

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

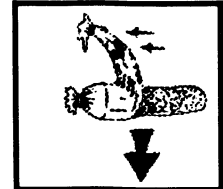
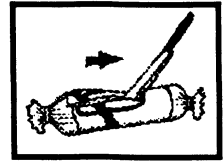
HEAT oven to 350° F.

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?

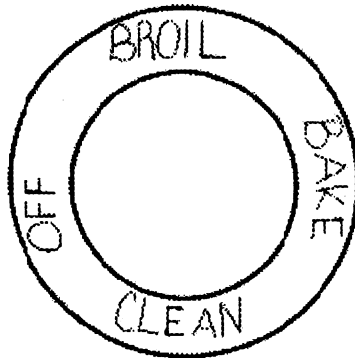
measuring cups
teaspoon

sharp knife
cookie sheet

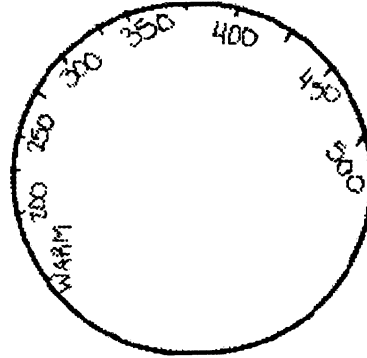
cake pan
9 x 13" pan

spatula
beater

3. What are the correct oven settings? (Circle them)



and



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

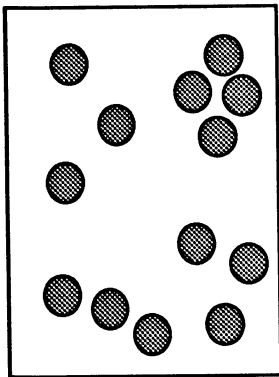
7. How long do the cookies bake? _____ minutes

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

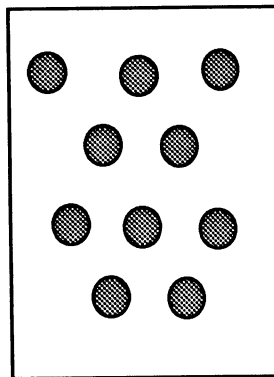
9. Take cookies off of the cookie sheet when they are:

- 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.



or



BONUS:

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

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- (d.) none**

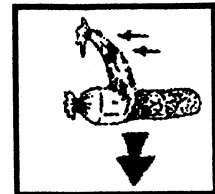
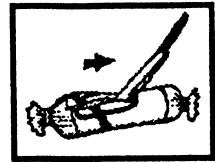
HEAT oven to 350^oF.

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^oF. 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?

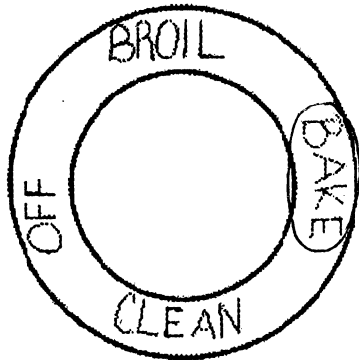
measuring cups
(teaspoon)

(sharp knife)
(cookie sheet)

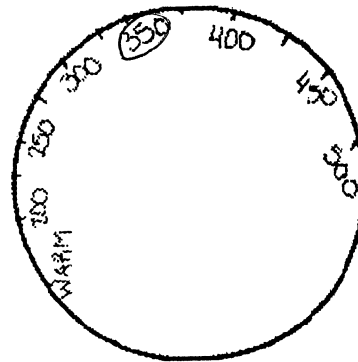
cake pan
9 x 13" pan

spatula
beater

3. What are the correct oven settings? (Circle them)



and



4. How do you open the cookie dough wrapper? Cut off ends of package with a sharp knife. Cut open wrapper along seam, remove from wrapper.

5. Leave the dough inside the wrapper. Yes **(No)**

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

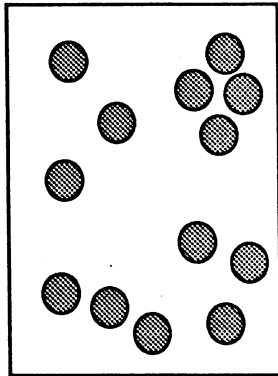
7. How long do the cookies bake? 9 - 13 minutes

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

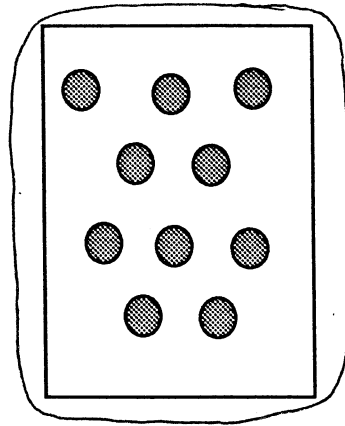
9. Take cookies off of the cookie sheet when they are:

- 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.



or



BONUS:

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

Place on cooling rack to cool.