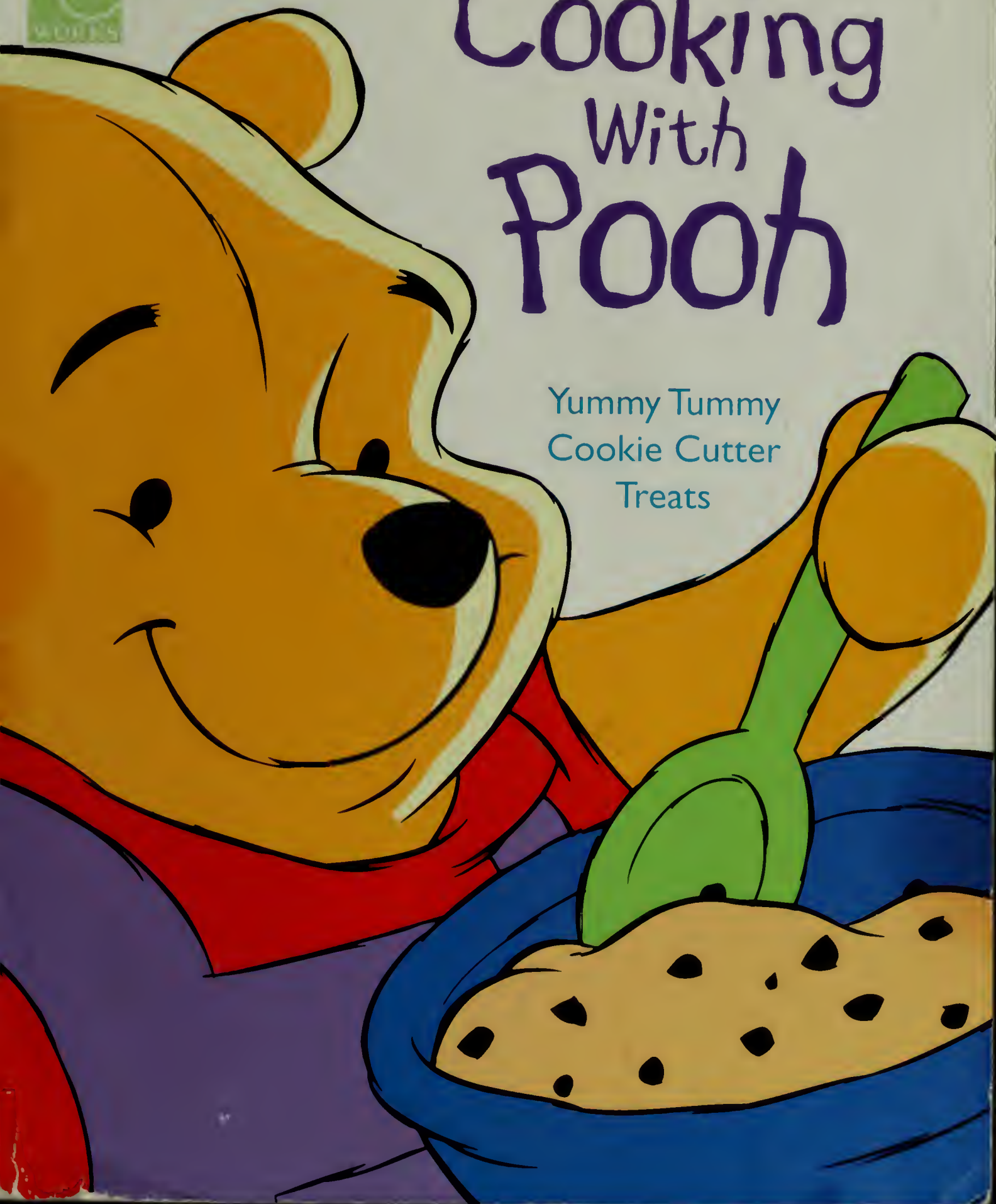


ADDITIONAL
WORDS

Cooking With Pooh

Yummy Tummy
Cookie Cutter
Treats



Schulte

Cooking With Pooh

Yummy Tummy Cookie Cutter Treats

Pooh knows that making yummy things in the kitchen is almost as much fun as eating them! But there are a few important tips to know before you start.

Always, always, always have a grown-up helper
whenever you are using—

- a stove, an oven, or anything that is hot
- a knife
- an electric appliance, such as a mixer.

Always start with clean hands.

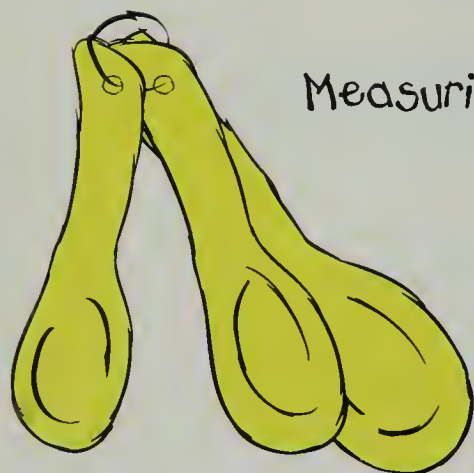
Don't start to cook until you have gathered
everything you will need.

When you're using cookie cutters, remember to cut out the shapes as close to each other as possible, to get the most out of your recipe. And don't forget, the scraps can be almost as much fun to eat as the shapes, so use everything!

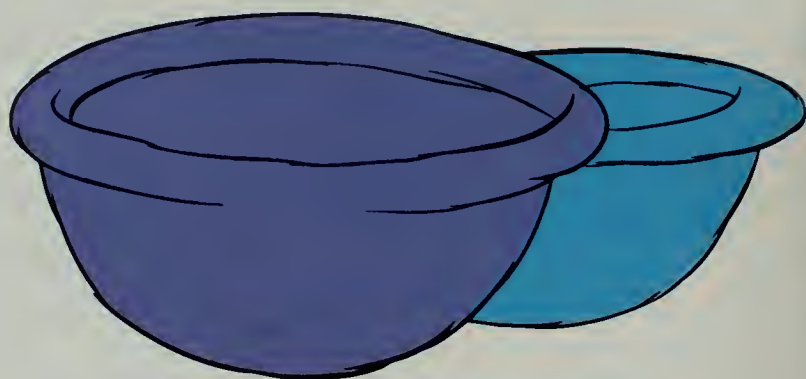


Cooking Tools

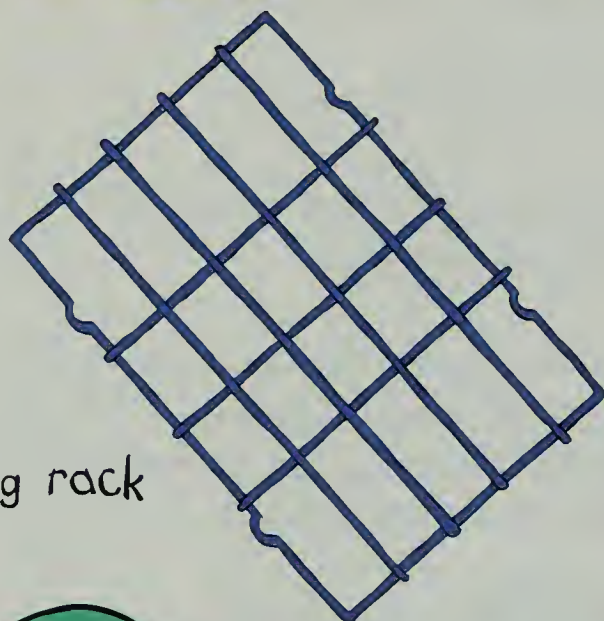
Here are some of the things you'll need when you cook!



