



Happy Holidays from CDA! We hope you all enjoy some family time, some fun, and some relaxation this holiday season. We want to thank you for your hard work and your dedication to the children and families you serve. You help make CDA great every day of the year, giving us an extra special reason to wish you the most joyous of holidays! CDA will be closed on Monday, December 25th and Monday, January 1st in observance of the holidays. Cheers!

Updates

» **Congratulations** to Susana Perez! Susana submitted the winning video in the CDA Provider Video Contest, earning herself a brand new iPad Mini! Thank you to all who entered for your wonderful videos!

» **Updated scanner forms** will be ready for those using them in January. Your Monitor will deliver your forms and train you how to use them. You will continue to claim on your current forms through December.

Holiday Tree Pancakes

Ingredients

- Whole grain pancake mix
- Green food coloring

Optional decorations:

- 1 mango cut into small stars
- Raspberries/blueberries
- Grapes cut in half
- Sprinkles



Directions

Preheat griddle to med-high heat. Make a batch of pancake batter according to package instructions. Add a few drops at a time the green food coloring until you get the shade of green you like. Put batter into a squirt bottle or cup with a spout. You'll be making different sized pancakes, your first one about 3 inches across. Slowly squeeze/pour batter onto the griddle & make 6 or 7 pancakes that decrease in size from the first one, making the last one about the size of a penny. Flip pancakes once when you see bubbles forming at the edges. They're done when the flip-side starts to brown, about 45 seconds. Repeat the process for each holiday tree, recipe makes 3 or 4 trees. Create trees by stacking pancakes, starting with the biggest on bottom to the smallest on top. Eat as is or add decorations! Place berries and grapes around the base of the tree, add the mango star to the top using a toothpick to secure it, then add a few sprinkles! Have fun and enjoy!

Pumpkin Hummus

Ingredients:

- 1 cup canned chickpeas, drained
- ¼ cup canned pumpkin
- ¼ cup real maple syrup
- 2 tsp pumpkin pie spice
- 2 tsp coconut oil



Directions:

Place all ingredients in a food processor or blender and process until smooth. You may need to stop and scrape down the sides once or twice to get a smooth texture. Move to a serving bowl and serve with freshly baked snowflake tortilla chips!

Snowflake Tortilla Chips

Ingredients:

- 4 whole wheat tortillas
- Olive oil
- Sea salt
- Snowflake cookie cutters
- Sheet pans for baking



Directions:

Preheat your oven to 350°. Lightly brush or spray baking sheets with olive oil and set aside. Using your snowflake cookie cutters, cut as many snowflakes as you can from the tortillas. Carefully place the snowflakes on the baking sheets and lightly brush or spray them with olive oil, then sprinkle a bit of sea salt and place in the oven. Bake for 5 -10 minutes, until slightly browned on the edges and crispy. Watch closely to ensure they don't burn! Once baked & crispy, remove from oven and let cool 10 minutes before serving.