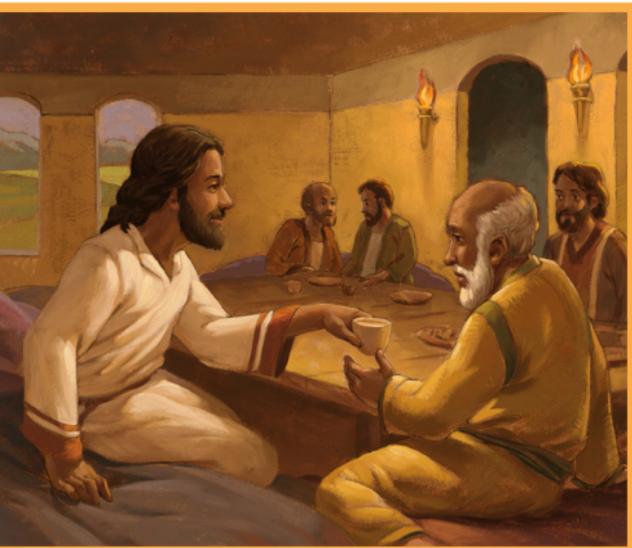


Foundation of Love



Day 1

JESUS CHOSE MATTHEW

(Matthew 9:9-13)

BIBLE VERSE

Philippians 1:6

PRESCHOOL

The Point: Jesus chooses to love me.

CHILDREN

The Point: Jesus chooses to love me. I can't earn it.

Bonus Verse: John 15:9

CHRIST CONNECTION

The foundation of the gospel is faith. Jesus lived a perfect life and died the death we deserve. By grace, God saves everyone who trusts in Jesus as Savior and Lord.

BIBLE-RELATED SNACK

Gold Coins

PF



SUPPLIES

- Round, butter crackers
- Spray cheese

Serving Size: Serve 3–5 crackers per child. One can of spray cheese should cover around 15–20 crackers, depending on how thick you make the cheese.

STEPS

- Spray cheese to on top of each cracker to look like a gold coin.

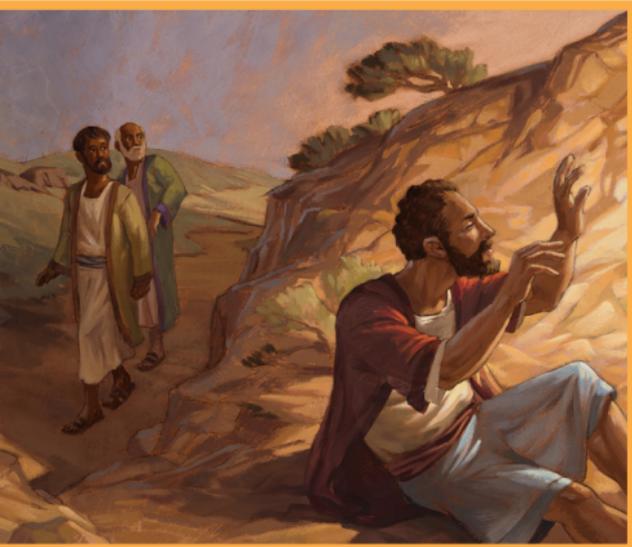
TIPS

- Use the spray cheese to write the dollar (\$) sign on each cracker.

OPTIONS

- Edible gold spray is available at some speciality stores and from online stores. Use the spray to cover chocolate sandwich cookies.

Foundation of Forgiveness



Day 2

PAUL'S REDEMPTION

Acts 26:1-29

BIBLE VERSE

Philippians 1:6

PRESCHOOL

The Point: Jesus loves me no matter what.

CHILDREN

The Point: Jesus loves me regardless of my sin.

Bonus Verse: Romans 5:8

CHRIST CONNECTION

The foundation of the gospel is faith. Jesus lived a perfect life and died the death we deserve. By grace, God saves everyone who trusts in Jesus as Savior and Lord.

BIBLE-RELATED SNACK

Rocky Road Brownies

PF



SUPPLIES

- Chocolate cake mix (plus ingredients to prepare it)
- 1 cup mini marshmallows
- ½ cup heavy cream
- ½ cup (plus ½ cup more) chocolate chips

KITCHEN TOOLS

- 9x13 pan
- Non-stick spray

STEPS

- Prepare the cake mix as directed on the package. Pour the batter in a greased 9x13 pan. Bake according to the directions on the box.
- Allow to cool.
- Warm the heavy cream in the microwave in 30 second intervals until it is almost boiling.
- Pour ½ cup of chocolate chips in the cream and allow them to sit in the cream for a moment.
- Sprinkle marshmallows and the remaining half cup of chocolate chips on top of the cake.
- Vigorously stir the chocolate chips and cream until they become fully incorporated together.
- Evenly pour the sauce on top of the marshmallows and chocolate chips . Allow dessert to sit and begin to harden for at least one hour.

