

## Suggested Equipment and Uses

<b>Ice cube trays/baby food trays</b>	For freezing single serving purees and chunks
<b>Food processor/Blender</b>	For making purees, yogurt, smoothies, etc.
<b>Cooking Utensils</b> (spatula, spoons, knives, etc)	For food preparation, separate set if cross-contamination issues present
<b>Measuring cups and spoons</b>	For food preparation and cooking
<b>Small-Medium Saucepan</b>	For steaming and general cooking
<b>Colander</b> (fits inside saucepan)	For steaming and straining
<b>Stock pot</b>	For broth and/or yogurt making
<b>Manual Food Grinder</b>	For making thicker purees/chunkier baby food
<b>Crock pot</b>	For general cooking, yogurt making, etc.
<b>Cookie sheet and/or small brownie pan</b>	For cakes, cookies, brownies, baked goods, etc
<b>Silicone muffin cups</b>	For cakes/muffins; can set in cookie sheet to bake
<b>Fun bake ware</b> (themed cake pans, etc)	For adding variety and fun to repeat foods
<b>Cookie cutters</b>	For shaping sandwiches, cookies, etc.
<b>Extra small appliances</b> (waffle maker, ice cream maker, donut maker, dehydrator, etc)	OPTIONAL for making a larger variety of foods/Snacks

\*\*\*\*\* *Your own list of equipment may vary and is likely most determinant based on your child's developmental level, cross-contamination sensitivity, and cooking needs (types of food, etc.)*