## Cooking Together

The holiday season brings out a unique opportunity for families to spend time together. But, what to do with that time? We thought we'd help you out by offering an easy, allergy-friendly recipe for you to make over the holidays with family members from 0-99!

Cooking involves reading, math, fine motor skills, following instructions, collaboration, problemsolving and chemistry! It involves both hard skills (measurable through testing and grades) and soft skills (working well with other people).



1 cup of semi-sweet chocolate chips (Enjoy Life brand for dairy-free)

1/4 cup of coconut oil

1/2 cup peanut (sunflower seed) butter

1 teaspoon vanilla

10 cups of Chex cereal - use chocolate, cinnamon, gluten-free, or any combination

1/4 cup of holiday sprinkles, divided in two

1 cup of holiday M&M's or similar treat

1 cup of powdered sugar

2 cups of pretzel sticks

 $1/2\ cup\ of\ melted\ chocolate$  - white chocolate is particularly festive!

- Put the chocolate chips and coconut oil in a microwave safe bowl and melt using 30 second increments
- Once melted, stir in the peanut (sunflower seed) butter and vanilla until smooth
- Add your cereal to a big bowl and pour in the chocolate mixture, stirring until the cereal is evenly coated. Sprinkle in 2-3 tablespoons of sprinkles
- Put the powdered sugar in a large Ziplock bag and add the cereal. Shake until
  evenly coated. (You can stir in the powdered sugar like you did with the chocolate
  mixture. It will be more difficult to mix, but you'll save the plastic bag!)
- Melt the white chocolate in a microwave safe bowl, in 30 second increments
- Dip one end of each pretzel stick in the white chocolate and lay them on a parchment paper lined baking tray. Sprinkle on the remaining holiday sprinkles
- Add the pretzels to the cereal mixture and serve in a festive bowl!