Foundation of Worth



Day 3

JESUS PRAYED IN THE GARDEN

Matthew 26:36-46

BIBLE VERSE

Philippians 1:6

PRESCHOOL

The Point: Jesus has a plan for me.

CHILDREN

The Point: Jesus chose to die for me.

Bonus Verse: John 15:13

CHRIST CONNECTION

The foundation of the gospel is faith. Jesus lived a perfect life and died the death we deserve. By grace, God saves everyone who trusts in Jesus as Savior and Lord.

BIBLE-RELATED SNACK

Garden Dirt Cups

PF



SUPPLIES

- Individual pudding snacks
- Chocolate sandwich cookies (½ cookie per pudding snack)
- Gummy worms (1 per snack)

KITCHEN TOOLS

- *Optional:* Food chopper
- Cutting board
- Knife

Serving Size: Provide one pudding snack per child.

STEPS

- Crush chocolate sandwich cookies with food chopper.
- Cut gummy worms in half.
- Remove lids from pudding snacks.
- Stick two halves of a gummy worm in each pudding snack and sprinkle chocolate crushed cookies on top.

TIPS

- Chocolate crushed cookies will become soggy if they are in contact with the pudding for too long. Be cautious about preparing this snack too far in advance.

OPTIONS

- Prepare your own chocolate pudding and portion it into clear plastic cups.

Foundation of Promise



Day 4

JESUS' RESURRECTION AND PROMISE

Matthew 28:1-10,16-20

BIBLE VERSE

Philippians 1:6

PRESCHOOL

The Point: Jesus will always be with me.

CHILDREN

The Point: Jesus will always love me.

Bonus Verse: Matthew 28:20b

CHRIST CONNECTION

The foundation of the gospel is faith. Jesus lived a perfect life and died the death we deserve. By grace, God saves everyone who trusts in Jesus as Savior and Lord.

BIBLE-RELATED SNACK

Fruit Cross Cookies

PF



SUPPLIES

- Refrigerated sugar cookie dough
- 8 ounces cream cheese, softened
- 1/3 cup sugar
- 1/2 teaspoon vanilla
- Fresh fruit, such as strawberries, blueberries, pineapple, or kiwi
- Chocolate chips (optional)

KITCHEN TOOLS

- Cutting board
- Knife
- Mixing bowl
- Spoon

Serving Size: Serve one cookie per kid.

STEPS

- Bake sugar cookies as directed on the package. Be sure not to overbake. Cool completely.
- Wash, prepare, and cut fruit while cookies are baking and cooling.
- Mix together cream cheese, sugar, and vanilla until well incorporated.
- Spread a thin layer of the cream cheese mixture on each cookie.
- Arrange fruit on the cookies in the shape of the cross.

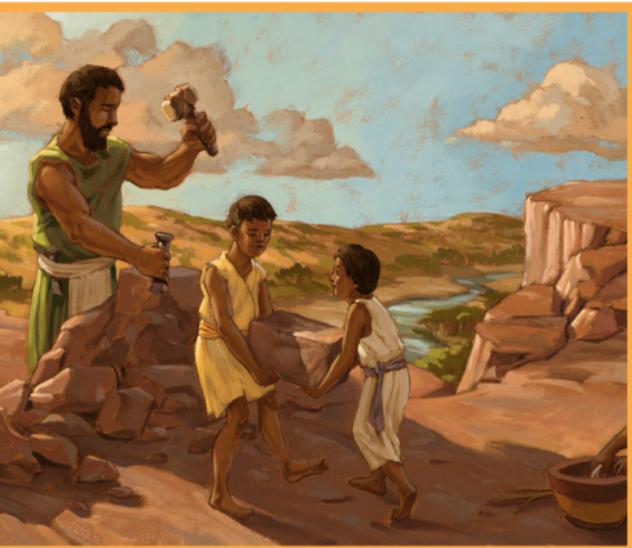
TIPS

- Substitute vanilla icing for the cream cheese spread.

OPTIONS

- Instead of cream cheese and fruit, use chocolate chips to make the shape of the cross. You can arrange the chocolate chips on the cookies before cooking or put them on immediately after removing the cookies from the oven.

Foundation for Life



Day 5

WISE AND FOOLISH BUILDERS

Matthew 7:24-29

BIBLE VERSE

Philippians 1:6

PRESCHOOL

The Point: Jesus helps me know how to live.

CHILDREN

The Point: Jesus' love is the foundation for the rest of my life.

