



Wiz Kid's stomach is **grumbling** because she's hungry!
Let's make some simple **snacks at home!**

RECIPE #1

Bread in a bag

SUPPLY LIST

- 1 1-gallon size bag
- 2 Cups flour
- 3 Tablespoons sugar
- 1 Package of yeast
- 1 Cup warm water
- 3 Tablespoons vegetable oil
- 1 1/2 Teaspoons salt
- 2 mini loaf pans
- Butter to grease the pans
- A hungry tummy

DIRECTIONS

1. Preheat oven to 375°
2. Mix the dry ingredients together in the bag first, then add water
3. Squeeze and squish with your hands until it's fully mixed
4. Let dough rest for 10 minutes in the bag and watch the yeast make CO₂
5. Open the bag and add 1 Cup flour
6. Add 3 Tablespoons of vegetable oil
7. Add 1 1/2 Teaspoons of salt
8. Close the bag and mix
9. Add 1 more Cup of flour
10. Mix until fully blended
11. Remove the dough and knead on a floured surface for 5-10 minutes
12. Divide the dough in half and place into two greased mini loaf pans
13. Cover dough and let rise for 30 minutes
14. Bake at 375° for 25-30 minutes

RECIPE #2

Butter in a jar

SUPPLY LIST

- 1 mason jar with lid (16oz.)
- 1/2 Cup heavy whipping cream
- Muscles!

DIRECTIONS

1. Add cream to jar
2. Tighten lid
3. Shake, shake, shake the jar until butter forms

RECIPE #3

Homemade cheese

SUPPLY LIST

- 4 Cups raw milk or pasteurized whole milk
- 3 1/2 Tablespoons distilled white vinegar
- Bowl with water

WIZ TIP: Do not use ultra-pasteurized or homogenized milk, it could turn into a cottage cheese!

DIRECTIONS

1. Pour the milk into a large pot
2. Slowly stir while heating on medium/medium-high heat
3. Turn off the heat when the temperature reaches 115°
4. Add vinegar
5. Stir for 30 seconds, until curds form
6. Separate the curds from the whey (the leftover liquid)
7. Form the cheese into a sphere
8. Chill in a bowl of cold water for 5-20 minutes
9. Remove and squeeze out any extra water
10. Mmmm ... eat when cool!



Share your results with Wiz Kid!

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