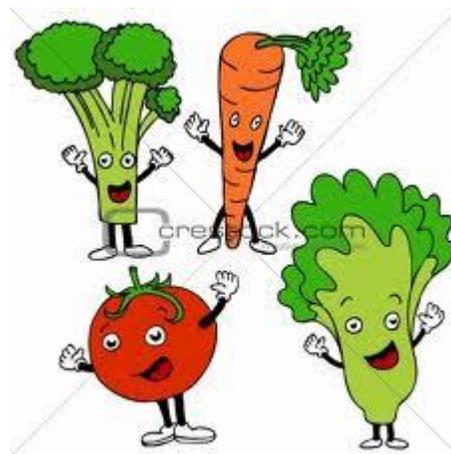
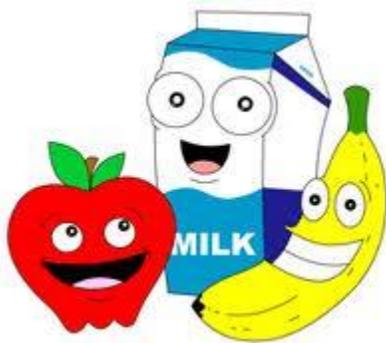


*Delaware Parents Association, Inc.  
CACFP Newsletter  
February 2013*

*Love Your*



*By Eating Healthy*



# Monthly Recipe

## Ingredients

- 1 cup *butter, softened*
- 1-1/2 cups *confectioners' sugar*
- 1 *egg*
- 1 teaspoon *vanilla extract*
- 1/4 to 1/2 teaspoon *almond extract*
- 2-1/2 cups *all-purpose flour*
- 1 teaspoon *baking soda*
- 1 teaspoon *cream of tartar*
- 2 ounces *semisweet chocolate, melted*
- **FROSTING:**
- 1 cup *confectioners' sugar*
- 1/4 to 1/2 teaspoon *almond extract*
- 1/4 teaspoon *salt*
- 1 to 2 teaspoons *milk*
- *Red-hot candies and red sprinkles*



## Directions

- In a large bowl, cream butter and confectioners' sugar until light and fluffy. Beat in egg and extracts. Combine the flour, baking soda and cream of tartar; gradually add to the creamed mixture and mix well. Divide dough in half; stir chocolate into one half. Refrigerate for 2 hours or until easy to handle.
- On a lightly floured surface, roll out each portion to 1/8-in. thickness. Cut with a 2-1/2-in. cookie cutter. Place 1 in. apart on lightly greased baking sheets.
- Bake at 375° for 7-8 minutes or until lightly browned. Remove to wire racks to cool.
- For frosting, combine the confectioners' sugar, extract, salt and enough milk to achieve spreading consistency. Frost bottoms of chocolate cookies. Place a wooden stick on each cookie, leaving 3 in. for handle. Top each with a plain cookie. Frost tops; add candies and sprinkles. **Yield:** 3 dozen.

# Friendly Reminders and Deadlines for CACFP

## Friendly Reminders:

Cookies, granola bars, cereal bars, muffins (not made from scratch) cakes, ice cream sandwiches, pop tarts, Danish, cinnamon rolls, etc are considered cookies and sweet treats and may only be served at snack and only once every two weeks.

Processed meats (bologna, deli meats, hot dogs etc) may only be served once every two weeks.

2% Milk is not creditable for meal service.

- ❖ 1%- children 2years and up.
- ❖ Whole milk to children between 1 and 2 years of age

If you email information including claims and enrollments make sure you email at least two (2) people.

You are required to attend at least one (1) CACFP supported annually.

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## Deadlines

Enrollments/IE forms must be submitted to our office by the 25<sup>th</sup> of the month and renewed annually.

Claims are due in our office by the 5<sup>th</sup> of every month.

Updated licenses are due in our office before the 19<sup>th</sup> of the month.

# *For Your Information*

Be home for your visits. If you are not home at a meal time you will be disallowed unless you have given the office notice **before** the actual meal time on the day you are being monitored.

Centers, your claim is due by the 2<sup>nd</sup> of the month and Daycare Homes is due by the 4<sup>th</sup> of the month for the month of March. Our submission date is the 8<sup>th</sup> this cycle.

Please scan your claims and send them to at least 2 people

(Please list e-mail addresses)

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Remove clutter from your counters and eating surfaces

Congratulations:  
**Congratulations:**

Terri Thorpe

Love A Valuable One Now