



Learning Resources, Inc., Vernon Hills, IL, US
 King's Lynn, Norfolk, PE30 2JG, UK
 Please retain the package for future reference.
 LRM2943-GUD
 Conserva el envase para futuras consultas.
 Hecho en China.
 Made in China.
 Fabriqué en Chine.
 Brite Verpackung gut aufbewahren.
 Verfüllt conservar Embalaje.
 Hergestellt in China.

ADVERTENCIA: PELIGRO DE ATRAGANTAMIENTO.
 Para los juguetes, no conviene para niños menores de tres años.
 ATTENTION: DANGER D'ÉTOUFFEMENT.
 Pour les jouets, ne convient pas aux enfants de moins de trois ans.
 ACHTUNG: ERSTKUNSTUNGSGEFÄHR.
 Keine Teile, Nicht für Kinder unter drei Jahren geeignet.

Tip Refrigerate in an airtight container to enjoy later.

- Cover a cookie sheet with wax paper and set aside.
- Place the cookies into the chopper, one at a time, and mince into crumbs.
- Spoon the cream cheese into a bowl; stir until smooth.
- Remove the chopper cup and dump the cookie crumbs into the bowl. Mix with the cream cheese until fully blended.
- Roll the cookies into marble-size balls. Place them on the wax-covered cookie sheet.
- Roll in powdered sugar, if desired.

Directions



Ingredients

- 9 Sandwich cookies
- 1/4 Cup (2 oz.) of cream cheese, softened to room temperature
- powdered sugar (optional)

Tools

Bowl, Spoon, Refrigerator & freezer, Airtight container, Cookie sheet, Wax paper

From your kitchen

Creamy Cookie Bobs

Ingredients

- 2 Tablespoons of plain or vanilla yogurt
- 1/4 Ripe banana
- 1-2 Strawberries (or other fruit)

Tools

Bowl, Spoon, Freezer, Plate, Water

From your kitchen

Directions

- Add the strawberries to the chopper cup. Assemble the chopper.
- Chop the strawberries to a pulp.
- Add the bananas to the cup, reassemble the chopper, and chop once more to a smooth consistency.
- Twist the cup off the chopper. Pour the fruit into a bowl and combine with yogurt.
- Pour the yogurt from the bowl into the gem mold. Tap the mold after pouring to completely fill the corners.
- Place the mold in the freezer; allow one hour to freeze.
- Run the mold briefly under water. Wait 15 seconds and then tap your yogurt gems onto a plate.

Enjoy!



Ingredients

- 1 Cup (8 oz.) of water
- 1 Cup (8 oz.) of powdered lemonade mix (amount indicated on package per 1-cup serving)

Tools

Long-handle Spoon, Freezer

From your kitchen

Directions

- Measure the water.
- Add the lemonade mix to the water. Stir.
- Pour the lemonade into the beaker.
- Dip the dropper into the beaker, fill by squeezing the bulb, and squirt lemonade into the gem mold.
- Freeze for two hours.
- Pop out your lemonade ice-drops by gently twisting the mold. Enjoy by themselves or add to water for a refreshing drink experience!

The ice drops change from liquid to solid when they freeze, and then back to liquid when they melt.

Ingredients

- 1 Cup (8 oz.) of water
- 1 Cup (8 oz.) of powdered lemonade mix (amount indicated on package per 1-cup serving)

Tools

Long-handle Spoon, Freezer

From your kitchen

Directions

- Measure the powdered sugar.
- Measure the cream cheese.
- Measure the white sugar.
- In a bowl, combine the powdered sugar with the softened cream cheese.
- Add the gelatin. Mix with a spoon to make dough.
- Refrigerate the dough for 30 minutes.
- Roll the dough into small balls using your fingers.
- Pour the white sugar onto a plate. Then, roll the balls of dough into the sugar.
- Press the balls into the gem mold. Freeze for 30 minutes.
- Remove the candies by lifting under one side with a fork. They should pop out evenly!

Enjoy!

Ingredients

- 1 Cup (8 oz.) of oats
- 1/2 Cup (2.6 oz.) of honey
- 1/2 Cup (4 oz.) of peanut butter
- 1/3 Cup (2.6 oz.) of candy-colored chocolate pieces
- 1 Teaspoon of vanilla

Tools

Bowl, Spoon, Refrigerator & freezer, Fork, Airtight container

From your kitchen

Directions

- Dice the candy pieces in the chopper.
- Pour the candies into a bowl. Mix in the oats, peanut butter, honey, and vanilla.
- Refrigerate for 30 minutes.
- Roll into small balls and press into the gem mold. Pinch the sides of each ball to conform to the shape of the mold.
- Freeze for 30 minutes.
- Remove each mighty bite by lifting with a fork under one side. They should pop out evenly. Use what's left to make more!