Bonus Verse: 2 Timothy 3:14

CHRIST CONNECTION

The foundation of the gospel is faith. Jesus lived a perfect life and died the death we deserve. By grace, God saves everyone who trusts in Jesus as Savior and Lord.

House on a Rock

GF



SUPPLIES

- 1 rice cake
- 3 tablespoons chocolate icing
- 1 marshmallow
- 1 chocolate kiss

KITCHEN TOOLS

- Spreader

Serving Size: This recipe makes one serving.

STEPS

- Use a spreader to spread a thin layer of icing on a rice cake.
- Position a marshmallow with a flat end down in the center of the icing.
- Unwrap the chocolate kiss from the foil wrapper. Use the spreader to put a small amount of icing on the bottom of the kiss to attach it to the top of the marshmallow.

TIPS

- Use a small sifter and sprinkle or dust cinnamon on the icing to create more of a dirt look before attaching the marshmallow.
- You don't have to cover the entire surface of the rice cake with icing. You may choose to use the icing only to secure the marshmallow to the rice cake and the chocolate kiss to the marshmallow.

RECIPE 1

Building Blocks

PF



SUPPLIES

- 5 cups crisp rice cereal
- 5 cups crisp cocoa rice cereal
- 11 cups marshmallows
- 10 tablespoons of butter
- 2 teaspoons vanilla.
- Cooking spray

KITCHEN TOOLS

- 9 x 13 pans (2)
- Large, microwaveable bowl
- Spatula

STEPS

- Spray the pans well with cooking spray.
- Melt 5 tablespoons of butter in the microwave.
- Add 5½ cups of marshmallows and 1 teaspoon of vanilla and heat the mixture in 30 second intervals until marshmallows are melted.
- Add 5 cups of crisp rice cereal to the mixture and stir well.
- Pour mixture in one pan. Spray cooking spray on the spatula and use it to press the mixture into the pan.
- Repeat steps 1–5 for the crisp cocoa rice cereal in the second pan.
- Allow both sets of pans to set, then cut treats into squares.

TIPS

- If the treats seem too sticky, add more cereal.

Serving Size: One serving is three small squares. This recipe should make around 12–15 servings.

RECIPE 2

Paintbrushes

PF



SUPPLIES

- Rice Krispies Treats® (homemade or store bought)
- Candy melts (in different, bright colors)
- Craft or popsicle sticks
- Parchment paper

Serving Size: 1 treat is a serving. The amount of servings depends on the packaging of the treats and the candy melts. You need about 5–6 candy melt wafers per Rice Krispies Treat.

STEPS

- Unwrap Rice Krispies Treats and push a craft stick into the treat on one of the short ends. Prepare all the treats in the same manner.
- Heat the candy melts according to the directions on the package. Use a craft stick to paint the candy melt mixture on the end of each Rice Krispies Treat, covering all sides to resemble paint on a paintbrush. Cover about $\frac{1}{3}$ of the treat the furthest away from the craft stick.
- Place each treat on the parchment paper to dry.



TIPS

Purchased Rice Krispies Treats come in several different sizes. If you purchase a large size, cut the treats in half to make this snack.

RECIPE 3

Manhole Covers

PF



SUPPLIES

- 1 can large refrigerated biscuits
- 16 large pepperoni
- 1 cup mozzarella cheese
- 1 cup pizza sauce
- Parchment paper

KITCHEN TOOLS

- Cookie sheet
- Oven

Serving Size: One serving is 1–2 manhole covers. The recipe yields 16 manhole covers.

STEPS

- Preheat oven according to the directions on the package.
- Cover the cookie sheet with parchment paper.
- Separate each biscuit into two smaller biscuits, not cutting them in half but making them into two thinner biscuits. Place the biscuits on the paper. (Note: This will only work well with the larger-sized biscuits.)
- Spread a tablespoon of pizza sauce on a biscuit, sprinkle about a tablespoon of cheese on top of the biscuit, and cover with a pepperoni. Repeat, using all the biscuit halves.
- Cook in the oven for 10–12 minutes.

TIPS

- Serve with extra pizza sauce for dipping.

RECIPE 4

Construction Cones

PF



SUPPLIES

- Bugles®
- Cheez-its®
- Spray cheese

Serving Size: Each child should be served 4–5 construction cones.

STEPS

- Spray a small amount of cheese on the square cracker.
- Gently attach the Bugle to the cracker, using the cheese as the glue to keep the two crackers connected.

RECIPE 5

Construction Barrels

PF



SUPPLIES

- Pretzel rods
- Orange candy melts
- White candy melts

KITCHEN TOOLS

- Wax paper or parchment paper
- Saucepan or microwaveable bowl
- Pastry piping bag and piping tip

Serving Size: Provide 1–2 per serving.

