

# Rassette Arts Festival

## 2023 KIDS BALLOT

### FILM

*Ghostbusters* (1984)

*Harry Potter and The Sorcerer's Stone* (2001)

*Lightyear* (2022)

*Matilda the Musical* (2022)

*The Addams Family 2* (2021)

*The Loud House Movie* (2021)

*Trolls World Tour* (2020)

### BOOKS

"Junie B. Jones: Boss of Lunch" by Barbara Park

"Mysterious Benedict Society" by Trenton Lee Stewart

"Pete the Cat and the Missing Cupcakes" by Kimberly and James Dean

"Pages & Co.: The Bookwanderers" by Anna James

"The Detective Dog" by Julia Donaldson and Sara Oglive

"Who Could That Be at This Hour?" (*All the Wrong Questions*, book one) by Lemony Snicket

"Wings of Fire: Moon Rising" (*Wings of Fire*, book six) by Jeff Kinney

### SONG

"Believer", Imagine Dragons

"Butter", BTS

"Everybody" by Ingrid Michaelson

"Hold my Hand", Lady Gaga

"I See the Light" by Mandy Moore and Zachary Levi from *Tangled*

"One More Time", Anthony Ramos from *Trolls World Tour*

"School Song" from *Matilda the Musical*

### RECIPES

Chocolate chip muffins

Fruit dip

Hummus wrap

Italian chicken and green beans

Macaroni and cheese (Kraft Deluxe Original Cheddar)

# Chocolate Chip Muffins

## *Ingredients*

Crisco (to grease muffin tin)  
3 cups all purpose flour  
1 cup sugar  
1 Tbsp baking powder  
1/2 tsp baking soda  
1/2 tsp salt  
1 1/2 cups plain yogurt  
2 eggs  
8 Tbsp unsalted butter, melted and cooled  
1 cup chocolate chips

## *Cooking equipment*

12 cup muffin tin  
1 large bowl  
1 medium bowl  
a whisk  
a rubber spatula  
a 1/3 cup measuring cup  
a toothpick  
oven mitts  
a cooling rack

## *Method*

1. Adjust oven rack to middle position and heat oven to 375 degrees. Grease 12-cup muffin tin with crisco.
2. In large bowl, whisk together flour, sugar, baking powder, baking soda and salt. In the medium bowl, whisk eggs and yogurt until smooth.
3. Add yogurt mixture to flour mixture and use rubber spatula to stir gently until just combined and no dry flour is visible. Gently stir in the melted butter.
4. Gently stir chocolate chips into batter. Do not overmix.
5. Use 1/3 dry measuring cup to divide batter evenly among the cups of the muffin tin. (Use rubber spatula to scrape batter from the measuring cups if needed).
6. Place the muffin tin in the oven and bake until golden brown and a toothpick inserted in the center comes out clean (20-25 min).
7. Use oven mitts to remove muffin tin from the oven and place muffin tin on cooling rack. Let muffins cool in tin for 15 min.
8. Using your fingertips, gently wiggle the muffins to loosen them from muffin tin and transfer to cooling rack. Let cool for at least 10 min. before serving. Enjoy!

## **Fruit Dip**

### *Ingredients*

7 oz marshmallow crème

8 oz cream cheese, softened

1 tsp vanilla extract

Fresh fruit of choice (*recommendations below*)

### *Method*

1. In a large mixing bowl, use a hand mixer to beat together marshmallow creme, cream cheese, and vanilla extract until well combined and creamy, about 2 to 3 minutes.
2. Serve immediately with your favorite fruits or store covered, in the refrigerator, for up to 1 week.

Recommended fruits for dipping include strawberries, blueberries, bananas, raspberries, and apples.

## **Hummus Wrap**

### *Ingredients*

Whole wheat tortilla

Hummus

Sliced veggies (*recommendations below*)

### *Method*

1. Spread hummus on half of whole wheat tortilla, roll-up
2. Serve with sliced veggies

Recommended veggies include cucumbers and carrots.

## Italian Chicken and Green Beans

### *Ingredients*

2-3 chicken breasts  
1-2 lb fresh green beans  
1-2 C salted butter, melted  
Italian dressing mix

### *Method*

1. Heat oven to 350 degrees F
2. Trim chicken breasts and pat dry then cut into large bite-sized pieces\*. Place chicken in small casserole dish (7x11 or so)
3. Trim and clean green beans, place in second small casserole dish (7x11 or so)
4. Pour melted butter over both chicken and green beans (we usually use 1-1.5 C melted butter between the two)
5. Pour Italian dressing mix packet on each casserole dish (we usually use 1-2 packets between the two)
6. Bake uncovered for 30-45 minutes
  - a. Keep an eye on the green beans; may need to cover them with foil and/or take them out a bit earlier depending on how fast they're cooking compared to the chicken
7. Serve hot and enjoy! (It's recommended to serve with white rice or potatoes. Very tasty to use the same process above with some diced red potatoes. Use a larger casserole dish in that instance and bake with the green beans.)

*\*Parents may be needed for this step depending on age. Chicken breasts can be kept whole and simply trimmed/patted dry to make it easier. May need to adjust cooking time then based on thickness of breast.*