

#### Miss Fashionista

Printable **Babysitter Activity** Kit

Miss Fashionista

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#### About Moms & Munchkins

On the Moms & Munchkins blog (www.momsandmunchkins.ca), you'll find activity and party planning inspiration for all ages. From creative ways to first announce your pregnancy to planning your daughter's Sweet 16 party, Moms & Munchkins has ideas for all ages. Whether you're looking for ideas for your next family date night, fun ways to enjoy holidays with loved ones, or party planning inspiration, the blog is designed to be a resource for creative ideas.

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Find more fun family ideas at: www.MomsandMunchkins.ca

# Kit Instructions

Thank you for purchasing the **Miss Fashionista Theme** Babysitter Activity Kit! To help you get started, we've put together a few instructions for you. If you have any questions, don't hesitate to contact me at cheryl@momsandmunchkins.ca.

#### Coloring Page

Color in all of the pretty clothes for your paper dolls to wear! I'd recommend printing these on thicker cardstock paper as it will be stronger later for the dressup portion of the activity.

## Activity Page

Activity Part One - Once you've colored in the doll's clothes and cut them out, use them to dress up your cutout paper dolls and have a little fashion show on the red carpet!

Activity Part Two - Now that you've had a chance to dress up your dolls, it's time to make your own fashion for each other! Using crepe streamer paper and your imagination, take turns dressing your babysitter and friends in your own crepe streamer paper fashions! Once complete, you can do your own fashion show!

#### Snack Time

This activity kit includes a fun recipe to enjoy with the little ones. I recommend putting the ingredients together ahead of time so that you don't have to spend time in the kitchen while you are babysitting. I'd highly recommend asking the children's parents about any restrictions they have with the food for the kids, food allergies, etc.

#### Good Behavior Certificate

Were the little ones well behaved while you babysat them? With fun activities to keep them busy, I'm sure you all had a great time together! You can award them for being so good by giving them a good behavior certificate. Feel free to add on your own stickers to personalize it.

### Kit Completion Certificate

Want to keep track of the kits you've completed together? You can use these kit completion certificates to track the kits you've successfully completed.

Find more fun family ideas at: www.MomsandMunchkins.ca



Coloring Page

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# Fashion Show Fun!

Simply cut out the runway, place on the floor or table and show off your fanciest creations! Part Two - You become the fashion star! (See the instructions page for more info.)







# Every Fashionista needs a sweet treat now and then!

Fashionable Cookies

Ingredients:

I cup, unsalted, room temperature butter

1 cup granulated sugar

1/4 tsp. lemon zest (orange works well, too!)

1 egg

1 tsp. vanilla extract

1/4 tsp. brandy/almond extract

2 1/2 cups All Purpose Flour

1/2 tsp. salt

1 tsp. baking powder

#### Instructions:

#### Extras:

Bring along some icing and different colored sprinkles and candies for the kids to 'dress up' their cookies. You'll want to make the cookies at your own home ahead of time so they're cooled and ready for decorating!

Recipe provided by:

Iced...Bake Shoppe

In a mixing bowl or mixer, cream the butter sugar and lemon zest on medium speed until fluffy (~1-2 minutes).

Slow the speed down to low and add the egg and flavor extracts and beat until blended. Scrape the sides of the mixing bowl.

In a clean bowl, combine the AP Flour, baking powder and salt together. With mixer on low, add the flour mixture until fully incorporated. Do not overmix as the dough will start to become tougher due to the gluten.

Remove dough from bowl and form a ball.

Press ball into a disk about an inch tall and wrap tightly in plastic wrap. Place in fridge and chill for a minimum of two hours (can be chilled overnight).

Preheat the oven to 375F and line your baking sheet with parchment or a silicone baking mat (these aren't necessary, but makes clean up a snap and bakes the backs more evenly).

If the cookie dough was chilled overnight, pull it from the fridge ~30 minutes before you are going to start rolling it out. This will allow the butter to soften enough that it is much easier to handle. On a lightly floured surface, roll out dough to desired thickness. I roll mine out about ¼ inch. Cut out cookies with a floured cookie cutter (dip cutting edge of cookie cutter in flour – this will keep the dough from sticking to it).

Reroll scraps using as little flour as possible until you have all your cookies. Note: the more times you roll out the dough, the tougher it will become, so try to do this as few times as possible. Place cookies on baking sheet and chill in the fridge for at least fifteen minutes prior to baking. This is the best method to insure they retain their shape whilst baking.

Place cookies in oven on middle rack (one tray at a time). Depending on the thickness of your cookies, you will want to bake them from five to ten minutes, until the middles no longer look wet. You do not want the cookies to be golden brown, you just want them to be done (to be soft), and maybe a little brown on the edges.

Remove pan from oven and let rest for a couple minutes. Remove from baking sheet and place on cooling rack. Once they are cool – they are ready to be decorated. They can be stored in an airtight container, or frozen until ready to use.

<u>Recipe</u>

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3" Label Round



Completion Certificate

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Good Behavior Certificate