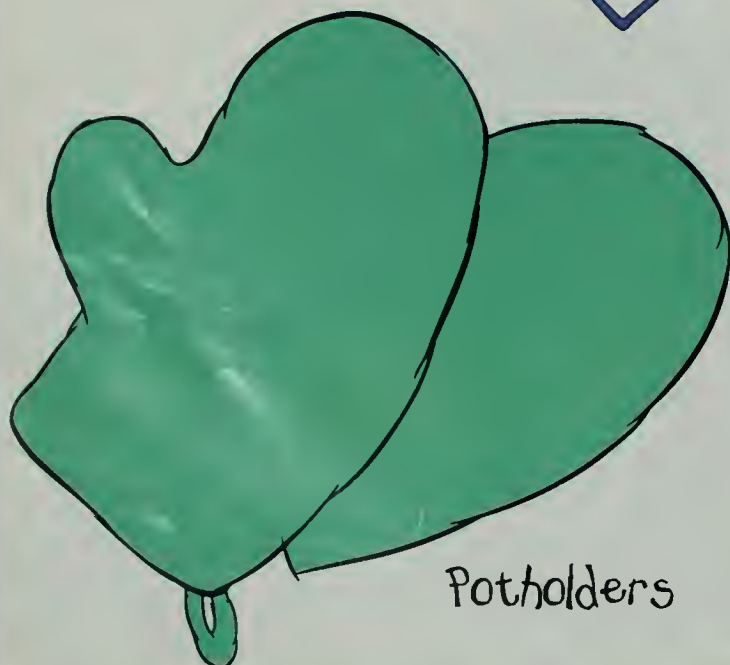
Measuring spoons



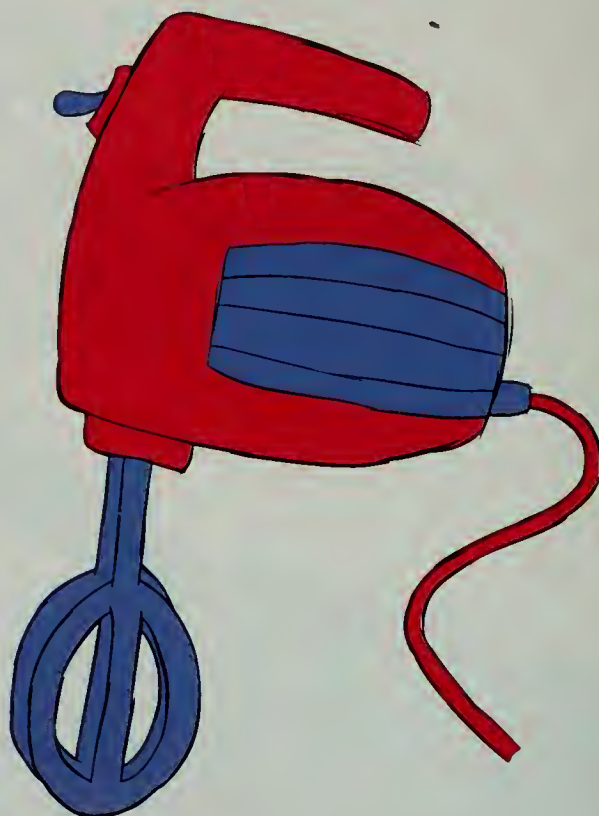
Mixing bowls



Cooling rack



Potholders



Electric mixer

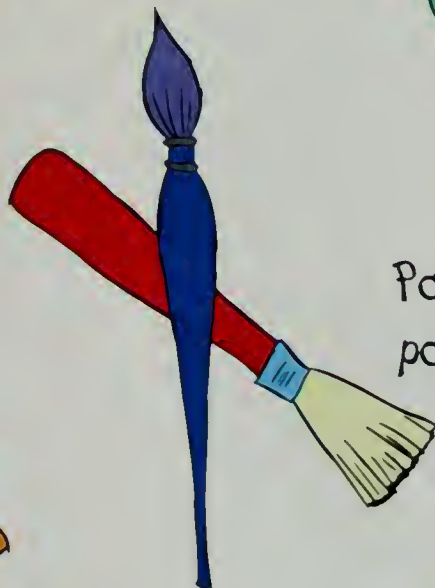
Rolling pin



Mixing Spoon



Paintbrush or
pastry brush

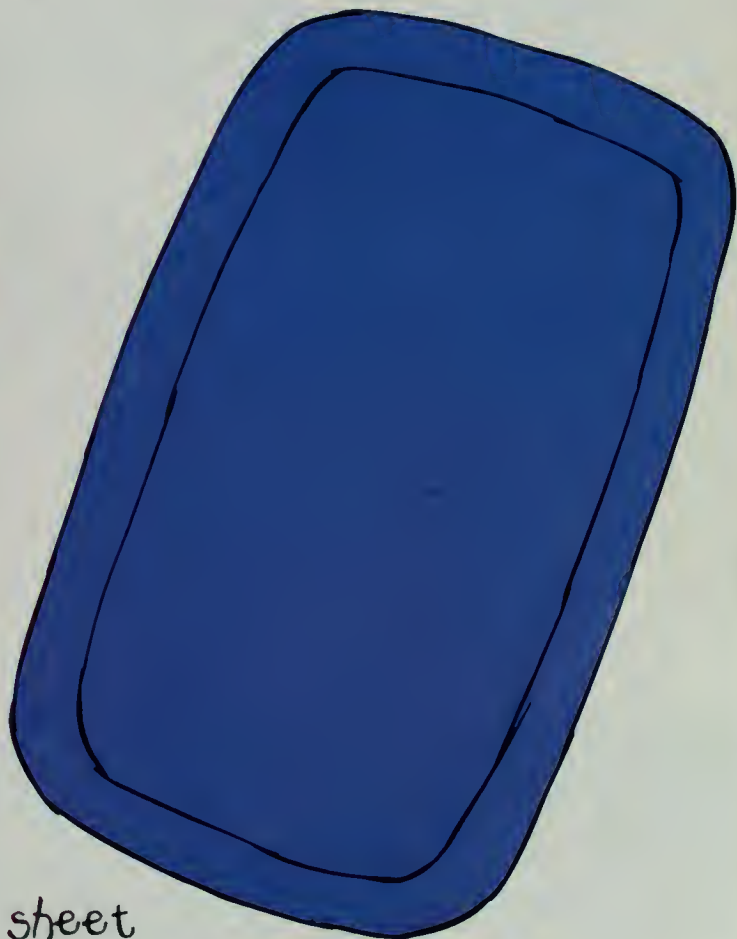


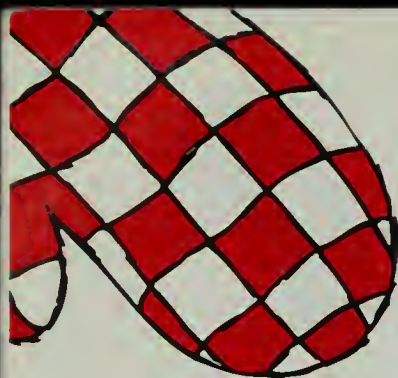
Measuring cups

Metal spatula



Cookie sheet





Pooh's Honey Cookies On A Stick

Are they cookies or lollipops, or a little of each?
No matter what you call them, they are fun to make
and fun to take along on a walk in the woods!

FIXINGS

- 1/2 cup butter or margarine, softened (1 stick)
- 1/3 cup honey
- 1 teaspoon vanilla
- 2 1/4 cups all-purpose flour
- 28 to 30 popsicle sticks

TOOLS

- Medium mixing bowl
- Electric mixer and beaters
- Measuring cups and spoons
- Heavy wooden spoon
- Plastic wrap
- Rolling pin
- 12-inch ruler
- Metal spatula
- Cookie sheet
- Potholders
- Cooling rack



1. In the medium bowl measure butter, honey, and vanilla. With adult help, beat on the lowest speed of the electric mixer until well mixed.

2. Add 1/2 cup of the flour; with grown-up help, beat on low speed until the flour disappears. Add some more flour and stir it in with the spoon until it disappears. Repeat this with the rest of the flour until it is all mixed in.

3. With your hands, shape the dough into 2 balls that are the same size. Wrap them in plastic wrap. Put them in the freezer for only 15 minutes. Set a timer so you'll know when the time is up.

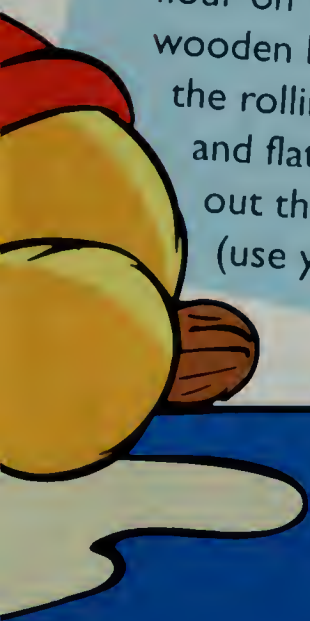
4. With adult help, preheat the oven to 350 degrees F. Take dough out of the freezer. Sprinkle some flour on the countertop or a large wooden board. Put some flour on the rolling pin. Unwrap one ball and flatten it with your fist. Roll out the dough to a 9-inch circle (use your ruler to check this.)


