FEBRUARY 2025

FEBRUARY IS THE MONTH OF LOVE AND BUYING CANDY. WHICH MEANS......

VALENTINE'S DAY IS RIGHT AROUND THE CORNER!

VALENTINE'S DAY IS OFTEN FILLED WITH SUGARY SWEETS, BUT

YOUR LITTLE ONES CAN ENJOY A HEALTHIER TREAT THAT WILL

MAKE THEM FEEL SPECIAL, WHILE KEEPING THEIR HEALTH IN CHECK.

YOUR KA FOOD SERVICE MANAGERS HAVE A FEW IDEAS FOR YOU

Frozen Strawberry Yogurt

Bites

These snacks are easy to make and only takes about 10 minutes using 2 ingredients
Ingredients:
strawberries
Greek yogurt
Honey (optional)

Materials:

Heart-shaped candy mold large bowl large spoon

Wash srawberries under cool water for 20 seconds and let them dry. Chop strawberries and add to mixing bowl, along with the Greek yogurt and honey. Stir until all is well combined. Spoon the mixture into the molds. Freeze them for a few hours until they are set. Pop them out when you are ready and enjoy!



-Ms.Pariss KA Des Peres

Stuffed Strawberries

Ingredients: Strawberries 1C.cream cheese 1/4c powdered sugar honey (optional) Materials:

lacerials: bowl spoon

piping bag or ziploc bag

wash strawberries and cut tops off. Cut an X into the top.

In a bowl combine
1C of cream cheese and
1/4c powdered sugar.
Place this mixture in a piping bag. Fill strawberries by squeezing mixture throught the piping bag (or ziploc bag)

If you choose, drizzle some honey over the top.



-Mr.TJ KA Chesterfield



<u>Sweet Pretzel</u> <u>Valentine's Day Treat</u>

Ingredients:

pretzel rods

candy melts

sprinkles or other topping choice

Materials:

wax paper baking sheet microwave safe bowl spoon

Melt candy melts as instructed on the package.

Dip one end of pretzel in melted candy.

Then dip in sprinkles or your topoing choice.

Lay on wax paper covered baking shert.

Once you have finished, place in the refrigerator until coating has hardened.

Enjoy!

-Ms.Melissa T KA O'Fallon