



Let's Make It!

Gabby's Dollhouse Character Snacks



Have an adult help you with this project

TIP:

To add details, make your own piping bag! Just cut a corner off a resealable bag

MERCAT

HEAD & EARS:

Green apple

EYES:

Apple & blueberries

STAR & MOUTH:

Fruit leather

DETAILS

(EARS, NOSE, & CHEEKS):

Strawberry yogurt

BODY:

Bread & grape jelly

ARMS, SCALES, & FINS:

Green & purple seedless grapes



PILLOW CAT

STRIPES

(FROM HEAD TO TAIL):

Mango, orange, cucumber, pink dragon fruit, grapefruit, & mango

EARS:

Mango

EYES:

Apple & blueberries

MOUTH:

Blueberry slivers

DETAILS

(EARS, NOSE, & CHEEKS):

Strawberry yogurt

LEGS & TAIL:

Pink dragon fruit



TIP:

Use a round cookie cutter to make Pillow Cat



TIP:

Use scissors to cut out your shapes! Bread from the fridge cuts easier

PANDY

BODY & HEAD:

Bread

WHITE MARKINGS:

Cream cheese

EYES:

Cream cheese & blueberries

BROWN MARKINGS:

Chocolate hummus

NOSE & EARS:

Strawberry cream cheese

MOUTH:

Blueberry slivers



DJ CATNIP

BODY:

Rice cake & grape jelly

EARS, MOUTH, & HOODIE:

Strawberries

EYES:

Apple & blueberries

NOSE:

Blueberry

LEGS & TAIL:

Pretzel twists



Eco tips!

Reduce waste by composting your fruit scraps



Scan here for more recipe fun with Gabby and friends on YouTube!



LET'S MAKE CHOCOLATE HUMMUS!

INGREDIENTS

- 1 can** Low sodium black beans or white navy beans
- ¼ cup** Unsweetened cocoa powder
- ¼ cup** Nut or seed butter of choice
- ⅓ cup** Cup maple syrup
- 2 tbsp** Milk of choice (use more or less depending on the thickness of your nut or seed butter)
- 1 tsp** Vanilla extract
- Pinch of salt
- Optional: Mini chocolate chips*



1. Drain and rinse the beans.

2. In a food processor or blender, add all the ingredients except the milk and optional mini chocolate chips.

3. Pulse the ingredients until very smooth, stopping to scrape down the sides of your processor or blender when needed.

4. Add milk 1 tablespoon at a time, giving it a few pulses after each one. Keep going until the hummus is smooth and spreadable like frosting. Yum!

5. Scoop the hummus into a bowl, and if you want, stir in the mini chocolate chips.

6. Spread it on bread or use it as a sweet dip for crackers or fruit. Don't forget to share your kitty-licious creations with friends!



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this recipe!