5. With your cookie cutters, cut shapes from the dough. Be sure to cut shapes close together so you'll have more cookies. With the metal spatula put the cookies on the cookie sheet.

6. Shape the dough scraps into a ball. Roll it out and cut more cookies. Put them on the cookie sheet. Do it again with the second ball of dough.

7. When all of the cookies are on the cookie sheet, carefully push a stick into the bottom of each so the stick goes into the dough like a lollipop. Half of the stick should disappear into the dough.

8. With grown-up help, bake the cookies for 12 to 14 minutes, or until they are beginning to brown on the edges. With help, take them out of the oven. With the metal spatula put the cookies on the cooling rack. Let them cool. Makes about 28 to 30 cookies.





Eeyore's Rainy Day Cinnamon Crisps

Even Eeyore gets a grin on his face
when he's nibbling these tasty treats!

FIXINGS

- 1 15-ounce package refrigerated
pre-rolled pie crust (2 crusts)
- 1/4 cup granulated sugar
- 1/2 teaspoon ground cinnamon
- 1/4 teaspoon ground nutmeg
- 2 tablespoons butter or margarine
- Some all-purpose flour

TOOLS

- Small bowl & spoon
- Measuring spoons
- Small saucepan
- 1/4 cup measuring cup
- Metal spatula
- 1 or 2 cookie sheets
- Cookie cutters -- especially Eeyore!
- 2 potholders
- Cooling rack

1. Take the two pie crusts out of the package (leave the plastic bags over them). Let them stand on the kitchen counter for 15 minutes. With grown-up help, preheat the oven to 450 degrees F.

2. Meanwhile, in a small bowl stir together the sugar, cinnamon, and nutmeg until mixed.


3. With grown-up help, melt the butter, in a saucepan on the stove, or in a glass dish in your microwave. Remove it from the heat.

4. Carefully unfold the pie crusts, and remove the plastic coverings. Sprinkle a little flour on the countertop or a cutting board. Put the pie crust on the floured surface, and pat the creases flat with your hands.

5. Dip your cookie cutters into some flour and cut out shapes from the pie crust dough. Be sure to cut shapes close together, so you'll get more pieces. Use the metal spatula to put the cut-outs on your cookie sheet. You can put the big pieces of leftover cut-out dough on your cookie sheet, too.

6. With a pastry brush or a clean paintbrush, brush the cut-outs with the melted butter. Sprinkle the spice and sugar mixture over the buttered cut-outs.

7. With grown-up help, bake the cut-outs in the preheated oven for 7 to 9 minutes, until the edges just begin to turn brown. With help, take the crisps out of the oven. Use the spatula to put the crisps on the cooling rack. Let them cool thoroughly before you eat them. Makes about 32 crisps.



Christopher Robin's Gingerbread Friends

Boys like Christopher aren't the only ones who love gingerbread. Everyone in the Hundred-Acre Wood likes to munch on these pretty, tummy-warming treats. You will, too!

FIXINGS

Cookies

1/2 cup butter or margarine, softened

1/2 cup packed brown sugar

1/4 cup dark molasses

2 cups all-purpose flour

1 teaspoon ground cinnamon

1 teaspoon ground ginger

1/2 teaspoon baking soda

1/4 teaspoon salt

Icing

Use the recipe from Pooh's
Holiday Ornament Cookies.

TOOLS

Rolling pin

Cookie cutters

Ruler

Potholders

Metal spatula

Cooling rack

Cookie sheets

Small spoon

Medium mixing bowl

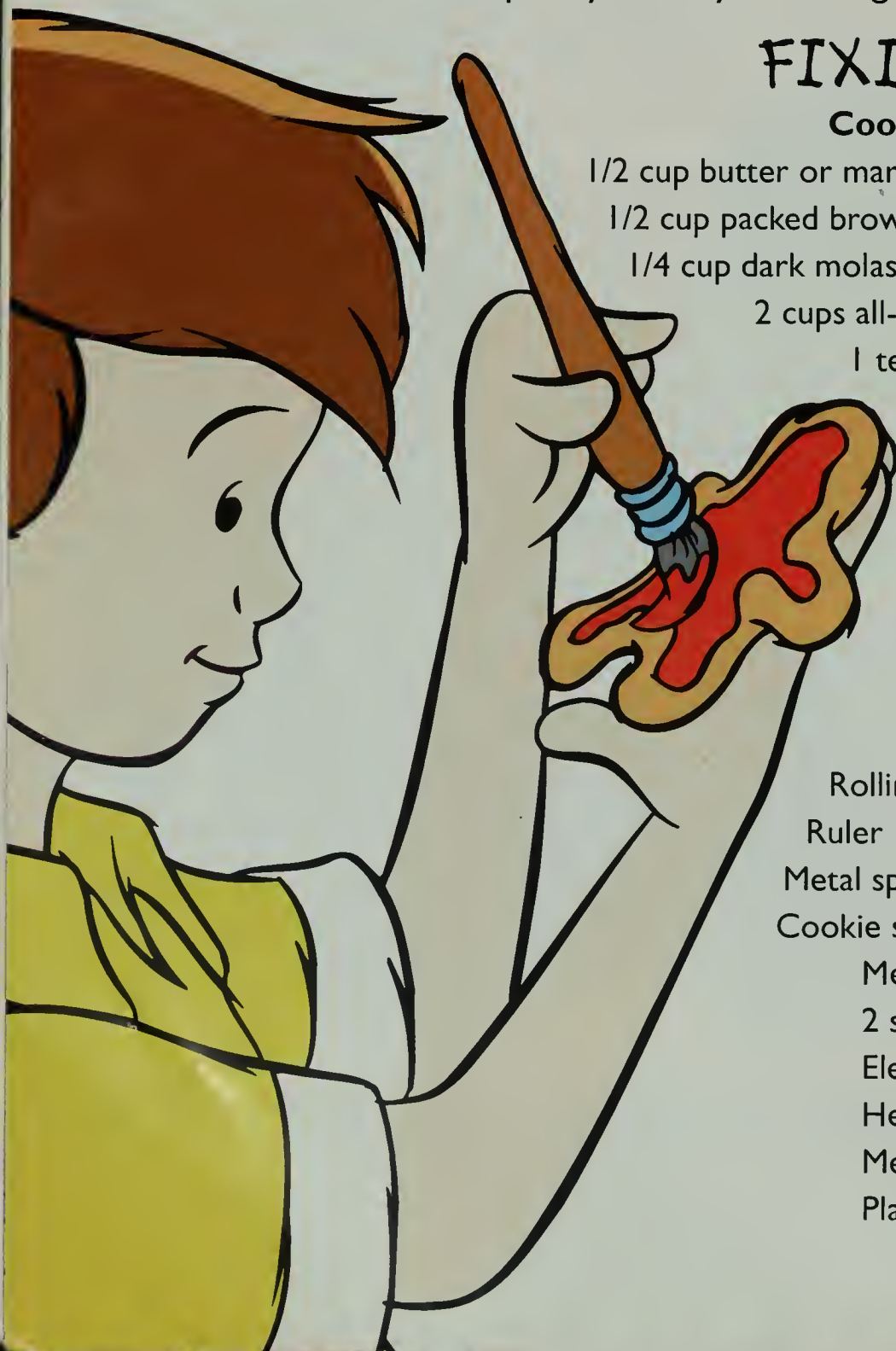
2 small mixing bowls

Electric mixer and beaters

Heavy wooden spoon

Measuring cups and spoons

Plastic wrap





1. With grown-up help, preheat the oven to 350 degrees F. In the medium bowl put the butter, brown sugar and molasses. With help, use the electric mixer on the lowest speed until mixed well.

