

Geoffrey's
Cook Book

**10 fun & easy recipes
for little chefs!**

ToysRUs

Welcome to

Geoffrey the Giraffe's Cookbook!

Hello, **little chefs** and grown-ups!

Welcome to **Geoffrey the Giraffe's Cookbook**, where cooking is an adventure! From flipping Rainbow Pancakes to building Mini Monster Burgers, every recipe is fun, easy, and made just for kids!

- ★ **Yummy breakfasts** to start the day
- ★ **Lunchtime fun** with silly wraps and sandwiches
- ★ **Exciting dinners** that look as good as they taste
- ★ **Magical treats** to add a little sparkle

Each recipe is **simple to follow**, with fun ways to decorate, build, and make mealtime exciting! So grab your apron, wash your hands, and let's get cooking!

Allergen information: Some recipes may include ingredients such as milk, eggs, nuts, or wheat. Always check the ingredient labels carefully and ask a grown-up for help if you have any allergies or special food needs.





Breakfast!

Breakfast is the best way to start your day, and Geoffrey has some delicious ideas to make mornings extra fun!

Whether you're stacking colourful Rainbow Pancakes or creating a Teddy Bear Toast masterpiece, these recipes are easy, tasty, and full of energy to fuel your adventures.

Grab your ingredients and let's make breakfast exciting!



Geoffrey's Rainbow Pancake Stack

A colourful and magical breakfast to start the day!

Serves: 4 | **Prep Time:** 10 mins | **Cook Time:** 15 mins

Ingredients:

- ★ 1 ½ cups (190g) plain flour
- ★ 1 tbsp sugar
- ★ 1 ½ tsp baking powder
- ★ ½ tsp baking soda
- ★ A pinch of salt
- ★ 1 cup (250ml) milk
- ★ 1 large egg
- ★ 1 tsp vanilla extract
- ★ 2 tbsp melted butter
- ★ Natural food colouring (red, orange, yellow, green, blue, purple)
- ★ Butter or oil for cooking

For Serving:

- ★ Maple syrup or honey
- ★ Sliced strawberries, bananas, and blueberries

How to Make It:

Mix the batter — In a large bowl, whisk together the flour, sugar, baking powder, baking soda, and salt.

Add the wet ingredients — Pour in the milk, egg, vanilla, and melted butter. Whisk until smooth (a few lumps are okay!)

Divide and colour — Split the batter evenly into 6 small bowls. Add a different food colouring to each bowl and mix well to create your rainbow!

Cook the pancakes — Heat a non-stick pan over medium heat and lightly grease it with butter or oil. Pour a small amount of each coloured batter onto the pan, cooking one colour at a time. Flip when bubbles form on the surface (about 1–2 minutes), then cook for another 30 seconds.

Stack it up! — Arrange the pancakes in a rainbow order from purple at the bottom to red on top.

Add toppings!
Drizzle with syrup and decorate with fresh fruit for a magical Geoffrey-approved breakfast!





Teddy Bear Toast

A beary delicious breakfast to make you smile!

Serves: 1 | **Prep Time:** 5 mins | **Cook Time:** 2 mins

Ingredients:

- ★ 1 slice of whole wheat bread
- ★ 2 tbsp peanut butter (or cream cheese for a nut-free option)
- ★ 1 banana, sliced
- ★ 3 blueberries
- ★ 1 small strawberry

For Serving:

- ★ Maple syrup or honey
- ★ Sliced strawberries, bananas, and blueberries

How to Make It:

Toast the bread – Lightly toast your whole wheat bread until golden and crispy.

Spread the base – Spread peanut butter (or cream cheese) evenly over the toast.

Make the teddy face!

- **Ears:** Place two banana slices on the top corners of the toast.
- **Eyes:** Add two blueberries just below the banana slices.
- **Nose:** Cut a small strawberry into a round shape and place it in the centre.

Enjoy! Eat straight away or add a drizzle of honey for extra sweetness.



Geoffrey's TOP TIP!

Try different toppings!

Use Nutella for a chocolate teddy, or swap strawberries for raspberries to mix up the flavours.





Lunch!

Lunchtime is the perfect chance to get creative and make something delicious.

Whether you're rolling up Geoffrey's Jungle Wraps, powering up with a Superhero Power Bowl, or hunting for treasure with Treasure Map Quesadillas, these fun and easy recipes will keep little chefs happy and full of energy.

