**Kids Café Fun With Sara**

**Pizza Cups**

Can of refrigerated biscuts (i like crescent rolls)

Jar of Pizza sauce

Mozzarella cheese

Pepperoni and/or toppings of your choice cut into small pieces

 additional items: cupcake pan, non-stick cooking spray

pre heat oven to 425 degrees.

take each biscut and flatten between hands. once flattened set aside for a couple minutes and then press into cupcake pan. if using crescent rolls, fold into pan. add about tablesoon of pizza sauce to each. then add same amount of mozzarella cheese. Add a small amount of desired toppings. Bake for about 9 to 10 minutes. let cool for a couple minutes and Enjoy!

**English Muffin Pizza**

**ENGLISH MUFFINS (HALVED)**

**PIZZA SAUCE**

**MOZZARELLA CHEESE**

**TOPPINGS OF YOUR CHOICE CUT INTO HALF (BE CREATIVE)**

**ADDITIONAL ITEMS: BAKING SHEET LINED WITH TINFOIL**

**PRE HEAT OVEN TO 375 DEGREES**

**TAKE ENGLISH MUFFING HALF FACING INSIDE UP SPREAD PIZZA SAUCE AROUND. SHOULD BE PLENTY TO STICK CHEESE TO. SPRINKLE MOZZARELLA CHEESE AND THEN PLACE TOPPINGS ON CHEESE, SPRINKLE A LITTLE MORE CHEESE IF DESIRED. 😊 PLACE ALL ON LINED BAKING SHEET.**

**BAKE FOR 7 TO 10 MINUTES, UNTILL CHEESE IS MELTED. COOL FOR ABOUT 2 MINUTES PLATE UP AND ENJOY.**

**MAKE THESE WITH THE FAMILY! MAKE IT A MEAL BY ADDING A SALAD!**

**SHIRLEY TEMPLE**

**7-UP OR SPRITE**

**MARASCHINO CHERRIES**

**ICE**

**POUR 7-UP INTO GLASS OVER ICE. POUR A LITTLE OF CHERRY JUICE IN, ADD 1 OR 2 CHERRIES AND ENJOY!**

**Take Pictures! Share with Us!!!**

**We Miss you All!!!**