Enjoy!

Ingredients

- 1 Cup (8 oz.) of blue-colored fruit juice
- 1 Cup (8 oz.) of red-colored fruit juice

Tools

Freezer

From your kitchen

Directions

- Measure the blue fruit juice.
- Dip the dropper into the beaker, fill it up, and squirt juice into the gem mold.
- Freeze for two hours.
- Fill the handled cup with red fruit juice.
- Pop several blue ice cubes out of the mold. Drop them into the cup containing red juice. What happens? Does the color change?
- Enjoy your newly colored fruit juice!
- Amazed by the results? Try this with yellow-blue and yellow-red for even more delicious color-mixing fun!

Ingredients

- 1 Cup (8 oz.) of water
- Powdered juice mix (amount indicated on package per 1-cup serving)

Tools

Spoon, Freezer

From your kitchen

Directions

- Measure the water.
- Add the juice mix to the water, and stir.
- Set the tray on a flat surface. Remove the handles from the shapesicle molds.
- Dip the dropper into the beaker and fill each mold with juice to the fill line. Replace the handles.
- Freeze for two hours.
- Remove from the freezer. Grasp the handles, carefully lift the pops away from the tray, and enjoy!

Bonus Try adding chopped-up fresh fruit to the juice before freezing!



Ingredients

- 1/4 Cup (2 oz.) of powdered sugar
- 1/4 Cup (2 oz.) of cream cheese, softened to room temperature
- 1/4 Cup (2 oz.) of white sugar
- 1/4 Cup (2 oz.) of powdered gelatin (try your favorite flavor or something new!)

Tools

Bowl, Spoon, Refrigerator & freezer, Plate, Fork, Airtight container

From your kitchen

Directions

- Measure the powdered sugar.
- Measure the cream cheese.
- Measure the white sugar.
- In a bowl, combine the powdered sugar with the softened cream cheese.
- Add the gelatin. Mix with a spoon to make dough.
- Refrigerate the dough for 30 minutes.
- Roll the dough into small balls using your fingers.
- Pour the white sugar onto a plate. Then, roll the balls of dough into the sugar.
- Press the balls into the gem mold. Freeze for 30 minutes.
- Remove the candies by lifting under one side with a fork. They should pop out evenly!

Enjoy!

Ingredients

- 1 Cup (8 oz.) of blue-colored fruit juice
- 1 Cup (8 oz.) of red-colored fruit juice

Tools

Freezer

From your kitchen

Directions

- Measure the water.
- Add the juice mix to the water, and stir.
- Set the tray on a flat surface. Remove the handles from the shapesicle molds.
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Yumbology!

Sweets Lab Activity Guide

Laboratorio de golosinas • Laboratoire de confiseries • Das Süßigkeiten-Labor

Enjoy the science of sweets with tools made for measuring, making, and indulging! Follow these amazing no-bake recipes for a delectable tour of treats featuring all your favorites: chocolate, fruit, juice, yogurt, and more. Let's get cooking!

Notes for little food scientists (and their parents!):

- Assemble the chopper by pressing the grooved bottom section into the clear handled cup. Align the grooves on the cup with the ridges on the chopper; twist the cup to lock it into place. Note that this chopper cup is also used as a measuring cup in some recipes.
- Measurement is a fun and significant element of cooking. This set includes three such tools: a tall graduated cylinder, a handled cup (also used with the chopper), and a beaker with measurement markings on the side. Each container measures exactly 1 cup at its highest marking. Certain recipes include helpful icons to indicate which tools are needed, along with cup-to-ounce equivalencies on the side ingredients panel. It's one more way to help you navigate the chaos of the kitchen!

In addition to the seven recipes below, here are three quick and easy treat ideas: 1) Freeze fruit inside ice cubes (gem tray) and add to water for a healthy and refreshing drink. 2) Flip over the chopper, using either end to imprint and decorate denser snacks, like peanut butter balls or chocolate-coconut-graham bites. 3) Make a snack of four equivalent layers (2 oz. each) in the beaker. Crush up graham crackers, candy-chocolate pieces, sandwich cookies, and spiral mints, pour them into the beaker, and test your measurement skills.

- To remove frozen food from the gem mold, run it under warm water for several seconds.
- When finished, hand wash the pieces with warm water and dish soap; pat dry. To clean the chopper, rid the spiral ridges of food and place that side down to dry.



LER 2943
 ages 4+
 años 4+
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 Jahre 4+
 grades PreK+