Snacks for Toddlers

With this age group, it is especially important to check with the parents about allergies, as little ones will not be able to communicate such things. Also make sure all food is safe and in bite-sized pieces.

For a morning VBS, consider offering a breakfast snack shortly after arrival (e.g., mini-muffins, half a banana, doughnut holes, or toasted oat cereal).

For the main snack, arrange with the Toddler Coordinator to serve the snack at the appropriate time and for the appropriate numbers. Serve smaller portions of what the “big kids” are having, or serve one of the optional ideas listed below. (These optional ideas are not included in the snack supply list on the back cover.) Remember to use the teaching tie-ins listed on this page rather than the “big kids” teaching tie-ins.

Day 1

**ELEPHANT EARS**
See page 9 for directions. You may want to show them an elephant ear but then cut it in half or thirds for smaller portions.

Teaching Tie-In: Elephants have big ears! Their ears can remind us to listen to the Bible and do what it says! Let’s pray to God now and thank Him for our ears that can hear His words from the Bible. And let’s thank Him for this yummy treat.

**SNAP, CRACKLE, POP**
Give everyone a small portion of crispy rice cereal in disposable bowls. Have them get very quiet, then pour a small amount of milk on the cereal. See if they can hear the snap, crackle, and pop!

Teaching Tie-In: Can you hear your cereal popping? This is a snack we get to taste and hear! Let’s thank God for our snack and for our ears that hear.

Day 2

**HEART-SMART BANANA BITES**
See page 11 for directions, but cut into smaller, bite-sized pieces and serve unfrozen. Consider giving a few sprinkles to each person for dipping the bottoms of the unfrozen banana bites.

Teaching Tie-In: Banana bites are a healthy snack for our hearts! Let’s thank God for hearts that can love Him, and then thank Him for our banana bites.

**HEART-SHAPED STRAWBERRIES**
Cut strawberries in half vertically. They should look like a heart. (You may need to cut just a tiny V out at the top to make it a little more defined.) Before serving, make sure nobody is allergic to strawberries.

Teaching Tie-In: Look at our strawberry hearts! Let’s thank God for our strawberry heart snack and for hearts that can love God and others.

Day 3

**MELT-IN-YOUR-MOUTH MOUNTAINS**
See page 13 for directions, but serve a smaller portion in a smaller cup. You may want to use vanilla ice cream rather than chocolate since it won’t stain as much.

Teaching Tie-In: I’m so glad God gave us mouths to eat yummy foods with, like this mountain of ice cream. Let’s thank God for our mouths and for this melt-in-your-mouth mountain!

**SOMETHING SALTY, SOMETHING SWEET**
Serve a small amount of something salty and a small amount of something sweet. Possible salty snacks could be a few pretzel sticks or Goldfish crackers. Possible sweet snacks could be a mini muffin or a doughnut hole.

Teaching Tie-In: We’ve got two different treats today. One is salty and one is sweet. God made our tongues so we can tell the difference between salty food and sweet food. Let’s thank God for our tongues that can taste food and for our salty and sweet snacks. Then we’ll try our salty pretzel sticks (or whatever you are serving) and our sweet doughnut holes (or whatever you are serving).
Day 4

**FINGER FOODS**

Serve any foods that can be eaten just using fingers. Possibilities could include grapes cut in half, toasted oat cereal, cheese slice bits, etc.

**Teaching Tie-In:** We don’t need any spoons or forks to eat our snack today—just our fingers! Wave your fingers at me! God made our hands so special! Let’s thank Him for our hands and for these finger foods.

**“HAND-Y” BUGLE BITES**

Buy Bugles from the store. Give everyone enough to put on their fingers like they’re fingernails.

**Teaching Tie-In:** Look at our fingernails! They’re on our fingers. And our fingers are on our hands. And our hands are able to do all kinds of work for God. Let’s thank God for making our hands and for our yummy snack.

Note: The Day 4 snack for the big kids is popcorn. Popcorn is not suggested for toddlers because of the choking hazard.

Day 5

**WALKING STICKS**

See page 17 for directions, but serve a smaller portion. Use pretzel sticks instead of pretzel rods.