STEPS

- Melt the orange candy melts according to the directions on the package.
- Dip the pretzel rods in the candy coating, leaving at least an inch that isn't covered at the end of each pretzel rod.
- Coat the pretzel rods and allow to cool.
- Melt white candy melts according to the directions on the package. Make sure the candy melt is hot and completely melted.
- Pipe the white candy melts over the orange to create stripes. Continue until the desired effect is achieved.
- Allow to cool. Serve or store in an airtight container.



RECIPE 6

Construction Zone Crunch

PF

STEPS

- Mix together veggie straws, Bugles, and cheese balls.

OPTIONS

- You can add anything else that is crunchy to this mix, such as pretzels, dry cereal, or dried fruit.

SUPPLIES

- 3 cups veggie straws
- 3 cups cheese balls
- 3 cups Bugles®

Serving Size: Individual serving size is about $\frac{1}{2}$ cup. The total recipe serves about 12.



SUPPLIES

- Vanilla ice cream individual cups
- Chocolate syrup
- Sprinkles
- *Optional:* Whipped cream and cherries

Serving Size: One ice cream cup per child.

RECIPE 7

Concrete Mix

PF

GF

STEPS

- Remove the top of each ice cream cup.
- Drizzle chocolate syrup on each ice cream cup.
- Sprinkle the sprinkles on top.
- Encourage kids to mix the ice cream, syrup, and sprinkles together like concrete.

OPTIONS

- Individualized cups of ice cream are easy to store and serve, but you can also scoop ice cream into disposable cups and place them in the freezer.

PF = Preschool Friendly
GF = Gluten Free



RECIPE 8

Build Your Own Trail Mix

PF

SUPPLIES

- 2 cups pretzel sticks
- 1½ cups Corn Chex®
- 1 cup Kix® cereal
- ½ cup chocolate covered raisins

KITCHEN TOOLS

- Bowl
- Measuring cups

Serving Size: Serving size is ½ cup.
This recipes makes about 9–10 servings based on the ½ cup serving.

STEPS

- Mix together pretzel sticks, Corn Chex, and Kix cereal.
- Sprinkle chocolate covered raisins on top.
- Use a ½ cup measuring scoop to serve the mix.

TIPS

- The chocolate covered raisins will sift to the bottom. To evenly distribute the raisins, distribute snack mix into serving cups and sprinkle several raisins on top.

OPTIONS

- Substitute yogurt covered raisins or chocolate chips for the raisins.
- You may set this up for kids to scoop their own trail mix. Choose a leader to do the scooping of each item to control the quantities.

RECIPE 9

I-beams



SUPPLIES

- 1 package of refrigerated pizza dough
- 2 cups mozzarella cheese
- 2 teaspoons of Italian seasoning
- 2 tablespoons of olive oil
- Marinara sauce (for dipping)
- Cooking spray or parchment paper

KITCHEN TOOLS

- Pizza stone or cookie sheet
- Pastry brush
- Pizza cutter

Serving Size: Serve 2–3 I-beams per child. Recipe serves 6–8 kids.

I-beams



PF

STEPS

- Prepare the the pizza dough according to the directions on the package for pre-cooking the dough.
- Remove the dough from the oven. Brush the crust with olive oil.
- Sprinkle the cheese on the dough, then sprinkle the italian seasoning on top.
- Return the crust to the oven and bake until cheese melts.
- Remove pizza crust from oven and use a pizza cutter to cut the crust into strips.
- Serve with marinara sauce.

TIPS

- For preschoolers, cut the strips smaller.

RECIPE 10

Dig In Rubble Dip



SUPPLIES

- 16 ounces of cream cheese, softened
- 1 (8 ounce) tub of whipped cream
- 1 cup of caramel sauce ice cream topping
- White chocolate chips (use as a garnish)
- Apples

KITCHEN TOOLS

- Knife
- Cutting board
- Bowl
- Spoon

Serving Size: 1 scoop of dip and 6 slices of apple. One recipe serves around twelve kids.

Dig In Rubble Dip

PF

GF

STEPS

- Mix together cream cheese, whipped topping, and caramel sauce.
- Wash and slice apples.
- Sprinkle white chocolate chips on top of dip before serving.

TIPS

- Keep apples from turning brown by soaking sliced apples in ginger ale or lemon juice.
- If serving to preschoolers, peel and cut apples into thin bite-size slices.

OPTIONS

- Use disposable nacho trays to serve apples and the dip.

