



**BONUS  
ACTIVITY  
SECTION**

## How to...

# Make kids' favorite recipes

Check out the drink, lunch, snack, and dessert our readers loved best in 2024.

### CREAMY ORANGE SMOOTHIE

#### Ingredients

- 1 large navel orange, peeled and sectioned
- ¾ cup canned coconut milk
- ¼ teaspoon vanilla extract
- 4 teaspoons maple syrup
- Orange slices, for serving

#### Instructions

1. Combine the orange sections, coconut milk, vanilla extract, and maple syrup with 1 cup of ice in a blender.
2. Blend until smooth.
3. Divide the drink evenly between 2 glasses, and garnish each with an orange slice. Drink immediately. Makes 2 servings.



**WARNING!**  
Ask an adult's permission before using a knife, oven, stove, mixer, or blender.

### MISO BUTTER RAMEN NOODLES

#### Ingredients

- 2 (3.5-ounce) packages uncooked ramen noodles, seasoning discarded
- 3 tablespoons unsalted butter
- 1 clove garlic, grated
- 1-inch knob fresh ginger, peeled and grated
- 2 tablespoons miso paste
- ½ cup frozen peas, thawed
- ½ cup frozen corn, thawed
- 1 large carrot, peeled and shredded
- 2 scallions, sliced (for garnish)
- Cilantro leaves (for garnish)
- Sesame seeds (for garnish)

#### Instructions

1. Bring 4 cups of water to a boil. Add the ramen noodles and cook for 2 minutes. Drain, reserving 1 cup of the noodle water.
2. Melt butter in a large skillet. Add the grated garlic and ginger and cook for 1 minute.
3. Add the miso paste and ½ cup noodle water and continue to cook until the miso is dissolved and the sauce has slightly thickened, for about 3 minutes.
4. Add the ramen noodles, peas, corn, and carrots and cook until heated through, about 2 minutes more. If the mixture becomes too sticky, you can add more noodle water, about 1 tablespoon at a time, to loosen.
5. Divide the cooked ramen noodles evenly among four bowls and top each with scallions, cilantro, and sesame seeds. Serve immediately. Makes 4 servings.



**WOW!**  
The longest noodle certified by Guinness World Records was more than 10,119 feet long and took 17 hours to make.

JOY HOWARD; ON RIGHT PAGE: ERICA CLARK FOR STONE KITCHEN CREATIVE



## PIZZA DIP WITH GARLIC KNOTS

### Ingredients

#### Pizza dip

- 8 ounces cream cheese, at room temperature
- 1½ cups shredded mozzarella
- 1 cup grated Parmesan cheese
- 1 teaspoon Italian seasoning
- 1 cup pizza sauce (from a can or jar)
- Mini pepperoni (optional)
- Fresh basil (optional)

#### Garlic knots

- One 13.8-ounce package refrigerated pizza dough (such as Pillsbury brand)
- 4 tablespoons butter
- 2 cloves garlic, minced

**A SLICE OF HISTORY**  
The oldest pizzeria in the world, Antica Pizzeria Port'Alba, in Naples, Italy, started as a pizza stand in 1738.



### Instructions

1. Pizza dip: Preheat oven to 425° F. Using a stand mixer if you have one (or a spoon), mix the cream cheese, 1 cup of the mozzarella cheese, ½ cup of the Parmesan cheese, and the Italian seasoning until well combined. Spread the mixture into a small baking dish or an oven-safe skillet.
2. Spoon pizza sauce over the cheese mixture, then top with ½ cup each of shredded mozzarella and Parmesan. Top with pepperoni slices, if desired.
3. Bake the pizza dip until the cheese is melted and bubbly, about 20 minutes. (Also prepare garlic knots to bake alongside the dip.)
4. Remove skillet from the oven and top with fresh basil leaves, if desired.
5. Garlic knots: Line a baking sheet with parchment paper. Unroll dough and slice into 16 strips (6"x1" in size). Tie each in a knot and place on sheet. Bake 15 minutes or until puffed and golden.
6. While the knots bake, melt the butter in a small pot over medium heat. Add the minced garlic and turn heat down to low. Stir continuously for 3 minutes. Remove from heat. Stir in salt and ground pepper, if desired.
7. With a pastry brush or a teaspoon, cover warm dough knots with the garlic butter. Sprinkle with Parmesan and minced basil, if desired. Dip garlic knots into the pizza dip and enjoy. Serves 8.



## SNICKERDOODLE BLONDIES

### Ingredients

- 12 tablespoons (1.5 sticks) unsalted butter, at room temperature
- ¾ cup granulated sugar
- ½ cup packed light brown sugar
- 1 large egg, plus 1 egg yolk, at room temperature
- ½ cup sour cream
- 2 teaspoons vanilla
- 2 cups all-purpose flour
- 1 teaspoon baking powder
- 1½ teaspoons cream of tartar
- ½ teaspoon fine salt

### For the topping

- 1 teaspoon ground cinnamon
- 4 teaspoons granulated sugar

### Instructions

1. Heat oven to 325° F and generously grease the bottom and inner sides of an 8-by-8-inch baking pan.
2. Using an electric mixer, cream the butter and sugars until light and fluffy. Add the egg and egg yolk and mix until thoroughly combined. Mix in the sour cream and vanilla. Stop to scrape down sides of the bowl as necessary.
3. In a separate bowl, mix the flour, baking powder, cream of tartar, and salt. Add the dry ingredients to the other bowl slowly, mixing until just combined. Using a spatula, spread batter into the prepared pan.
4. Prepare the topping: In a small bowl, mix together the cinnamon and granulated sugar. Sprinkle mixture evenly over the top.
5. Bake for 40 to 45 minutes or until blondies are set. Let cool completely before slicing. Makes 16 blondies.