

4 Fun Cookie Cutter Kitchen Activities

Cookie cutters typically only make an appearance during the holidays or special occasions. Here are a few ways to use these simple tools to make every day, nutritious foods a fun and creative activity.



1. Fun Foods to Encourage: use cookie cutters to cut fruits and veggies into different shapes. Let your kids choose their shapes--unique shapes somehow taste better! Try this with other foods you've been trying to get kids to eat--a great for activity "picky" eaters.

2. Breakfast at the Zoo: use animal shaped cookie cutters to make animal-shaped pancakes. Grease a cookie cutter and place it in a greased sauté pan over low heat, fill it with pancake batter, let it set then remove cutters with tongs and carefully flip the pancake to finish cooking through. Large cookie cutters can also be used in the same way to make fun shaped fried eggs.



3. "Art-isanal" Sandwiches: a great way to get little ones involved in the kitchen, use larger cookie cutters to cut sandwich bread into unique shapes. Left over bread can be repurposed to make breadcrumbs—lightly toast, place in a zip lock bag, crush, leave plain or season with oregano, garlic powder, onion powder and a pinch of salt, store in the refrigerator.

4. Inspired "Eggs in a Hole": use cutters to make perfect egg-in-a-hole breakfasts with fun toast cutouts, see below.

