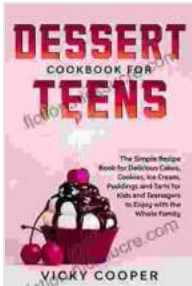


Simple Recipe For Delicious Cakes Cookies Ice Cream Puddings And Tarts For Kids



Dessert Cookbook for Teens: A Simple Recipe Book for Delicious Cakes, Cookies, Ice Cream, Puddings and Tarts for Kids and Teenagers to Enjoy with the Whole

Family by Vicky Cooper

★★★★☆ 4 out of 5

Language : English
File size : 13899 KB
Text-to-Speech : Enabled
Screen Reader : Supported
Enhanced typesetting : Enabled
Word Wise : Enabled
Print length : 140 pages
Lending : Enabled



Kids love sweets, and what could be more fun than making them together? These simple recipes for cakes, cookies, ice cream, puddings, and tarts are perfect for a fun family activity, and they're all delicious enough to make your kids beg for more.

Cakes

Cakes are a classic dessert that everyone loves. This simple recipe for a vanilla cake is perfect for birthdays, parties, or any other special occasion.

Ingredients:

- 1 cup all-purpose flour

- 1 teaspoon baking powder
- 1/2 teaspoon baking soda
- 1/4 teaspoon salt
- 1/2 cup unsalted butter, softened
- 1 cup granulated sugar
- 2 large eggs
- 1 teaspoon vanilla extract
- 1 cup buttermilk

Instructions:

1. Preheat oven to 350 degrees F (175 degrees C).
2. Grease and flour a 9x13 inch baking pan.
3. In a medium bowl, whisk together the flour, baking powder, baking soda, and salt.
4. In a large bowl, cream together the butter and sugar until light and fluffy.
5. Beat in the eggs one at a time, then stir in the vanilla.
6. Alternately add the dry ingredients and the buttermilk to the wet ingredients, beginning and ending with the dry ingredients.
7. Pour the batter into the prepared pan and bake for 30-35 minutes, or until a toothpick inserted into the center comes out clean.
8. Let the cake cool completely before frosting.

Cookies

Cookies are another classic treat that kids love. These simple chocolate chip cookies are sure to be a hit.

Ingredients:

- 1 cup all-purpose flour
- 1/2 teaspoon baking soda
- 1/4 teaspoon salt
- 1/2 cup unsalted butter, softened
- 1/2 cup granulated sugar
- 1/2 cup brown sugar
- 1 large egg
- 1 teaspoon vanilla extract
- 1 cup semi-sweet chocolate chips

Instructions:

1. Preheat oven to 375 degrees F (190 degrees C).
2. Line a baking sheet with parchment paper.
3. In a medium bowl, whisk together the flour, baking soda, and salt.
4. In a large bowl, cream together the butter and sugars until light and fluffy.
5. Beat in the egg and vanilla.

6. Gradually add the dry ingredients to the wet ingredients, mixing until just combined.
7. Fold in the chocolate chips.
8. Drop the dough by rounded tablespoons onto the prepared baking sheet.
9. Bake for 10-12 minutes, or until the edges are golden brown.
10. Let the cookies cool on the baking sheet for a few minutes before transferring to a wire rack to cool completely.

Ice Cream

Ice cream is a refreshing and delicious treat that's perfect for a hot summer day. This simple recipe for vanilla ice cream is easy to make and only requires a few ingredients.

Ingredients:

- 1 cup whole milk
- 1 cup heavy cream
- 1/2 cup granulated sugar
- 1 teaspoon vanilla extract

Instructions:

1. In a medium bowl, whisk together the milk, cream, sugar, and vanilla.
2. Pour the mixture into an ice cream maker and freeze according to the manufacturer's instructions.

3. Once the ice cream is frozen, transfer it to a freezer-safe container and freeze for at least 4 hours before serving.

Puddings

Puddings are a classic comfort food that's perfect for a cold winter night. This simple recipe for chocolate pudding is rich, creamy, and delicious.

Ingredients:

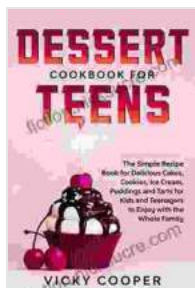
- 1 cup whole milk
- 1/2 cup granulated sugar
- 1/4 cup unsweetened cocoa powder
- 1 tablespoon cornstarch
- 1 teaspoon vanilla extract

Instructions:

1. In a medium saucepan, whisk together the milk, sugar, cocoa powder, and cornstarch.
2. Bring the mixture to a boil over medium heat, stirring constantly.
3. Reduce the heat to low and simmer for 1 minute, or until the pudding has thickened.
4. Remove the pudding from the heat and stir in the vanilla.
5. Pour the pudding into individual serving bowls and refrigerate for at least 4 hours before serving.

Tarts

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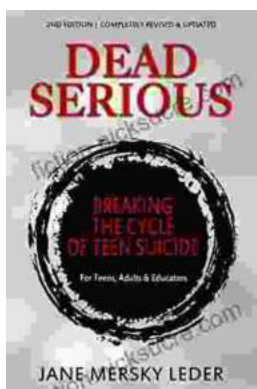


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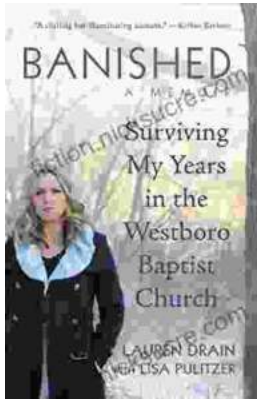
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