

# Rice Cake Creatures

Want a way to turn snack time into fun-time? Using yummy food embellishments, ordinary rice cakes can be turned into creatures that are silly, creepy, or just plain cute. Or, he can take the opportunity to practice with patterns on the flat, rice cake surface—a sneaky way to build upon his basic math foundation. Your child will exercise his imagination as he makes some special snacks that are good for him, too!

## What You Need:

- Miniature rice cakes
- Peanut butter
- Raisins or currants
- Pretzel sticks
- Sliced almonds
- Thinly sliced carrot or celery strips
- Green grapes
- Cream cheese
- Plates
- Bowls or plates for ingredients
- Butter knives
- Lots of napkins

## What You Do:

1. Place two rice cakes on each plate and give each child a small knife (plastic works fine). Julienne the vegetables to use as whiskers and cut the grapes in half to be rabbit tails. Put almonds, vegetables, currants and pretzels into several bowls to be shared.
2. Demonstrate a rice mouse to your child. Show him how to spread peanut butter on a rice cake, use currants for eyes and a nose, half-almonds for ears, vegetables for whiskers, and a pretzel for a tail.
3. Next, show him how to make a bunny. Spread cream cheese on the rice cake, use almonds for ears, currants for eyes, vegetables for whiskers, and grape halves for tails.
4. Now, encourage him to prepare his own animals, using the food in the bowls to get creative making animal parts.
5. He can also practice making patterns, alternating between various food embellishments that are different colors or sizes.

## Want to do more?

Any variety of healthy, little ingredients can be used to create any variety of creatures. Apple rounds or small crackers or shapes of bread can be used as the base. Cheese spread and other nut butters can be used as the fur. As a special dessert treat, try using frosting!

