

Hey Parents!

Today in the Art Studio we had FOODS class and made a quick bread together. We learned about hospitality and serving others in the name of Jesus. Be sure to ask your child what that means! 😊

If your child has gluten or dairy allergies, we used these ingredients:

Gluten free flour (containing brown rice flour, rice flour, tapioca starch, whole grain sorghum flour, corn starch, potato starch, xanthan gum), oat milk, maple syrup, vanilla extract, vegetable oil, brown sugar, GF and aluminum free baking powder and cinnamon.

If your child does NOT have allergies, we used these ingredients:

Bread flour, 2% milk, maple syrup, vanilla extract, vegetable oil, brown sugar, GF and aluminum free baking powder and cinnamon.

Your child will need to bake the bread at home...it is NOT ready to eat yet! **Please transfer the dough they made today into a microwavable mug** and swirl the topping on it (We have included a baggie of swirl topping for you to use) and microwave on high for 1 minute 25 seconds to bake this yummy treat!

To see full recipe, go to kimsgravings.com and search for “cinnamon roll microwave mug cake recipe.” We were thankful to find this easy recipe for the kiddos to do together and to enjoy at home!

It is always a privilege to teach your children. Thank you for letting us partner with you as you parent them!

-The Kidstuff Team