

# SNICKERDOODLES

Kitchen # \_\_\_\_\_ Hour # \_\_\_\_\_

People in group:

\_\_\_\_\_  
\_\_\_\_\_

1/2 cup shortening

3/4 cup sugar

1 egg

1 1/4 cups flour and 2 Tablespoons flour

1 teaspoon cream of tartar

1/2 teaspoon baking soda

1/8 teaspoon salt

## DAY 1

- \_\_\_\_\_ 1. Get out a large mixing bowl, rubber scraper and 1/2 cup dry measuring cup. Measure shortening and put in bowl.
- \_\_\_\_\_ 2. Get out 1/2 cup dry measuring cup, 1/4 cup dry measuring cup and a straight-edge spatula. Measure sugar and add to shortening in bowl.
- \_\_\_\_\_ 3. Get out mixer and beaters and cream shortening and sugar.
- \_\_\_\_\_ 4. Get out a custard cup, crack an egg into custard cup then add to the creamed mixture.
- \_\_\_\_\_ 5. Mix egg and creamed mixture thoroughly with mixer. Use rubber scraper and scrape down sides of bowl occasionally.
- \_\_\_\_\_ 6. Get out a small glass bowl, 1 cup dry measuring cup, 1/4 cup dry measuring cup, 1 Tablespoon and measure flour and add to bowl.
- \_\_\_\_\_ 7. Get out 1 teaspoon, measure cream of tartar and add to flour.
- \_\_\_\_\_ 8. Get out 1/2 teaspoon, measure baking soda and add flour.
- \_\_\_\_\_ 9. Measure salt and add to flour. Remember pour a small amount into your palm and add 2 pinches. ~~through~~ <sup>through</sup> the rest of the salt in your palm away.
- \_\_\_\_\_ 10. Get out a fork and stir flour mixture well with a to mix. Get out a dinner plate.
- \_\_\_\_\_ 11. Add dry ingredients (flour mixture) to shortening mixture and stir well with a wooden spoon.
- ALL \_\_\_\_\_ 12. Separate dough into small lumps the same size (EXACTLY 18). Set on dinner plate. Once you have 18 the same size, roll into balls.
- \_\_\_\_\_ 13. Get out a small bowl, measure 1/4 cup sugar and put in small bowl.

\_\_\_\_\_ 14. Measure  $\frac{1}{2}$  teaspoon cinnamon and add to the small bowl.  
Mix well with a small spoon.

\_\_\_\_\_ ALL 15. Roll dough balls in cinnamon and sugar mixture.

\_\_\_\_\_ 16. Label a large baggie with your kitchen number and hour.

\_\_\_\_\_ 17. Put cookies balls that have been rolled in sugar and  
cinnamon in the baggie, seal the baggie and give to teacher.

\_\_\_\_\_ 18. Wash dishes and rinse. Clean and dry sink when done.

\_\_\_\_\_ 19. Dry dishes.

\_\_\_\_\_ 20. Put away dishes.

\_\_\_\_\_ 21. Clean counters, table and top of range.

\_\_\_\_\_ 22. Sweep floor, put dirty towels and dish rags in washer.

\_\_\_\_\_ 23. Ask teacher to check you out.

## DAY 2

\_\_\_\_\_ 1. Get baggie from teacher.

\_\_\_\_\_ 2. Preheat oven to 400 degrees. Get out 2 cookie sheets.

\_\_\_\_\_ 3. Place cookie balls 2 inches apart on a cookie sheets (9  
cookies per sheet).

\_\_\_\_\_ 4. Put cookie sheet(s) in oven and bake for 4 minutes. Open  
oven and move/switch the sheets to the opposite shelf. Cook 4 more  
minutes. Check to see if done and if not cook 2 more minutes.

\_\_\_\_\_ 5. Take out of oven and turn oven off. Put cookie sheet(s) on  
cooling racks.

\_\_\_\_\_ 6. Get plates from teacher and divide cookies evenly onto the  
plates.

\_\_\_\_\_ 7. Wash dishes and rinse and clean and dry sink when done.

\_\_\_\_\_ 8. Dry dishes.

\_\_\_\_\_ 9. Put away dishes.

\_\_\_\_\_ 10. Clean countertops, table and top of range.

\_\_\_\_\_ 11. Sweep floor and put dirty towels and dish towels in washer.

\_\_\_\_\_ 12. Ask teacher to check your group out. Say "Mrs Hadfield,  
kitchen \_\_\_\_\_ is ready to check out".

\_\_\_\_\_ ALL 13. EAT!!!!