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| **TERM** | **DEFINITION:** | **TOOLS WE WOULD USE FOR THIS SKILL:** |
| Chop |  |  |
| Cream |  |  |
| Cut in |  |  |
| Dice |  |  |
| Dredge |  |  |
| Flour |  |  |
| Fold |  |  |
| Grate |  |  |
| Knead |  |  |
| Mince |  |  |
| Peel |  |  |
| Sauté |  |  |
| Simmer |  |  |
| Steam |  |  |
| Whip |  |  |

Circle the cooking terms in the following recipe. Underline the tools, if mentioned. Put a square around the dry ingredients. Put a star over the liquid ingredients.

**Ingredients:**

|  |  |
| --- | --- |
| 2 cups sifted all-purpose flour  1 tablespoon ground ginger  2 teaspoons baking soda  1 teaspoon ground cinnamon  1/2 teaspoon salt | 3/4 cup shortening  1 cup white sugar  1 egg  1/4 cup dark molasses  1/3 cup cinnamon sugar  1 c. whipping cream + 1 T. sugar + 1 tsp. vanilla |

**Directions:**

|  |  |
| --- | --- |
| **1.** | Preheat oven to 350 degrees F (175 degrees C). |
| **2.** | Sift the flour, ginger, baking soda, cinnamon, and salt into a mixing bowl. Stir the mixture to blend evenly, and sift a second time into another bowl. |
| **3.** | Place the shortening into a mixing bowl and beat until creamy. Gradually cream the shortening with the white sugar. Beat in the egg, and dark molasses. Sift 1/3 of the flour mixture into the shortening mixture; stir to thoroughly blend. Sift in the remaining flour mixture, and mix together until a soft dough forms. Pinch off small amounts of dough and roll into 1 inch diameter balls between your hands. Roll each ball in cinnamon sugar, and place 2 inches apart on an ungreased baking sheet.  Bake in preheated oven until the tops are rounded and slightly cracked, about 10 minutes. Cool cookies on a wire rack. Store in an air tight container. |
| **4.** | In a clean bowl, whip the cream, 1 T. sugar and 1 tsp. vanilla together until soft peaks form.  To make gingersnap sandwiches, gently spread the whipped cream on one cookie, then top with another cookie. |