

How to Keep Busy While Social Distancing



Fun activities to do
with your children

Slime

Ingredients

- 1 Bottle of Elmer's Glue
- 1/2 teaspoon Baking Soda
- 1½ TBSP of Contact Lens Solution
- 1 TBSP Optional - Add 2 TBSP to up to 1/2 CUP of water if you'd like a stretchier slime.
- Optional - Add in extra glitter if desired

Instructions

1. Get a bowl to mix your slime ingredients in.
2. Pour your entire 6 oz Elmer's Glitter glue into the bowl.
3. Add your baking soda and mix in thoroughly. Also add 1 TBSP or more (up to 1/2 cup) of water here if you want a stretchier slime.
4. Slowly add in your contact lens solution (reminder: your contact lens solution should contain boric acid or your slime will not form). Add it in slowly and mix if possible so that you can adjust and ensure you do not add too much. You may not need the full amount so take this step slowly.
5. Now mix until your slime forms and begins to harden. Take it out and knead, knead, knead. You may be surprised how much you need to knead to really make the slime form. If it's not the desirable consistency keep kneading. If you find it to still be too sticky, add a little bit of lotion or baby oil to your hands.

Candy Sushi

Ingredients

- 1 tbsp unsalted butter
- 1 1/2 cups mini marshmallows *about 30 mini marshmallows*
- 2 cups puffed rice cereal, *I used Rice Krispies*
- 4 ounces fruit roll-ups, *square 4-5 inch size*
- 6 in licorice, *halved crosswise*



Instructions

1. Place a medium saucepan over medium-low heat.
2. Add the butter and marshmallows and stir slowly with a wooden spoon until melted. Remove from heat. (see note)
3. Stir the rice cereal into the marshmallow mixture until incorporated evenly.
4. Place the fruit roll-ups on a work surface and unroll.
5. Spread cereal mixture equally over entire surface of each roll-up, packing it down until flat.
6. Place 3 licorice or fruit twists in the center of each roll-up.
7. Using your fingertips, roll tightly into a log shape, sealing where the edges meet.
8. Squeeze the rolls gently to secure.
9. Using a sharp knife, trim off the ends and slice into 1/2-inch wide pieces. Serve and enjoy!

Lava Lamps

Ingredients

- Vegetable oil (or get a clear oil)
- Water
- Food coloring of your choice
- Alka seltzer tablet as many as you choose, the more the merrier!
- Clear container (the taller and skinnier, the better the effect)

Instructions

1. Fill the container with 2 parts oil, 1 part water, leaving some room at the top of the container for a little bit of bubbling
2. Drop in a few drops of food coloring
3. Add an Alka-Selzer Tablet, start with 1/4 or a half a tablet to begin with
4. Watch is fizz and bubble up to the top!



Marshmallow Play Dough

Ingredients

- 6 large marshmallows
- 2 teaspoons coconut oil
 - Food coloring
- 4 tablespoons cornstarch

Instructions

1. Warm the marshmallows and coconut oil in your microwave for 30 seconds, then stir in a few drops of food coloring. Use as many drops as you need to create the color you want. After you've got the right color, stir in the cornstarch. When the dough is cool enough to handle, start kneading it.
2. If the dough still feels too sticky, add a little more cornstarch



Flour Play Dough

Ingredients

- 1 cup flour
- $\frac{1}{4}$ cup salt
- $\frac{1}{2}$ cup warm water
- Food coloring

Instructions

Stir the dry ingredients together, then slowly add warm water and food coloring to make the dough. Keep stirring (and add more coloring if needed) until the dough reaches the right consistency and color.



Beach Sand Cups

Ingredients

- 2 pkg. Vanilla Pudding
- 1 qt. (4 cups) cold milk
- 32 vanilla wafers, finely crushed
- 8 worm-shaped chewy fruit snacks

Instructions

1. Beat pudding mixes and milk with whisk 2 min. Let stand 5 min.
2. Place 1 Tbsp. wafer crumbs in bottom of each of 8 (6- to 7-oz.) paper or plastic cups; cover with layers of pudding and remaining crumbs.
3. Refrigerate 1 hour. Top with fruit snacks before serving.



Floam

Instructions

- 2 tsp of Borax
- 1/4 cup of Elmer's Glue
- 1/3 cups of Polystyrene Beads bean bag filler
- 3/4 cups of Water
- Tempera Powder if Desired

Instructions

1. In a bowl combine 2 teaspoons of borax with 1/2 cup of very warm water.
2. Mix until the borax is dissolved.
3. In a separate bowl combine 1/4 cup of Elmer's glue with 1/4 cup of water. Add tempera powder if color is desired.
4. Once the ingredients of both bowls are dissolved pour everything into a ziplock bag (glue mixture, borax mixture, and polystyrene beads).
5. Seal the bag and shake until everything is combined.
6. Dump out and PLAY!



Ooblech

Ingredients

- 1 cup of water
- 1 to 2 cups of cornstarch
- Mixing bowl
- Food coloring (optional)

Instructions

- Pour one cup of cornstarch into the mixing bowl, and dip your hands into it. *Can you feel how smooth the powder is?* It's made up of super-fine particles.
- Now pour the water in, mixing slowly as you go. Keep adding more water until the mixture becomes thick (and hardens when you tap on it). Add more cornstarch if it gets too runny, and more water if it becomes too thick.
- Add a few drops of food coloring if desired. (If you want to turn your Oobleck another hue, it's easier to add the coloring to the water before you mix it with the cornstarch.)
- Oobleck is non-toxic, but please use caution when doing any science activity. Be careful not to get it in your eyes, and wash your hands after handling the Oobleck.



