



Trinity Presbyterian Preschool

PM Pre-K Snack Schedule

December 2019




Jean Oxtou 650.483.1006

Kathleen Morearty 650.454.0413

Laurel Thompson 650.339.0529

Classroom / Office: 650.593.0770

Date	Snack	Family	Please Bring
Tues.12/03	Cinnamon Raisin Toast	Palladino	26 slices of gluten free cinnamon raisin bread (Trader Joes)
Wed. 12/04	Bananas and Crackers	Rajani	10 bananas and one box gluten free crackers
Thurs. 12/05	Hot Cocoa and Graham Crackers	Romeo	See teacher regarding cocoa ingredients One bag mini marshmallows One box graham crackers
i. 12/06	St. Nicholas Day 	Dollard Ledwith	One batch of gluten free, egg free gingerbread cookie dough. (see recipe) One batch of gluten free, egg free gingerbread cookie dough. (see recipe)
Tues. 12/10	Tangerines and Crackers	Simon	24 tangerines, one package gluten free crackers and one quart milk (see teacher)
Wed. 12/11	Oatmeal	School	School provides ingredients
Thurs. 12/12	Reindeer Sandwiches	Andrea Smith	One loaf wheat sandwich bread, one small bag stick gluten free pretzels, and one small jar maraschino cherries . (School supplies Sunbutter)
Fri. 12/13	Grilled Cheese Paninis	Wurster	24 slices 'square' sandwich bread and 12 slices cheese
Tues. 12/17	Waffles	Ghassemzadeh	26 Gluten Free frozen waffles
Wed. 12/18	Carrots and Jicama	Alawad	One large bag baby carrots and one jicama cut into sticks.
Thurs. 12/19	Casey Smith's 5 th birthday	Neetal Smith	Ingredients and supplies to make Casey's favorite food (see teacher)
Fri. 12/20	Christmas Treat	Warner Larios	Please coordinate and bring Christmas treat for 26. See teacher.

Come and Cuddle in Church Sanctuary at 2:45 See you there! All family members invited!



Gluten Free/Dairy Free/Egg Free Gingerbread Cookie Recipe

Remember to give yourself plenty of time to chill the dough before rolling and cutting. Adapted from a recipe by Cook's Illustrated.

- SERVINGS about 20 cookies
- PREP TIME 30 minutes
- COOK TIME 15 - 20 minutes
- PASSIVE TIME 2 hours or overnight

Ingredients

- 3 cups Gluten Free 1-to-1 Baking Flour (Bob's Mill)
- 3/4 cup Brown Sugar packed
- 1 t. Ground Cinnamon
- 1 t. Ground Ginger
- 1/2 tsp Ground Cloves
- 3/4 tsp Baking Soda
- 1/2 tsp Salt
- 3/4 cup Butter softened slightly (Earth Balance sticks)
- 3/4 cup Unsulphured Molasses
- 2 Tbsp Rice Milk

Instructions

1. In a food processor or mixer with the paddle attachment combine flour, brown sugar, spices, baking soda and salt. Add the butter and pulse or mix until the mixture resembles sand.
2. With the processor or mixer running, add the molasses and milk and mix until the dough is evenly moistened. Remove the dough, wrap tightly in plastic and chill for at least 2 hours or overnight. Meanwhile, preheat oven to 325°F and line two baking sheets with parchment paper.
3. ((After chilling, remove the dough from the refrigerator and divide into two sections. Keep one piece chilled while working with the other. Roll the dough between two pieces of parchment paper to about 1/8-inch thickness, carefully removing and replacing the parchment paper as needed to reduce sticking. Cut the dough into desired shapes but leave the cookies on the parchment paper. Return to the refrigerator to chill and repeat with the remaining dough.
4. After both pieces of dough have been rolled, cut and chilled, carefully remove the cutout cookies from the parchment sheets using a flat spatula and transfer to the prepared baking sheets. The scraps of dough can be rerolled and chilled for more cookies.
5. Bake the cookies in the preheated oven until the centers are firm, about 15-20 minutes, rotating the sheets about halfway through the baking time. Let cool completely before decorating.

A Very Merry Christmas to all our Families!

See you January 7, 2020