PF = Preschool Friendly
GF = Gluten Free

RECIPE 11

Construction Cupcakes



SUPPLIES

- Cake mix (plus ingredients to make the cake)
- Icing (orange or yellow)
- Chocolate wafer sandwich cookies (6)
- Cupcake liners

KITCHEN TOOLS

- Oven
- Pastry piping bag and piping tip
- Muffin pan
- *Optional:* Food chopper
- Cutting board

Serving Size: One cake mix makes 24 cupcakes. Serve one cupcake per child. Option for preschoolers: Use mini muffin tins and liners to create a smaller, more manageable snack for preschoolers.

Construction Cupcakes

PF

STEPS

- Bake cupcakes according to the directions on the package. Let cool.
- While the cupcakes are cooling, chop up the cookies using the food chopper.
- Place icing in a pastry bag and pipe icing on cupcakes.
- Sprinkle each cupcake with crushed cookies.

TIPS

- If you don't have a pastry bag and tip, use a gallon-sized ziplock bag, fill it with icing, and cut a small corner of the bag to act as the tip. Release excess air from the bag then seal it before beginning to pipe icing.
- If you don't have a food chopper, place cookies in a gallon-sized ziplock bag, seal it, and use a rolling pin to crush the cookies.
- Sprinkle cookie crumbs on the icing immediately. If you wait until the icing has set, the cookie crumbs will not adhere to the icing as well.

RECIPE 12

Rubble



SUPPLIES

- 3 cups old fashioned oats
- ¼ cup flour
- ⅓ cup brown sugar
- ½ teaspoon cinnamon
- 1 teaspoon salt
- ½ cup honey
- ½ cup vegetable oil
- 1 teaspoon of vanilla
- *Optional:* 1 cup mini chocolate chips
- *Optional:* 1 cup raisins
- *Optional:* Edible rocks
- Yogurt
- Parchment paper

KITCHEN TOOLS

- Whisk
- 2 large bowls
- Baking sheet
- Spoon
- with rim

Serving Size: One serving is about ¼ cup. This recipe serves 12–16, depending on any mix-ins you add.

Rubble

STEPS

- Preheat the oven to 325 degrees.
- Mix together oats, flour, brown sugar, cinnamon, and salt in a large bowl.
- In a separate bowl, whisk together honey, oil, and vanilla.
- Combine liquid with oats mixture and stir well.
- Place a piece of parchment paper on the baking sheet.
- Spread the oat mixture out evenly on the parchment paper.
- Bake in the oven for 20 minutes, stir, and return to the oven for another 20 minutes.
- Remove from the oven when granola starts to turn light brown.
- Allow granola to cool completely.
- Serve over yogurt.

TIPS

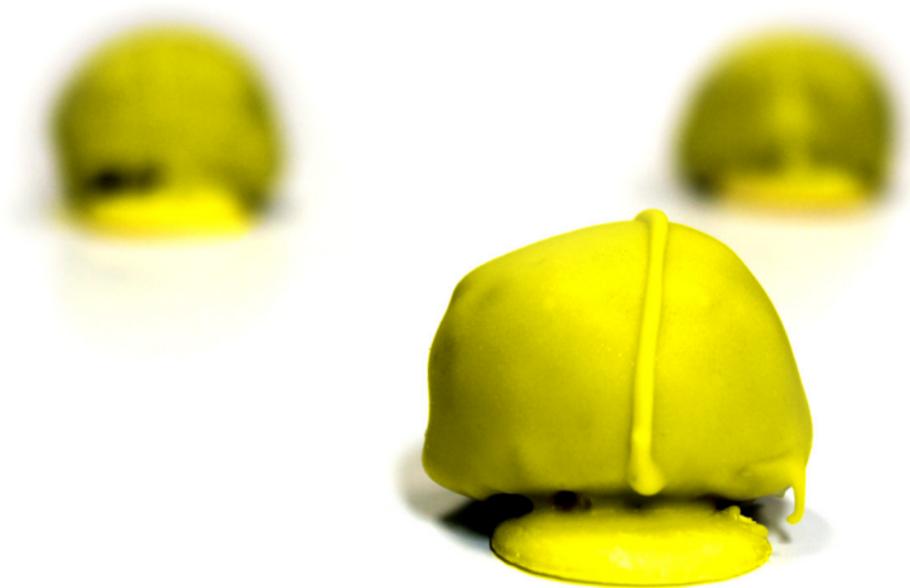
- For chunky granola, press the mixture together in the pan before cooking.
- The granola will dry out as it cools and hold together more.
- If you make this ahead of time, store in an airtight container.

