



# **I HOUR+ ACTIVITIES**



## Flower Coasters

Bring nature inside with this sweet floral craft for your kids. Does this count as being outdoorsy?

### DIRECTIONS

1. In a microwave-safe bowl combine ARM & HAMMER™ Baking Soda, corn starch, and warm water. Mix until dissolved.
2. Microwave the mixture for about 40 seconds. Remove and stir. Repeat until the dough starts to dry and can be kneaded as a soft, smooth dough. (No microwave? Combine ingredients in a small pot and stir over low heat on the stove until everything comes together in a smooth dough.)
3. Roll the dough out with a rolling pin to a uniform 1/4" thickness. Cut out your clay circles with a cup or a circle cookie cutter.
4. Bake at 215°F for 1 hour. In the meantime, start planning your flower layouts.
5. Wait for the coasters to cool, about 2 hours. Add a layer of Mod Podge® over the top and place your flowers. Gently paint a layer of Mod Podge® over the flower(s) and the entire coaster. Let sit and air-dry for several hours or overnight.

### DETAILS

**Craft Time:** 15-30 minutes

**Bake Time:** 1 hour

**What Your Kids Get:** 4 coasters

### INGREDIENTS

- ☐ 1 cup ARM & HAMMER™ Baking Soda
- ☐ 1/2 cup corn starch
- ☐ 3/4 cup warm water
- ☐ Rolling pin
- ☐ Circle cookie cutter or cup
- ☐ Pressed flowers
- ☐ Mod Podge®
- ☐ Paintbrush
- ☐ Measuring cups



# Fizzing Hatching Dino Eggs

Create a paleontology paradise for the kids right from the dining room table.

## DIRECTIONS

1. Pour 1 cup ARM & HAMMER™ Baking Soda and 1/4 cup of water in a bowl. To color your eggs, add food coloring to the water before combining.
2. Stir until it reaches a doughy consistency. It should feel damp and moldable, but not too wet. You can add more water as needed. If it feels too wet, add more baking soda.
3. Grab a cookie sheet or tray to begin molding your eggs. You may want to put on gloves at this point to avoid staining your fingers. (If tiny hands got into the food coloring, make a paste with baking soda and warm water to remove any stains.)
4. Scoop some of the baking soda mixture into your hand. Lay the dinosaur toy on top, then cover the toy with more of the mixture.
5. Form it into an egg shape, tightly securing the dinosaur inside.
6. Lay your eggs on a baking sheet to dry overnight.
7. Squirt or spray vinegar on top of an egg and watch them hatch as the tiny dinosaurs are revealed!
8. Quick tip: you can make these eggs ahead of time so that little ones can discover the surprise inside.

## DETAILS

**Prep Time:** 30 minutes + overnight

**Experiment Time:** 30 minutes

**What Your Kids Get:** 2-3 dinosaur eggs

## INGREDIENTS & SUPPLIES

- ☐ 1 cup ARM & HAMMER™ Baking Soda per egg
- ☐ 1-2 cups vinegar
- ☐ Miniature plastic dinosaur toys
- ☐ Large bowls
- ☐ 1/4 - 1/3 cup water per egg
- ☐ Food coloring
- ☐ Spray / squirt bottle for vinegar (optional)
- ☐ Rubber gloves
- ☐ Cookie sheet or tray

NOTE: Adult supervision recommended



# Rainbow Banana Bread

A colorful twist on homemade banana bread that your kids will love.

## DIRECTIONS

1. Preheat your oven to 350°F.
2. In a large bowl, mix flour, sugar, light brown sugar, ARM & HAMMER™ Baking Soda, and salt.
3. In a separate bowl, beat eggs until light. Add vegetable oil, vanilla extract, sour cream, and mashed bananas, mixing thoroughly. The kids will love this part.
4. Sift in dry ingredients and mix to combine.
5. Divide batter into four bowls. Add 12 drops of food coloring to each bowl and mix. The colors are up to the kids – they can go for a rainbow or even a unicorn theme. Let them get creative.
6. Butter or spray a 9" x 13" loaf pan. Spoon the batter into the pan, alternating colors and finish with a topping of sprinkles. Bake for approximately 45-60 minutes. Check at 45 minutes, to see if toothpick inserted in center comes out clean.
7. Cool on racks. Enjoy a slice... one for each hand.