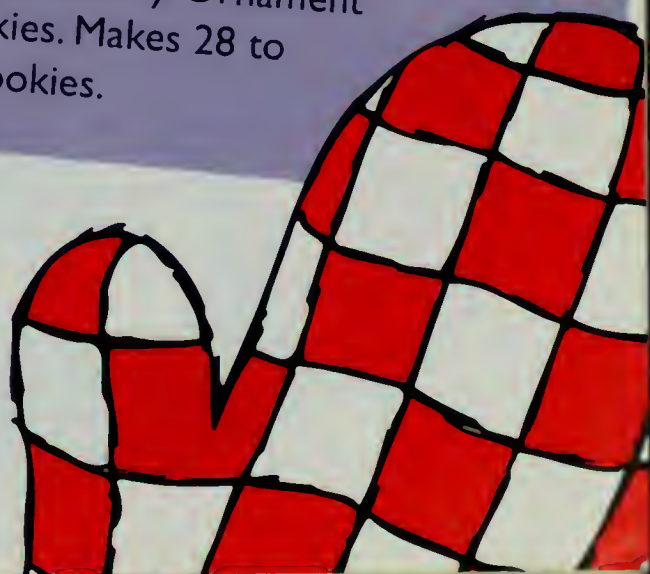
2. In another small bowl stir together the flour, ginger, cinnamon, salt, and baking soda. Add the flour mixture to the butter mixture, and stir it in well until all the flour disappears.


3. Put some flour on your hands. Shape the dough into 2 equal-sized balls. Wrap one ball in plastic wrap. Put some flour on the countertop or a large wooden board and on the rolling pin. Flatten the unwrapped ball of dough with your fist. With the rolling pin, roll out the dough until it is about 1/8 inch thick. (Use your ruler to check this.)

4. Use your cookie cutters to cut shapes from the dough. Be sure to cut shapes close together so you'll have more cookies. Use the metal spatula to put the cookies on the cookie sheet. Shape the scraps of dough into a ball and repeat. Now do the same with the second ball of dough.

5. With grown-up help, bake the cookies for 9 to 11 minutes, or until set, but not brown on the edges. With help, take them out of the oven. Let the cookies cool for 2 minutes on the cookie sheet. Then use the spatula to put the cookies on the cooling rack.

6. Use the icing recipe and decorate your cookies the same way as in Pooh's Holiday Ornament Cookies. Makes 28 to 30 cookies.





Pooh's Best Lunch-Wiches

With peanut butter, bananas, Nestlé® Toll House® Morsels and honey, are you surprised that these cute critter sandwiches are Pooh's favorite? He even serves them at tea parties with Piglet!

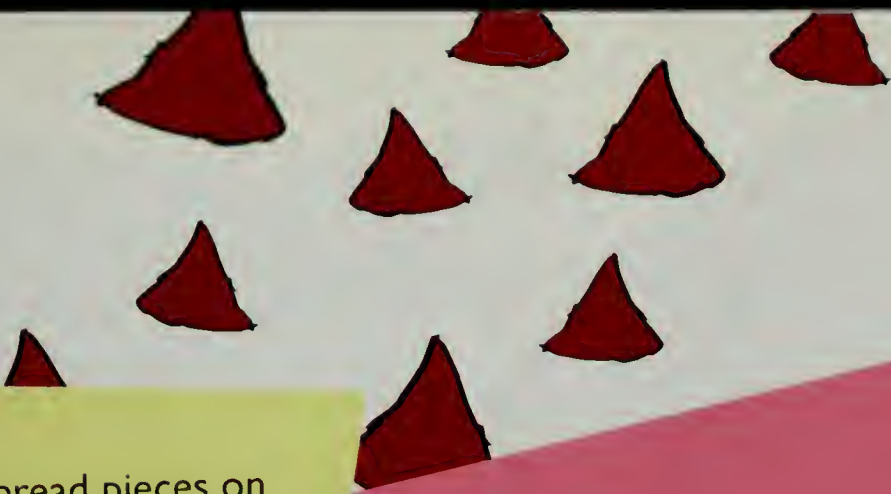
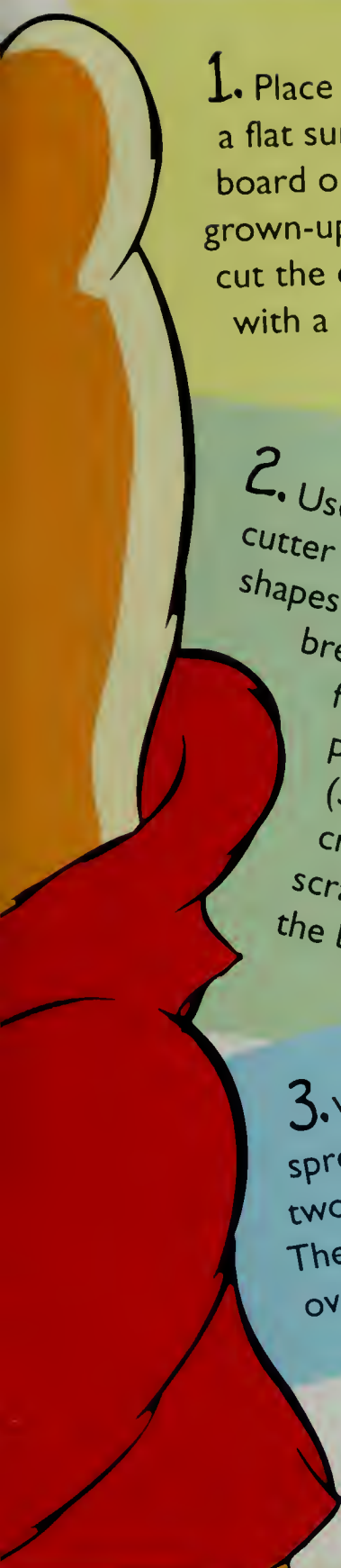
FIXINGS

4 slices whole wheat or white bread
2 tablespoons peanut butter
2 teaspoons honey
1/2 banana, sliced
Nestlé Toll House Morsels

TOOLS

Wooden cutting board
Small sharp knife
Table knife
Napkin or plate to hold sandwiches





1. Place the bread pieces on a flat surface, like a cutting board or a plate. Use some grown-up help to carefully cut the crusts off the bread with a small sharp knife.

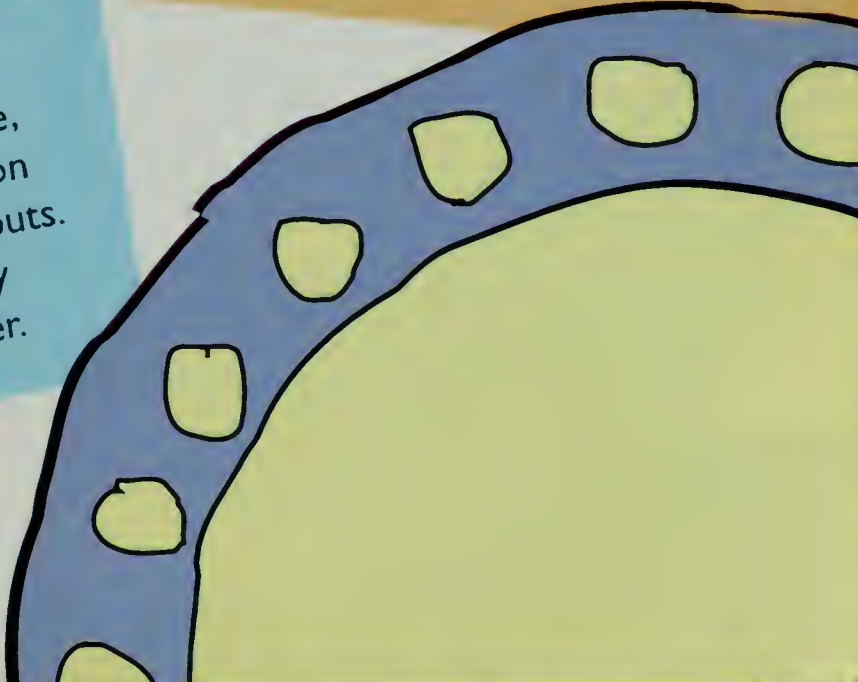
2. Use your Pooh cookie cutter to cut out two Pooh shapes from each slice of bread. Now you have four Pooh-shaped pieces of bread. (Save the bread crusts and extra scraps to feed the birds.)

3. With the table knife, spread peanut butter on two of the bread cut-outs. Then spread the honey over the peanut butter.

