

Monday Night Madness

By Sarah McGrath

Every Monday Night

January - Mug Cake Kit Madness

1st Monday – Snickerdoodle Mug Cake

2nd Monday – S'mores Chocolate Mug Cake

3rd Monday – Chocolate Chip Mug Cake

4th Monday – Confetti Mug Cake

Snickerdoodle Mug Cake

Ingredients

Dry ingredients, part 1

- 1/4 cup + 2 tablespoons all-purpose flour
- 2 tablespoons sugar
- 1/4 teaspoon baking powder
- 1/4 teaspoon cinnamon
- 1/4 cup milk, at room temperature
- 2 tablespoons salted butter, melted and cooled
- 1/2 teaspoon pure vanilla extract

For layering/topping:

Dry ingredients, part 2

- 1 tablespoon sugar
- 1/4 teaspoon cinnamon

Instructions

1. Put dry ingredients, part 1 into your mug. Blend in milk, butter, and vanilla until batter is smooth. Add your dry ingredients, part 2.

2. Microwave on high for 1 to 1 1/2 minutes, or until cake is done to your liking. Allow to cool for a couple of minutes before serving.

S'mores Chocolate Mug Cake

Ingredients

Dry Ingredients, part 1

- ¼ c. flour
- 3 T. sugar
- ¼ tsp. baking powder (best if it doesn't have aluminum in it)
- 1 T. cocoa
- dash salt
- ¼ c. milk
- 2 T. oil
- small splash vanilla

Dry Ingredients, part 2

- 3 T. mini marshmallows, divided
- 3 T. chocolate chips or chocolate candy bar, divided
- 1 graham cracker, divided
- hot fudge sauce
- whipped cream or ice cream

Instructions

1. Combine dry ingredients, part 1, in a mug and stir.
2. Add milk, oil, and vanilla to dry ingredients in the mug. Stir.
3. Add ½ of dry ingredients, part 2, and stir.
4. Microwave for 40 seconds. Since I prefer my cake a little on the underdone side instead of the overdone side, I recommend starting with a shorter cooking time. I started with 40 seconds, and it was just right. Remember that in the next step you will be cooking the mug cake 10 more seconds. **DON'T OVERCOOK!**
5. Sprinkle remaining dry ingredients, part 2, on top of the cake and microwave for an additional 10 seconds.
6. Remove from the microwave. Let set for a minute. Drizzle with hot fudge sauce and top with whipped cream or vanilla ice cream if desired. Serve warm!

Chocolate Chip Mug Cake

Ingredients

Dry ingredients, part 1

- 4 tbsp all purpose flour
- 2 tbsp brown sugar lightly packed
- 1/4 tsp baking powder
- 3 tbsp low fat milk
- 1/8 tsp vanilla
- 1/2 tbsp vegetable oil

Dry ingredients, part 2

- 2 tbsp semisweet chocolate chips

Instructions

1. Combine all ingredients except chocolate chips in a microwave-safe mug. Mix with a small, sturdy whisk until a smooth batter forms and no lumps remain.
2. Stir in half the chocolate chips. Sprinkle remaining half over surface. Cook in microwave for about 1 minute. Let cool a few minutes before eating.

Confetti Mug Cake

Ingredients

Dry ingredients

- 1/4 cup + 2 tablespoons all-purpose flour
- 2 tablespoons sugar
- 1/4 teaspoon baking powder
- 1 tablespoon sprinkles
- 1/4 cup milk, at room temperature
- 2 tablespoons salted butter, melted and cooled
- 1/2 teaspoon pure vanilla extract
- 1/4 teaspoon pure almond extract
- 1 teaspoon rainbow sprinkles

Instructions

1. In your mug, pour your dry ingredients. Blend in milk, butter, vanilla, and almond extract until batter is smooth. Top with remaining 1 teaspoon sprinkles.
2. Microwave on high for 1-1/2 minutes (give or take 30 seconds depending on the strength of your microwave), or until cake is done to your liking. Allow to cool for a couple of minutes before serving.

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February – Plastic Brick Madness!

1st Monday – Make a snowflake, snowman, or sled out of plastic bricks.

2nd Monday – Get ready for Valentine’s Day! Make a heart or candy box out of plastic bricks.

3rd Monday – Make an American flag out of plastic bricks. You can learn how here: <https://youtu.be/oeKJoPwgGvc>.

4th Monday – Try making balloon-powered cars out of plastic bricks and then race your family members!

SchoolhouseTeachers.com note: Parents should closely monitor children’s use of YouTube if you navigate away from the videos cited in these lessons. We also recommend viewing the videos on a full-screen setting in order to minimize your students’ exposure to potentially offensive ads and inappropriate comments beside or beneath the video.

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March – Maker Monday Madness!

This month's theme is all about making artwork to display.

