Best Cooking Websites for Kids in 2026: Sites, Channels and Games Compared

Peabody blog · Cooking · updated 2026-10-27

We compared 35 kids' cooking websites, plus the YouTube channels, TV shows and cooking games kids use: who each is for, step pictures, safety, cost and ads.

The best cooking website for your child depends on one question first: who is going to read the page? Almost every kids' recipe site is written for the parent. That's fine if you're cooking together and you're the one reading. It doesn't help a six-year-old who wants to make something on their own and can't read "½ teaspoon of baking powder" yet, or a fourteen-year-old who won't use anything that talks to them like a toddler.

I'm a parent who built Peabody, a free reading and math site, and a few weeks ago I added the Kitchen: drawn, step-by-step recipes read aloud by a tiny chef called Crumb. One of my kids can hardly read yet, and the drawing of each step moving is what lets them cook. That made me want to know what else is out there, and what the good ones do. So we looked at about 35 kids' cooking websites, kits, courses and picture cookbooks; at the YouTube channels, TV shows, TikTok trends and cooking games kids actually spend time on; at twenty of the big grown-up cooking sites and apps; and at search data for what parents and kids type into Google.

Peabody's Kitchen is one of the sites in this comparison, so weigh what I say about it accordingly. I've tried to describe the others as they are. Prices, counts and page details are as we saw them on 27 October 2026, and they change.

For the record, my kids' verdict on all of it was simpler than mine: the goofier the better, and anything that looks like an animal or a bug wins.

The short answer

- If you want: Recipes a child who can't read yet can follow · Look at: Accessible Chef; Peabody's Kitchen · Why: Accessible Chef: 401 free picture-strip recipes with one to five words a step, printable. Peabody: a moving drawing for every step, read aloud, grown-up steps marked · Cost (27 Oct 2026): Free
- If you want: The most delightful kid-led box · Look at: Raddish · Why: Illustrated recipe cards, a kitchen tool and a patch every month, 400+ recipes for members · Cost (27 Oct 2026): $22.95–$28.95 a month, plus groceries
- If you want: Recipes tested with kids · Look at: America's Test Kitchen Kids (now mostly its books) · Why: The best technique writing; recipes tested with children · Cost (27 Oct 2026): Books; some free articles

• If you want: A structured skills course · Look at: Kids Cook Real Food · Why: Three levels, 32 skills and a careful knife ladder, on video · Cost (27 Oct 2026): $197 one time
• If you want: Free, no ads, from health experts · Look at: KidsHealth, ChopChop · Why: Medically reviewed; KidsHealth has a Listen button; both have Spanish · Cost (27 Oct 2026): Free
• If you want: A big free collection · Look at: BBC Good Food kids' cooking · Why: 94 recipes, each step labelled for grown-ups or children · Cost (27 Oct 2026): Free, with ads
• If you want: Food that looks like animals · Look at: Eats Amazing, Kitchen Fun With My 3 Sons · Why: Hundreds of fun-food ideas · Cost (27 Oct 2026): Free
• If you want: Something for a teenager · Look at: Not much yet: Teens Cook Real Food (waitlist), ATK's teen cookbook, YouTube · Why: The biggest gap we found · Cost (27 Oct 2026): Varies
• If you want: A cooking game that's good for them · Look at: Toca Kitchen 2 for little ones, Overcooked for families playing together · Why: Toca is an open sandbox, paid up front; Overcooked is co-op and has an assist mode · Cost (27 Oct 2026): Paid apps and games

How the top sites compare

• Site: Raddish · Written for: Parent buys, kid cooks · Ages: 4–14+ · Recipes: 400+ (members) · Price: $22.95–$28.95/mo · Help for non-readers: Illustrated cards · A picture for each step: Illustrations · How it handles safety: Skill lessons · Ads on the page we checked: None
• Site: I'm The Chef Too · Written for: Parent · Ages: 4–14 · Recipes: One kit a month · Price: $28.95–$36.95/kit · Help for non-readers: Cook-along video · A picture for each step: Cards and video · How it handles safety: Safety notes in guides · Ads on the page we checked: None
• Site: America's Test Kitchen Kids · Written for: Parent (kids through the books) · Ages: 3–12; teen book 14–18 · Recipes: 188 tagged articles · Price: Free articles; books and boxes paid · Help for non-readers: Preschool storybook in boxes · A picture for each step: A few photos · How it handles safety: In the books · Ads on the page we checked: None found
• Site: Kids Cook Real Food · Written for: Parent buys, kid watches · Ages: 2–12 · Recipes: 45 videos · Price: $197 · Help for non-readers: Says pre-readers can do some alone · A picture for each step: Video · How it handles safety: Dull tools, then a paring knife, then a chef's knife · Ads on the page we checked: None
• Site: ChopChop · Written for: Families · Ages: All · Recipes: About 12 an issue · Price: Free · Help for non-readers: Sprout magazine for under-5s · A picture for each step: Photos · How it handles safety: Not checked · Ads on the page we checked: None
• Site: KidsHealth · Written for: The child, with a parent · Ages: 6–12 · Recipes: 20 · Price: Free · Help for non-readers: A Listen button · A picture for each step: None · How it

