

Cooking with Kids

Favorite Recipes



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About our Product

A healthy love of cooking starts young. Learning to cook gives kids the ability to eat healthier their whole lives.

We believe using the correct cooking equipment, will not only encourage, but empower children as they continue to learn and grow in the kitchen. This is why we've designed cooking equipment especially for them!

All our "Made for Me" Real Cooking Tools for Kids, have been designed for the beginning chef, meaning they are safer than traditional cooking tools, have easy-grip handles, and are fully functional like their grown up versions.

Our most popular cooking tool is our *Beginner's Chef Knife*. With it's unique rounded corners, and micro-serrated blade, it's the perfect size for young chefs to learn and master their culinary knife skills. We absolutely love all our cooking tools, and know your children will too!

Tuscan Tortellini Soup



Kids love using their Beginner's Chef Knife and Mini Chef Cups to make this quick and hearty soup, packed with lots of healthy vegetables.

Makes 6-8 servings

Ingredients

- 1/2 onion, finely chopped
- 2 cloves garlic, minced
- 3 large carrots, chopped
- 3 stalks celery, chopped
- 2 Tbs. fresh basil, chiffonade
- 1 Tbs. fresh Italian parsley, chopped
- 2-3 cups kale, roughly chopped
- 2 Tbs. olive oil
- 4-5 cups chicken or vegetable broth
- 14.5 oz. can diced tomatoes
- 14.5 oz. can tomato sauce
- 1 tsp. dried oregano
- 1 tsp. Italian seasoning
- 1 tsp. salt
- 1/2 tsp. ground black pepper
- 2-3 cups tortellini pasta, frozen uncooked
- 1/4 cup parmesan cheese, grated

Directions

1. Chop onion, carrot, and celery; mince garlic.
 2. Chiffonade the fresh basil. Chop the Italian parsley and kale.
 3. Put each chopped herbs and vegetables into your mini chef cups until ready to use.
 4. In a large pot, heat the olive oil over medium heat.
 5. Carefully add the onions to the oil and cook 2-3 minutes until softened.
 6. Add the garlic, carrots and celery and cook for an additional 3 minutes.
 7. Add the broth, diced tomatoes, dried oregano. Italian seasoning, salt and pepper to the pot.
 8. Bring the mixture to a boil, then add the tortellini and cook according to the package instructions.
 9. One minute before the tortellini is done, stir in the chopped fresh basil, parsley and kale.
 10. Remove from heat and season with additional salt and pepper to taste.
- Serve immediately, topped with freshly grated Parmesan.

Knife and Kitchen Skills:

- Chop
- Mince
- Chiffonade
- Grate
- Measure
- Mix
- Stove safety



Chocolate Dessert Cups



Impress your friends and family by making these easy edible dessert cups!

Ingredients

- 6 Tbs. chocolate chips
(or any favorite baking chips)

Cooking Tools

- 3 mini silicone chef cup
- Baking sheet



Directions

1. Preheat oven to 350 degrees F.
2. Place the silicone cups on a baking sheet., and put 2 tablespoons baking chips into each cup.
3. Melt the chips in the oven for about 5-10 minutes. (or you can put one silicone cup at a time in the microwave for about 60-90 seconds to melt the chocolate.)
4. Carefully remove the cups from the oven.
5. Using a small spoon, spread the melted chocolate to form a cup shape, making sure it evenly coats the bottom and sides.
6. Put the cups in the freezer for about 10-15 minutes, until chocolate is completely set.
7. Carefully loosen the chocolate by slowly peeling the silicone cup away.
8. Keep the chocolate cups covered in the refrigerator or freezer until ready to fill.
9. Fill the cups with your favorite berries, whipped cream, mousse, pudding, ice-cream, etc.



Fresh Salsa



Ingredients

- 1 can (15 oz.) tomatoes, chopped or whole
- 1/2 small onion, chopped
- 2 garlic cloves, chopped
- 1/4 cup fresh cilantro, chopped
- 2 Tbs. canned green chilies (mild or hot), chopped
- 1 1/2 tsp. salt
- 1/2 tsp. pepper

Directions

1. Put all the ingredients into the blender.
2. Blend the ingredients until desired consistency. If you like it chunkier, don't blend it too long. For smoother salsa, blend it longer. Make sure the blender has stopped before you open the lid.
3. Test the salsa. If you want more of any ingredient, add it, then blend again briefly.
4. Enjoy with your favorite tortilla chips.



Cookie Dessert Cups



Use your favorite cookie recipe and make these fun and easy cookie dessert cups using your “Made for Me” mini silicone chef cups!

Cooking Tools:

- Mini silicone chef cup
- Baking sheet



Directions

1. Preheat oven to 375 degrees F.
2. Take approximately 1 to 2 tablespoons of dough and roll into a ball. Shape the dough around the wall of each chef cup. Make sure you've pressed it even and haven't left the dough too thick since it does expand a little.
3. Put the cups on a baking sheet, baking no more than 6 cups at a time.
4. for 10-15 minutes or until golden. Keep an eye on them while they're baking. If they rise and expand, gently press to keep the cup shape.
5. Carefully remove the cookie cups from the oven. Cool for a few minutes before transferring to the freezer to finish cooling.
6. When the cookie cups are completely set, carefully loosen by peeling the silicone cups away.
7. Fill the cookie cups with your favorite berries, whipped cream, mousse, apple or peach pie filling, pudding, ice-cream, etc.