OPTIONS

- Sprinkle edible rocks, chocolate chips, and/or raisins in the granola once it has cooled completely

RECIPE 13

Hard Hats



SUPPLIES

- Chocolate cake mix (plus ingredients to make the cake)
- 1/3 cup of icing (possibly more, if needed)
- Yellow candy melts
- *Optional:* Lollipop sticks

KITCHEN TOOLS

- Medium scoop
- Cake pan
- Parchment paper
- Pastry bag with small tip
- Cookie Sheet
- Oven
- Cutting board
- Mixing bowl
- Knife

Serving Size: One cake pop is a serving. Each cake mix should make about 20 cake pops, depending on the size of your scoop. If serving to preschoolers, do not use the lollipop sticks.

Hard Hats

PF

STEPS

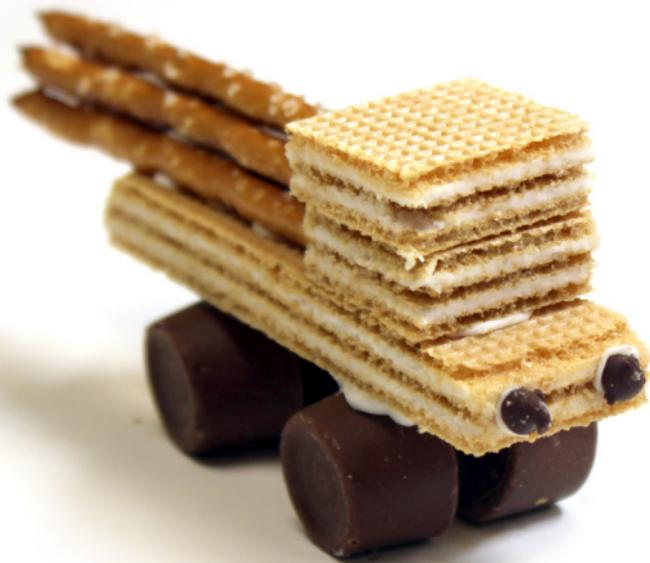
- Bake the cake according to the directions on the box. Let cool.
- In a large bowl, crumble the cake, then mix in the icing. If the mixture seems dry, add more icing.
- With a medium scoop, scoop the mixture. Use your hands to roll each ball.
- Place balls on parchment paper and place in freezer for 15 minutes (or longer).
- Use a sharp knife to cut candy melts in half. (Note: Some won't cut evenly, and that's ok! You can melt those, and melts don't have to be precise.)
- Follow the directions on the package for melting additional candy melts. Melt in small batches.
- Remove cake balls from the freezer.
- Place a piece of parchment paper on a baking sheet.
- Working in small batches, dip the cake balls in the melted candy. Place half a candy melt on the wax paper and place a dipped candy melt on top of the half candy melt to create a hard hat. Repeat with remaining cake balls.
- Melt another small batch of candy melts and quickly put the mixture in a pastry bag. Pipe a thin line down the center of each cake ball to help represent the indentation in a hard hat.

TIPS

- A coffee cup is good for melting candy melts and dipping the cake balls in.
- Any cake/icing combination will work.
- Place hats on lollipop sticks to serve as true "cake pops."
- Orange candy melts may be used instead of yellow.

RECIPE 14

Truck Haulers



SUPPLIES

- 8 Rolo® candies, unwrapped
- 3 sugar wafers (any color)
- 4 mini chocolate chips
- 12 Pretzel sticks
- White icing

KITCHEN TOOLS

- Pastry bag and small tip
- Knife

Serving Size: Recipe makes two snacks.
Serve one truck per child.

TIPS

- If you're making the snack the day it will be served, assemble them on the plate from which you will serve.
- You can make these a day ahead, cover them with plastic wrap, and icing will harden and make the snack easier to transfer and serve.
- Use mini Oreos® in place of Rolos.

Truck Haulers

STEPS

- Cut one sugar wafer into 4 smaller squares the same width of the sugar wafer.
- Place four Rolo candies in the shape of a rectangle on their sides with their bottoms facing in. Put frosting on the top of each Rolo, or tire.
- Place a sugar wafer on top of the Rolos to serve as the base of the truck.
- Use frosting to secure one piece of the square sugar wafer on the end of the rectangle sugar wafer. Pipe another dot of icing and add another small square on top of the first one.
- Pipe a small amount of icing on the flat part of two mini chocolate chips and secure to the front of the truck to serve as headlights.
- Pipe a few lines of icing in the center of the truck bed and place three mini pretzel sticks on top of the icing. Then, pipe two more lines of icing and attach two pretzel sticks on top. Pipe a final line of icing and secure the final pretzel stick to the top of the pretzel pile.

