

Virtual Makers Meetings: Sliced Bread

PB & J Raviolis

Materials:

- Two slices of bread (any kind of bread will work)
- Jelly or Jam (any flavor)
- Peanut butter (or any flavor. I used sun butter)
- Fork and two butter knives
- Rolling pin (can also use a glass, mug, or your hands)



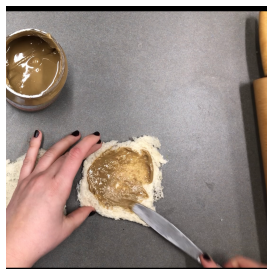
Step 1: Take the slices of bread and cut off the crust.



Step 2: Using the rolling pin, or whatever else you have, flatten your slices of bread.



Step 3: Once the bread is flat, spread on your choice of fillings.



Step 4: Lay on your top piece of bread. Crimp the edges with the fork, use a mug or glass to cut out round circles, or you could even use a cookie cutter.



Step 5: Enjoy your creations!

Onto the next one!

Cinnamon Rolls

Materials:

- Two slices of bread (any kind of bread will work)
- Butter
- Cinnamon
- Table sugar
- Powdered sugar
- Rolling pin (can also use a glass, mug, or your hands)
- Butter knife



Step 1: Cut the crust off your sliced bread.



Step 2: Flatten the bread with your rolling pin or whatever else you may have.



Step 3: Spread the butter. Make sure to cover one side of each piece.



Step 4: Mix the cinnamon and sugar together (1 tablespoon of each). Sprinkle the mixture onto the buttered side of your bread slices.



Step 5: Roll up the slices of bread, making sure to roll tightly.



Step 6: Mix together the glaze. Take one heaping tablespoon of the powdered sugar and mix with a liquid (water, melted butter, milk) until the powdered sugar is dissolved and the mixture becomes smooth in consistency.



Step 7: Slice the cinnamon rolls (four slices per roll) and drizzle on the glaze



Enjoy!

Send us a photo of the finished product! Email us at ekpublib@comcast.net, or if posted on social media, use the hashtag [#makersmeetingekpl](#)