handles safety: Not on the page · Ads on the page we checked: None found

• Site: BBC Good Food · Written for: Parent · Ages: 5+ · Recipes: 94 · Price: Free; some app-only · Help for non-readers: None · A picture for each step: None in the method · How it handles safety: "Grown-ups" and "Children" on each step · Ads on the page we checked: 54

• Site: Allrecipes · Written for: Adults · Ages: All · Recipes: Large · Price: Free · Help for non-readers: None · A picture for each step: A photo per step · How it handles safety: None · Ads on the page we checked: 50

• Site: Food Network · Written for: Parent · Ages: All · Recipes: 23 in its gallery · Price: Free · Help for non-readers: None · A picture for each step: Photos · How it handles safety: Little-kid and big-kid jobs · Ads on the page we checked: 73

• Site: Taste of Home · Written for: Parent · Ages: All · Recipes: 20+ lists · Price: Free · Help for non-readers: None · A picture for each step: Photos · How it handles safety: None · Ads on the page we checked: 104

• Site: Super Healthy Kids · Written for: Parent · Ages: Bands 5–7, 8–11, 12–17 · Recipes: Large · Price: Free · Help for non-readers: None · A picture for each step: None in the card · How it handles safety: Safety posts · Ads on the page we checked: About 230

• Site: Yummy Toddler Food · Written for: Parent · Ages: 0–8 · Recipes: Large · Price: Free; members area · Help for non-readers: None · A picture for each step: None in the card · How it handles safety: Allergy filters · Ads on the page we checked: 235

• Site: Accessible Chef · Written for: Learner, parent, teacher · Ages: Any · Recipes: 401 · Price: Free · Help for non-readers: Picture strips · A picture for each step: Picture strips · How it handles safety: Tags and a supervision note · Ads on the page we checked: Some Google ads

• Site: Fun-food blogs · Written for: Parent · Ages: 3–10 · Recipes: Hundreds · Price: Free · Help for non-readers: None · A picture for each step: Photos · How it handles safety: Little · Ads on the page we checked: 0–17

• Site: PBS KIDS for Parents · Written for: Parent · Ages: 2–8 · Recipes: A few online · Price: Free · Help for non-readers: Picture cookbook in print · A picture for each step: Photos · How it handles safety: Ten plain safety tips · Ads on the page we checked: 16

• Site: Peabody's Kitchen · Written for: The child, with a grown-up's section underneath · Ages: 5–13 · Recipes: 26 · Price: Free through the end of 2026 · Help for non-readers: Every step drawn and read aloud · A picture for each step: A moving drawing per step · How it handles safety: Every hot or sharp step marked for a grown-up and said out loud · Ads on the page we checked: None

"Ads on the page" is a rough count of ad-related elements on one recipe or collection page, made the same way on each site. Use it to compare, not as an exact number. "Not checked" means the site blocked our tools.

What makes a kids' cooking site good: ten things

These are the ten ways the sites differ most, and what the best of each does.