4. Sprinkle Nestlé Toll House Morsels on top of the honey.

5. Peel the banana and carefully slice it. Put the slices in one layer on top of the honey.

6. Top each sandwich with the other Pooh-shaped bread slices. Makes 2 sandwiches.



Piglet's No-Haycorn Pizzas

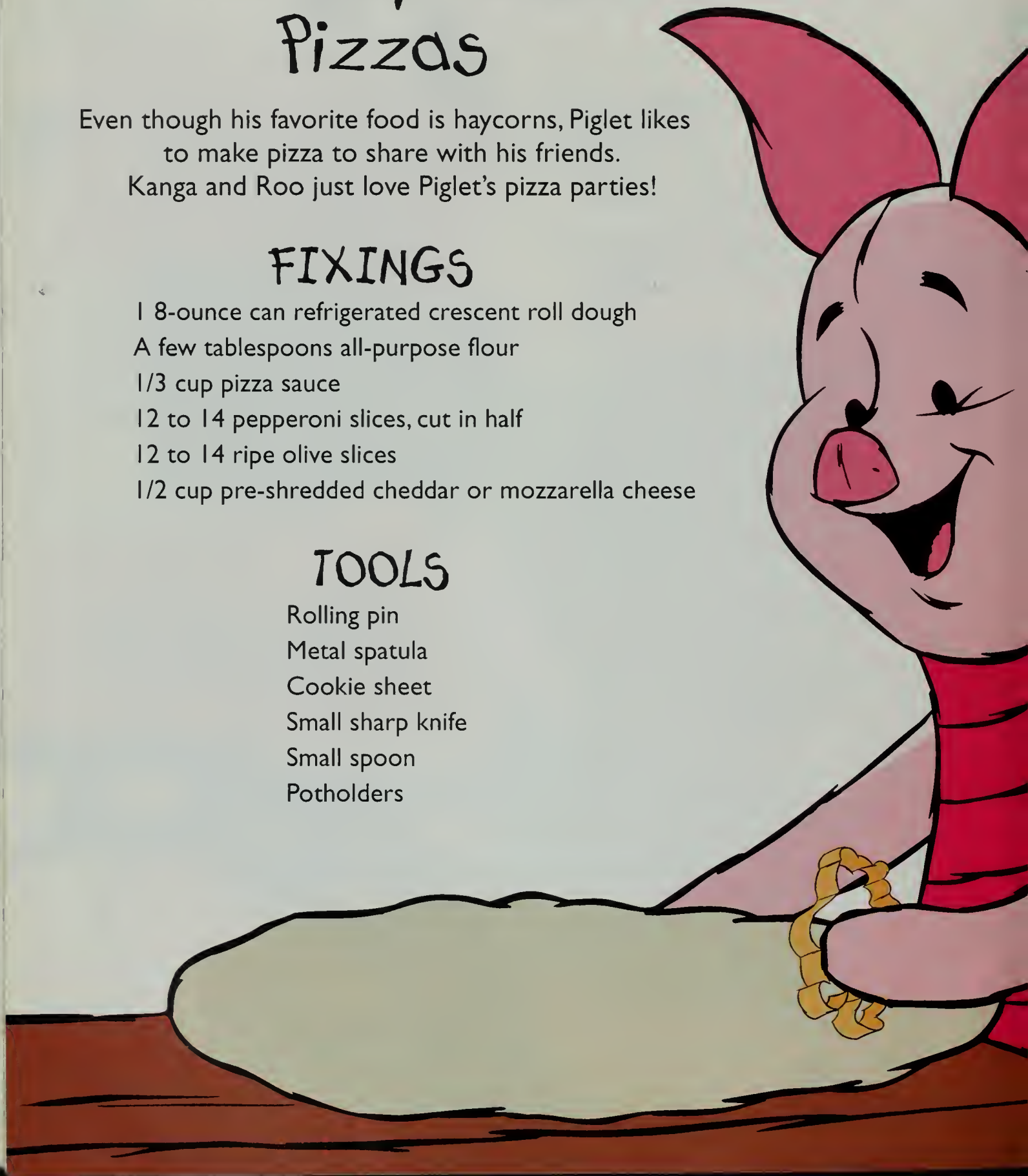
Even though his favorite food is haycorns, Piglet likes to make pizza to share with his friends.
Kanga and Roo just love Piglet's pizza parties!

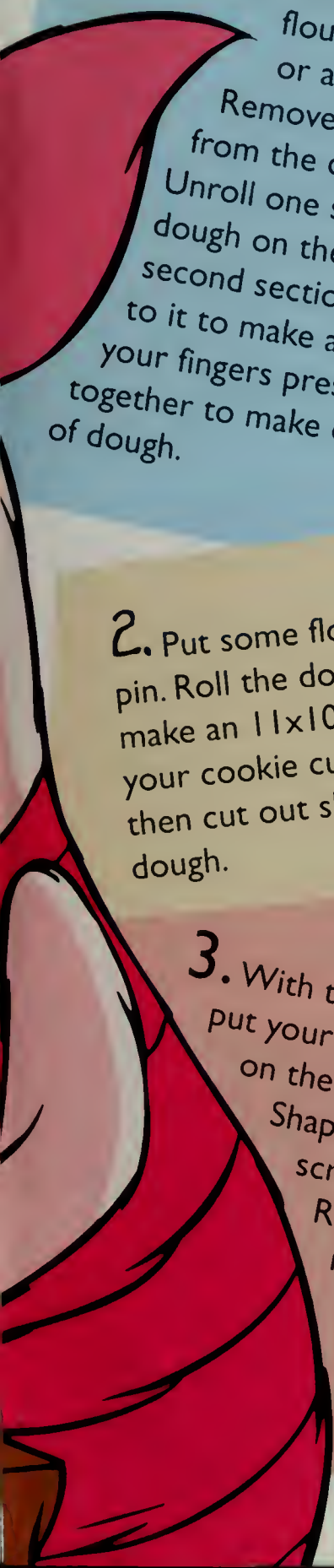
FIXINGS

- 1 8-ounce can refrigerated crescent roll dough
- A few tablespoons all-purpose flour
- 1/3 cup pizza sauce
- 12 to 14 pepperoni slices, cut in half
- 12 to 14 ripe olive slices
- 1/2 cup pre-shredded cheddar or mozzarella cheese

TOOLS

- Rolling pin
- Metal spatula
- Cookie sheet
- Small sharp knife
- Small spoon
- Potholders





1. With grown-up help, preheat the oven to 375 degrees F. Sprinkle flour on the countertop or a large cutting board. Remove the dough carefully from the can in two sections. Unroll one section of the dough on the board; unroll the second section of dough next to it to make a square. With your fingers press the edges together to make one large piece of dough.

