

JAM OUT WITH HOMEMADE BICUITS AND BUTTER!

Tuesday July 28th at 1:00pm – 2:00pm

During this activity hour we will be making strawberry freezer jam. Instruction will be given through zoom. This activity will lead to a tasty treat that can be used on the Thursday kitchen adventure.

Supplies needed:

- 1 lb. of fresh strawberries (firm and ripe)
- 4 cups Sugar
- 1 box (1 3/4 Oz. Size) SURE-JELL Premium Fruit Pectin
- 3/4 cups Water
- Small knife
- Potato masher or blender
- Measuring cups
- Large mixing bowl
- Small saucepan/pot
- Large stirring utensil (like wooden spoon)
- Ladle
- Glass jars or freezer safe containers (1 pint or ½ pint sized jars or containers are suggested)



Thursday July 30th at 1:00pm – 2:00pm

During this activity hour we will be making homemade biscuits. While the biscuits are in the oven we will be making butter in jar. Instruction will be given through zoom. These tasty biscuits will go great with the jam made on the Tuesday activity hour.

Supplies needed biscuits:

- 2 Cups all-purpose flour
- 1 teaspoon sugar
- 1 tablespoon baking powder
- 1 teaspoon salt
- 8 tablespoons cubed butter (1 stick)
- ¼ cup milk
- Measuring cups
- Large mixing bowl
- Butter knife
- Fork or 2 small knives or a pastry cutter/blender
- Baking pan

Supplies needed for butter:

- 1 cup heavy cream
- Cold water (used to rinse butter)
- 1 pint sized jar (for shaking the heavy cream)
- 2 Bowls (used to rinse butter)