RECIPE 15

Construction Cone Dip



SUPPLIES

- ½ cup buttermilk powder
- 2 tablespoons of parsley
- 1 teaspoon of dill
- 1 tablespoon of onion powder
- 2 teaspoons onion flakes
- 1½ teaspoons of garlic powder
- ¾ teaspoon of salt
- ¼ teaspoon of black pepper
- ½ cup mayonnaise
- ½ cup sour cream
- ½ cup buttermilk
- Baby carrots

KITCHEN TOOLS

- Whisk
- 2 mixing bowls

Serving Size: Serve a few tablespoons of ranch dip with baby carrots.

Construction Cone Dip

A diamond-shaped logo with a double border containing the letters "GF" in a bold, sans-serif font.

STEPS

- Mix together all of the dry ingredients.
- In a separate bowl, mix together mayonnaise and sour cream. Add 2 tablespoons of the dry mixture to the wet mixture. Use a whisk to stir together, adding up to ½ cup buttermilk.
- Refrigerate for at least 30 minutes before serving.
- The dry ingredients mixture yields about ½ cup of mix. This should be enough to make about 4 recipes of the ranch dip. Note that each ranch dip will require ½ cup each of mayonnaise, sour cream, and buttermilk.

TIPS

- Buttermilk powder is located on the baking aisle, near where dried milk and other variations of milk are located.

OPTIONS

- Use bottled ranch dressing instead of making your own.

RECIPE 16

Boulders



SUPPLIES

- 1 package of frozen meatballs
- 2 packages of crescent rolls
- *Optional:* Mozzarella cheese, olive oil, Italian seasoning
- Jar of marinara sauce

KITCHEN TOOLS

- Cookie sheet
- Cutting board
- Pizza cutter

Serving Size: Serving size depends on the size of the meatballs. If small, serving size is 2–3 meatballs.

Boulders

STEPS

- Microwave meatballs according to package directions. Or, cook in oven according to package directions. (The goal is to get the meatballs thawed, as they should already be cooked.)
- Use a pizza cutter to cut each crescent roll in half. Wrap each crescent roll half around a meatball.
- Cook crescent rolls according to the directions on the package.
- Serve with marinara sauce.

TIPS

- Prepare some meatballs without the crescent rolls. Serve two meatballs covered in crescent alongside one without breading.
- Sprinkle cheese on top of each crescent roll halfway through baking, or sprinkle cheese on crescent roll before placing the meatball inside and wrapping it.
- Brush the top of each prepared crescent roll with olive oil and sprinkle Italian seasoning and a little bit of salt.

RECIPE 17

Nuts and Bolts Snack Mix



SUPPLIES

- 8 cups Crispix® cereal
- 4 cups rice or corn Chex®
- 4 cups plain Cheerios™
- 4 cups pretzel sticks
- 1½ cups of salted butter (melted)
- 1 tablespoon of Worcestershire sauce
- 2 tablespoons of garlic powder
- 1 tablespoon of paprika

KITCHEN TOOLS

- Roasting pan
- Waxed paper
- Large spoon
- Mixing bowl

Serving Size: Serving size is ½ cup. This recipe makes about 45 servings.

Nuts and Bolts Snack Mix



PF

STEPS

- Preheat the oven to 250 degrees.
- Place all the measured cereals and pretzel sticks in the roasting pan. Stir to combine.
- In a bowl, mix together butter, Worcestershire sauce, garlic powder, and paprika until fully incorporated.
- Pour liquid mixture over dry mixture and stir very well.
- Place in oven to cook, stirring the mixture every 25 minutes. Cook for about 1½ hours or until most of the butter mixture appears to be cooked.
- Spread mixture on waxed paper to cool.
- Store in an airtight container if not using immediately.

TIPS

- You may change around the measurements of the different cereals as long as you keep the total amount the same.

OPTIONS

- Add one box of cheese stick crackers to the mix. If you do, increase the melted butter by ½ cup.

RECIPE 18

Drill Bits Pasta Salad



SUPPLIES

- 1 package spiral pasta
- 1 bottle Italian dressing
- 1 cup pepperoni bites
- 1 cup shredded parmesan cheese (optional)

KITCHEN TOOLS

- Colander
- Hot plate or stove
- Refrigerator

Serving Size: Serving size is $\frac{1}{4}$ to a $\frac{1}{2}$ a cup of pasta. For a one pound bag of pasta, you will serve around 12–16.

Drill Bits Pasta Salad

STEPS

- Cook the pasta according to the directions on the package.
- Drain the pasta in a colander, rinsing the pasta with cold water to stop the cooking process.
- Allow pasta to cool completely.
- Mix together pasta and Italian dressing. Begin with half the bottle and stir, making sure the pasta is evenly coated. Add more dressing if needed, a little at a time.
- Add pepperoni to the top of the salad.
- Store in fridge. This can be made 1–2 days in advance.

TIPS

- The longer this sits, the better it tastes.

