HERO COUPON BOOK

BE A HERO IN YOUR HOUSE AND GIVE THESE CHORE COUPONS TO YOUR PARENT!

DIRECTIONS:

- PRINT OUT THE FOLLOWING TWO PAGES
- WITH THE HELP OF AN ADULT CUT OUT ALL THE COUPONS
- SIGN YOUR NAME TO EACH COUPON AND STACK THEM IN A PILE
- PUT THE COVER PAGE ON TOP AND USE A PAPER-CLIP OR BINDER CLIP TO HOLD THEM TOGETHER
- GIVE THE COUPONS TO YOUR PARENT SO THEY CAN REDEEM THEM FROM YOU



SUPERS DOOR HANGERS

MAKE THESE DOOR HANGERS TO SIGNAL HOW YOU'RE FEELING



NCREDIBLES 2

IN THEATERS JUNE 15

STEP 1:
PRINT THE
FOLLOWING
THREE PAGES
OUT ON THICK
PAPER.

CUT OUT ALONG THE DOTTED LINES.



STEP 2: FOLD EACH HANGER IN HALF AND GLUE OR TAPE TOGETHER.



STEP 3: SLIDE THE DOOR HANDLE THROUGH THE SLIT TO HANG.

CHOOSE WHICH ONE REFLECTS HOW YOU FEEL.





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INCREDIBLE MEMORY CARD GAME





DISNEP PIXAR



IN THEATERS JUNE 15



SI SHUL SASTASHT NI





DENEY PIXAR

Have an adult cut out the cards from all six pages. Fold each card on the indicated line and glue or tape the inside to make a two-sided card with the logo on one side and the character on the other. Place the cards character-side down on a smooth surface and mix them up. Turn over two cards at a time to see if they match exactly. If they don't, turn them face down again. Take turns turning over cards using your memory to recall where a matching card may be located. The person who matches the most pairs

IN THEATERS JUNE 15





DENEY PIXAR



DISNEP PIXAR



IN THEATERS JUNE 15



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When Bob is charged with keeping an eye on the kids, he relies on this *incredible* waffle recipe that he knows is a sure hit. Make these for your little ones to get their morning off to a great start.

BOB'S INCREDIBLE WAFFLES

INGREDIENTS

- 1 cup all-purpose flour
- 1/2 cup sugar
- 1/4 teaspoon baking soda
- 1/2 teaspoon baking powder
- 1/4 cup cornstarch
- 1/2 tea spoon salt
- 1 cup buttermilk
- 1/3 cup unsalted butter (melted)
- 1 large egg
- 1 teaspoon vanilla extract





(Makes about 4 large waffles)

- · Separate the egg yolk from the egg white.
- In a medium bowl beat the egg white until stiff peaks form.
- In another large bowl, mix the dry ingredients: flour, baking soda, baking powder, cornstarch, sugar and salt.
- Add the wet ingredients: buttermilk, melted butter, egg yolk and vanilla extract. Stir to combine but leave batter lumpy.
- Carefully fold the beaten egg white into the batter just until combined. Let the mixture sit for 30 minutes.
- Heat up your waffle iron and cook according to your waffle iron's directions until golden brown and crispy.
- Enjoy immediately with butter and syrup.

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VIOLET PARR

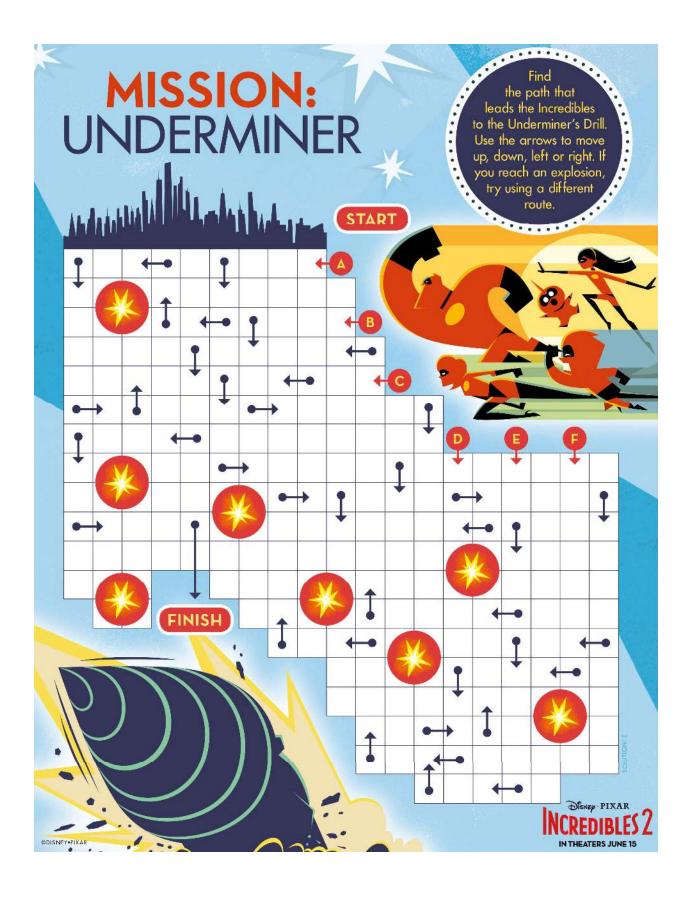
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When Jack-Jack gets riled up and transports himself to another dimension, nothing tempts him back home quite like these classic chocolate chip cookies. Try making these yourself and see how quickly your little ones appear.

COOKIE NUM NUM

INGREDIENTS

- 2 1/4 cups all-purpose flour
- 1 teaspoon baking soda
- 1/2 teaspoon salt
- 1 1/2 teaspoons vanilla extract
- 1 cup butter (softened)
- 3/4 cup sugar
- 3/4 cup brown sugar (packed)
- 2 large eggs
- 2 cups semi-sweet chocolate chips



DIRECTIONS

(Makes about 4 dozen cookies)

- Heat oven to 375 F
- In a bowl, combine the flour, baking soda and salt.
- In a large mixing bowl, beat butter, sugar, brown sugar and vanilla extract at medium speed until creamy.
- Add eggs one at a time. Mix on low speed until each are incorporated.
- Gradually blend dry mixture into wet mixture. Once mixed, stir in the chocolate chips gently.
- Drop by tablespoon onto ungreased baking sheets.
- Bake for 9 to 11 minutes or until golden brown.
- Cool on baking sheets for a few minutes then transfer to a wire rack to cool completely.

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