1st Monday – Draw a cross or choose a template of a cross from online and paint over it however you like. Be creative!

2nd Monday – Decorate an apron and chef hat.

3rd Monday – Make a chalk drawing on black paper.

4th Monday – Write a special word on the computer in a fun font. Then print it out and paint or decorate the word art you've created.

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April – Game Night Madness!

This month is all about board games. Choose a game to play together as a family each Monday night. Some of our favorites are Bop It, Don't Step In It, Laser Maze, Trivial Pursuit, and Toilet Trouble.

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May – Cooking Madness!

1st Monday – Caramel Apple Snackle Crackle

2nd Monday – Dirt Pudding

3rd Monday – Banilla Sandwiches

4th Monday – Lucky Charms Crispy Rice Treats

Ingredient List for May:

- Butter
- Applesauce
- Quick oats
- Apple oat cereal
- Brown sugar
- Eggs
- Vanilla
- Butterscotch chips
- French vanilla pudding mix
- Milk
- 1 pkg. cream cheese
- Whipped cream
- Oreos
- Nilla wafers
- Bananas
- Nutella
- Rainbow nonpareil sprinkles
- Mini marshmallows
- Crispy rice cereal
- Lucky Charms
- Food dye

Caramel Apple Snackle Crackle Recipe

Author: Olivia, age 9

Cook time: 10 minutes

Total time: 10 minutes

Serves: 16

Ingredients

- ¾ cup butter or margarine
- ¼ cup natural applesauce
- 1½ cups quick oats
- 3 cups apple cinnamon oat cereal
- ½ cup brown sugar
- 2 eggs
- 1 tsp vanilla
- 12 oz butterscotch chip

Instructions

1. In a large mixer bowl, mix butter, applesauce, oats, crushed cereal, brown sugar, eggs, and vanilla.
2. Beat 3 minutes at medium speed or until mixture is light and fluffy.
3. Stir in 1 cup butterscotch chips.
4. Spread batter into 8-inch square microwave-safe baking dish. Cover with wax paper.
5. Cook on high power (in the microwave) for 4 minutes.
6. Rotate dish ¼ turn.
7. Cook on high power for 4–6 minutes longer or until top of cake appears dry and bottom is an even color.
8. Sprinkle remaining 1 cup butterscotch chips over top of warm cake.

9. Let stand 10 minutes and then spread chips evenly over cake.

10. Let cool directly on countertop. Cut into serving pieces.

Dirt Pudding

Prep time: 15 minutes

Ready in: 45 minutes

Ingredients

- 2 (3.5-ounce) packages instant French vanilla pudding mix
- 3 cups milk
- 1 cup confectioners' sugar
- 1 (8-ounce) package cream cheese, softened
- 1/4 cup butter, softened
- 1 (12-ounce) container frozen whipped topping, thawed
- 1 (14-ounce) package chocolate cream-filled sandwich cookies, crushed (divided)

Instructions

1. Whisk the pudding with milk in a large bowl for about 2 minutes. Let it stand until it is soft-set, about 2 minutes.
2. Beat confectioners' sugar, cream cheese, and butter in a large bowl until smooth and creamy. Add cream cheese mixture to pudding, stirring until thoroughly combined and then gently fold frozen whipped topping into the mixture.
3. Place half the cookie crumbs in the bottom of an 9"x13" dish. Spread the filling over the layer of cookie crumbs in the pan and then top with remaining crumbs, covering completely. Chill for at least 30 minutes.

Banilla Sandwiches

Ingredients

- Nilla wafers
- Bananas
- Nutella
- Rainbow nonpareil sprinkles

Spread Nutella on a Nilla wafer. Cut a banana into slices. Dip the banana slice in sprinkles and put it between two Nilla wafers. Eat and enjoy!

Lucky Charms Crispy Rice Treats

Ingredients

- 3 tablespoons butter
- 5 ½ cups miniature marshmallows
- ½ teaspoon vanilla extract
- 5 drops green food coloring
- 6 cups crispy rice cereal
- 1 cup General Mills Lucky Charms marshmallows (separated from regular cereal)

Instructions

1. Separate out 1 cup Lucky Charms marshmallows from the rest of the cereal.
2. Melt butter on the stove or in the microwave. Add miniature marshmallows immediately to melted butter and stir continuously until completely melted.
3. Add 1/2 teaspoon of vanilla extract and 5 drops of green food coloring and mix to combine.
4. Add crispy rice cereal and Lucky Charms marshmallows immediately and mix well. If desired, use additional Lucky Charms marshmallows for garnish.
5. Press into greased 9"x13" pan. Cool completely and then cut into 12 squares.

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June – Mad Scientist Plastic Brick Madness!

