

# PRE-EVENTS Joining the Fun!!!

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# Sign Up

Scout Week is coming soon! Save your spot and get all the details. Here is a quick video to help you sign up. 3

## **Party Hat**

Got to have the look for the Party. Make a party hat out recyclables. Here is a video with some great tips.

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# **Name Change**

On February 22 we are hosting a great big bash. To get the most of it, we will be using some breakout rooms, youth will need to add a very important letter to their names. This video will show you how to rename yourself on zoom.



# **Making a Skit**

Skits are a great way to share a good laugh. Creating one can be a bit tricky, here are some great tips from Scouter Heather.

### Pre event activities

Here are some great activities to add to your upcoming meetings to prepare for all the fun on Monday's Party:

20 Questions—YLT

Kim's Game

It's My Feelings

What is... a Virtual Trivia Game?

On the Scavenger Hunt

Simon Says (Superman Says)

That's a Stretch

Great selection of activities to prepare for the Skills Night:

**Learning Lashing** 

**Medics on the Scene!** 

**Helping Habitats** 

Be Bird Safe

**All Knotted Up** 

Bracelet

**Build the Perfect Campsite** 



# Our very own Chef Dave will help you prepare a great snack for the party on February 22. Here are the recipes.

#### Cake in a Mug (Check out this video.)

1/4 Cup all-purpose flour 1/8 tsp. salt

(a G/F blend works too!) 3 Tbsp. milk (or milk

1/4 Cup white sugar alternative)

2 Tbsp. unsweetened 2 Tbsp. canola oil cocoa powder 1 Tbsp. water

1/8 tsp. baking soda 1/4 tsp. pure vanilla extract

• In a medium bowl—sift together the flour, sugar, cocoa, baking soda and salt. Set aside

 In a small dish, stir together the milk, oil, water and vanilla extract

 Stir in the liquid mixture into the flour base until all combined.

• Give a microwave safe mug a spritz or two of spray oil or rub inside of mug with a little butter or margarine.

• Spoon batter into mug and microwave on high 1 minute and 45 seconds. Let rest for 1–2 minutes before removing cake from mug. Enjoy!

#### Cookie in a Mug (Check out this video.)

2 Tbsp. unsalted butter or 1/4 tsp. pure vanilla extract margarine 1/4 Cup all-purpose flour

margarine ½ Cup all-purpose flour 2 Tbsp. fine (granulated) (a G/F blend works too!)

sugar ¼ tsp. baking powder

1 Tbsp. light brown sugar Pinch of salt

1 Large egg 2 Tbsp. chocolate chips

• In a medium bowl—cream together the butter and both sugars until light.

 In a small dish, whisk the egg and vanilla together. Beat into butter mixture until well combined then stir in the flour, baking powder and salt.

• Stir the chocolate chips into the batter then give a microwave safe mug a spritz or two of spray oil or rub inside of mug with a little butter or margarine.

• Spoon batter into mug and microwave for 1 to 1 ½ minutes on high. Let rest for 1–2 minutes before removing cake from mug. Enjoy!

#### Mug Cinnamon Rolls (Check out this video.)

#### Cinnamon roll in a mug is a great treat.

1/4 Cup all-purpose flour

1 Tbsp. brown sugar

1/4 tsp. baking powder

1/8 tsp. salt

1/8 tsp. cinnamon

1 Tbsp. chopped pecans or

walnuts (optional)

1/2 Tbsp. butter, melted

2 Tbsp. milk

Cinnamon Swirl

½ Tbsp. butter, melted

1 tsp. brown sugar

½ tsp. cinnamon

**Icing** 

1 Tbsp. powdered sugar

½ tsp. milk

- In a medium bowl combine flour, sugar, baking powder, salt, cinnamon and pecans (if using). Stir in butter and milk to make a dough and work together until all ingredient are combined.
- In a small dish, stir together the ingredients for the "swirl". Press out dough into about a 1/8" (4mm) by 11/2" (4 cm) by 6" (15 cm) bar. Spread with swirl and roll up.
- Give a microwave safe mug a spritz or two of spray oil or rub inside of mug with a little butter or margarine.
- Squish roll into mug and microwave on high 1 minute and 45 seconds. Let rest for 1–2 minutes before removing roll from mug. Meanwhile, stir together glaze ingredients and brush over roll while it is still warm. Enjoy!

#### **Oreo Brownie mug (Check out this video.)**

#### A great twist on Brownies.. Adding Oreos.

4 Regular Oreo Cookies, 3 Tbsp. Milk broken

• Crush the cookies together well in a medium dish to break up any large to medium pieces. Stir in milk.

- Give a microwave safe mug a spritz or two of spray oil or rub inside of mug with a little butter or margarine.
- Spoon batter into mug and microwave on high for 2 minutes.
   Let rest for 1–2 minutes before removing cake from mug.
   Enjoy!

