

### **Children's books with recipes included**

Stevens, J. 1999. *Cook-a-doodle-doo*. San Diego: Harcourt Brace.

Hooper, M. 2005. *Honey cookies*. London: Frances Lincoln Children's Books.

Falwell, C. 2013. *Rainbow stew*. New York: Lee & Low Books.

Iwai, M. 2010. *Soup day*. New York: Henry Holt and Co.

Compestone, Y.C. 2002. *The story of noodles*. New York: Holiday House.

Lyons, K.S. 2012. *Tea cakes for tosh*. New York: G.P. Putnam's Sons.

Lin, G. 1999. *The ugly vegetables*. Watertown, MA: Charlesbridge.

### **Science in the kitchen, with recipes for edible and non-edible explorations**

Levine, S. and L. Johnstone. 2003. *Kitchen science*. New York: Sterling Publishing.

### **No recipe is included in the book but raw ingredients for both vegetable and fruit salads are described in the text**

French, V. 1998. *Oliver's vegetables* and *Oliver's fruit salad*. New York: Orchard Books.

### **Books about how ice cream is made**

Knight, B.T. 1997. *From cow to ice cream*. Danbury, CT: Childrens Press

Cooper, E. *Ice cream*. 2002. New York: HarperCollins

Gibbons, G. 2006. *Ice cream: The full scoop*. New York : Holiday House.

Snyder, I. 2003 *Milk to ice cream*. Danbury, CT: Children's Press

### **For adults who want to try more involved ice cream recipes at home**

Blog post "Vanilla Ice Cream Without the Machine" by chef and writer [J. Kenji Lopez-](#)

<http://www.serious-eats.com/recipes/2010/07/vanilla-ice-cream-without-the-machine-recipe.html>