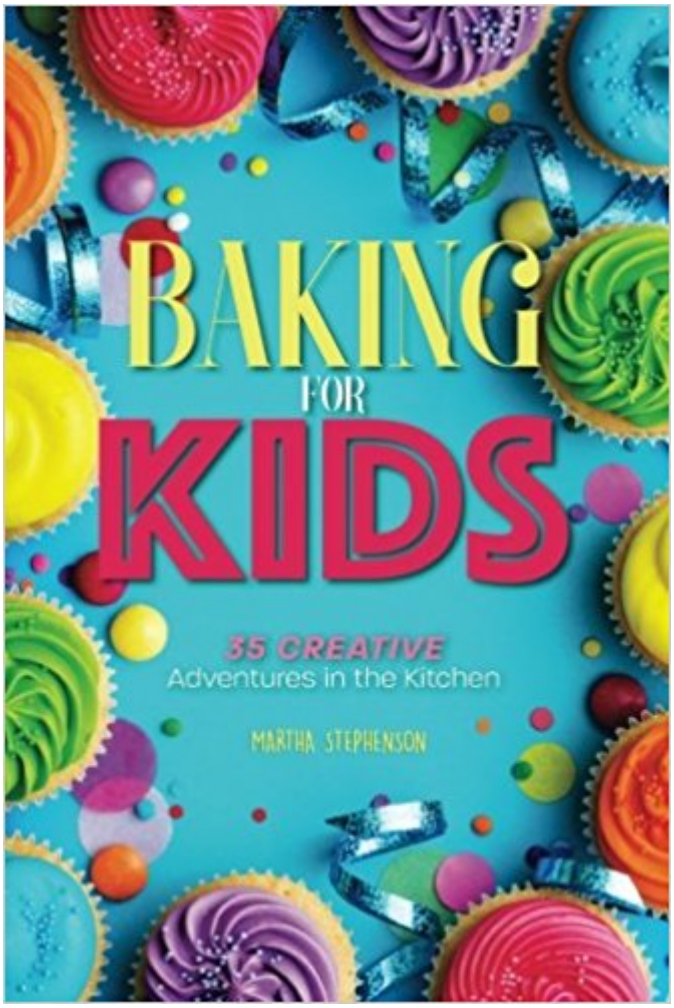
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Baking For Kids: 35 Creative Adventures In The Kitchen



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Synopsis

Everybody has their own sweet cravings, right? Because of the technology available today, almost everything is instant. People get things in a jiffy. There are a lot of times when families indulge in a confection that is readily available in supermarkets, grocery stores, and malls. When kids see a cupcake, their eyes light up at the sight of something so sweet and yummy! Fun can be spelled in many different ways especially with the young ones. Baking for kids will be an enjoyable bonding activity for the whole family! All it takes is someone who will encourage kids to explore new things like baking or develop a talent that is already there. Assist a budding chef by helping your child learn to bake. Children develop new skills, gain confidence, and make delicious food when they bake. Some recipes may be more difficult than others. Offer help and guidance to your child when it is needed. Encourage taking some creative leaps with these recipes. Creative baking encourages children to think like real chefs. Before getting started, have ground rules for using the kitchen, tools, and ingredients. There should always be adult supervision when a sharp tool, oven, or stove is used. Be aware of the Ã¢â ¬Å“KÃ¢â ¬Â• symbol on each step of the procedure. It indicates that they can do this on their own. Now, put on your apron. Taste their creations. Cheer on your new pastry chef!

Book Information

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Customer Reviews

Wow, I must say I was amazed by the different receipt for kids. Martha Stephenson has put together a bunch of healthy and convenient receipts. Like soups,chicken....and so much more.

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