

Ladybugs!

Ladybugs have very few enemies. Gardeners love them because they feast on aphids and other insects that attack plants. The ladybug's bright colors warn other insects to leave them alone. You see, ladybugs have a very nasty taste! Your students will enjoy creating and eating ladybug cookies as they further investigate these friends of the garden. However, unlike the real thing, these ladybugs are very tasty.

Ladybug Cookies

Ingredients:

- 1 vanilla wafer
- Mini chocolate chips
- Red-, yellow-, or orange-tinted frosting
- Thin black licorice

Directions:

Spread a layer of frosting on the wafer. Use a length of licorice to visually divide the cookie in half. Position mini chocolate chip spots and licorice antennae. Yum!



Honey Beehives

Have fun making beehives to eat! Kids will be buzzing with excitement as they make these miniature hives complete with "bees" inside. This is a no-cook recipe that's nutritious as well as fun to make.

Ingredients:

- 1 c. peanut butter
- 1/3 c. honey (the magic ingredient)
- 3/4 c. raisins (the bees)
- 1 t. vanilla
- 1 1/2 c. rice cereal

Materials:

- Waxed paper
- Rolling pin
- Measuring cup
- Bowl and mixing spoon
- Empty and clean egg carton



Directions:

Roll cereal between two sheets of waxed paper until crushed. Thoroughly mix peanut butter, honey, raisins, and vanilla in a mixing bowl. Drop mixture by spoonfuls onto crushed cereal and roll lightly to cover. Press into egg cartons to give beehive shape. Chill and eat. Makes about two dozen.

Chocolate-Covered Marshmallow Beetles

Preparation Time: 10 minutes plus refrigeration

Microwave Cooking Time: 3 minutes

Ingredients:

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| 1 cup (6 ounces) semisweet chocolate chips | 2 cups chow mein noodles |
| 1 cup (6 ounces) butterscotch chips | 1/2 cup peanuts |
| Miniature chocolate candies | 2 cups miniature marshmallows |

Directions:

Cook chips in a medium microwave-safe bowl on high (100 percent power) for 2 to 3 minutes, or until smooth when stirred, stirring every minute. Add noodles and peanuts; mix lightly. Add marshmallows, stirring until completely cooked. Drop by teaspoonfuls onto waxed paper-lined tray. Add additional chow mein noodles to create legs. Use miniature chocolate candies to create eyes. Store at room temperature. Makes about 24 beetles.