Kinetic Sand

Ingredients

- 1 cup of play sand
- 1/2 tbsp corn starch
- 1 tsp dish soap
- 1 cup of water (*added as needed*)

Instructions

- Begin by combining the play sand and corn starch in a large bin or container.
- Mix well.
- In a separate container combine 1 cup of water with 1 tsp of dish soap, and stir until the water is bubbly.
- Then, slowly add the water-mixture to the sand/cornstarch and mix well.



Candy Bark

Ingredients

- 2 cups White Chocolate Chips
- 1 tsp Canola Oil
- Rainbow Gummy Candy Bits
- Variety of Rainbow Sprinkles

Instructions

1. Line a large baking sheet with parchment paper.
2. In a medium heatproof bowl mix together chocolate chips and oil together.
3. Cook for 1 minute stirring after each 10 seconds until completely melted.
4. Pour out onto the parchment paper and spread out evenly to about 1/4 inch thickness.
5. Immediately place gummy candies on top and gently press into the chocolate.
6. Cover the rest of the chocolate with sprinkles.
7. Let it set at room temperature for 30 minutes before cutting with sharp knife.



Bath Bombs

Ingredients

- 1 cup baking soda
- 1/2 cup cornstarch
- 1/2 cup epsom salts
- 4 tablespoons cream of tartar
- 2 tablespoons coconut oil (melted) you can replace with vegetable oil if desired
- 5-10 tsp water amount varies, see instructions for adding slowly
- Food coloring or food coloring gel (optional)



Instructions

1. In one bowl, mix together the dry ingredients (baking soda through cream of tartar)
2. If you're using regular food coloring, mix with the coconut oil. If using food coloring, mix in after combining wet and dry ingredients.
3. Slowly mix together the dry ingredients and the coconut oil.

Whisk together all ingredients until the mixture forms a crumbly texture. It should be fairly dry but just wet enough to hold its shape when molded together. Add water as need to obtain this texture, but be sure to add the water slowly (about 1/2 tsp at a time and then mix in) otherwise the ingredients will fizz up in the bowl

4. Before you make the bath bombs.
5. Fill the eggshell with the mixture, patting down tightly after to ensure it sticks together. It has to be really tightly packed or it will fall apart when you remove it from the egg shells.
6. Gently squeeze the eggshell together to remove the bath bomb from the mold

Apple Fruit Donuts

Ingredients

- Apples
- Cream cheese
- Food coloring
- Sprinkles

Instructions

1. Slice your apples about 3/4" thick. Use a knife, corer, or pastry tip to make a hole in the center
2. Color you cream cheese if you'd like. We just added a drop of neon food coloring to get these bright colors. Add sprinkles.



Lawn Mower Rice Krispy Treats

Ingredients

- 6 Rice Krispies Treats
- 1 can red frosting
- 1 can white frosting
- 1 pkg. mini Oreo cookies
- 6 Rolos candy pieces
- 12 flexible straws
- Green food coloring
- 6 graham crackers



Instructions

1. Cut the flexible straws in half.
2. Take 2 of the straws and fold the flex part and attach these together by pushing one inside the other. It will look like a "U" shape.
3. Spread a layer of red frosting on top of each Rice Krispie treat, then place a Rolo candy piece in the center of each.
4. Take one straw "U" and push the ends into a Rice Krispie treat, on one side.
5. Take apart 12 of the mini Oreo cookies and scrape out the filling. Use white frosting to attach 4 of the cookies to the sides of each Rice Krispie treat to look like wheels.
6. Scoop the remaining white frosting into a small mixing bowl and add a few drops of green food coloring gel. Stir until well mixed; add more coloring drop-by-drop until you reach your desired shade of green.
7. Spread the green frosting on 6 graham crackers to resemble grass. Gently place a lawnmower Rice Krispie treat on top each graham cracker, pressing slightly so that the "lawn mowers" will attach to the "grass."

LEGO Rice Krispy Treats

Ingredients

For the Rice Krispie Treats:

- 6 cups Rice Krispies cereal
- 10 ounces mini marshmallows
- 3 tablespoons butter

For the LEGO Topping:

- 3 egg whites
- 1 teaspoon vanilla
- 1/2 teaspoon cream of tartar
- 3 cups powder sugar
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- gel food coloring red, blue, & green
- M & Ms red, blue & green



Instructions

For the Rice Krispie Treats:

1. Cover bottom and sides of a 9" x 9" baking pan with wax paper. Spray with non-stick cooking spray and set aside.
2. Melt butter in saucepan over medium heat. Once butter is liquid, add mini marshmallows and stir until melted.
3. Remove pan from heat and mix in Rice Krispies cereal until all cereal is coated in marshmallow mixture.
4. Scoop Rice Krispie treat "batter" into baking pan. Cover with a sheet of wax paper and press down to form to the shape of the pan.
5. Chill covered Rice Krispie treats in fridge until fully cooled. (Around 15-30 minutes).

For the LEGO topping:

1. Combine all ingredients (except the gel colors and M&M's) in a stand mixer and mix on medium speed until well combined and smooth.
2. Split icing evenly into 3 small mixing bowls. Add a couple drops of gel food coloring to each bowl (one color per bowl) and stir. Continue adding gel color drop by drop until your icing is the desired shade.