



COOKIES!



Today we will learn about a recipe! A recipe is a set of instructions that tell you how to make something delicious to eat.

Let's start with a recipe for chocolate chip cookies. First, you need some ingredients: butter, sugar, flour, eggs, baking soda, salt, and of course, chocolate chips!

To make the cookies, you have to follow the recipe step by step. First, you cream the butter and sugar together until they are fluffy. Then you add the eggs, one at a time, and mix them in. After that, you mix in the flour, baking soda, and salt. Finally, you add the chocolate chips and mix everything together.

Now it's time to shape the cookies! Scoop up some of the cookie dough with a spoon and roll it into a ball. Place the balls on a baking sheet and bake them in the oven for about 10-12 minutes.

When the cookies are golden brown and smelling delicious, take them out of the oven and let them cool. Then, you can enjoy your delicious homemade chocolate chip cookies!

Remember, always be careful when cooking and ask an adult for help if you need it. Have fun and enjoy your delicious treat!



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1. What is a recipe?

- a. A set of instructions to build something
- b. A set of instructions to make something delicious to eat
- c. A list of ingredients for a dish
- d. A story about cooking adventures

2. What are the main ingredients for chocolate chip cookies?

- a. Milk, sugar, and flour
- b. Butter, sugar, flour, eggs, baking soda, salt, and chocolate chips
- c. Eggs, salt, and baking soda
- d. Chocolate chips and sugar

3. What is the first step in making chocolate chip cookies?

- a. Adding chocolate chips
- b. Rolling the cookie dough into a ball
- c. Creaming the butter and sugar together
- d. Mixing in the flour, baking soda, and salt

4. How long should you bake the cookies in the oven?

- a. 5-7 minutes
- b. 8-10 minutes
- c. 10-12 minutes
- d. 15-20 minutes

5. What should you do after taking the cookies out of the oven?

- a. Eat them right away
- b. Let them cool before enjoying
- c. Share them with friends without cooling
- d. Put them back in the oven for a few more minutes