



Kids' Tool Kit

baking

spatula

sheet

2 small bowls measuring spoons

Chef's Choice

Cinnamon Biscuits

Fruit Cocktail

Low fat milk

Cinnamon Biscuits

Hot and ready in just minutes!

Makes: 10

<equation-block> Level: Medium

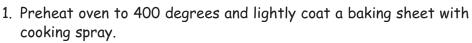
Ingredients:

- 3 tablespoons sugar
- 1 teaspoon cinnamon
- 2 tablespoons margarine
- 1 tube (7.5 ounces) canned biscuits



Directions:

Remember to wash your hands!



- Combine sugar and cinnamon in a small bowl and set aside.
- 3. Melt margarine in a small bowl in microwave.
- 4. Dip the top of each biscuit in margarine, then in sugar and cinnamon mixture.
- 5. Place each biscuit, cinnamon side up, on baking sheet and bake for 8 to 10 minutes.



Helpful Hints: Breakfast is probably the biggest back-to-school boost a student can get - and that goes for the whole family. Serve these biscuits with some fruit and a glass of milk to begin the day just right. Cinnamon Biscuits pack well if breakfast needs to be on the go!





Safety Tip: Be sure to use a dry hot pad to remove the baking sheet from the oven and a spatula to remove the hot biscuits. Let them cool just a bit before tasting to avoid burning fingers and mouths!

For more information about this recipe and other fun recipes: contact your county extension office in Kansas visit the website at www.kidsacookin.ksu.edu, or e-mail kidsacookin@ksu.edu.