



Thank you for participating in PlayStreets Chicago with the Garfield Park Community Council. We're going virtual this year for everyone's safety, but we're still going to have lots of family fun!

This kit includes all the materials you will need to participate in this week's activation: baking homemade zucchini bread cookies, and decorating a plate to eat them on! **To access the instructional videos, please visit Garfield Park Community Council's Facebook page.** Under the "Events" tab, you'll see "PlayStreets!" Click on that to access the videos on August 4.

If you have fun doing these activities, take a short video or picture of your family participating in the activities and send it to us via social media. Here's how to find us:

Facebook: **@gpccouncil**

Instagram: **@gpccouncil**

Twitter: **@GPCCouncil**

If you post a video or photo on social media, make sure to use the hashtag #ChiPlayStreets2020West! And remember, the best video will win a **\$50 gift card**, so send us those videos!

We'd love to see your smiling faces participating in PlayStreets! Make sure to like and follow for more family fun.

Wondering what's coming up next? Here's the PlayStreets & GPCC schedule for the rest of the summer:

- August 13: Community Bike Ride & Helmet Decorating
- August 26: Back to School Journals & Face Mask Decorating

Chocolate Chip Zucchini Bread Cookies

By: Chef Jessica Romanowski

Ingredients:

1/2 cup butter, softened
1/2 cup granulated sugar
1/2 cup dark or light brown sugar
1 egg, room temperature
1/2 t vanilla extract
2 cups all-purpose flour
1 teaspoon baking soda
2 teaspoon ground cinnamon
1 teaspoon salt
1 zucchini, grated, packed and wrung out (the less liquid, the better)
1 cup bittersweet chocolate chips (or any chocolate chips you may have)

Instructions:

- Preheat oven to 350 degrees
- Whisk dry ingredients (flour, baking soda, cinnamon, salt) together in a bowl. Set aside.
- Using a mixer fitted with a paddle attachment, a hand mixer, or a big wooden spoon, cream softened butter and sugars together until light in color and fluffy looking
- Add egg and mix well. Add vanilla, mix.
- Reduce speed to low or use a rubber spatula to add the dry ingredients in two portions and mix until JUST combined.
- Gently fold in the zucchini and chocolate chips
- Drop by heaping spoonful or use a cookie scoop onto a parchment-lined baking sheet -with at least 2-3 inches between each cookie. If at any point the cookie dough gets too soft, chill in refrigerator for 30 minutes and try again.
- Bake for 15-20 minutes, or until golden. Rotate the pan at the 8-minute mark.
- Let stand and cool for 3-5 minutes on the baking sheet then remove and place on a wire rack to let cool completely before storing in an air-tight container for up to 3 days in the refrigerator.
- This big batch of cookie dough makes 48 cookies. It is recommended that you reserve half of the dough-scoop and freeze cookie dough balls on sheet tray, then move them to an air-tight container or bag in

freezer until you are ready to bake- unless you have plans to share with your neighbors!

Plate Decoration Instructions:

Materials:

- **Food safe** ceramic plate
- Permanent markers or **food safe** ceramic paint

Instructions:

1. Use your markers or paint to create a fun design on your plate—maybe while your cookies are in the oven!
2. Try drawing the outlines of the healthy plate diagram, so when you use your plate, you know how much of each food group to fill up on.
3. Use your imagination to decorate the rest of your plate.
4. When your design is finished, have an adult preheat the oven to 350°F.
5. Place the plate in the heated oven for 30 minutes. Then turn the oven off, and allow the plate to cool inside.
6. Have an adult take your plate out of the oven. Now it is ready to use or display! When the plate is dirty, it's best to hand wash, so your design lasts a long time.
7. Make sure to send us a video of your plate-making (and cookie baking) using the hashtag **#ChiPlayStreets2020West** for a chance to win a \$50 gift card!