Grab your ingredients and let's make lunchtime exciting!



Geoffrey's Jungle Wraps

A tasty jungle adventure wrapped up just for you!

Serves: 2 hungry explorers | **Prep Time:** 10 mins | **Cook Time:** 5 mins

Ingredients:

- ★ 2 whole wheat wraps — strong enough to roll like jungle vines!
- ★ 1 cup cooked chicken, shredded — protein power to keep little giraffes strong!
- ★ ½ cup grated cheese — melty, stretchy, super yummy!
- ★ ½ cup jungle leaves (lettuce, spinach, or kale) — just like what Geoffrey munches on!
- ★ ½ small carrot, grated — crunchy like twigs on the jungle floor!
- ★ ½ cucumber, cut into thin strips — cool and refreshing!
- ★ 2 tbsp cream cheese or hummus — to stick everything together!
- ★ 1 tbsp mayonnaise or yoghurt (optional) — for extra creaminess!

How to Make It:

Get Ready to Explore! Lay your wrap flat on the table—this is your jungle map!

Spread the Magic! Use a spoon to spread cream cheese or hummus all over the wrap. This helps everything stick together like jungle vines.

Pile on the Jungle Goodies! Sprinkle shredded chicken, cheese, and your crunchy veggies all over. Make sure you spread them out so you get a little bit of everything in every bite!

Roll It Up Like a Jungle Vine! Start at one edge and roll your wrap up nice and tight—just like a sleeping snake in the jungle!

Slice Into Pinwheels! Use a safe knife (or ask a grown-up) to cut your wrap into small rounds—each one looks like a jungle stepping stone!

Time to Explore! Arrange your pinwheels on a plate, grab a napkin, and take a big bite of adventure!





Superhero Power Bowls

A mighty meal to fuel little heroes!

Serves: 2 superheroes | **Prep Time:** 10 mins | **Cook Time:** 5 mins

Ingredients:

- ★ You'll need help from a grown-up to cook the rice and chicken!
- ★ 1 cup cooked rice
- ★ 1 cup cooked quinoa
- ★ ½ cup grilled chicken, cut into strips
- ★ ½ cup black beans or chickpeas
- ★ ½ cup roasted or steamed broccoli
- ★ ½ cup sweetcorn
- ★ ¼ cup grated carrots (for x-ray vision!)
- ★ ½ cup cherry tomatoes, halved
- ★ 2 slices of cheese, cut into stars or lightning bolts (use a cookie cutter!)
- ★ ½ avocado, sliced
- ★ 1 tbsp yoghurt or hummus for dipping (extra tasty power boost!)

How to Make It:

Prepare the Base (Grown-Up Help Needed!)

Cook the rice or quinoa following the package instructions.

Power Up with Protein!

If using chicken, a grown-up should grill or bake it until fully cooked.

If using beans, just rinse and add them straight to the bowl!

Add Your Super Veggies!

Steam or roast the broccoli.

Arrange the corn, carrots, and cherry tomatoes around the bowl.

Add the Fun Bits!

Use a cookie cutter to cut cheese into stars or lightning bolts and place them on top!

Add avocado slices for extra superhero energy.

Time to Eat & Save the Day!

Serve with a side of yoghurt or hummus for dipping and enjoy your Superhero Power Bowl!





Treasure Map Quesadillas

A cheesy adventure for little pirates!

Serves: 2 hungry pirates | **Prep Time:** 10 mins | **Cook Time:** 5 mins

Ingredients:

- ★ 1 cup grated cheese (cheddar or mozzarella – the treasure gold!)
- ★ 2 large tortillas (your treasure map!)
- ★ ½ red bell pepper, chopped (X marks the spot!)
- ★ ¼ avocado, sliced (green islands on the map!)
- ★ ¼ black olive slices (pirate ship cannonballs!)
- ★ ¼ cherry tomatoes, cut in halves (hidden treasure!)
- ★ 1 tbsp sour cream or hummus (for decorating!)

How to Make It:

Set the Map! Lay one tortilla flat on a plate—this is your treasure map base!

Add the Gold! Sprinkle the grated cheese all over the tortilla like hidden treasure.

Cover & Cook! Place the second tortilla on top and cook in a frying pan for 2–3 minutes per side until golden brown and melty. (A grown-up pirate can help with this!)

