



Decorate notebooks with tape

DID YOU KNOW?

Washi tape, a crafting material that originated in Japan, is made of rice paper.



What you need

- Washi tape in assorted colors and sizes
- Solid-colored notebooks or journals
- Scissors
- Black permanent marker (optional)

Instructions

1. To make stripes: Cut pieces of tape that are a little longer than the notebook. Stick them to the front, folding the extra over the cover.
2. To make a burger: Cut a piece of yellow tape that's a few inches long to make the top of the bun. Place it on your notebook. Next, add slightly smaller strips of Washi tape for other items on your burger, like pickles, lettuce,

tomato, and meat. Finish with more yellow tape for the bottom bun. Snip tiny rectangles to make sesame seeds for the top bun. Spell out your name in tape letters too.

3. To make flowers: For tulips, overlap short pieces of tape to form V shapes. Make daisies by criss-crossing 3 or 4 pieces of tape. Add long strips of green tape for stems and diamond-shaped green pieces for leaves.

4. To make a dog design: Place one long strip of tape on the notebook for the animal's body. Add 2 thinner pieces, overlapping at an angle, to make the snout. Add a small square on top for the head. Cut thin pieces of tape to make the tail and legs, and a rectangle with one slanted edge for the ear. Cut small black squares for the nose and eye, or use a marker to draw on those small details.

WARNING!

Ask an adult's permission before using the oven.



Bake breakfast frittatas

Ingredients

- Cooking spray
- 4 slices bacon, chopped
- ½ cup shredded cheddar cheese
- 10 eggs
- 6 tablespoons heavy cream
- ¼ teaspoon black pepper
- ½ teaspoon kosher salt
- 1 tablespoon chopped parsley

Instructions

1. Heat the oven to 375° F. While it preheats, coat 10 wells of a muffin tin with cooking spray.
2. Heat a skillet over medium heat. Add the bacon and cook until crisp, about 4 minutes. Drain on a paper-towel-lined plate, then toss in a small bowl with the cheese.
3. In a bowl, whisk together the eggs, heavy cream, pepper, and salt.
4. Evenly distribute half of the bacon and cheese mixture into the 10 muffin wells. Add the egg mixture to the wells, filling each about two-thirds full. Sprinkle the remaining bacon mixture and parsley on top.
5. Bake the frittatas until they are set in the center, about 15 minutes. Let cool slightly before removing from the pan. Serves 5, with 2 frittatas per person.