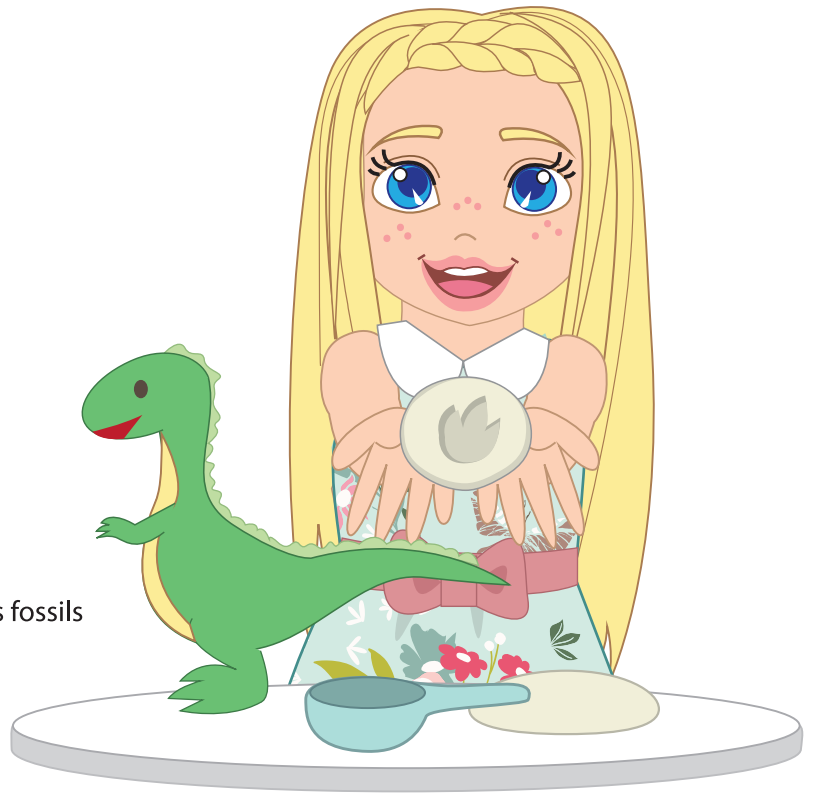


# ♥ Bake Your Own ♥ Handprint Fossils

## What you'll need:

- 1 Cup Salt
- 2 Cups Flour
- $\frac{3}{4}$  Cups Warm Water
- Foil
- Baking sheet
- Round cookie cutter
- Optional
  - Toys with feet to make footprint fossils
  - Different shaped objects or stencils for various fossils



## Steps:

- 1 Preheat oven to 200 degrees Fahrenheit.
- 2 Thoroughly mix salt and flour together in a large bowl.
- 3 Slowly add in water and continue mixing.
- 4 Once the mixture reaches a doughy, non-sticky consistency, knead the dough until it is firm and smooth.
- 5 Line a baking sheet with foil.
- 6 Spread the dough onto the foil.
- 7 Use your round cookie cutter to cut circles into your dough.
- 8 Remove the excess dough from around the circles.
- 9 Press your hand (toys or stencils work here too) into each circle.
- 10 Place your baking tray and fossils into the oven. Thinner pieces can take as little as 45 minutes, while thicker ones can take up to 3 hours.
- 11 Bake until fossils are hard and dry.

# Recipe: Unicorn Donuts With Magical Glaze

## Donut Ingredients

- ¾ cup buttermilk
- 6 tbsp melted unsalted butter
- 2 cups flour
- 1 ½ tsp baking powder
- 1 tsp salt
- ½ cup sugar
- 2 large eggs
- 1 tsp vanilla extract
- Food coloring

## Glaze Ingredients

- 3 tbsp heavy cream
- 1 cup powdered sugar
- Rainbow sprinkles



## Donut Instructions

Preheat your oven to 400 degrees Fahrenheit.

Mix together flour, baking powder, and salt in a small bowl. Set aside

Combine butter, sugar, eggs, and vanilla in a larger bowl and mix. Slowly add buttermilk and continue to mix.

Once mixed thoroughly, add the flour mixture from the small. Slowly stir until combined.

Separate the mixture into 3 bowls and add your favorite colors of food coloring into each bowl, making sure each color is different.

Spoon the batter into a silicone donut pan, making sure to add some from each color bowl into the donut.

Bake at 400 degrees Fahrenheit for 10 minutes. Cool for 5 in the pan, then flip the pan over to remove the donuts. Allow your donuts to completely cool off on a wire rack.

## Glaze Instructions

Mix the heavy cream and powdered sugar together with an electric mixer.

After the donuts have cooled off entirely, dip each one into the glaze and return to the wire rack to dry.

Add as many rainbow sprinkles as you wish.