Measure and Make

Chocolate Chip Cookies

Let's make cookies!

First, wash your hands.

One cup.

One cup of sugar.

CHERRY CREEK
2017
BUTTER

Add one cup of brown sugar.

Pack it down.

THINK
B.I.G.
CHERRY CRE
2017
BUTTER
GRADE AA
FIRST QUALITY

Now, add one cube of soft, room-temperature butter.

BUTTER

Add a little more butter. Measure 2 1/2 Tablespoons more to add to the mixing bowl.

CHERRY CREEK
2017
2018

Add 2/3 cup of shortening. Pack it down. You can fill 1/3 cup twice to get 2/3.

1 egg.

1 teaspoon.

1 teaspoon of vanilla.

Add the shortening, egg, and vanilla to your bowl.

A grown-up can help you mix everything until it is smooth and creamy.

Add 3 cups of all-purpose flour.

Add 1 teaspoon of salt,

And 1 teaspoon
of baking soda.
1 TEA SPOON

Mix it again.

Add chocolate chips. 1 cup plus 1/2 cup more.

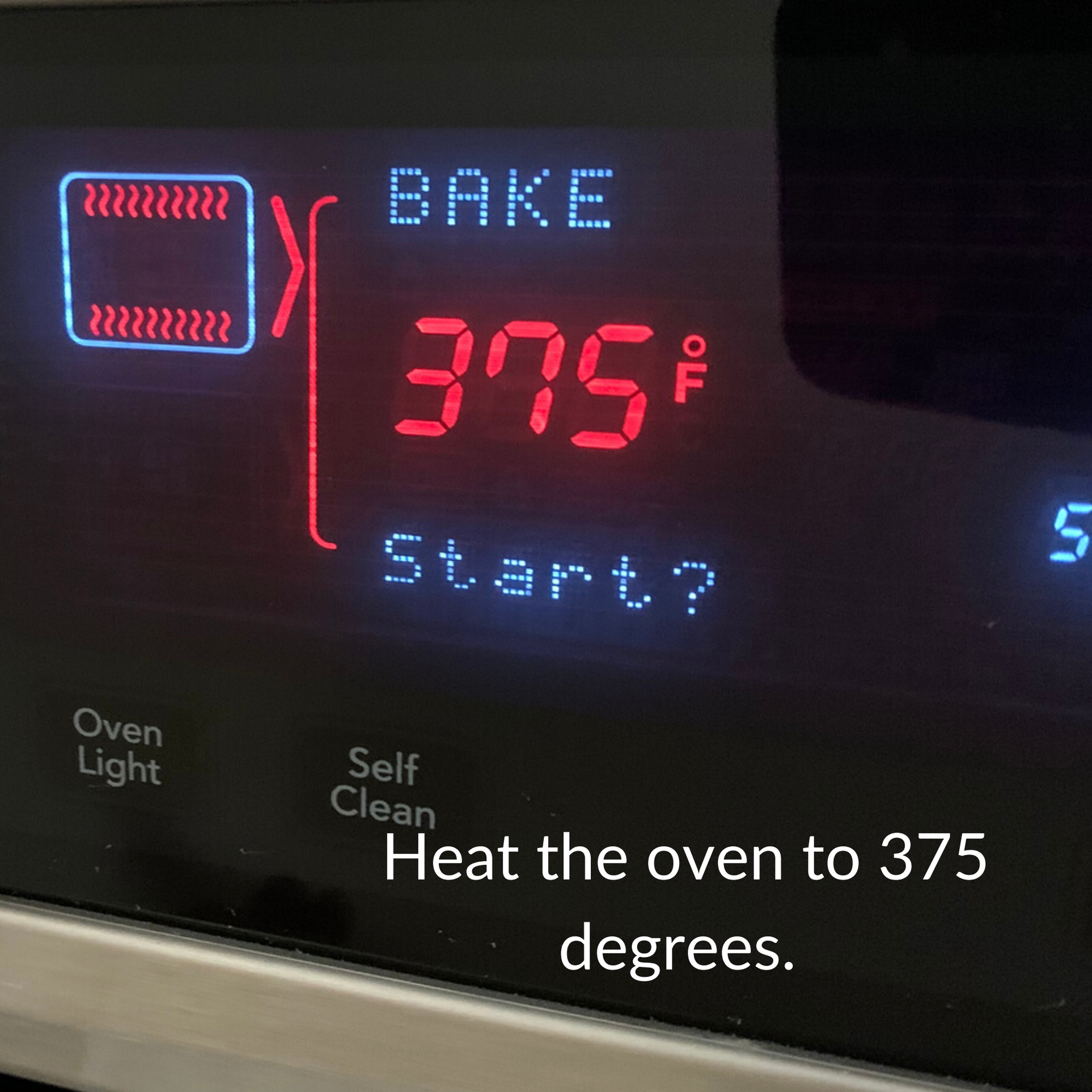
6 QT
590 W
0
Stir 2 4 6 8 10

One last mix. Chocolate chip cookie dough!