1st Monday – Plastic Brick Catapult <https://littlebinsforlittlehands.com/easy-lego-catapult-and-tension-experiment-for-kids/>

2nd Monday – Plastic Brick Wind Car <https://royalbaloo.com/lego-brick-wind-car-races/>

3rd Monday – Plastic Brick Coding Maze
<https://homeschoolgiveaways.com/2016/03/coding-a-lego-maze-with-free-printable/>

4th Monday – Plastic Brick Paper Machines <https://frugalfun4boys.com/lego-building-challenge-paper-machines/>

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July – Maker Monday Madness!

This month's theme is all about making artwork to display.

1st Monday – Sharpie Alcohol Drawing – Make designs with colorful Sharpies. Then drop rubbing alcohol on it and watch the magic happen.

2nd Monday – Enjoy this *Starry Night* tutorial: https://youtu.be/_t12NTFU2EQ
(This is an hour long.)

3rd Monday – Make a yarn painting: <https://artfulparent.com/yarn-art-paintings/>.

4th Monday – Make a giraffe painting:

<https://www.easypeasyandfun.com/rainbow-giraffe-painting-canvas-art-idea/>.

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August – Cooking Madness!

1st Monday – Granola Bars

2nd Monday – Energy Balls

3rd Monday – Spinach Muffins

4th Monday – Quinoa Cookies

Ingredient List for August:

- Rolled oats and quick oats
- Flour
- Butter
- Vanilla
- Honey
- Baking soda
- Choco chips
- Peanuts
- M&ms
- Bananas
- Eggs
- Greek yogurt
- Cocoa powder
- Baking powder
- Spinach
- Quinoa
- Flaxseed
- Chia seeds
- Craisins

Best Homemade Granola Bars

Ingredients

- 4 1/2 cups rolled oats
- 1 cup flour (I used whole wheat.)
- 1 cup butter, softened
- 1 teaspoon vanilla*
- 3/4 cup honey
- 1 teaspoon baking soda

Plus 1 cup of add-in goodies if desired: mini chocolate chips, raisins, coconut flakes, chopped dried apricots, dried cranberries, etc. (We like to add mini chocolate chips and chopped walnuts).

Instructions

1. Lightly butter a 9"x13" pan and preheat the oven to 325° F. Combine the butter and honey in a large bowl and mix well. Add all ingredients except the add-ins and mix until combined. Stir in the add-ins by hand.
2. Press the mixture into the pan. It's a little sticky, so it helps to put a few drops of water on your hands and press the mixture in firmly.
3. Bake at 325° F for 15-20 minutes. They won't look quite done, but will firm up while they cool. After they cool for about 10 minutes, you can cut them into bars.

*Extra credit if you make homemade vanilla: <https://brownthumbmama.com/how-to-make-vanilla-extract/>

Energy Balls

Ingredients

- 1 cup dry oats (I like 1/2 old-fashioned oatmeal and 1/2 quick-cooking oatmeal)
- 1/4 cup peanut butter
- 1/4 cup honey
- 1/4 cup dry roasted peanuts
- 1/4 cup mini M&M's
- 1/4 cup mini chocolate chips
- dash of salt
- 1/2 teaspoon vanilla, optional

Instructions

1. In a medium bowl, add all the ingredients and stir to combine well. The mixture should be a bit sticky. Refrigerate for at least 30 minutes.
2. Use a spoon to scoop about a tablespoon of the cookie mixture into your hand. Roll into a ball. Repeat with remaining mixture. This should make about 14 oatmeal energy balls.
3. Store the balls covered in the fridge for up to a week, or in the freezer for much longer.

Spinach Muffins

Ingredients

Wet Ingredients:

- 1 large banana, mashed
- 1 large egg
- 2 egg whites, from large egg
- 1/2 cup Greek yogurt (I used full-fat vanilla.)
- 2 tablespoons coconut oil, melted
- 1 teaspoon vanilla

Dry Ingredients:

- 1 cup ground oat flour
- 1 teaspoon baking powder
- 1/4 cup coconut sugar
- 1/4 cup cocoa powder (Add 1 tablespoon if you want it extra chocolatey.)
- 1/3 cup chocolate chips
- 2 handfuls of spinach

Instructions

1. Place banana and Greek yogurt in a food processor and process until smooth. Add in 2 giant handfuls of spinach and process again until smooth.
2. Transfer to a large bowl and add the rest of the wet ingredients. Mix with a wooden spoon until smooth. Next, add in dry ingredients and mix.
3. Spray your cupcake tin with coconut oil cooking spray. Fill muffins about 3/4 of the way full.
4. Bake at 350° F for about 20 minutes or until the center is fully cooked.