1. It talks to the child. Most pages start "your kids will love…". The ones a child can use on their own speak to the child: Raddish's cards, Accessible Chef, KidsHealth's "for Kids" section, and the picture cookbooks.
2. A picture for every step. Allrecipes shows a photo per step. Accessible Chef shows a strip of pictures per step. Most kids' sites, surprisingly, show none inside the method: the BBC, KidsHealth and the big parent blogs we opened had no step pictures at all.
3. It reads itself aloud. KidsHealth's Listen button was the only one we found on a recipe website. For a child who can't read yet, that and pictures are the whole game.
4. Safety is in the steps, not in a paragraph. The best mainstream pattern is the BBC's: each step says "Grown-ups:" or "Children:". Food Network splits jobs into "little kids" and "big kids". Kids Cook Real Food teaches knives as a ladder: dull tools first, then a paring knife, then a chef's knife. Most sites put safety in a separate article nobody reads mid-recipe.
5. Jobs that fit the age. Super Healthy Kids groups recipes by 5–7, 8–11 and 12–17. King Arthur labels its kids' book Easy, Medium and Project.
6. A way to get better. Badges, levels and collections exist almost only in paid products: Raddish's growing tool set and apron patches, Kids Cook Real Food's 32 skills, the MasterChef Junior kits' stickers. No free site we found had a kid-facing skills path.
7. It's funny. The public-health sites are earnest and the big publishers are polite. The fun-food blogs and the Kids Baking Championship are where the jokes are.
8. It prints well. Raddish's laminated cards, Accessible Chef's PDFs and the picture cookbooks win here. Few websites print a clean card a child can use.
9. No ads in the way. The free parent blogs pay for themselves with ads, and on the pages we opened that meant 200 or more ad elements around a short recipe. The nonprofits (KidsHealth, ChopChop) and the paid kits have none.
10. Something new to come back for. Raddish publishes every month. The newest America's Test Kitchen Kids articles we saw were from 2022, and some kit sites still show 2023 footers.

The sites, by kind

Kits and subscriptions

Raddish is the best kid-facing product in the category, and it's a box. Each month brings three illustrated recipe cards (a main, a starter or breakfast, and a dessert or snack), a real kitchen tool, a woven apron patch, conversation cards and a shopping list. Clubs run from 4 to 14 and up, including a Global Cooking club. The recipe cards are designed for the child to lead. The catch is the model: you pay every month, buy the groceries yourself, and the 400+ recipe

library is for members.

I'm The Chef Too pairs a themed baking kit with a science lesson and a cook-along video, and sends pre-measured ingredients, which takes the hardest part (measuring) out for little ones. It's mostly sweets, and a kit costs $28.95 to $36.95.

America's Test Kitchen Kids has the most trusted name, and its Complete Cookbook for Young Chefs and teen cookbook are excellent. Online, the dedicated kids page now redirects to a filtered list of 188 articles, and the newest we saw were from 2022, so treat it as a book brand now.

Courses

Kids Cook Real Food is the strongest skills course: 45 videos, 32 skills, three levels, and the most careful knife progression we found. It costs $197 once, is sold to the parent and taught by video. Its sister course, Teens Cook Real Food (ages 13 to 21), was the only dedicated teen cooking course we found, and it was on a waitlist when we looked.

Free and trusted

KidsHealth (from Nemours, a children's health system) has about 20 kids' recipes, each medically reviewed, with a Print button, a Listen button and a Spanish version. There are no pictures at all. ChopChop is a nonprofit family cooking magazine that started in pediatricians' offices, in English and Spanish, ad-free; its site blocked our tools, so we couldn't check the recipe pages. USDA's Team Nutrition program has free kids' cooking lessons and standard recipes, written mostly for school and after-school staff. PBS KIDS for Parents has a short list of character-themed recipes and good plain safety tips, and its print Do It Myself Cookbook is built for children who can't read yet.

Big recipe sites

BBC Good Food's kids' cooking collection has 94 recipes and the best safety habit of the big sites: every step says whether it's for a grown-up or a child, and it suggests a plastic or cutlery knife for children from five. Allrecipes isn't a kids' site, but its Ants on a Log page has a photo for every step, a half/double scaler and a keep-screen-awake switch, which is more than most kids' sites manage. Food Network's gallery of recipes kids can make splits each one into little-kid and big-kid jobs. Taste of Home has more kid lists than anyone (no-bake, summer, "your kids can make themselves") as slideshows. King Arthur Baking sorts its kids' cookbook into Easy, Medium and Project and runs a Baker's Hotline that answers baking questions.

Parent food blogs

Super Healthy Kids, Yummy Toddler Food, Weelicious and Kids Eat in Color are written by parents for parents, often with a dietitian involved, and they're good at what they're for: feeding picky eaters, allergy-friendly filters, lunch ideas. Super Healthy Kids has a useful age-banded list of recipes kids can make. They aren't designed for a child to cook from, and the ad-supported ones are busy pages.

