



December Children's Birthdays

Elise Van Vonderen	12/2
Audrey Genke	12/8
Ella Genke	12/8
Madeline Powell	12/9
Kennedy Schoofs	12/14
Zoe Ortlieb	12/28
Grayson Manteufel	12/30
Hayden Ruelle	12/30

December Staff Birthdays

Ms. Mai Youa	12/12
Ms. Colleen	12/19
Mr. Cole	12/22



Kidzland will be participating in the 2017 Giving Tree with Homeless Connections. You will see paper ornaments on our Christmas tree by the coffee bar. Each ornament has an item that can be purchased to help families in the area. Homeless Connections helps connect families to resources promoting self-sufficiency and prevent homelessness in the future. Let's help support some of these families!

Thank you all Kidzland families!



Melted Snowman Oreo balls

Ingredients:

1 pkg. (8 oz.) brick cream cheese, softened
36 OREO Cookies (regular size), finely crushed
16 oz. vanilla candy coating, melted (like Candi quick or almond bark)
48 Mini OREO Bite Size Cookies
decorations: decorating icing or gel; multi-colored sprinkles

Instructions:

Mix cream cheese and cookie crumbs until well blended. I like to crush the Oreos in a food processor and then add the cream cheese and process it together. It can also be done by hand though. Shape into 48 (1-inch) balls; place in single layer in shallow pan. Some readers have stuck toothpicks in the top before freezing for easier dipping later. Freeze for at least 20 minutes. They can be frozen for longer. Dip balls in melted coating (see note); I do this by using a fork and tapping the fork on the bowl of my candy coating to remove some of the extra coating. If you used the toothpick option dip balls and then gently remove the toothpick and fill in the hole with melted candy coating. Place in shallow waxed paper-lined pan, allowing excess coating to pool at bottom of each ball.

Chill balls until coating is set.

Decorate with remaining ingredients as shown in photo. You can use the candy coating to adhere the hat to the head. Place in the fridge immediately to set up the decorations.

Refrigerate 1 hour or until firm. Keep refrigerated.



Kidzland will be closed on December 25th & 26th for Christmas
and January 1st for the New Year!!