

# Chubby Fall Crayons

Ages 5 & up

Do you have what seems like hundreds of broken crayons laying around? Before you toss them in the garbage, enjoy a fun project with your kids! We've chosen fall colors but you can choose any combination that you like.



## What You Need

Cupcake/muffin tin  
Broken crayons  
Vegetable oil  
Toothpick

## What You Do

Preheat the oven to 275 degrees F.

Remove all the paper labels from crayon pieces.

Put 1/4 teaspoon of vegetable oil into each muffin pan cup, no cup liners needed.

You will use the equivalent of 4 new crayons for each cup. Place broken crayons (no longer than an inch each) into the muffin pan. This will fill the cup about 1/3 full.

Place into the preheated oven and watch carefully, they melt quickly!

Bake crayons for 8 minutes or so.

When the crayons begin to melt, remove them from the oven and stir gently with a toothpick.

Crayons will look "ugly" and the colors may appear blended too much. Don't worry! They look much better on the other side.

Let the crayons cool completely.

Once cooled, pop the crayons out of the muffin pan by tapping on the backside of the pan. Crayons should fall right out.

## Helpful Hints

If you have any new crayons available, use one as a measuring stick. Lay broken crayon pieces along side of the new crayon to measure out 4 full sized crayons. Be sure to use extreme caution around kitchen utensils and the oven. Always use oven mitts and do not stick your fingers into the melted crayons.



Jonathan and James Chrysler enjoyed candy apples at the Kootenai County Farmers Market.

# Mini Gingerbread House

## What You Need

7 graham crackers  
Frosting for glue (recipe below)  
Assorted small candies for decorating  
Ribbon  
Pastry bag and tip or Ziploc bag and scissors  
Frosting  
1/2 pound confectioner's sugar  
3 Tbs. butter/margarine  
1/2 tsp. Vanilla  
1 1/2 - 2 tbs. Milk



## How To Make It

Mix all ingredients together until smooth and easy to spread, but not runny. Add more sugar if too runny.

Place frosting in a pastry bag and use a small tip. You can also use a Ziploc bag cutting a small hole in the corner.

Place one graham cracker flat on the table, squeeze a little frosting around all edges. You may need an extra pair of hands.

Place one cracker on each side standing up. It now looks like a box without a top. Carefully squeeze more frosting on all outside corners from top to bottom and around the bottom of the box.

Let stand for a short while to let frosting harden a little.

Now squeeze frosting on two of the top edges of the box and place the last two graham crackers in a V shape on as the roof. Looks like a triangle on a box now from the side. It may overhang if you can get the frosting to hold for you.

Squeeze frosting along the top of the roof where crackers join. Let stand again until frosting hardens a little.

Now comes the fun part - with leftover frosting, cover the roof to look like snow. (two sides are left open) Then squeezing small amounts on candy, place candy on the house to decorate. You can use the frosting to add things like doors and windows. Just use your imagination.

After project is totally dry, string ribbon through to open side of the roof and hang on Christmas tree.

## Helpful Hints

This craft is safe to eat, but if you would like to save your treasure for years to come you can use a spray varnish in a well ventilated area. (2 - 3 coats of varnish). Parental supervision is recommended for this step.

# RED HOT Candied Apples

## What You Need

6 Wooden popsicle sticks  
6 Medium red apples  
2 c Sugar  
2 c Light corn syrup  
1 c Water  
1/4 c Red cinnamon candies  
1/2 tsp Red food coloring

## What You Do

Clean, dry, and remove stems from apples.

Insert popsicle sticks into stem-end of each apple.

Combine sugar, corn syrup, water and candies in a medium sauce pan. Cook over medium heat, stirring constantly, until mixture dissolves. Be careful not to boil.

Add food coloring and mix thoroughly.

Insert candy thermometer. Boil without stirring until mixture reaches 300 degrees.

Remove from heat.

Working quickly, dip apples in syrup to coat evenly, and twirl around so excess will drain off.

Cool on wax paper.