Picture recipes for children who can't read yet

Accessible Chef is the one real picture-step recipe library online: 401 free visual recipes, each step a strip of pictures with a few words, a servings scaler, and a PDF to print. It was made for people with disabilities, starting as a Girl Scout Gold Award project in 2010, and it's used by teachers and therapists. It proves the format works. It isn't trying to be playful, and it has no audio. In print, Mollie Katzen's Pretend Soup (1994) is still the classic picture cookbook for children 3 to 8, and the PBS KIDS and DK picture cookbooks follow the same idea.

Fun food and food art

Eats Amazing, Kitchen Fun With My 3 Sons, Hungry Happenings and Lunchbox Dad are where the animal sandwiches, bug cupcakes and monster snacks live, and Japanese kyaraben (character bento) is the tradition behind all of it: packed lunches arranged into animals and faces, which took off in the 1990s as a way to get children interested in their food. These sites are made by parents to delight kids, and kids rarely make the food themselves. Several have slowed down or moved to social media.

Where kids actually learn to cook: video, TV and games

Most of the time children spend on cooking isn't on recipe websites at all.

YouTube and TikTok

About nine in ten US teens use YouTube and roughly three quarters use it every day; 61% use TikTok daily (Pew Research Center, fall 2025). The big cooking channels are huge: Nick DiGiovanni had about 48 million subscribers in October 2026, Tasty about 21 million, Rosanna Pansino's baking channel about 15 million.

Three things stood out:

- Tiny and cute wins with younger kids. A miniature-cooking channel, The Tiny Foods, averages millions of views a video, mostly without words. Pre-readers do best with a character and wordless action (The Tiny Chef Show, Waffles + Mochi, Cookie Monster's Foodie Truck) or overhead, hands-only steps like Tasty's.
- Teens chase templates, not recipes. The 2024 shaken cucumber salad reached nearly 300 million TikTok views; "Dubai chocolate" gets about 450,000 US searches a month. The

pattern: fewer than six ingredients, one container, a visible change with a sound, and endless remixes.

• The reveal is the hook. Build it fast, pause, put the eyes on last, add a sound and a wiggle, react, take a bite. It's the same craft as kyaraben.

For under-13s, YouTube's "made for kids" setting turns comments off. Children shouldn't be posting their own cooking videos publicly, and the safe version of every one of these patterns is private: the family, not the internet.

TV

The Kids Baking Championship's fourteenth season is themed "Amazing Animals", with animal-texture tarts, animal macarons and edible insect terrariums: proof that animals and bugs are mainstream kid cooking. MasterChef Junior brings the mystery box; Nailed It makes failing funny, which takes the fear out. The Tiny Chef Show and Waffles + Mochi are gentle and character-led for the youngest. The ingredients that motivate: a clock and a twist, someone who reacts, a reveal at the end, and kind failure. The ones to leave out at home: eliminating children and judging them against each other.

Cooking games

This is where the biggest kids' cooking audience is. "Papa's games" gets about 49,500 US searches a month, "Overcooked" 49,500, "Cooking Mama" 27,100 and "cooking games" 22,200. Cooking Fever has around 450 million downloads, and the Roblox game Restaurant Tycoon 2 has more than 1.6 billion visits.

The loop that keeps kids playing is the order ticket: a customer wants something, you make it in steps, you get stars, you upgrade your kitchen. That's a recipe with a reason to finish. Good picks: Toca Kitchen 2 (an open-ended sandbox for little ones, paid up front rather than ad-supported) and Overcooked played together as a family, using its assist mode for younger players. Be careful with free mobile cooking games heavy on ads and in-app purchases, and with Roblox games that have open chat.

Do cooking games teach real cooking? The evidence is thin: a few small studies, no strong ones. What works at home is a game and then a real cook the same evening: "You made forty pizzas in Papa's. Want to make one for real?"

Funny food: why goofy and animal food works

My kids aren't unusual: across the sites, shows and channels, the recipes kids pick are the ones with a joke in them. There are three kinds:

1. Classics with goofy names. Ants on a log, pigs in a blanket, monkey bread, puppy chow, dirt cups, toad in the hole, frog eye salad. These are huge searches; "monkey bread" alone is about 110,000 a month. The name is half the fun, and it gives a child a story to tell at the

table.

2. Food that looks like an animal. A kiwi half becomes a turtle shell; grapes on a stick become a caterpillar; a marshmallow with pretzel legs becomes a spider. Eyes and a mouth do almost all the work.
3. Grown-up dishes with kid ingredients. Banana sushi, fruit pizza, apple "nachos", a kids' snack board. The joke is the dress-up, and the child gets to make "a grown-up thing".

