

Simple birthday wishes of a friendly child

[Family](#), [Children](#)



Birthdays are ought to be celebrated. Before September ends, my brother will be turning 14. So, I wonder what his birthday wishes would be. And his list really surprised me. Growing older, kids forget about those pieces of stuffs they are fantasizing as their birthday wishes for the big day. They rather save for it and give their birthday a blast of celebration. That is what I observed as my brother grows. When I asked about his birthday wishes for the year, humbly he said that what he only wants is a simple celebration with his friends and have some fun. To lessen the needs, he suggested preparing only quick and easy to prepare finger foods. Not much of an effort and expense it is. So, birthday wishes will surely be granted. Simple finger foods will be served and an added activities for a more fun birthday. Planning such birthday menu doesn't have to be a lot of work, time and stress. Just take a look how easy to prepare those finger foods that he wished for. You may also wanna consider these in your events, so, I better list it down here.

APPLE PIE TART RECIPE

I love the idea of my brother including apple tart in the menu. We only need 7 ingredients for this. Ingredients 2 pie homemade crust or you can buy a ready-made crust 2 cups chopped apples 1/4 cups granulated sugar 2 tablespoon all-purpose flour 1 teaspoon ground cinnamon 1 teaspoon pure vanilla extract 1/8 teaspoon ground nutmeg Baking Instruction- Preheat oven to 425F- Roll the pie crust 1/8 inch thickness on a lightly floured surface. Cut out 12 circles from the pie crust and reroll any scrap pieces of pie as needed to cut out the circles. – Put each circle of pie crust in each cavity of a standard 12 piece muffin pan. Gently press the dough down and around the sides, making sure the dough fits snugly in each cavity of the muffin pan. –

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In a separate large bowl, mix together the chopped apples, sugar, flour, ground cinnamon, vanilla extract, and ground nutmeg until fully combined. – Remove the muffin pan from the refrigerator and distribute the apple filling between all of the cavities in the muffin pan. – Bake at 425F for 25 minutes or until the pie crust is lightly golden brown and the filling is bubbly. Set aside to for 15 minutes.

CHICKEN NUGGETS RECIPE

Who never love chicken nuggets? Of course, every kid loves every bite of chicken nuggets. Ingredients 1/2 kilo chicken breast 1/2 teaspoon kosher salt and black pepper, to taste 2 tsp olive oil 6 tbsp whole wheat Italian seasoned breadcrumbs 2 tbsp grated parmesan cheese olive oil spray Cooking

Instruction- Preheat oven to 425°F. Spray a baking sheet with olive oil spray. – In a separate bowl put the olive oil in one bowl and the breadcrumbs, and parmesan cheese. – Season chicken with salt and pepper, then put in the bowl with the olive oil and mix well so the olive oil evenly coats all of the chicken. – Put a few chunks of chicken at a time into the breadcrumb mixture to coat, then on the baking sheet. – Lightly spray the top with olive oil spray then bake 10 minutes. Turn over then cook another 5 minutes or until cooked through.

SQUID CALAMARI RECIPE

Another all-time favorite seafood requested by my son is truly a mouthwatering deep fried squid calamari. Ingredients 3 pounds large squid 1 cup milk 1 cup flour 1 cup cornstarch canola oil garlic powder to taste salt and

pepper to taste lemons, cut into wedges

Cooking Instruction- In a bowl or deep container, place the cleaned squid then pour over the milk. -Send it to the fridge and have it marinated for at least half an hour. You can have it marinated longer though. -After marinating, drain squid then discard the milk. - In another bowl, evenly combine the flour and cornstarch. -Get a food container with lid. Then, evenly spread a flour mixture in it. Toss the squid inside. Top each layer with the flour mixture. -After, cover the container then, shake until the squid is fully coated with the flour mixture. - In a wide pan or wok over medium heat, heat about 3-inches deep oil until a small piece of bread added browns in 15 seconds. - Add coated squid in batches and deep-fry, turning as needed for about 1 to 3 minutes or until crisp and golden. - Drain the oil for each piece by placing it on a wire rack or set an onion paper or tissue over a baking sheet. - Season with garlic powder, salt, and pepper to taste. Serve immediately with lemon wedges or spicy vinegar.

