Turkey Toast for kids

Snacks · ages 5 to 10 (grades K–4th) · about 15 minutes · serves 2

Gobble gobble! Let's build a turkey out of toast and fruit. Steps marked Grown-up step are for a grown-up to do.

Ingredients

- 2 slices of bread (or gluten-free bread)
- 2 tablespoons peanut butter (or sunflower seed butter)
- 1 apple
- 1 clementine
- 1 banana
- 1 handful raisins

Tools

A toaster (grown-up), A sharp knife (grown-up), A cutting board, A butter knife, A plate.

Steps

1. Wash your hands with soap for twenty seconds.
2. Grown-up step: A grown-up toasts 2 slices of bread until golden.
3. Grown-up step: A grown-up cuts 1 apple into thin slices and 1 banana into coins.
4. Spread 2 tablespoons of peanut butter over the toast with a butter knife.
5. Peel 1 clementine and pull it into pieces.
6. Fan apple slices and clementine pieces behind the top of the toast, like feathers.
7. Press a banana coin in the middle of the toast for the head.
8. Give it two raisin eyes and a clementine beak.
9. Gobble gobble! Your turkey is ready to strut.

Safety notes

- Sharp! A grown-up does this part.
- Hot! A grown-up does this part.
- Contains peanuts, wheat. Swap an ingredient for an allergy where the recipe lists a swap.
- Spread peanut butter thin for little ones: a big lump can choke.
- Cut apple into thin slices for little ones under 4.
- Read the label on packets for allergies.

Kitchen science

Heat drives the water out of bread, which is why toast turns crisp and sturdy enough to carry a spread and a whole fan of fruit.

Make it your own

- Use sliced strawberries for the red feathers.
- Spread cream cheese instead of peanut butter, and add a dab of jam.
- Make a turkey on a plain cracker for a tiny snack.

Free at peabody.kids/kitchen/turkey-toast