**Boosting Calories**

Some children need extra calories to grow. Getting more calories doesn’t need to be a challenge. Caring parents like you can help your child grow up healthy and strong. The following are some suggestions to help boost calories.

Add 2% or whole milk to milk shakes, puddings, and soups

Add coconut milk to meats and puddings

Add dry milk powder or Nido™ to casseroles, cooked cereals, mashed potatoes, meats, milk shakes, puddings, soups, and yogurt

Add whole fat yogurt to cereal, fruit, pancakes, plain as a snack, smoothies, and waffles

Add cheese to casseroles, crackers, dips, eggs, meats, pasta, salads, sandwiches, soups, and vegetables

Add Instant breakfast drink or FrescAvena™ to milk shakes

Add ice cream to milk shakes

Add eggs to casseroles, french toast, omelets, and salads

Add chunk light tuna packed in oil\* to breads, casseroles, crackers, pasta, salads, and sandwiches

Add canned beans (kidney, pinto, etc.) to casseroles, pureed in sauces, salads, and soups

Add mayonnaise to casseroles, salads, sandwiches, and vegetables

Add sour cream to pasta, salads, tacos, and vegetables

Add avocados to beans, breads, crackers, guacamole, meats, and vegetables

Add butter to baked goods, breads, casseroles, cooked cereals, sandwiches, soups, and vegetables

Add canola or olive oil \* to baked goods, meats, pasta, salads, vegetables

**CAUTION**: The following foods have the potential to cause allergies or choking in children under 3 years. Please talk to your doctor before offering these foods.

Add peanut, sunflower or almond butter\* to baked goods, breads, cooked cereals, crackers, sandwiches, and vegetables

Add chopped nuts\* to baked goods, casseroles, cereals, fruit, ice cream, puddings, and salads

Add granola to baked goods, ice cream, and yogurt

\*These are heart-healthy fat choices.

**Recipes**

**Flavorful Fortified Milk**

Serves 2

Nutrition per serving:

Without instant breakfast drink: Calories: 128; Protein: 5 g; Fat: 9

With instant breakfast drink: Calories: 193; Protein: 7.5 g; Fat: 9.5 g

1 cup 2% or whole milk

¼ cup light cream

Mix together. Serve chilled.

Optional: add 1 packet of any instant breakfast drink

**Flying Saucer Pancakes**Serves 2

Nutrition per serving:

Calories: 227; Protein: 9.1 g; Fat: 11.5 g

½ cup 2% or whole milk

2 tablespoons dry milk powder

1 egg

1 tablespoon canola oil

½ - ¾ cup pancake mix

Combine milk, dry milk powder, egg and oil; beat until egg is well blended. Add pancake mix; stir until mixed well, but some lumps remain.

Cook on hot greased griddle or fry pan, turning when firm to brown on other side. Add topping of your choice, such as fruit, yogurt, or apple sauce.

**Sunny Orange Shake**

Serves 2

Nutrition per serving: Calories: 130; Protein: 5.4 g; Fat: 3 g

¾ cup vanilla-flavored yogurt

2 tablespoons dry milk powder

½ cup orange juice

In a blender, combine yogurt, dry milk powder and orange juice; blend until smooth.

**Super Pudding**Serves 6

Nutrition per serving: Calories: 269; Protein: 11.3 g; Fat: 11 g

2 cups 2% or whole milk

2 tablespoons canola oil

1 package instant pudding mix

¾ cup dry milk powder

In a medium bowl, stir together liquid milk and oil. Add pudding mix and powdered milk. Mix well. Serve chilled.

**Cheesy Trees**Serves 8

Nutrition per serving: Calories: 178; Protein: 8.9 g; Fat 12.2 g

4 cups broccoli

2 tablespoons butter

¼ cup flour

2 cups 2% or whole milk

1 ½ cups cut-up cheese

Bring a large pot of water to a boil. Add the broccoli, return to a boil, and cook, uncovered, until tender, about 3 – 4 minutes. Drain broccoli and set aside.

Melt butter in pan. Mix in flour. Stir and cook for 1 minute. Slowly add milk and stir until sauce thickens. Add cheese and stir over low heat until cheese melts. Serve over broccoli trees.