Quinoa Cookies

Prep time: 15 minutes

Cook time: 10 minutes

Yield: 3-4 dozen

Ingredients

- 1 cup solid coconut oil, melted
- 3/4 cup honey
- 2 large eggs
- 1 teaspoon vanilla extract
- 2 cups white whole wheat flour
- 1 teaspoon salt
- 1 teaspoon baking soda
- 2 1/2 cups old-fashioned rolled oats
- 1 1/2 cups cooked and cooled quinoa cooked only in water*
- 2 tablespoons ground flaxseed
- 2 tablespoons chia seeds
- 1/2 cup toasted slivered almonds
- 1/2 cup dried cherries or cranberries
- 1/2 cup semi-sweet chocolate chips

Instructions

1. Preheat the oven to 375° F. Line baking sheets with parchment paper or lightly grease with cooking spray.

2. In a large bowl, beat together the oil and honey with an electric mixer. Add the eggs and vanilla; mix until combined. Stir in the flour, salt, and baking soda until just combined. Add the oats, quinoa, flax, chia seeds, almonds, cherries or cranberries, and chocolate chips. Gently mix by hand until the ingredients are evenly mixed. (The dough should be fluffy.)

3. Scoop the dough into 2-3 tablespoon-sized portions. Bake for 8-10 minutes. If you want a thinner cookie, flatten slightly before baking.

These cookies freeze well after cooled.

*When measuring the cooked and cooled quinoa, don't pack it into the measuring cup. Spoon it into the cup and lightly press so it stays fluffy.

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September – Mad Scientist Madness!

1st Monday – Make structures with jelly beans and toothpicks.

2nd Monday – Paper column book experiment: Which type of column of paper works better? (Pyramid, rectangular prism, or cylinder)

3rd Monday – Egg drop: using a variety of recycled materials, come up with a structure that will keep an egg from breaking when dropped from a distance.

4th Monday – Lego Zipline:

<https://littlebinsforlittlehands.com/lego-zip-line-activity-stem-challenge/>

List of Supplies for Mad Scientist Mondays:

- Toothpicks
- Jelly beans
- Paper
- Books
- Index card
- Scissors
- Pulley mechanism
- Rope

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October - Minute to Win It Monday

Supplies

- Whipped cream
- Cheese balls
- Tape
- Candy
- Flour
- Plate
- Candy

1st Monday – Hiding in the Dark

When we were little, we would play hide-and-go-seek in the dark, at night. When the person seeking got close to the person hiding, the hiding person would jump up and scare the seeker. It was terrifying, but we also would end up giggling. No supplies are needed! (This is not appropriate for all kids, so use your judgment when you decide whether or not to play this game.)

2nd Monday – The Animal Game

Everyone stands/sits in a circle, and there is one person in the middle with eyes closed. The middle person spins in a circle or counts to 10 while everyone else changes places in the circle. Then, the person in the middle points at someone and gives them a command to make a specific animal sound. For example, “bark like a dog,” or you can make it more fun like: “cackle like a chicken who is laying an egg,” etc. The person being pointed at then has to make that sound. The person in the middle has to guess WHO made the sound. I’m telling you, this family game cracks our crew up every time we play. No supplies needed.

3rd Monday – The Flour Game

My kids love the flour game. You take a cup, fill it with flour (pack it in tight), then turn it over onto a plate and carefully lift the cup. You will have an upside-down, flour-shaped cup on the plate. Set a small candy carefully on top of the flour cup. Take turns using a butter knife to cut off some of the flour structure and try not to knock off the candy. The person who knocks off the candy has to retrieve it using only their mouth. This is one family game we return to over and over again. Have the camera ready! Supplies: cup, plate, flour, candy

4th Monday – Crazy Face

We used to play this at camp. It's hilarious! You divide into teams. One person on each team covers his/her face in whipped cream. Then, when you say "go," everyone else starts throwing cheese balls at their faces to try to get them to stick. At the end of one minute, you see who has the most cheese balls stuck to their face—and that team wins. Sounds like a blast, right? Supplies: whipped cream, cheese balls, and tape.

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November – Mad Scientist Madness!

1st Monday – Make a juice balloon:

<https://www.yummymummyclub.ca/blogs/paula-roy-whole-foods-in-half-the-time/20160304/mad-science-edible-water-or-juice-balloons>.

2nd Monday – Make ice cream in a bag (choose from any number of recipes online).

3rd Monday – Make balloon rockets. Run a string from chair to chair and tape a balloon to a straw on the string. Blow it up and let it go!

4th Monday – Make snow dough! You can do this easily by combining equal parts of corn starch and conditioner.

List of Supplies for Mad Scientist Mondays:

- Juice
- Baking soda
- Immersion blender
- Whipping cream
- Sugar
- Gallon Ziploc bags
- Balloons
- Straw
- String
- Conditioner
- Corn starch

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December – *Adventures*

Spend each Monday night this month remembering the birth of Christ with special advent activities for your family.