NOW LET'S PRACTICE WHAT WE'VE LEARNED:

REFRIGERATED COOKIES

1. Read the directions. What ingredients do you need?
   a. eggs
   b. milk
   c. chocolate chips
   d. none

   HEAT oven to 350°F.

   TO OPEN cut off ends of package with sharp knife. Cut open wrapper along seam. REMOVE DOUGH FROM WRAPPER.

   SPOON HEAPING TEASPOONS of well chilled dough onto ungreased cookie sheets, about 2 inches apart.

   BAKE at 350°F. for 9 to 13 minutes or until golden brown.

   COOL slightly; loosen with spatula. Makes 5 dozen 2 - 1/2 inch cookies.

2. What utensils do you need?
   - measuring cups
   - sharp knife
   - cake pan
   - spatula
   - teaspoon
   - cookie sheet
   - 9 x 13" pan
   - beater

3. What are the correct oven settings? (Circle them)
   - BROIL
   - BAKE
   - OFF
   - CLEAN

4. How do you open the cookie dough wrapper?

5. Leave the dough inside the wrapper. Yes  No

6. "Heaping" teaspoons means: (a) rounded  (b) flat

7. How long do the cookies bake? _______ minutes

8. What do the cookies look like when they're done?

__________________________________________
9. Take cookies off of the cookie sheet when they are:
   a. very hot
   b. slightly cool
   c. burned
   d. raw

10. Put the dough on the cookie sheet with even spaces. Which one is best? Circle it.

BONUS:

Where do you put the warm cookies when you take them off of the cookie sheet?
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REFRIGERATED COOKIES

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2. What utensils do you need?
   measuring cups
   sharp knife
   cake pan
   teaspoon
   cookie sheet
   9 x 13" pan
   spatula
   beater

3. What are the correct oven settings? (Circle them)
   BROIL
   BAKE
   OFF
   CLEAN
   and
   300
   350
   400
   425
   450


5. Leave the dough inside the wrapper. Yes ☐ No ☐

6. "Heaping" teaspoons means: (a) rounded (b) flat

7. How long do the cookies bake? 9 - 13 minutes

8. What do the cookies look like when they're done? Golden brown in color.

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9. Take cookies off of the cookie sheet when they are:
   a. very hot
   b. slightly cool
   c. burned
   d. raw

10. Put the dough on the cookie sheet with even spaces. Which one is best? Circle it.

   ![Cookie Sheet Options]

BONUS:

Where do you put the warm cookies when you take them off of the cookie sheet?

Place on cooling rack to cool.