CHOCOLATE COOKIES RECIPE

Chocolate Cookies are everyone's favorite, easy and delicious recipe to bake.

Ingredients 1-1/4 cups butter softened 2 cups sugar 2 large Eggs 2 teaspoons vanilla extract 2 cups all-purpose flour 3/4 cup baking cocoa 1 teaspoon baking soda 1/2 teaspoon salt 2 cups chocolate chips

Cooking Instruction- Preheat oven to 350°. - Cream the butter and sugar in a large bowl until it turns light and fluffy. Beat in eggs and vanilla. - In a separate bowl, whisk together the flour, baking soda, cocoa, and salt. Gradually add to creamed mixture. Stir in chips. - Drop by teaspoonfuls onto lightly greased baking sheets. Bake 8-10

minutes (do not overbake). Cool on pans 1 minute. – Remove to wire racks to cool.

DONUT RECIPE

Homemade doughnuts are much easier than you think they are. You can also get creative with the toppings, or stick to the classic chocolate ganache or cinnamon-sugar coating.

Ingredients

- 3 cups all-purpose flour
- 1 tablespoon instant dry yeast
- 3 tablespoon melted butter
- 1 egg
- 1 cup water
- 1/2 teaspoon salt
- 1/4 cup sugar
- canola oil for frying

Cooking Instruction- Mix together the flour, yeast and salt in a bowl, then, set aside- Combine and blend altogether the water, sugar, egg, and melted butter in a mixer bowl under low speed. – Divide the flour mixture in 2 halves, then, add the first half into the wet ingredients. Blend until flour is incorporated. -Add the remaining flour and mix until combined. Increase speed to medium and continue mixing the dough, scraping down sides as necessary until dough is smooth about 5 minutes. – Transfer dough to a large oiled bowl. Cover with a clean kitchen towel, and let rise in a warm place for about 1 hour or until doubled. – Remove towel and turn out on a floured surface. Roll out dough to 1/4-inch thickness. Using a doughnut cutter or a 3-inch and 1-inch cutter, cut doughnut shapes into the dough, rerolling scraps to make more doughnuts or holes. Transfer finished doughnuts to a floured baking sheet until oil is ready for deep frying. – Heat oil to 375F in a deep sauté pan. Place doughnuts in hot oil, 2-3 at a time. Use chopsticks or back of a wooden spoon to flip doughnuts over. Use a slotted spoon for cooking the holes. Fry

until golden brown on all sides. Drain on paper towels. Serve doughnuts tossed or filled with your favorite flavors.

BUFFALO WING RECIPE

Wings are commonly served as an appetizer but can serve as a tasty entrée as well.

Ingredients

- 8 chicken wings
- 1-quart oil (canola, vegetable, peanut, etc.)
- 2 tablespoons hot sauce (Frank's or Louisiana)
- 1 1/2 tablespoons butter
- 1/2 teaspoon distilled vinegar

Steps to Make It-

- Remove the tips from the wings and reserve for making chicken stock.
- Cut the joint between the drumette and the flat portion of the wings. Pat the wings dry with paper towels as this will ensure they fry up crispy and there will be less spatter from water hitting the hot oil.
- Heat 3 inches of oil in a saucepan to 375 F.
- Meanwhile, combine hot sauce, butter, and vinegar in a small saucepan and warm over low heat until the butter melts.
- Taste the sauce to see if it's to your liking. To reduce the heat, add more butter or a little water. To increase the heat, add more hot sauce.
- In order for the oil to stay hot enough for the wings to be crispy, fry them in two or three batches for 12 to 15 minutes per batch. Give the oil time to reheat before frying the next batch.
- Toss the wings in a bowl with the warm sauce.