Blue Ribbon Sugar Cookies

NOTES

These are award-winning, soft sugar cookies that are easy to make and easy to eat!

INGREDIENTS

2/3 cup shortening
2/3 cup butter
1 ½ cups white sugar
2 eggs
2 teaspoons vanilla extract
3 ½ cups all-purpose flour
2 teaspoons baking powder
1 teaspoon salt
1/3 cup granulated sugar for decoration

DIRECTIONS

1. Preheat the oven to 350 degrees Fahrenheit.
2. In a medium bowl, cream together the butter, shortening, and sugar. Stir in the eggs and vanilla. Combine the flour, baking powder, and salt, stir into the creamed mixture until dough comes together.
3. Roll dough into walnut-sized balls and roll the balls in sugar.
4. Place them on an unprepared cookie sheet about 2 inches apart and flatten slightly.
5. Bake cookies 10 to 12 minutes in the preheated oven, until bottom is light brown. Remove from baking sheets to cool on wire racks.

LIVEWORKSHEETS

Name: _____ Number: ____ Date: _____

Sugar Cookie Recipe Comprehension

1. How many DIFFERENT ingredients are there in this recipe? (Be careful)

   O 9 O 7 O 8 O 4

2. How much vanilla extract do I need?

   O 2 tablespoons O 1 tablespoon

   O 1 ½ teaspoons O 2 teaspoons

3. I only have 3 ¾ cup flour left, is that enough to make this recipe?

   O yes O no, you need _____

4. If I wanted to DOUBLE the recipe, how much sugar would I need?

   O 2 cups O 2 ½ cups

   O 3 cups O 2 2/4 cups

5. Number the directions 1-5 in order from first to last:

   _____ Place the cookies on an unprepared cookie sheet.

   _____ Roll dough into walnut-sized balls.

   _____ Mix together the ingredients.

   _____ Bake cookies 10 to 12 minutes in the preheated oven.

   _____ Preheat the oven.

6. What do I do immediately AFTER I roll the cookies into balls?

   O Preheat the oven. O Place the cookies on a cookie sheet.

   O Put the cookies in the oven. O Mix the ingredients

7. This recipe makes 30 cookies. How many batches would I have to bake to make 90 cookies?

   O 2 O 2.5 O 3 O 4

LIVEWORKSHEETS