



DeVore



**KABOBS** for **KIDS**



GIBBS SMITH

# KABOBS

for

# KIDS



**FOOD** is **MORE FUN** on a **STICK!** Thread everything from fruit and veggies to tortellini and cake balls on a chopstick, bamboo skewer, or toothpick to make your favorite treats to eat! *Kabobs for Kids* has great recipes and fantastic photographs for breakfast, lunches, salads, dinners, and desserts.



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# French Toast

- 6 to 8 slices prepared French toast
- 4 to 6 peaches, peeled and sliced
- powdered sugar, for dusting
- maple syrup, for dipping
- whipped cream, for dipping

## Adult Prep

Make the French toast and cut it into strips.

## Kid Assembly

Fold over a French toast strip, then thread it onto a skewer. Thread on a peach slice. Repeat until skewer is full. Repeat for remaining kabobs. Sprinkle finished kabobs with powdered sugar and serve with a side of warmed maple syrup or whipped cream for dipping.

○●●●●●— Makes 6 to 8



# Caramel Apple Kabobs

- 1 package Kraft caramels, unwrapped
- 2 Granny Smith apples, cut into chunks
- 2 Fuji or other red apples, cut into chunks

## Adult Prep

Cut the apples into chunks. Unwrap the caramels. Heat caramels for 8 seconds on high in the microwave to soften.

## Kid Assembly

Thread a green apple chunk onto a skewer, then thread a caramel square. Repeat until skewer is full. Repeat for red apples. Repeat for remaining kabobs.

○ ●●●● — **Makes 8 to 10**