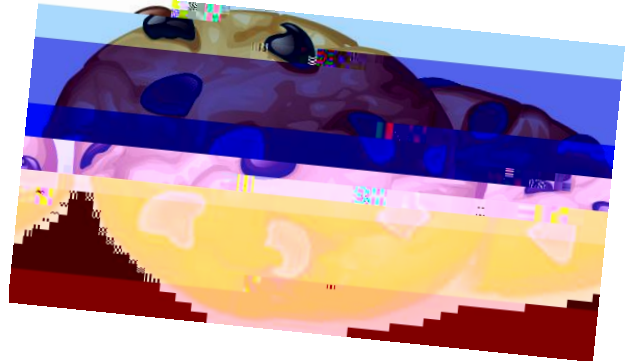


LEARNING AT HOME

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- ¾ cup granulated sugar
- ¾ cup packed brown sugar
- 1 cup margarine or butter, softened
- 1 egg
- 2 ¼ cups all-purpose flour
- 1 teaspoon baking soda
- ½ teaspoon salt
- 1 package (12 ounces) semisweet chocolate chips



1. Heat the oven to 375 F.
2. Mix both sugars, margarine and egg in a large bowl with a wooden spoon. Stir in flour, baking soda and salt (dough will be stiff). Stir in chocolate chips.
3. Drop dough by rounded tablespoonfuls about 3 inches apart onto an ungreased cookie sheet.
4. Bake until light brown, 8-10 minutes (centers will be soft). Let cookies cool slightly, then remove from cookie sheet with a spatula.

Makes about 48 cookies.

Vocabulary- Explain what a utensil is. Discuss what utensils you will need to make the chocolate chip cookies. Use appropriate baking terminology including ingredients when baking the cookies like stir, tablespoons, spatula, flour, baking soda etc.... Talk about the differences between granulated and brown sugars and margarine and butter.

Math- Discuss the different measurements used in the recipe (cups vs. teaspoons/tablespoons). Measure how many cups of chocolate chips are in one, 12-ounce package. Have your child survey different family members on their favorite type of cookie and let them graph the results.

- If You Give a Mouse a Cookie
<https://www.youtube.com/watch?v=bzw0pDLAf7k>
- Mmm, Cookies!
<https://www.youtube.com/watch?v=pWtjqg2lbaQ>

Discuss the importance of following the steps in the recipe. Talk about the effects of not following the recipe in order.

Most importantly...**HAVE FUN!**