

# Cups of Dirt WITH WORMS

BY MELISSA KOSSLER DUTTON

Vickie Hutchins enjoys collecting and trying recipes on her family, so it's only natural that she would enlist her grandson in cooking projects.

During a recent visit at her Delaware house, Hutchins and 8-year-old Sawyer decided to make "Cups of Dirt with Worms." The recipe came from "Kids in the Kitchen," a cookbook published by Gooseberry Patch, the company Hutchins owns with her longtime friend Jo Ann Martin.

Sawyer and his grandmother invited Martin to help them create the dessert that's "guaranteed to gross out grown-ups," according to the recipe. The book includes lots of whimsical drawings, helpful tips and cute comments, Martin explained: "We want to get kids to want to be in the kitchen."

Sawyer was unsure of the first task his grandmother assigned him.

"I have no idea how to do that," he said when she instructed him to use a hand mixer to make instant chocolate pudding.

After a few seconds working the mixer, Sawyer decided to try crushing up the Oreo cookies that would create the dirt layer of the treat.

As he attacked the job with gusto, Martin reminded him, "We don't want to pulverize the cookies."

Once the pudding was done and the cookies crushed (but not pulverized), Sawyer layered the ingredients into small plastic glasses. It took the cooks a minute to realize they had forgotten to add whipped topping to the pudding.

Laughing at the mistake, Hutchins announced, "We'll just break the rules a little bit."

She helped Sawyer dollop the whipped topping on top of the pudding and cookie mixture.

"It will be just as yummy," she said. "This is our version."

Then it was time for the featured ingredient — gummy worms.

Sawyer eagerly reached into the bag and pulled a few out. He and Martin added more dirt (aka crushed cookies) and strategically inserted the worms.

"You want them to look like they're coming out," of the ground, Martin told him.

Finally, it was time to taste the creation.

"This takes like ice cream," Sawyer said. "I would definitely make it again."

## INGREDIENTS:

- one 3.9-ounce package of instant chocolate pudding mix
- 2 cups of milk
- one 8-ounce container of frozen whipped topping, thawed
- one 16-ounce package of chocolate sandwich cookies (like Oreos)
- 8 to 10 7-ounce plastic cups
- gummy worms

## INSTRUCTIONS:

1. **KID (WITH GROWN-UP HELP, IF NEEDED):** Pour two cups of milk into a mixing bowl.
2. **KID:** Add pudding mix to milk.
3. **KID (WITH GROWN-UP HELP, IF NEEDED):** Blend according to the directions on the pudding box.



ALYSA BURTON PHOTOS



Jo Ann Martin, Sawyer Hutchins and Vickie Hutchins dig into the dirt together

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4. **KID (WITH GROWN-UP HELP, IF NEEDED):** Fold in the whipped topping.
5. **KID:** Place 8 to 10 cookies in a gallon-sized, sealable plastic bag.
6. **KID (WITH GROWN-UP HELP, IF NEEDED):** Break up the cookies with a rolling pin, being careful to crumble the cookies — not crush them. Repeat with remaining cookies.
7. **KID:** Put a spoonful of crushed cookies in each cup.
8. **KID:** Fill cups half-full with pudding mixture.
9. **KID:** Top the pudding with more cookies. Continue layering until the cups are full.
10. **KID:** Decorate with gummy worms. And then eat!

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