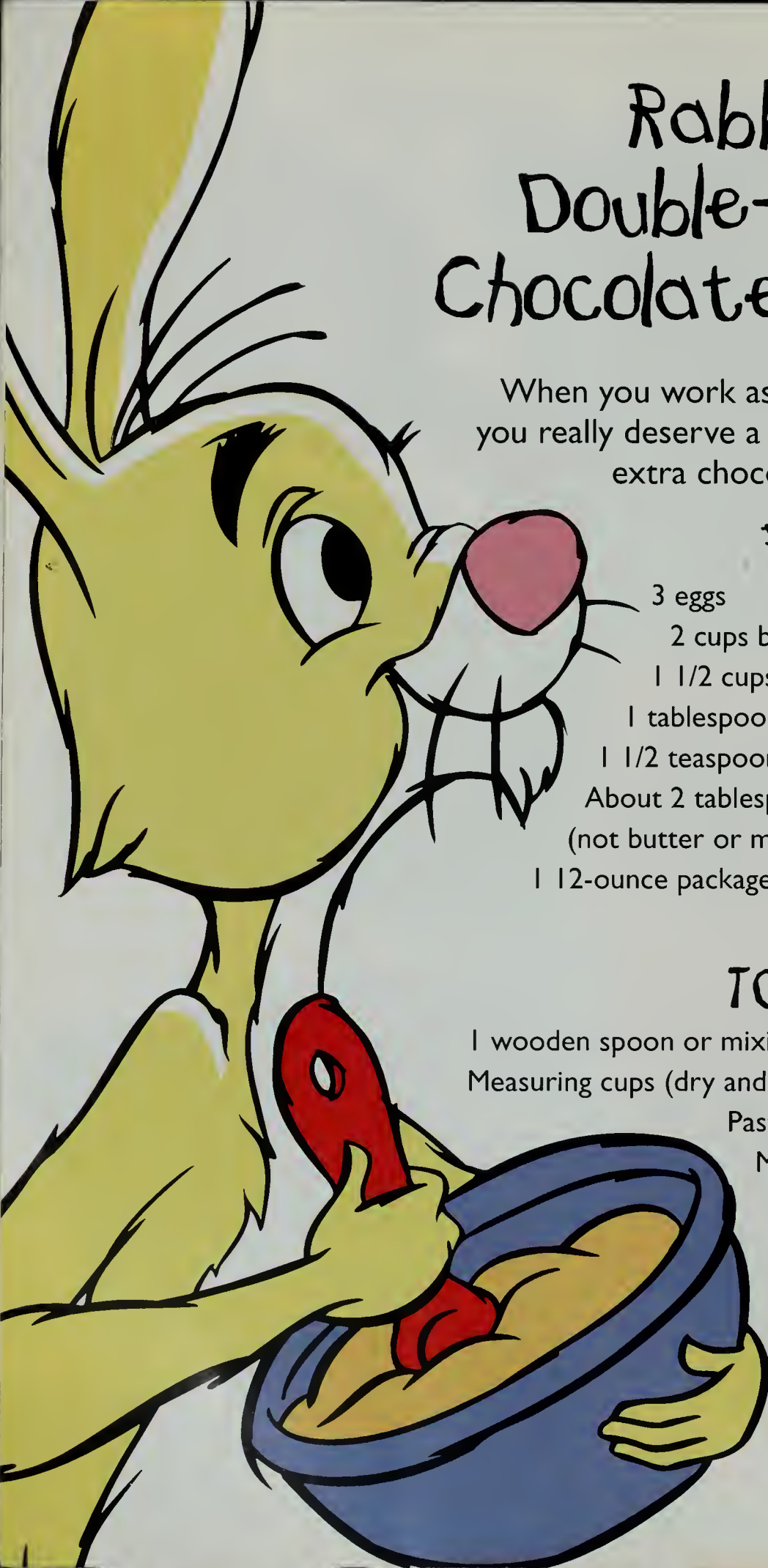
2. Put some flour on the rolling pin. Roll the dough carefully to make an 11x10-inch rectangle. Dip your cookie cutters in some flour, then cut out shapes from the dough.

3. With the metal spatula, put your pizza cut-outs on the cookie sheet. Shape the dough scraps into a ball. Roll it out and cut more pizzas. Put them on the cookie sheet.



4. With a small spoon spread some pizza sauce on each pizza. Put two half-slices of pepperoni on top. Put one slice of olive on each pizza. Sprinkle each pizza with some cheese. Try not to get any cheese on the cookie sheet.

5. With grown-up help, bake your pizzas for 12 to 14 minutes, or until the edges are golden brown and the cheese is melted. With help, take them out of the oven. Cool them for 2 minutes. With the metal spatula, take the pizzas off the cookie sheet to serve to your friends. Makes 12 to 14 mini-pizzas.



Rabbit's Double-Double Chocolate Cookies

When you work as hard as Rabbit does,
you really deserve a treat as special as these
extra chocolatey cookies!

FIXINGS

- 3 eggs
- 2 cups biscuit mix
- 1 1/2 cups packed brown sugar
- 1 tablespoon milk
- 1 1/2 teaspoons vanilla
- About 2 tablespoons vegetable shortening
(not butter or margarine)
- 1 12-ounce package Nestlé Toll House Morsels

TOOLS

- 1 wooden spoon or mixing spoon
- Measuring cups (dry and liquid)
- Pastry brush or waxed paper
- Measuring spoons
- 1 large mixing bowl
- 1 15x10x1-inch baking pan
- 1 rubber spatula
- Potholders
- Cooling rack
- 1 small saucepan
- 1 table knife or spreader

1. With adult help, preheat the oven to 350 degrees F. In the large bowl put the biscuit mix, brown sugar, eggs, vanilla, and milk. Stir until well mixed.

2. Stir in just half of the Nestlé Toll House Morsels (1 cup). (Save the rest for the frosting later.)

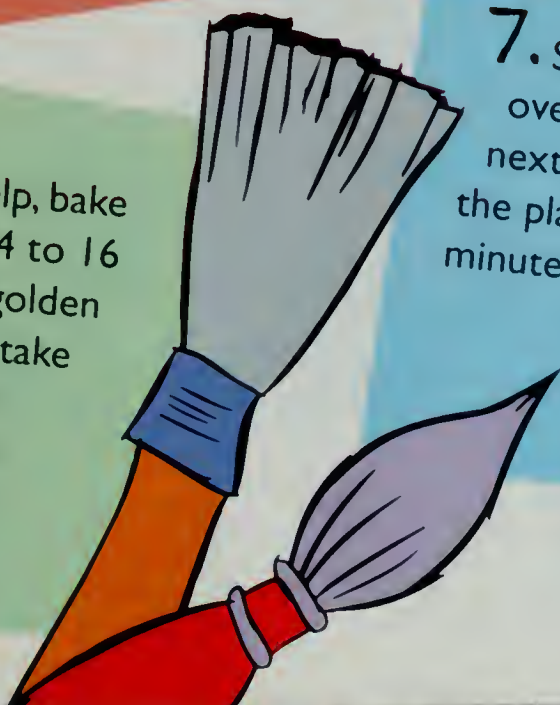
3. With a pastry brush or a piece of waxed paper, spread about 2 teaspoons of the shortening, over the bottom and sides of the 15x10x1-inch baking pan. Pour the batter into the baking pan. Use the rubber spatula to spread the mixture to the sides of the pan. It might not look like there's enough batter, but there will be!

4. With adult help, bake the cookies for 14 to 16 minutes, or until golden brown. With help take the pan out of the oven. Put it on the cooling rack. Cool for 2 hours.

5. Use the cookie cutters to cut out shapes. Be sure to cut shapes close together so you'll have more cookies. With a table knife carefully remove the cookies from the pan. Put on a plate. (To use the scraps that are left, break them up with your hands, and put them in a plastic bag. Sprinkle them over your ice cream or pudding for a fun dessert.)

6. To frost the cookies, put the rest of the chocolate chips (1 cup) into the saucepan. Add 1 tablespoon of the shortening. With adult help, carefully melt the Nestlé Toll House Morsels over medium-low heat. Watch and stir frequently until the chocolate melts. (Stirring keeps the morsels from sticking to the bottom of the pan.)

7. Spread the chocolate frosting over each cookie. Put the cookies next to each other on a plate. Put the plate in the refrigerator for 5 minutes so the frosting will get hard. Now they are ready to eat!
Makes about 26 cookies.



Tigger's Bouncing Rainbow Animals

Everyone knows that bouncing is what tiggers do best. So it's no surprise that this is the one and only Tigger's favorite treat from the kitchen.


FIXINGS

2 8-serving-size packages
(pre-sweetened or
sugar-free) any flavor
gelatin dessert
1 1/2 cups water
1 cup apple juice
Cooking spray

TOOLS

1 medium bowl
1 measuring cup
1 medium saucepan
1 large metal spoon
1 13x9x2-inch pan
Plastic wrap
Small metal spatula





1. In a medium bowl empty the two packages of gelatin. In a medium saucepan measure water and apple juice; stir.

2. With grown-up help, heat the apple juice mixture to boiling (the mixture bubbles all over). With help, carefully pour the boiling liquid over the gelatin.

3. Stir the gelatin until it all dissolves. Remember to stir slowly so the hot liquid doesn't splash.

4. Lightly spray the 13x9x2-inch pan with aerosol cooking spray. (This will help the animals come out of the pan easily later.) When you can't see any more gelatin particles, carefully pour it into the pan. Cover the pan with the plastic wrap, but don't let the wrap touch the liquid in the pan.

5. With grown-up help, carefully place the pan in your refrigerator. Wait 3 to 4 hours, or until the gelatin feels firm on top when you press it gently with your finger.

6. Cut out the animals with your cookie cutters. Be sure to cut shapes very close together so you'll have more bouncing animals. Give them to your friends! Makes 12 to 14 animals.



Pooh's Holiday Ornament Cookies

Every holiday party is more fun when the decorations are as tasty as these.

