



# STORY TIME WITH BLUE BOOK SNACK RECIPE



## INGREDIENTS AND SUPPLIES

- 2 cup of blueberries • ½ cup of blackberries
- 1 apple, peeled and sliced • 1 tsp. of honey (optional)
- Graham crackers • Oversized marshmallows • Icing (blue, magenta, white)
- Blender • Baking sheet • Parchment paper • Food-safe scissors • Icing bags

## INSTRUCTIONS

1. Preheat the oven to 200°F. With Adult Supervision.
2. Wash the fruit and place in a blender. Puree until the fruit mixture is smooth with no large chunks remaining. Add a tsp. of honey to sweeten, if needed.
3. Line a large baking sheet with parchment paper, then pour the fruit mixture on top. Smooth the mixture across the pan to the edge of the parchment paper.
4. Bake in the oven for 2 hours, then reduce the temperature to 175°F and continue baking for another 2-3 hours. Remove from the oven once the fruit leather will easily pull back from the parchment paper and does not stick.
5. Let the fruit leather cool and prepare the other items for the books.
6. For the book cover, use two rectangular pieces of a graham cracker (one quarter of a large graham cracker).
7. For the book pages, cut a rectangular piece of marshmallow that is the same size as the graham crackers.
8. Once the fruit leather is dry, cut a long, rectangular strip for the book cover that is the same height as the graham crackers and double the width of both crackers. (This should be long enough to “bind” the top, bottom, and spine of the book, and also have enough leather left to wrap around the inside of each book cover.)
9. Assemble the books by placing the two graham crackers on the fruit leather strip (leave room between the crackers for the book spine). Fold the excess fruit leather over each graham cracker like a book jacket. Place marshmallow piece on top of one graham cracker for the pages, then fold the other book cover on top to cover it and create a book.
10. Using icing, decorate the covers of the books with balloons, paw prints for Blue and Magenta, or another fun design.



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