Draw Your Treasure Map!

- Use the red bell pepper to make an X marks the spot!
- Place avocado slices as little islands
- Scatter black olive slices as pirate cannonballs
- Cherry tomato halves can be hidden treasure

Make it Extra Fun! Use a spoon to drizzle sour cream or hummus in a curvy line to make a dotted path to the treasure!

Time to Dig In! Cut into pieces and enjoy your edible treasure map!







Dinner!

Dinner is the perfect time to wind down and enjoy a tasty meal together!

With fun recipes like Mini Monster Burgers, Cheesy Safari Pasta, and Pizza Party Faces, every bite is an adventure!

These dinners are easy to make, full of flavour, and guaranteed to bring smiles to the table.

Get ready to cook up something delicious!



Mini Monster Burgers

Funny, spooky, and delicious mini burgers!

Serves: 4 little monsters | **Prep Time:** 15 mins | **Cook Time:** 10 mins

Ingredients:

★ **250g ground beef or turkey**
(for juicy monster patties!)

★ **1 small egg** (to help the
patties stick together!)

★ **A pinch of salt & pepper** (for
flavour!)

★ **4 mini burger buns** (the
monster's body!)

★ **2 slices of cheese, cut into
zig-zag shapes** (for monster
teeth!)

★ **Lettuce leaves** (crazy
monster hair!)

★ **4 cherry tomato halves** (for
big, silly tongues!)

★ **8 black or green olive slices**
(for spooky eyes!)

★ **4 toothpicks** (to hold the
eyes up—ask a grown-up for
help!)

How to Make It:

Shape the Burger Patties

- In a big bowl, mix the ground meat, egg, salt, and pepper.
- With clean hands, roll the mixture into 4 small balls and press them down to make flat burger patties.

Cook the Burgers (Grown-Up Help Needed!)

- A grown-up should heat a pan on the stove over medium heat.
- Cook the burgers for 3–4 minutes on each side until golden brown and fully cooked.

Make Your Monster Burgers!

- **Monster Teeth!** Cut cheese into zig-zag shapes and place it on the hot burger so it melts a little.
- **Monster Hair!** Put a piece of lettuce on the bottom bun.
- **Monster Tongue!** Add a cherry tomato half at the front of the burger.
- **Monster Head!** Place the top bun on top.

Add the Monster Eyes (Grown-Up Help Needed!)

- Push two olives onto each toothpick.
- Stick the toothpicks into the top of the burger to give your monster big, spooky eyes!

Time to Eat!

- Serve with crunchy carrot sticks or sweet potato fries and enjoy your funny monster meal!



Cheesy Safari Pasta

A wild and tasty adventure on your plate!

Serves: 2 little explorers | **Prep Time:** 5 mins | **Cook Time:** 10 mins

Ingredients:

- ★ **200g pasta** (fun animal-shaped or regular pasta)
- ★ **1 cup grated cheddar cheese** – the melty, cheesy goodness!
- ★ **½ cup milk** – to make the cheese sauce creamy!
- ★ **1 tbsp butter** – for extra smooth sauce!
- ★ **½ cup steamed broccoli florets** – little jungle trees!
- ★ **½ cup grated carrots** – crunchy and sweet!

How to Make It:

Cook the Pasta (Grown-Up Help Needed!)

- Boil a pot of water and cook the pasta following the package instructions.
- Drain and set aside.

In a small pan, melt the butter over low heat.

- Add the milk and grated cheese, stirring until melted and smooth.

Add the Jungle Greens!

- Stir the cooked pasta into the cheese sauce.
- Add the steamed broccoli and grated carrots to make it colourful and fun!

Time to Explore & Eat!

- Serve in a big bowl and enjoy your cheesy safari adventure!





Pizza Party Faces

Make, bake, and decorate your own silly pizza face!

Serves: 4 mini pizzas | **Prep Time:** 10 mins | **Cook Time:** 12-15 mins

Ingredients:

- ★ **For the Mini Pizza Bases:**
 - 4 mini pizza bases
- ★ ½ cup pizza sauce (tomato or BBQ!)
- ★ 1 cup shredded mozzarella cheese
- ★ **For the Silly Faces:**
 - Pepperoni or cherry tomatoes — for big round eyes!
 - Black or green olives — for funny noses!
 - ★ Bell pepper strips — for silly smiles!
 - ★ Cucumber or mushrooms — for funny eyebrows!
 - ★ Sweetcorn or pineapple — for crazy hair!