FIXINGS

Cookies

- 1 cup butter or margarine, softened
- 1/2 cup sugar
- 1 1/2 teaspoons vanilla
- 2 1/4 cups all-purpose flour

Icing

- 1 cup sifted powdered sugar
- 1 tablespoon butter or margarine, melted
- 3 to 5 teaspoons milk
- Nestlé Toll House Morsels, raisins, and cinnamon candies

TOOLS

- Medium mixing bowl
- Measuring cups and spoons
- Electric mixer
- Big wooden spoon
- 1 or 2 cookie sheets
- Plastic wrap
- Rolling pin
- Ruler
- Drinking straw
- Metal spatula
- Cooling rack
- Potholders
- Small mixing bowl
- Small spoon



1. With grown-up help, preheat the oven to 325 degrees F. In a medium mixing bowl put the butter, sugar, and vanilla. With help, mix on the lowest speed of the electric mixer.

2. Sprinkle about one-third of the flour into the bowl with the butter and sugar mixture. Mix on low until the flour is combined.

3. With your big wooden spoon stir in more flour (the mixture is too heavy for the mixer now). Keep adding flour and stirring until it blends in. If you need to, ask for grown-up help. With your hands, shape the dough into 2 balls. Wrap one ball in plastic wrap.

4. Put some flour on the countertop or a wooden board. Put the other ball of dough on it. Sprinkle some flour on the rolling pin. Flatten the dough with your fist. Roll it out to a 10-inch circle. (Use your ruler to check this.) With your cookie cutters, cut shapes from the dough.

5. With the spatula, put the cookies on the cookie sheet. Shape the leftover scraps of dough into a ball. Roll it out and cut more cookies. Put them on the cookie sheet. Do it again with the second ball of dough.



6. Take your straw and push one end into the top of each cookie, about 1/4 inch from the top. That makes a hole in each cookie so you can hang them on your holiday tree.

7. With grown-up help, bake the cookies for 19 to 21 minutes, or until the edges are just beginning to brown. With help, take them out of the oven. Use the spatula to put the cookies on a cooling rack.

8. To decorate your cookies, in a small bowl stir together the powdered sugar and the butter, then add 3 teaspoons milk. Stir until it's well mixed. Add 1 or 2 teaspoons more milk until the frosting makes a thin line into the bowl when you lift the spoon. Use the tip of your spoon to decorate your cookies with faces or squiggly lines. Sprinkle Nestlé Toll House Morsels, raisins, and cinnamon candies to decorate the frosted lines. Tie a string onto each cookie so you can hang them on your holiday tree. Makes 24 to 28 cookie ornaments.

Kanga's Animal Biscuit Surprises

The surprise in these scrumptious yummys is chocolate chips and honey butter! Kanga makes them for Roo on very special days.

Now you can make them, too!

FIXINGS

2 $\frac{2}{3}$ cups biscuit mix

$\frac{3}{4}$ cup milk

Some all-purpose flour

$\frac{2}{3}$ cup Nestlé Toll House Morsels

$\frac{1}{2}$ cup softened butter or margarine

1 tablespoon honey

TOOLS

Medium mixing bowl, small mixing bowl

Wooden spoon

Small spoon

Measuring cups and spoons

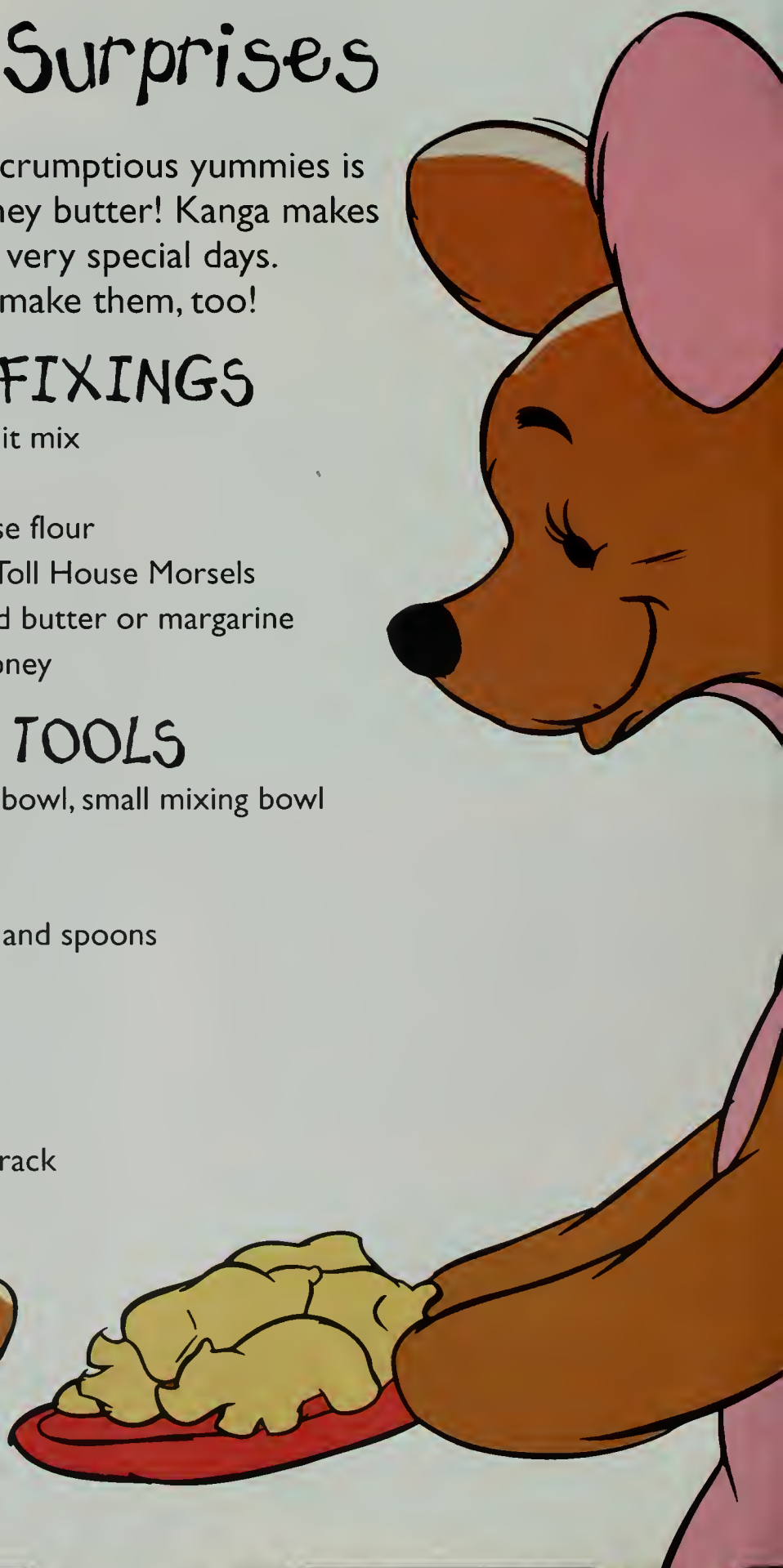
Rolling pin

Metal spatula

Cookie sheet

Potholders

Cooling rack



1. With grown-up help, preheat the oven to 450 degrees F. In the medium bowl, stir together the biscuit mix, Nestlé Toll House Morsels, and the milk until well mixed.

2. Put some flour on a large wood board or the countertop. Rub some on your hands, too. Lift the biscuit dough onto the board. Sprinkle a little bit of flour over the dough, then fold the dough over on itself. Turn the dough, then fold it 10 times. (This is called "kneading.")

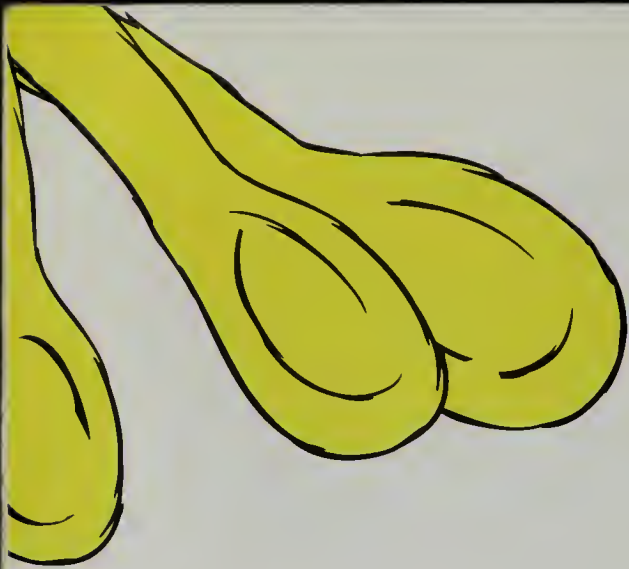
3. Now put some flour on the rolling pin. Roll the dough until it is about 1/2-inch thick (use your ruler to check). If the dough sticks to the rolling pin, add some more flour to rolling pin. With the cookie cutters cut out the biscuits. Be sure to cut the shapes close together so you'll have more biscuits.

