

Ricky Le Chef's Giant Cookie Recipe

Complete the following recipe, using the Pictionary and the Word Bank for help.

(recipe source: <https://www.ricardocuisine.com/en/recipes/4703-giant-all-dressed-cookie>)

| | | | | | |
|-----------|-----------|-----------------|-----------------|-----------------|--------|
| Word Bank | cookie | 15 minutes | brown | egg | butter |
| spatula | bowl | pecans | dry ingredients | baking | cup |
| flour | chocolate | dry ingredients | salt | parchment paper | |

Ingredients:

- 1 cup (250 ml) unbleached all-purpose _____
- 3/4 _____ (180 ml) quick cooking rolled oats
- 3/4 cup (180 ml) _____ sugar
- 1/2 teaspoon (2.5 ml) _____ soda
- A pinch of _____
- 1 _____, lightly beaten
- 1/2 cup (125 ml) unsalted _____, melted
- 1/2 cup (125 ml) topping of your choice: _____ chips, M & M's or Smarties, raisins, dried cranberries, chopped walnuts or _____

Preparation:

- Prepare your ingredients.
- Preheat the oven to 180 °C (350 °F). Line a baking sheet with _____.
- In a large _____, combine all the _____. Add the egg, butter and stir with a wooden _____ until smooth.
- Place the dough in the centre of the baking sheet. With your hands, shape the dough into a large _____. Be careful to spread the dough to an even thickness.
- Garnish the surface of the cookie according to the taste of each of your family member. Place the baking sheet in the oven and bake for about _____ or until the edge of the cookie is golden brown. Let the cookie cool completely and cut it into wedges.

Pictionary created by Chantale Dallaire, ESL Teacher

Images from Pixabay, Clipart Library, A Single Girl's Guide To...

Adapted by Geneviève Ouellette, ESL teacher

Based on original activity created by Bonny-Ann Cameron (Commission scolaire de la Capitale), Julie Proteau (Commission scolaire des Grandes-Seigneuries), Isabelle Giroux (Commission scolaire de la Rivière-du-Nord) and Lysiane Dallaire (Commission scolaire de la Rivière-du-Nord).