OPTIONS

- Mix in cheese with the salad dressing, or reserve it and sprinkle on top before serving, along with the pepperoni.
- Olives pair nicely with this salad as well.

RECIPE 19

Construction Barrel Pops



SUPPLIES

- Large marshmallows
- Orange candy melts
- Lollipop sticks
- Parchment or waxed paper

Serving Size: Two construction barrel pops are one serving. Servings per recipe vary according to the size of the bag of marshmallows. Each pop uses about 3–4 melted wafers to cover each end of the marshmallow.

Construction Barrel Pops

A diamond-shaped logo with a double border containing the letters "GF" in a bold, sans-serif font.

STEPS

- Cover a working area with waxed parchment paper for marshmallows to dry after dipping.
- Melt candy melts according to the directions on the package.
- Hold each marshmallow in the middle, dipping either end in the candy melt mixture.
- Place each marshmallow on the waxed paper, with one flat end facing down.
- Allow each marshmallow to set.
- Place a lollipop stick in each marshmallow to serve.

TIPS

- Lollipop sticks are located on the baking aisle at your grocery store. They may also be found in the wedding and party section.
- A coffee mug works well for dipping your marshmallows.
- Orange-colored candy melts aren't readily available in some stores. Plan ahead and order online, or get creative and mix together yellow and red candy melts to make the orange color.

RECIPE 20

Construction Sign Cookies



SUPPLIES

- Refrigerated sugar cookie dough
- Yellow (or orange) icing
- Black icing

KITCHEN TOOLS

- Parchment paper
- Cookie sheet
- Pastry bag and small tip
- Diamond or square cookie cutter

Serving Size: 1–2 cookies per child.

Construction Sign Cookies



PF

STEPS

- Prepare the cookie dough according to the directions on the package.
- Cut the cookies into diamond or square shapes. When baking, place cookies on parchment paper.
- Allow cookies to cool, then cover the cookies with orange or yellow icing.
- Outline the cookies with black icing to create a sign.
- Using the black, write *Concrete & Cranes, Men Working*, or any other message you prefer.

Dinner Options

OPTION 1

- Build-a-Burger Bar
- Construction Zone Crunch (Recipe 6)
- Dig In Rubble Dip (Recipe 10)

OPTION 2

- Build-a-Pizza Bar
- I-beams (Recipe 9)
- Construction Cupcakes (Recipe 11)

OPTION 3

- Build-a-Taco Bar
- Drill Bits Pasta Salad (Recipe 18)
- Building Blocks (Recipe 1)

OPTION 4

- Build-a-Nacho Bar
- Construction Cone Dip (Recipe 15)
- Paintbrushes (Recipe 2)

OPTION 5

- Build-a-Burrito Bar (breakfast or dinner!)
- Fruit Cross Cookies (Day 4 Bible Snack)

OPTION 6

- Build-a-Pasta Bar
- Boulders (Recipe 16)
- Concrete Mix (Recipe 7)

OPTION 7

- Build-a-Salad Bar
- Manhole Covers (Recipe 3)
- Truck Haulers (Recipe 14)

OPTION 8

- Build-a-Baked Potato Bar
- Rubble and Yogurt Parfaits (Recipe 12)
- Rocky Road Brownies (Day 2 Bible Snack)

OPTION 9

- Lunch Break (submarine sandwiches)
- Nuts and Bolts Snack Mix (Recipe 17)
- Hard Hats (Recipe 13)

DESSERT IDEAS

- Build-an-Ice Cream Sundae Family Night
- Build-a-Cupcake Bar

Store Bought Snacks

- Grapes (wrecking balls)
- Cheese balls (wrecking balls)
- Sugar wafers (2x4s)
- Chocolate coated malt balls (boulders)
- Cocoa rice cereal (pebbles)
- Pretzels (nails)
- Graham crackers (plywood)
- Bugles® (safety cones)
- Water or other drinks (fuel)
- Froot Loops™ (washers)
- Veggie straws (lumber)
- Graham cracker sticks (lumber)
- Donut holes (rubble, boulders)

VBS 2020 Snack Rotation Recipe Cards

PUBLISHING TEAM

Candace Powell

Content Editor

Rhonda VanCleave

Publishing Team Leader

Landry Holmes

Manager, Kids Ministry Publishing

Jana Magruder

Director, Kids Ministry

Abbey Land, Writer

Abbey teaches kids at Sugar Creek Baptist Church in Missouri City, TX.

Send questions/comments to VBS Publishing Team Leader by email to rhonda.vancleave@lifeway.com Or by mail to VBS Publishing Team Leader, VBS 2020 Snack Rotation Recipe Cards One LifeWay Plaza Nashville, TN 37234
Or make comments on the Web at www.lifeway.com/vbs.

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