Does it make children eat more vegetables? The research is mixed: some studies found faces and fun shapes helped, others found no effect. The stronger case is simpler: it makes cooking fun and gets children to the table.

How gross is too gross?

Kids love gross. Grown-ups are the ones reading at the table. The line most fun-food sites seem to keep, and the one we've adopted:

- Fine any time: bugs, worms, snails, spiders, frogs and frogspawn, slime, swamp, mud and dirt. Gross to look at, normal food underneath.
- Halloween only: eyeballs, mummies, bones, fingers, brains.
- Never: anything about poop, vomit or snot, real pests like cockroaches and flies, food that looks spoiled, dares, or forcing a bite. Gross-flavour jelly bean challenges are popular, and they're exactly the line.

The rule of thumb: it looks gross and tastes good. The surprise should always be that it's yummy.

What grown-up cooking sites get right

The big adult sites taught us four things worth copying for kids:

- Proof that someone made it. NYT Cooking's notes, Allrecipes' ratings and "I made it" photos, America's Test Kitchen's tested-with-kids line. For children, that proof has to come without strangers, photos or public comments: taste faces, counts, "tested in our kitchen".
- Tools for busy hands. Step timers, keep-the-screen-awake, half and double, a get-ready list, a shopping list sorted by aisle, and "what can I make with what I've got?".
- One clear constraint. Budget Bytes puts the cost on every recipe; Mob (in the UK) is cheap meals for students. For teenagers, "dinner for four from what's in the fridge" is a better hook than a big catalogue.
- Skills before recipes. Jamie Oliver's Ministry of Food teaches basic skills first, and a university evaluation found people's confidence and the fruit and vegetables they ate went up, and were still higher six months later.

And one warning: AI-written recipes. Google's AI answers have given wrong baking times and stitched steps from one recipe onto ingredients from another, and some independent food creators reported losing a third or more of their traffic in 2025. A recipe a child follows has to

be written and checked by people, with the hot and sharp steps marked.

What's missing

After all of that, these are the gaps nobody fills well:

1. Free picture recipes for 5- to 7-year-olds, on screen, that are fun. Print books do it; Accessible Chef does it without the fun; nobody does it with pictures, a voice and a joke.
2. Teenagers. One paid course on a waitlist, one teen cookbook, and TikTok. Nothing free that teaches a 14-year-old to plan, shop for and cook a family dinner.
3. Safety in the design. Mostly it's a paragraph.
4. A free way to get better. Skills paths and badges are paid-only.
5. A safe "I made it" for kids. Only grown-ups get to post reviews and photos.
6. Funny and real together. The fun-food sites decorate; the real-cooking sites are earnest.
7. Freshness. Several kids' cooking sites haven't added much in years.
8. Spanish. Only ChopChop and KidsHealth.

How to pick, by age

5 to 7

Look for pictures of every step, something that reads aloud, and no heat. Accessible Chef's printable picture recipes, PBS's or Mollie Katzen's picture cookbooks, and Peabody's no-cook recipes (ants on a log, banana sushi, rainbow fruit cup) are the places to start. Most of the fun at this age is assembling: spreading, sprinkling, stacking, putting eyes on things. Our no-bake recipes for kids page lists the ones with no heat at all.

8 to 10

Now the child can read a recipe card and measure. Raddish (if a box suits you), the BBC's kids' collection with its grown-up and child labels, and Peabody's recipes that cook with you nearby (scrambled eggs, English muffin pizzas). This is the age for a skills path: crack an egg, whisk, use the microwave with you there. Cooking with kids by age has the full table of jobs.

11 to 12

The stove and the oven, with a grown-up close. America's Test Kitchen's Complete Cookbook for Young Chefs is the best single book here, and Kids Cook Real Food the best course if you want one. Peabody's pancakes are a good first stove recipe. Baking is where most kids this age want to go.

13 to 16

Teenagers want real food and to be trusted. ATK's teen cookbook, YouTube (Joshua Weissman for "make the takeout at home", Tasty for quick ideas), and simple templates they can remix: mug cakes, fried rice, tacos, pasta with a sauce from scratch. The best thing a parent can do is hand over one dinner a week, with a budget.