Scrambled Egg Muffin Cups



Kids love making this fun and easy breakfast, using their mini chef cups and whirly whisk.

Makes 6-8 servings

Ingredients

- 1/4 lb. pre-cooked crumbled sausage
- 6 large eggs
- 1/4 cup chopped onion
- 2 Tbs. chopped green pepper
- 1/2 teaspoon salt
- 1/4 teaspoon garlic powder
- 1/4 teaspoon pepper
- 1/2 cup grated cheese

Directions

1. Preheat oven to 350° F.
2. In a large bowl, beat eggs with your whirly whisk.
3. Add onion, green pepper, salt, garlic powder and pepper. Stir in cooked sausage and cheese.
4. Spoon by 1/3 cupfuls into your mini silicone chef cups coated with cooking spray.
5. Bake 20-25 minutes or until a knife inserted in the center comes out clean.

Freeze option:

Cool baked egg muffins. Cover and place on waxed paper-lined baking sheets and freeze until firm. Transfer to resealable plastic freezer bags; return to freezer. To use, cover loosely with foil and reheat in a preheated 350° oven until heated through, or, microwave each muffin on high 30-60 seconds or until heated through.



Chocolate Cheesecake Mousse Cups with Berry Compote



Ingredients

Chocolate Cups

- ¾ - 1 cup semi-sweet chocolate chips

Cheesecake Mousse

- 8 oz. light cream cheese, softened at room temperature
- ½ cup granulated sugar
- ⅛ tsp. salt
- 1 tsp. pure vanilla extract
- 1 cup whipping cream

Berry Compote

- 1 cup frozen sliced strawberries
- ¼ cup granulated sugar
- 1 Tbs. fresh lemon juice
- 1 ½ cups fresh berries

Cooking Tools

- 6 - 8 mini silicone chef cup
- Baking sheet



Directions

Chocolate Cups

1. Preheat oven to 350 degrees F.
2. Place the silicone cups on a baking sheet., and put 2 tablespoons baking chips into each cup.
3. Melt the chips in the oven for about 5-10 minutes. (or you can put one silicone cup at a time in the microwave for about 60-90 seconds to melt the chocolate.)
4. Carefully remove the cups from the oven.
5. Using a small spoon, spread the melted chocolate to form a cup shape, making sure it evenly coats the bottom and sides.
6. Put the cups in the freezer for about 10-15 minutes, until chocolate is completely hardened and set.
7. Carefully loosen the chocolate by slowly peeling the silicone cup away.
8. Keep the chocolate cups covered in the refrigerator or freezer until ready to fill.

Cheesecake Mousse

1. In a large bowl with a handheld mixer, beat the cream cheese, sugar, and salt until smooth and creamy, about 2 minutes.
2. Beat in vanilla bean paste. Slowly add the cream and beat until the mixture is light and fluffy, about 2 minutes.
3. Pipe in to chocolate cups. Chill for at least 30 minutes.

Berry Compote

1. In a medium saucepan, mix together the frozen strawberries, sugar, and lemon juice. Over medium heat, bring to a boil. Reduce heat to low and simmer, stirring occasionally, until mixture thickens and is syrupy about 10 minutes.
2. Transfer to a small bowl and let cool slightly. Add fresh berries and stir to coat berries. Serve at room temperature or refrigerate until ready to use

Perfect Poached Eggs

Directions



Check out these quick and easy steps for making a perfect poached egg, using your Multi-use Mini Chef Cups.

1. In a medium size saucepan, bring several inches of water to a boil on medium heat.
2. Grease the inside of the cup lightly with butter, or cooking spray.
3. Crack an egg and slide it inside the cup.
4. Float the cup on the surface of the boiling water.
5. Cover the saucepan and let it cook for 5-6 minutes or until it reaches your desired doneness.
6. Remove the cup from the boiling water with a large slotted spoon.
7. Release the poached egg by running a small spoon around the edge of the cup.

Ingredients

- 1 large egg
- Non-stick cooking spray



Favorite Hot Cocoa and Whipped Cream for One



This easy hot cocoa and whipped cream recipe is one of those essential recipes that will always be one of your favorites.

Ingredients

Hot Cocoa

- 2 Tbs. granulated sugar
- 1 Tbs. cocoa powder
- 1 cup milk
- pinch of salt

Whipped Cream

- 1/4 cup heavy whipping cream
- 2 tsp. sugar, honey, or maple syrup
- 1/4 tsp. pure vanilla extract

Directions

Hot Cocoa

1. In a small saucepan, over medium heat, combine sugar, cocoa powder, and salt. Stir until sugar and cocoa powder dissolve.
2. Slowly add milk and stir. Heat until the mixture reaches your desired temperature, stirring occasionally.
3. Pour into a mug and top with whipped cream

Whipped Cream

1. Pour very cold heavy whipping cream, sugar and vanilla into a small cup or bowl.
2. Using your whirly whisk, whisk the whipped cream until stiff peaks form, about a minute.
3. Do not overbeat. Overbeating will make the whipped cream turn to butter.