NOTE: Adult supervision recommended

## SERVING SIZE & TIMING

**Prep Time:** 20 minutes

**Bake Time:** 45-60 minutes

**What Your Kids Get:** 8 pieces of banana bread

## INGREDIENTS & SUPPLIES

- ☐ 1 teaspoon ARM & HAMMER™ Baking Soda
- ☐ 2 cups all-purpose flour
- ☐ 1/2 cup sugar
- ☐ 1/4 cup packed light brown sugar
- ☐ 1/2 teaspoon salt
- ☐ 3-4 very ripe, darkly speckled bananas, mashed well (about 1 1/2 cups)
- ☐ 1/4 cup vegetable oil
- ☐ 2 large eggs
- ☐ 1/4 cup sour cream
- ☐ 2 teaspoons vanilla extract
- ☐ Pink, blue, green and yellow food coloring
- ☐ Rainbow sprinkles (optional)
- ☐ Measuring cup



## Surprise Inside Piñata Cupcakes

You can tell your kids that these surprise-filled cupcakes are like a birthday party that fits in their hand.

### DIRECTIONS

1. Preheat oven to 350°F degrees. Line cupcake tin with paper cupcake liners and lightly coat with non-stick spray or use parchment paper liners.
2. Mix flour, baking powder, ARM & HAMMER™ Baking Soda, and salt. Set aside.
3. In a large bowl, whisk softened butter and sugar together until fluffy. You can do this by hand or with a hand mixer to speed things up. Beat in eggs, milk, and vanilla extract until blended.
4. Add dry ingredients slowly and mix until combined.
5. Fill each cupcake liner three quarters full with batter. Bake for 18-20 minutes or until toothpick inserted in center comes out clean. Remove from oven and cool.
6. Once cupcakes have cooled completely, cut a hole 1" in diameter into the center of each cupcake. Gently lift out the center and save the top part for later. Press down into the hole lightly with your finger, then fill with sprinkles. Place the cupcake center on top of the sprinkle filling and gently press down.
7. Add frosting as desired and serve.

### SERVING SIZE & TIMING

**Prep Time:** 45 minutes

**Bake Time:** 18-20 minutes

**What Your Kids Get:** 12 cupcakes

### INGREDIENTS & SUPPLIES

- ☐ 1 teaspoon ARM & HAMMER™ Baking Soda
- ☐ 2 cups flour
- ☐ 1 teaspoon baking powder
- ☐ 1/2 teaspoon salt
- ☐ 3/4 cup sugar
- ☐ 1 cup milk
- ☐ 1 teaspoon vanilla extract
- ☐ 1/2 cup softened butter
- ☐ 2 eggs
- ☐ 12 oz vanilla frosting
- ☐ 1 cup rainbow sprinkles
- ☐ 12 paper cupcake liners

NOTE: Adult supervision recommended





## Emoji Cookies

Let's face it parents, these cookies are a great way for kids to express themselves. (#dadjoke)

### DIRECTIONS

1. Preheat oven to 350°F degrees.
2. Combine flour, ARM & HAMMER™ Baking Soda, and baking powder in a medium bowl.
3. In a separate bowl, mix butter and sugar until creamy. You can mix by hand or dust off the hand mixer to speed up the process.
4. Add egg yolks, vanilla extract, lemon zest, and lemon juice. Mix until combined.
5. Slowly mix in the dry ingredients.
6. Dust a light coat of flour on your work surface, then divide the dough in half and knead. Wrap each half in plastic wrap and place in the refrigerator for 30 minutes or until the dough is firm.
7. Remove plastic wrap and place the dough on a piece of parchment paper the size of your baking sheet. Place another parchment sheet on top of the dough, then roll out with a rolling pin to about 1/4" thick. Repeat with other half.
8. With a 2"-3" circle cookie cutter, cut out cookies and place on parchment lined baking sheets about 1 1/2" apart.
9. Bake for 12-15 minutes or until sides of cookies turn light brown. Let cool.
10. Now it's time to decorate. Create a yellow base – you can use either icing or fondant to form a thin layer. Let dry, then use a combination of colorful icing and/or fondant to mold and draw your favorite emoji faces.

### SERVING SIZE & TIMING

**Prep Time:** 1 hour

**Bake Time:** 15 minutes

**What Your Kids Get:** 22 emoji cookies

### INGREDIENTS & SUPPLIES

- ☐ 3/4 teaspoon ARM & HAMMER™ Baking Soda
- ☐ 2 1/2 cups all-purpose flour
- ☐ 1 teaspoon baking powder
- ☐ 1 cup (2 sticks) salted butter, room temperature
- ☐ 1 1/4 cups sugar
- ☐ 4 large egg yolks
- ☐ 1 teaspoon vanilla extract
- ☐ 1 1/2 tablespoons fresh lemon juice
- ☐ Lemon zest
- ☐ Yellow, black, red, white premade icing
- ☐ 4 oz of yellow, black, red, white fondant (optional)
- ☐ Circle cookie cutter or cup
- ☐ Measuring cup

NOTE: Adult supervision recommended