Now is a good time
to clean up your
measuring tools.

Your cookies will taste best if you chill the dough in the the refrigerator for a day.

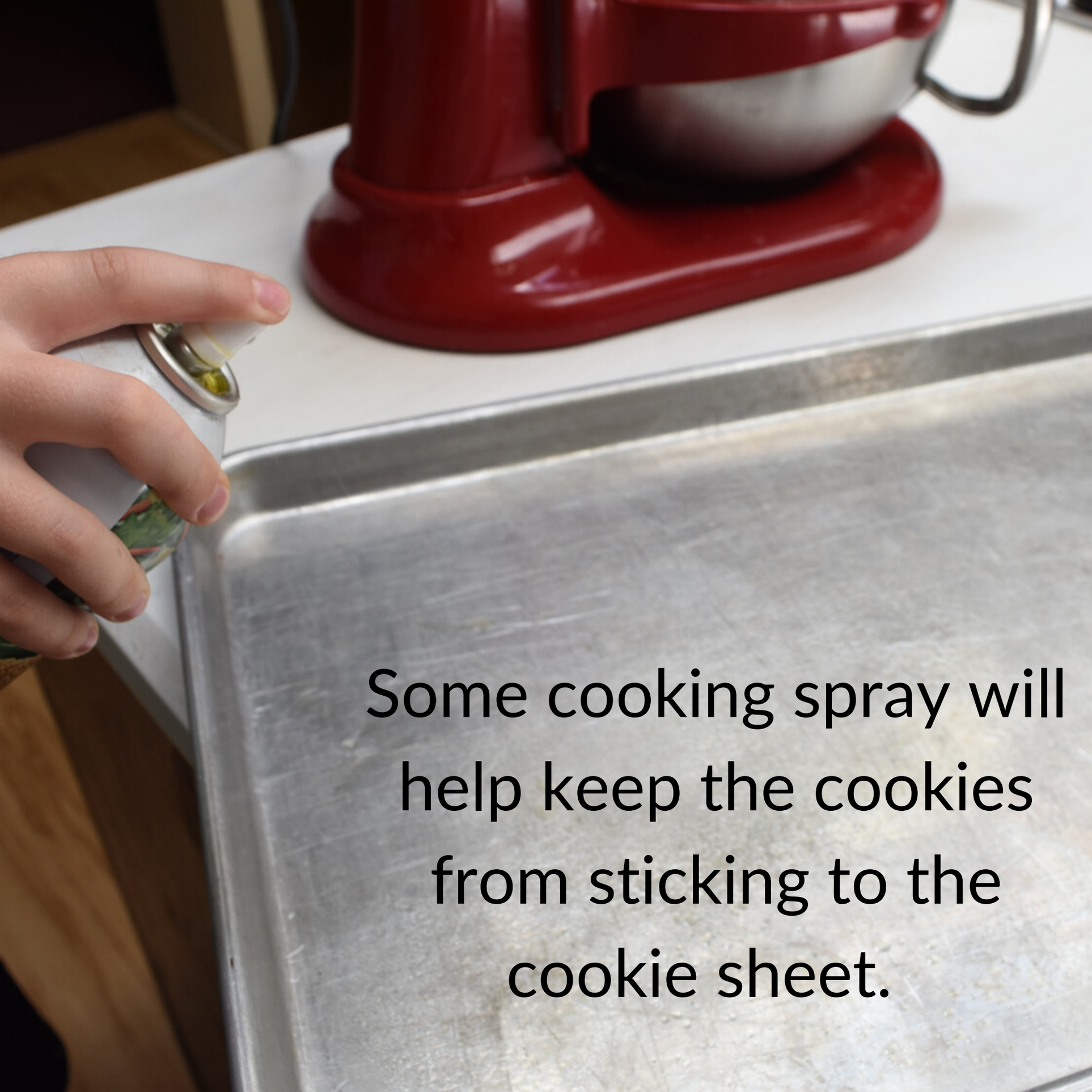
But if you want to bake them right away, you can.



Heat the oven to 375 degrees.

Make balls of dough.

Make them about the same size as a golf ball.


Some cooking spray will help keep the cookies from sticking to the cookie sheet.

Bake your cookies for
8-10 minutes.

Cookies are finished baking when they start to turn a little brown on the edges. They aren't shiny any more.

Your nose will tell you your cookies are ready to eat!

Playdatebox

Find more measuring fun at
Playdatebox.com/cookies