

Cookies Around the World: How Different Cultures Make Treats

Do you like to eat cookies? People in different countries make all kinds of yummy cookies. Even if they are all called cookies, they can taste very different! Let's find out about cookies from different places.

In America, chocolate chip cookies are loved by many kids. The little chips of chocolate make them extra tasty. Peanut butter cookies are also popular in America. These cookies have the smooth peanut butter flavor. Oatmeal raisin cookies have oats, raisins, and spices like cinnamon. The oats make them chewy.

Mexico has a cookie called polvorones. They are crumbly, buttery, and use lots of cinnamon. "Polvorones" means "little powders" in Spanish. That's because they crumble in your mouth. Mexico also has wedding cookies with powdered sugar on top.

Italy has some interesting cookies too. Pizzelle look like little pizzas. They are thin, crispy waffle cookies made in a special iron. Italians also make rainbow cookies called brutti ma buoni with a chewy meringue and chocolate.

In France, madeleines are delicate cookies baked in shell shapes. They go great with tea or coffee. Palmiers are flaky, sugary cookies made with puff pastry dough.

Austria makes fun cookie designs, like springerle. They get patterns from wooden molds before baking. Lebkuchen are Austria's traditional gingerbread cookies enjoyed at Christmas.

The Netherlands has stroopwafels, two thin wafers with sticky caramel in between. They pair nicely with coffee or hot chocolate. Kruidnoten are little Dutch spice cookies with cinnamon, ginger and cardamom.

India has round, sweet laddoos made from flour, ghee, and sugar. They come in many colors and flavors, like pistachio, coconut or saffron. Chaklis are crunchy Indian cookies with tastes of ajwain and cumin seeds.

As you can see, every culture uses local ingredients to make yummy cookie treats. Next time you eat a cookie, think about cookies from around the world!

Glossary

- dough - flour mixed with liquid to make breads and cookies.
- meringue - fluffy baked good made with whipped egg whites and sugar.

- caramel - sweet, sticky syrup made by cooking sugar. adds flavor.
- ghee - type of clarified butter used in Indian food.

Questions

Name: _____ Date: _____

1. What two kinds of cookies are popular in America?
 - a. Chocolate chip and peanut butter
 - b. Oatmeal and sugar
 - c. Gingerbread and wedding cookies
 - d. Chocolate chip and oatmeal raisin
2. What does "polvorones" mean in Spanish?
 - a. Little candies
 - b. Little crunches
 - c. Little powders
 - d. Little wheels
3. How are springerle cookies decorated in Austria?
 - a. With colorful frosting
 - b. By dipping them in chocolate
 - c. By rolling them in sprinkles
 - d. With wooden molds
4. What flavor comes from spices used in kruidnoten cookies?
 - a. Chocolate
 - b. Caramel
 - c. Cinnamon and ginger
 - d. Nuts
5. How are Indian laddoos different than most cookies in the article?
 - a. They are rolled in powdered sugar.
 - b. They are made into fun shapes.
 - c. They have a crispy texture.
 - d. They have a soft, round shape.
6. How does the article show that cookies are unique between cultures?
 - a. They use the exact same ingredients everywhere.
 - b. They are only for holidays.
 - c. They have very different flavors, textures and shapes.
 - d. They taste the same no matter where they come from.