What we're doing about it at Peabody

The Kitchen today has 26 recipes, from no-cook ants on a log to pancakes, including fourteen Halloween treats. Every step is a moving drawing, Crumb reads it aloud, and every hot or sharp step stops for a grown-up and says why. Amounts halve and double as fractions, allergy swaps work across the recipe, and the recipe prints as a card. Under the card is the whole recipe in words for grown-ups. It's free through the end of 2026, with no ads and no sign-up.

What this research changed in our plans:

- New recipes every week, starting with the holidays.
- Critter recipes, because my kids were right: turtles, caterpillars, ladybugs, octopus hot dogs, and the whole "on a log" family. On the last step, the drawing of the finished critter comes alive.
- Picture sentences under every step (two spoons, the sugar, into the bowl), so a child who can't read can cook without the sound on.
- A skills path, from washing hands to cooking dinner, signed off by a grown-up who watched.
- A real path for teenagers, with straight names and grown-up words.

None of it uses AI while your child cooks: every recipe is written and checked by people, and the safety rules are checked by the code. If your kids like to read while something's in the oven, the free library has stories at every reading level.

Questions parents ask

What is the best free cooking website for kids?

It depends on who's reading. For a child who can't read yet, Accessible Chef (picture recipes to print) and Peabody's Kitchen (drawn steps read aloud) are free and built for them. For a parent cooking alongside, the BBC's kids' collection labels every step for a grown-up or a child. For trusted, ad-free recipes, KidsHealth and ChopChop.

Are there recipes for kids who can't read?

Yes. Accessible Chef has 401 free picture-step recipes you can print. In print, Mollie Katzen's Pretend Soup and the PBS KIDS Do It Myself Cookbook are made for pre-readers. Peabody's Kitchen shows every step as a moving drawing and reads it aloud.

What can a 6-year-old cook by themselves?

No-cook recipes with a butter knife: ants on a log, yogurt parfaits, banana sushi, fruit cups, trail mix, and snacks that look like animals. They can measure, pour, stir, spread, sprinkle and crack an egg into a bowl with help. Knives other than a butter knife, the stove, the oven and the toaster stay a grown-up's job.

What are good cooking YouTube channels for kids?

For younger children, character-led and wordless videos work best: The Tiny Chef Show's clips, miniature-cooking channels, and Sesame Street's food segments. Tasty's overhead, hands-only videos are easy to follow at any age. For teenagers, Nick DiGiovanni, Joshua Weissman and Rosanna Pansino are popular. Watch with younger children, and check that videos for under-13s are marked made for kids.

Do cooking games teach kids to cook?

There's little good evidence that they do on their own. They do teach doing things in order and they make cooking feel exciting. The useful move is to follow a game with a real recipe the same day.

What should a teenager learn to cook first?

Eggs, rice, pasta with a simple sauce, a stir-fry, tacos, a sheet-pan dinner, and one bake (cookies or banana bread). With those, a teenager can cook dinner for the family. Let them plan it and shop for it too.

Why are so many kids' recipes shaped like animals?

Because children like making them. Food shaped like animals and faces, like Japanese character bento, gives a child something to show off and a story to tell. The research on whether it makes children eat more is mixed, but it does make cooking more fun.

Is Peabody's Kitchen free?

Yes. The Kitchen is free through the end of 2026, with no ads and no sign-up, and the allergy picks stay on your device.

Sources

- Accessible Chef, accessiblechef.com, recipe pages and about page, checked 27 October 2026.
- Raddish, raddishkids.com, clubs and prices, 27 October 2026.
- America's Test Kitchen Kids, americastestkitchen.com, 27 October 2026.
- Kids Cook Real Food and Teens Cook Real Food, raisinghealthyfamilies.com, 27 October 2026.
- KidsHealth recipes for kids, kidshealth.org, 27 October 2026.
- BBC Good Food kids' cooking recipes, bbcgoodfood.com, 27 October 2026.
- Food Network, recipes kids can make and Kids Baking Championship, foodnetwork.com, 27 October 2026.
- Super Healthy Kids, superhealthykids.com, 27 October 2026.
- PBS KIDS for Parents, cooking with kids, pbs.org.
- Pew Research Center, teens, social media and technology, survey of 25 September to 9 October 2025.
- Channel sizes from vidIQ, 26 October 2026; game numbers from Wikipedia, publisher statements and Roblox's public game pages, 27 October 2026; search volumes from Semrush (US), 27 October 2026.
- Kyaraben history: Wikipedia, "Kyaraben".

Free at peabody.kids/blog/best-cooking-websites-for-kids