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## LET IT SNOW RECIPE A CAT IN THE SNOW

PREP: 10-15 MIN  
TOTAL: 20-25 MIN

### TOOLS

- Large pot or Dutch oven
- Slotted spoon or spatula
- Plate
- Kitchen scissors or knife
- Small mixing bowl
- Cookie scoop
- Paper towels

### HINT

Feel free to toss the donuts in a cinnamon and sugar mix too!

**\*Disclaimer: Adult supervision is highly recommended when frying the donuts and using a knife\***



### A NOTE FROM MARINA

Hi, friends! I'm Marina from Marina Makes ([marinamakesblog.com](http://marinamakesblog.com)). The first snowfall is always exciting, which is why the cat in your book waited so patiently to see the little snowflakes fall from the sky. Today, we'll be making the sweet cat from your story and some snowballs for both you and the cat to enjoy.

Adults, as always, I encourage you to involve your little one(s) in the cooking process, whether you have them stir, chop or just taste test. The directions section includes specific ways that your little one(s) can help out. I hope you have fun cooking together! I'd love to see how your food turns out, so please feel free to share pictures on social media. Don't forget to use the hashtag #marinamakeseats. Happy eating!



## INGREDIENTS

### SNOWBALL DONUTS

- 8 oz ricotta cheese
- 2 eggs
- 2 tsp vanilla
- 3/4 cup all-purpose flour
- 1/4 cup granulated sugar
- 1 tbsp baking powder
- Pinch of salt
- Canola oil for frying
- Powdered sugar

### DIRECTIONS

Let's get started, friends! First, have your little one(s) add the ricotta cheese to a mixing bowl. Then, whisk the ricotta over high speed. Add the eggs and vanilla and continue mixing until they are combined. Place the flour, sugar and baking powder in a small bowl and stir to combine. Have your little one(s) slowly add the flour, sugar and baking powder. Let the batter sit for about 15 minutes.

Heat a large and deep frying pan or a Dutch oven over medium high heat. Add the canola oil and let the oil heat for 5 to 7 minutes. Using a cookie scoop or a tablespoon, have your little one(s) scoop and form the batter into small balls and drop them gently into the pan. Lower the heat and feel free to fry a few at a time depending on the size of your pan (keep in mind they will puff up as they cook). Let each donut fry for 2 to 3 minutes until they are golden brown and are fully cooked through. Using a slotted spatula or spoon, remove the donuts from the pan and place them on a plate lined with a paper towel. Have your little one(s) sprinkle the donuts with powdered sugar while they're still hot. Let them cool slightly and enjoy!

To make the Cat sandwich, have your little one(s) use a pair of kitchen scissors or a butter knife to shape the cat's face and ears out of the bread. Next, have your little one(s) use a butter knife to shape the cat's nose out of a grape. Work together to spread the peanut butter on one slice of bread and the marshmallow fluff on the other. Have your little one(s) top the sandwich with two blueberries for eyes, using the grape for the nose and slices of banana for the whiskers.

### CAT SANDWICH

- 3 slices wheat or white bread (for a gluten-free option, use gluten-free sliced bread)
- 1 tbsp peanut butter (you can substitute this with other types of butter if your little one[s] have a nut allergy)
- 1 tbsp marshmallow fluff
- 2 blueberries
- 1 grape
- 1/4 of a banana sliced like matchsticks