**Awesome Granola**Serves 20

Nutrition per serving: Calories: 195; Protein: 4.4 g; Fat: 8.3 g

3 cups oats

½ cup shredded coconut

1 cup chopped walnuts

¼ cup honey

¼ cup butter, sliced into small pieces

1½ teaspoons cinnamon

¾ cup raisins

Preheat oven to 325 °F. Combine all the ingredients except raisins in a large bowl. Mix well. Bake in a 13 X 9 inch baking pan for 15 – 20 minutes or until golden brown, stirring every 5 minutes. Cool thoroughly. Mix in raisins and store in covered container.

**Macaroni and Cheese**Serves 12

Nutrition per serving: Calories: 200; Protein: 9.6 g; Fat: 7.5 g

8 oz whole wheat elbow macaroni

2 tablespoons butter

2 tablespoons flour

2 cups evaporated whole milk

8 oz shredded cheddar cheese

1/3 cup grated parmesan cheese

¼ cup wheat germ

Preheat oven to 350°F. Cook macaroni following the directions on box and drain.

Melt the butter in a small saucepan and add flour. Over medium heat, bring to a bubble; add milk, stirring constantly for 1 – 2 minutes. Add cheeses and blend well.

Combine macaroni and white sauce in a 2-quart casserole. Top with wheat germ. Bake for 20 minutes or until lightly brown.

**Volcano Mashed Potatoes**

Serves 6

Nutrition per serving: Calories: 200; Protein: 5.4 g; Fat: 14 g

4 medium potatoes, peeled and boiled

¼ cup butter

2 tablespoons dry milk powder

¼ teaspoon salt

¼ cup 2% or whole milk

¼ cup heavy whipping cream

½ cup grated American cheese

Mash potatoes with an electric mixer. Add butter, dry milk, and salt. Gradually add milk and beat until fluffy. In a well-greased baking dish, shape potatoes into several mounds with shallow crates in the center. Whip the cream and fold the cheese into the cream. Spoon this into the craters and bake at 350°F for 15 minutes, or until lightly browned.

**White Bean and Avocado Dip**Serves 6

Nutrition per serving: Calories: 150; Protein: 3.8 g; Fat: 7.2 g

1 cup canned cannellini beans, drained and rinsed

Juice from 1 lemon or lime

1 avocado, peeled and cut into chunks

2 tablespoons olive oil

Combine all ingredients in a food processor or blender and puree until smooth. Place in a serving bowl. Serve with crackers or use as a sandwich spread.

**Super Hero Milkshake**Serves 4

Nutrition per serving: Calories: 198; Protein: 7.1 g; Fat: 8.2 g

1 cup ice cream

½ cup 2% or whole milk

1 package instant breakfast drink

Mix all ingredients together and blend in blender or food processor. For additional calories and flavor, add fruit of your choice or jello powder.

**Ham and Cheese Quiche**Serves 16

Nutrition per serving: Calories: 330; Protein: 13 g; Fat: 26.6 g

2 whole wheat frozen pie crusts

6 eggs

2 cups heavy cream

2 cups cheddar cheese

2 cups diced cooked ham

Preheat oven to 375°F. Set the unbaked pie crusts on a cookie sheet. Spread ham evenly over the bottom of the pie crusts. Sprinkle about half of the cheese over the ham.

Lightly beat the eggs with a wire whisk. Add the cream and beat until smooth. Carefully pour this mixture over the ham and cheese. Top with the remaining cheese.

Bake for about 30 minutes or until top is puffed up and brown or when a knife inserted in the center of the pie comes out clean.

Remove from oven and cool on a wire rack for 5 – 10 minutes. Serve hot.

Freeze the extra quiche for a future quick and healthy breakfast.

**Parent-Tested Tips**

“I add 2 tablespoons peanut butter to one packet of cooked oatmeal. It’s an easy way to start the morning off right.”

“My child loves to dip things. I always have peanut butter, creamy dressing, ketchup, BBQ sauce or hummus in the house. Dipping makes eating fun!”

“I add dry milk powder to soups, casseroles and puddings.”

“I try to stick with the same scheduled meal times every day. This way, Nathan is hungry at the same time every day and is more likely to eat when I offer him food.”

“Julia eats better after nap time so I always give her a healthy snack when she wakes up.”

“I offer a milkshake before bedtime and then Jose brushes his teeth. We read a few stories and then it’s light’s out.”

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WIC Nutrition Program

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