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Great tips for cooking in the kitchen with kids

- First step: let's wash those hands with soap and water.
- Read through the recipe from beginning to end and make sure that you have all the necessary tools and ingredients.
- Always supervise young children in the kitchen. Watch out for sharp tools or hot surfaces.
- Made too many cookies? These recipes are lovely to share with a grandparent or a teacher.

### 1. Nutty banana bread in a bag



This fun recipe calls for all the mixing to take place inside a zip-seal bag. It's great fun for smaller kids, plus it keeps the mess contained. [Get the nutty banana bread recipe here.](#)

## [2. Crunchy oat and ginger biscuits](#)



Use oat flour if you prefer gluten-free biscuits. Rolling and pressing these cookies are fun with the tots. Use forks or spoons to make different patterns. [Get the crunchy oat and ginger biscuit recipe here.](#)

## [3. 4-ingredient cheese crackers](#)





These crackers are easy to make in a mixer. Roll the dough out onto a floured surface and cut into any shapes you like – letters are fun for the little readers, but you can also make stars for Christmas time or heart shapes for Mother’s Day. [Get the 4-ingredient cheese crackers recipe here.](#)

#### [4. Playful whoopie pies](#)



These chewy and soft cookies are great fun. Melt marshmallows in the microwave, stick two cookies together and make a little sandwich. Decorate with whatever sprinkles you might have in your baking cupboard. [Get the playful whoopie pies recipe here.](#)  
[5. 2-ingredient jam straws](#)





Make these jam straws in just a few minutes using our favourite freezer ingredient: puff pastry. [Get the 2-ingredient jam straws here.](#)

Home for the holidays

If you're feeling festive, here are a few fun baking projects that are perfect for the Christmas holidays.

[6. Melted snowman biscuits](#)



These cute biscuits are an easy treat. Leave a few out for Father Christmas with a glass of milk on Christmas Eve. [Get the melted snowman biscuits recipe here.](#)

[7. Christmas tree cupcakes](#)





This recipe is perfect for older children who are already a little practised at baking. Add these trees to the top of your Christmas fruit cake for a beautiful, festive touch. [Get the Christmas tree cupcake recipe here.](#)  
[8. Reindeer marshmallows](#)



Rudolph the red-nosed reindeer comes into town with these quick and easy treats. Melt the chocolate in the microwave gently at short intervals – and don't forget to lick the spoon! [Get the reindeer marshmallows recipe here.](#)

[9. No-bake cookie houses](#)





This fun project will keep the kids entertained in the kitchen for ages. Allow each child to build their own cookie house and let their creativity flow. [Get the no-bake cookie houses recipe here.](#)