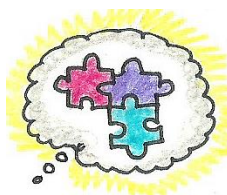


# Let's Bake Cookies! - Mini-Project



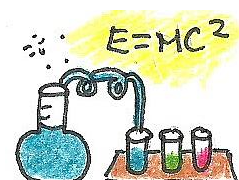
Bake, decorate, and share  
Some delicious treats  
with friends and family

## KEY LEARNING OUTCOMES / GOALS



### EXECUTIVE FUNCTIONING SKILLS

- Task and time management
- Set up and organize a workspace
- Manage supplies and ingredients – make a list



### SCIENCE

- Research and select a recipe to use
- Test multiple recipes and identify the best one
- Observe the differences before and after the baking process



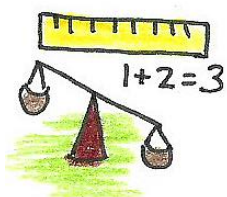
### SOCIAL STUDIES

- Gather opinions / feedback from friends and family
- Can choose a holiday / celebration theme for cookies



### LANGUAGE / COMMUNICATION

- Follow directions from a recipe,
- learn baking vocabulary



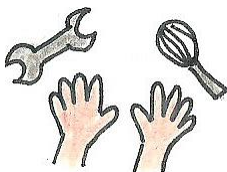
### MATH

- Use measurement and time in baking process
- Create patterns and decorations on cookies
- Map / plan out cooking spacing on sheet



### HEALTH

- Give a gift to friends and family
- Purchase grocery items with parent or adult support



### LIFE SKILLS

- Learn to make a basic cookie recipe
- Think of other ways they can use that recipe

## PROJECT STEPS

[Watch:](#) How Do You Bake Sugar Cookies?



## Pick Your Recipes



Pick a [sugar cookie](#) recipe

Pick a [gingerbread](#) recipe

Print them off

\*pick ones with pictures that look “flat” not “puffy” – they are for cookie cutters





## Let's Get Baking... After We Set Up

### 1 - Pick a spot in your kitchen



### 2 - Get the tools you'll need



### 3- Find the ingredient list on your recipe

#### Ingredients:

- 3 cups all-purpose flour
- 3/4 teaspoon baking powder
- 1/4 teaspoon salt
- 1 cup unsalted butter, softened
- 1 cup sugar
- 1 egg, beaten
- 1 tablespoon milk
- Powdered sugar, for rolling out dough

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### 4- Put them in your baking space



## Make Your Cookies

1. Find the directions on your recipe

### Directions:

**1** Sift together flour, baking powder, and salt. Set aside. Place butter and sugar in large bowl of electric stand mixer and beat until light in color. Add egg and milk and beat to combine. Put mixer on low speed, gradually add flour, and beat until mixture pulls away from the side of the bowl. Divide the dough in half, wrap in waxed paper, and refrigerate for 2 hours.

**2** Preheat oven to 375 degrees F.

**3** Sprinkle surface where you will roll out dough with powdered sugar. Remove 1 wrapped pack of dough from refrigerator at a time, sprinkle rolling pin with powdered

2. Follow the steps to make your dough



3. Roll out your dough



4. Cut out cookies with cup / cookie cutters



5. Bake for time on recipe  
(Watch so they don't burn)



6. Let them cool





## Taste Test!



Taste your cookies,  
Which do you like better?



Ask friends or family to try them  
Which do they like better?



Choose which one you like best, and want to make again

## Pick Up Decorating Supplies



What do you want to use  
to decorate your cookies?



Go with your parents  
to the store with your list



## Bake and Decorate

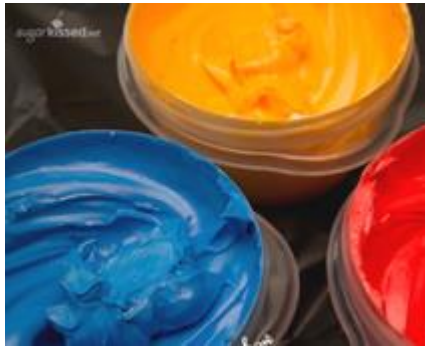
Make your favorite cookies again and test out your new cookie cutters!



Make [Royal icing](#), it is the “glue” for your decorations



Leave it white  
Or make different colours



Put icing in Ziplock, cut off a tip to squeeze it through



Now the best part! Use your icing bag to stick on sprinkles, and decorate your cookies!





## Give a Gift to Someone

Wrap your creations, and give them to someone like:



Your friends



A neighbour



Someone in need

## Are You Ready for a Challenge?

Test your skills by making:



A [House](#)



[3D cookies](#)



[Multi-coloured cookies](#)

What other cool shapes could you create?