4. Use the metal spatula to put the animals on the cookie sheet, about 1/2 inch apart. With adult help, bake the biscuits for 5 to 7 minutes, or until they are golden brown.

5. While the biscuits are baking, in the small bowl stir together the butter and honey until mixed well. With grown-up help, take the biscuits out of the oven, and use the spatula to put them on the cooling rack.

6. Serve the biscuits while hot, with the honey butter to spread on them. Makes about 20 animal biscuits, and 1/2 cup honey butter.





Roo's Painted Cookie Friends

Roo loves to make these colorful cookies and give them to his friends for presents.

Of course, he can't resist eating just one or two!

FIXINGS

Cookies

1 20-ounce package refrigerated sugar cookie dough

Some all-purpose flour

Colored Paint for Cookies

3 cups sifted powdered sugar

2 tablespoons milk

Red, green, yellow, and blue food coloring

TOOLS

Small sharp knife

Rolling pin

Ruler

Metal spatula

Cookie sheets

Potholders

Cooling rack

Medium mixing bowl

Spoon

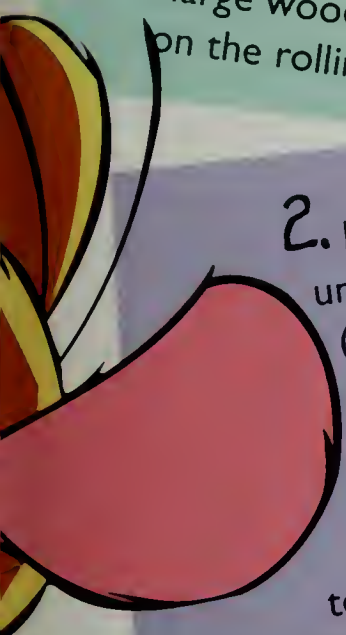
Measuring cup

Measuring spoons

4 small bowls

4 small paintbrushes





1. With grown-up help, preheat the oven to 350 degrees F. Have your grown-up helper use the small knife to cut off the ends of the sugar cookie roll, remove the wrapper, and cut the roll of dough in half. Sprinkle some flour onto the countertop or a large wooden board. Put some on the rolling pin, too.


2. Roll out the dough until it is 1/8-inch thick. (Use your ruler to check this.) With your cookie cutters, cut out shapes in the dough. Be sure to cut them close together so you'll have more cookies. With your metal spatula put the cookies on the cookie sheet.

3. Shape the dough scraps into a ball and roll it out. Cut more cookies. Put them on the cookie sheet. Do it again with the rest of the cookie dough roll.

4. With grown-up help, bake the cookies for 7 to 9 minutes, or just until the edges start to turn brown. With help, take them out of the oven. Use the metal spatula to put the cookies on the cooling rack.

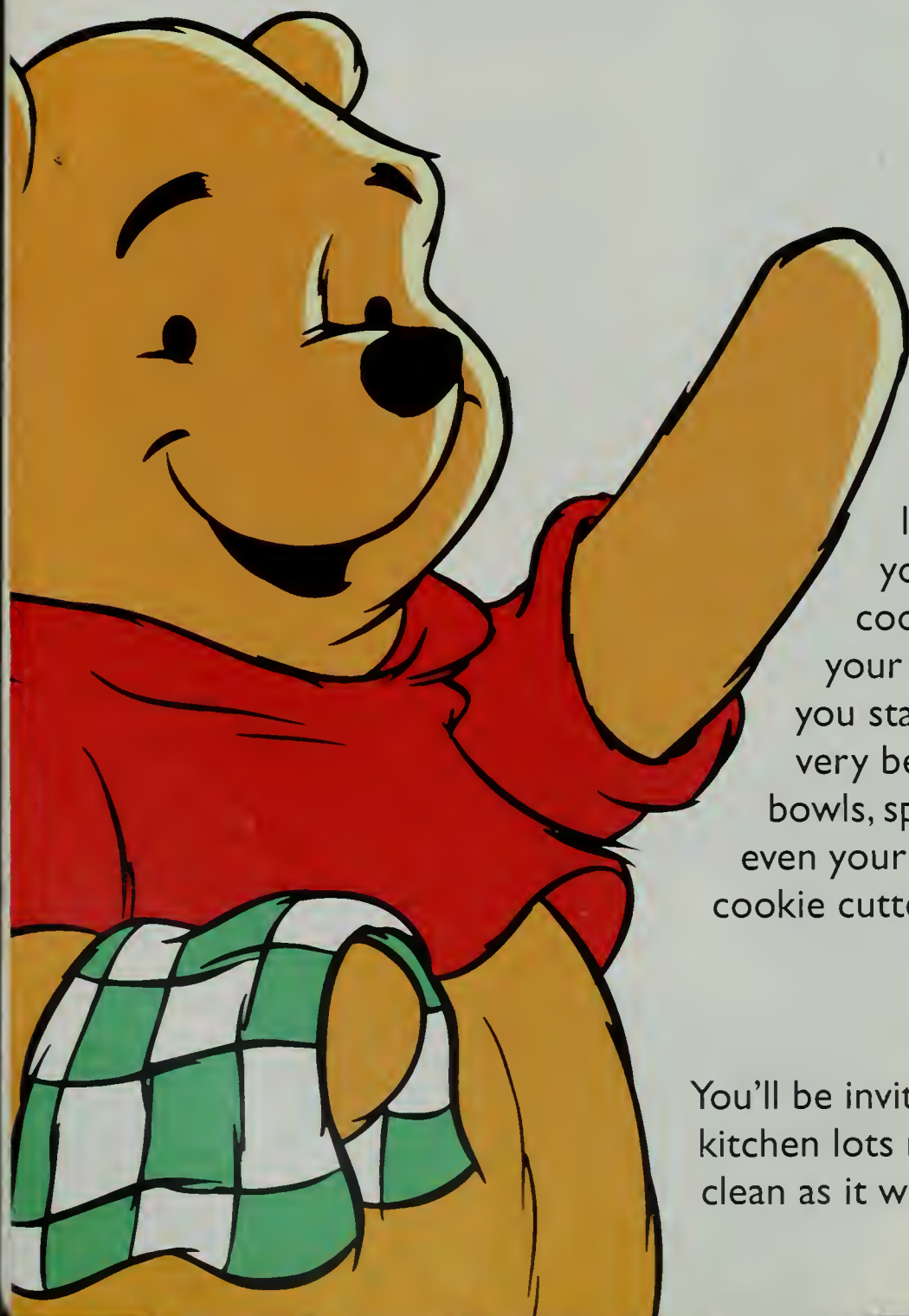
5. To make the paints, in a medium bowl stir together the powdered sugar and the milk until smooth. Now divide the mixture into the 4 little bowls. Each of these bowls will become a different color "paint." Just add one or two drops of a different food coloring to each bowl. Stir well to make a pretty color in each one.

6. Use your imagination and your paintbrushes to paint each of your cookies. Put the painted cookies back on the cooling rack until the paint has set. Makes 3 dozen cookies.



Pooh knows it's fun to cook for friends!

Why not make some of the treats in this book to give to your friends, your grandparents, or even your teacher! A colorful paper plate and some aluminum foil can make a pretty present. Just add a card you make yourself, and see how happy you make everyone feel!



Remember,
Clean Up
Can Be
Fun, Too!

It is important to keep your kitchen and your cooking tools clean. Have your grown-up helper get you started and show you the very best way to wash up the bowls, spoons, rolling pins, and even your own special Pooh cookie cutters.

You'll be invited back to use the kitchen lots more, if you leave it as clean as it was when you started!





Pooh

Who's in the
kitchen with Pooh?
Why, it's Eeyore and
Tigger, Piglet and you!

Children love doing what grown-ups do. Now they can! These tested, kid-friendly recipes are not only easy to make, they're fun! You'll find simple step-by-step directions to make cookies on sticks, Pooh-shaped pizzas and sandwiches, holiday ornament cookies you can eat, and so much more!

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