How to Make It:

Preheat the Oven (Grown-Up Help Needed!)

- Set the oven to 180°C (350°F)

Build Your Pizzas!

- Place the mini pizza bases on a baking tray.
- Spread pizza sauce on each one.
- Sprinkle cheese all over...cover it like a cheesy blanket!

Make Silly Faces!

- **Eyes:** Use pepperoni slices, cherry tomato halves, or olives.
- **Nose:** Add an olive or a mushroom slice!
- **Mouth:** Use a bell pepper strip to make a big, silly smile.
- **Eyebrows or Hair:** Get creative with sweetcorn, cucumber, or pineapple!

Bake the Pizzas (Grown-Up Help Needed!)

- Put the tray in the oven and bake for 12-15 minutes until the cheese is bubbly and golden.

Time to Eat & Giggle!

- Let the pizzas cool for a few minutes, then enjoy your silly, tasty creations!







Dessert!

It's time for something sweet and fun. From Dinosaur Footprint Cookies to Magic Potion Jelly Cups, these desserts are as exciting to make as they are to eat!

Whether you love crunchy, chewy, or wobbly treats, there's something magical waiting for you.

Grab your ingredients and let's create some delicious fun!



Dinosaur Footprint Cookies

Stomp, bake, and chomp these dino-mite cookies!

Makes: 12 cookies | **Prep Time:** 15 mins | **Chill Time:** 30 mins | **Bake Time:** 10-12 mins

Ingredients:

★ ½ cup (115g) butter, softened

★ ½ cup (100g) sugar

★ 1 egg

★ 1 tsp vanilla extract

★ 1 ½ cups (190g) plain flour

★ ½ tsp baking powder

★ ¼ tsp salt

★ Chocolate chips (for dino 'toes'!)

★ A toy dinosaur foot (washed and clean for making footprints!)

★ Coloured icing or sprinkles (optional for extra fun!)

How to Make It:

Make the Dough

- In a bowl, mix butter and sugar until fluffy.
- Add the egg and vanilla extract, then mix well.
- Stir in flour, baking powder, and salt until a soft dough forms.

Chill the Dough

- Wrap the dough in cling film and chill in the fridge for 30 minutes.

Shape and Stamp the Cookies!

- Preheat the oven to 180°C (350°F).
- Roll the dough into small balls and place them on a baking tray lined with parchment paper.
- Flatten each ball slightly, then press a toy dinosaur's foot into the dough to make a footprint!
- Add chocolate chips at the toes for extra fun!

Bake the Cookies (Grown-Up Help Needed!)

- Bake for 10-12 minutes until lightly golden at the edges.
- Let them cool on the tray before decorating.

Add the Final Touches!

- Drizzle with icing or add sprinkles for a fun dino effect!
- Enjoy your prehistoric treats!



Magic Potion Jelly Cups

A magical treat that sparkles with every bite!

Serves: 4 little wizards | **Prep Time:** 10 mins | **Chill Time:** 2-3 hours

Ingredients:

- ★ 2 different coloured jelly flavours (grape & orange, or blue & red for a cool effect!)
- ★ Boiling water (as per jelly packet instructions)
- ★ 1 cup mixed fruit (strawberries, blueberries, kiwi, or mango, chopped small)
- ★ ½ cup whipped cream (for a fluffy, magical topping!)
- ★ Edible glitter or sprinkles (for the final magic touch!)



How to Make It:

Make the First Jelly Layer

- Prepare the first jelly flavour according to the packet instructions.
- Pour a small amount into each clear cup and drop in a few pieces of fruit.
- Place in the fridge for 1 hour to set.

Add the Second Jelly Layer

- Once the first layer is firm, prepare the second jelly flavour.
- Pour it carefully over the first layer, adding more fruit.
- Refrigerate for another hour until set.

Add the Magic Topping!

- Once the jelly is completely set, add a swirl of whipped cream on top.
- Sprinkle edible glitter or sprinkles for a shimmering effect!

Time to Taste the Magic!

- Grab a spoon and dig into your Magic Potion Jelly Cup!





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This book was created with love for little chefs everywhere!