

## Chocolate chip cookies!

Watch the following video and do the activities below.

**1) Select the ingredients which are NOT mentioned in the video.**

|          |                   |             |                 |
|----------|-------------------|-------------|-----------------|
| Butter   | Milk              | Eggs        | White sugar     |
| Oatmeal  | Brown sugar       |             | Vanilla extract |
| Cinnamon | All-purpose flour | Baking soda | Salt            |

**2) The butter needs to be:**

- A) Cold (hard)
- B) Softened (creamy: room temperature)
- C) Melted (liquid)

**3) To bake the cookies you must wait:**

- A) 12 hours
- B) You don't have to wait
- C) 48 hours

**4) The secret of this recipe is:**

- A) The chilling process
- B) The mixing process
- C) The baking process

**5) Write Yes or NO**

- A) Do you need an electric mixer?



- B) Is a teaspoon smaller than a tablespoon?



- C) When you put the cookie balls in the cookie sheet, you should put them wide apart:



- D) Should you eat the cookies when they are still hot?



**6) Put the sentences in the correct order:**

Fold in the dry ingredients.

Add two beaten eggs and two teaspoons of vanilla extract.

Mix dry ingredients: 2  $\frac{1}{4}$  and a tablespoon of flour, 1 teaspoon of baking soda and one teaspoon of salt.

Chill for 48 hours, scoop the dough and roll the cookies into balls.

Mix the softened butter with brown sugar and white sugar.

Put the balls on a cookie sheet and bake them from 9 to 15 minutes.

Add semi-sweet chocolate chips.

Let the cookies chill and enjoy them!