**CHILDREN LABS**

**Pizza Bites**

(Makes 20 individual pizzas)

10 English muffins

1 c. pizza sauce

1 ½ c mozzarella cheese, grated

60 pepperonis

Place English muffin halves on a cookies sheet. Spread each with a spoonful of pizza sauce. Top with cheese then place 3 pepperoni’s on each muffin half. Bake at 500 º for 5 minutes or until cheese melts. Serve hot.

**Baked Cheese Balls**

(Makes 24)

6 individual String Cheese

1/4 cup Italian bread crumbs

1/4 cup skim milk

Preheat oven to 400 º. Lightly grease a baking sheet. Cut each string cheese into four pieces. Dip in skim milk and bread with the crumbs. Place on baking sheet and bake for 5-6 minutes or until golden brown. Let cool before eating.

**Fruit Kabobs**

1 Pineapple

1 pkg strawberries

½ pkg grapes

½ Cantalope

1 ½ c greek yogurt

2 tsp. honey

¼ tsp orange zest

1 Tbsp. orange juice

1/8 tsp. vanilla

Cut up pineapple, and cantaloupe into cubes. Cut strawberries in half. Skewer fruit onto sticks. Add all fruit dip ingredients and mix together until combined

**Crackerwiches**

40 crackers

½ pkg. strawberries

¾ c peanut butter

½ c honey

Slice strawberries into slices. Spread small amount of peanut butter onto cracker. Add a sliced strawberry and drizzle a little honey on top. Top with another cracker.