**Teaching Tie-In:** Have you ever used a walking stick when you are walking? Look at our little tiny walking sticks! Let’s thank God for them now as we talk about walking with our friends.

**CHEETAH TAILS**

Serve cheese puffs.

**Teaching Tie-In:** Duma the Cheetah is our animal pal today. He has a long tail, like these cheetah tails. Let’s thank God for cheetahs and for this good food.
**Day 1**

**Elephant Ears**

**Ingredients** (for 24 servings)
- 3 tubes refrigerator crescent rolls
- 2 c. sugar
- 3 T. ground cinnamon
- ¾ c. butter (1½ sticks melted butter)

**Sunny Sipper Drink Ingredients**
- Any yellow or orange-colored drink, 1 quart for every 5 children
- Cardstock to wrap around the cups that have the name of the drink on them (Sunny Sippers)

**Basic Supplies**
- Shallow mixing bowl to combine cinnamon and sugar
- Microwave-safe bowl to melt butter
- Shallow bowl for melted butter
- Measuring cups and spoons
- Waxed paper or parchment paper
- Cookie sheets
- Small plates, napkins, and cups for serving, 1 per child
- Drink pitchers or coolers
- Stirring spoon

**Pre-Prep**
1. Preheat oven to 375 degrees.
2. Mix cinnamon and sugar in a shallow bowl. Melt the butter in a microwave-safe bowl and place in a separate shallow bowl. Open the crescent rolls, take out a roll, and place on the waxed paper in a vertical direction.
3. Press down on the triangle, starting in the middle, working towards the edges. This will create a large, thin, rounded triangle. Try to round a little into the basic shape of Africa.
4. Dip the crescent roll in melted butter on both sides. Then coat with cinnamon sugar on both sides. (Note: If you want a less sugary version, brush the butter on just the top side and sprinkle that side with cinnamon sugar.)
5. Place on a cookie sheet and bake for 8–9 minutes or until golden brown.
6. Prepare the drink according to package directions.
Teaching Tie-In

Pray for the snack. As everyone munches, say:

Our snack today is an elephant ear. An African elephant is the largest land animal on the planet today. Did you know its ear is shaped like the continent of Africa? Yep! Our elephant ears can remind us to have wise ears. But how do we get wise ears? Are we born wise? No! Let’s talk a little and try to think of some ways we can be wise. Let’s also see if we can figure out some ways to avoid being foolish! Discuss this together and help them realize we are making choices every day to grow either in wisdom or in foolishness. To grow in wisdom, we need to listen to and obey God’s instructions. “Hear instruction and be wise” (Proverbs 8:33).

Class Time Directions

Children can compare their elephant ear to the shape of Africa.

Tip Corner

- This recipe makes one elephant ear per child, with a total of 24. If you have more or less kids, adjust your amounts accordingly.
- If you’re making many of these, it’s better to make them ahead of time and store in air-tight containers or zippered bags. They save well and can even be frozen for up to a week or more if tightly wrapped. If you freeze them, they’ll need to be warmed in the oven for 3–4 minutes to recrisp a bit before serving.
- You may want to cut in half or make smaller versions for the younger kids.
- You may want to serve on animal print napkins or plates.
- Use drink boxes or water bottles any day this week if you prefer drinks that do not require cups and preparation. Wrap with cardstock labels for added fun!

Super Simple Idea

- Buy pre-made cinnamon rolls. Although they’re not shaped quite as much like an elephant’s ear, they can still pass as one!
- OR you can go a completely different direction with today’s snack and choose something super crunchy that makes noise, such as potato chips. Ask if they hear themselves crunching, and talk about their ears that hear.

Healthy Alternatives

- Instead of sugary drinks, offer ice water (every day).
- Cut “elephant ears” out of 100% real fruit leather. Serve 2 per child.
- Use gluten-free pizza dough brushed with Earth Balance spread and sprinkled with cinnamon and sugar for an alternate way to make elephant ears for those with gluten allergies.
- Serve noisy/crunchy snacks such as rice cereal (1 cup per child), celery and carrot sticks (6 per child) with pumpkin or sunflower butter (2 T. per child).

Day 1 OVERVIEW

Listen UP!

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