

## Grade 5

### Reading Cooking Instructions

#### Baking Chocolate Chip Cookies

Have you ever thought about making a sweet treat that not only fills your kitchen with a delicious aroma but also brings a smile to everyone's face? Well, chocolate chip cookies are the answer! Baking is a fun activity, and with this easy-to-follow recipe, you can make your very own batch of scrumptious cookies.

Firstly, gather all your ingredients. You will need: 2  $\frac{1}{4}$  cups of all-purpose flour,  $\frac{1}{2}$  teaspoon of baking soda, 1 cup of unsalted butter (room temperature),  $\frac{1}{2}$  cup of granulated sugar, 1 cup of packed brown sugar, 1 teaspoon of salt, 2 teaspoons of pure vanilla extract, 2 large eggs, and 2 cups of semi-sweet and/or milk chocolate chips.

Preheat your oven to 350°F (175°C) and position the baking rack in the middle of the oven. In a small bowl, whisk together the flour and baking soda; set this aside for later.

In a large bowl, combine the softened butter with both granulated and brown sugars. Beat them together with an electric mixer on medium speed until the mixture is smooth and creamy. This should take about 2 minutes. Add the salt, vanilla, and eggs. Continue to beat for an additional 2 minutes.

Next, gradually add the flour mixture to the wet ingredients, beating on low speed just until the flour is mixed in and no longer visible. Be careful not to over-mix as this can make your cookies tough. Now, with a wooden spoon or rubber spatula, fold in the chocolate chips until evenly distributed throughout the dough.

Line a baking sheet with parchment paper. Using a spoon or cookie scoop, drop rounded balls of dough onto the baking sheet, spacing them about 2 inches apart. Bake for 10-12

minutes, or until the edges are lightly golden. Remember, the cookies will continue to cook a little after they are out of the oven due to the residual heat.

Allow the cookies to cool on the baking sheet for 5 minutes, and then transfer them to a wire rack to cool completely.

Congratulations! You've just baked a batch of delicious chocolate chip cookies. Enjoy your homemade treat with a glass of milk, and share with family and friends!

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Multiple Choice Questions:

1. What is the first step in baking chocolate chip cookies?

- A. Preheat the oven
- B. Mix the dry ingredients
- C. Cream the butter and sugars
- D. Add eggs and vanilla

2. What is the temperature for preheating the oven?

- A. 250°F
- B. 350°F
- C. 450°F
- D. 550°F

3. What should you do after mixing the flour and baking soda?

- A. Add them to the wet ingredients immediately
- B. Set them aside
- C. Add the chocolate chips to them
- D. Bake them

4. How long should you beat the butter and sugars together?
- A. 1 minute
  - B. 2 minutes
  - C. 3 minutes
  - D. 4 minutes
5. What ingredient is not added to the wet mixture?
- A. Salt
  - B. Flour
  - C. Vanilla
  - D. Eggs
6. How much space should you leave between the cookie dough balls on the baking sheet?
- A. 1 inch
  - B. 2 inches
  - C. 3 inches
  - D. 4 inches
7. How long should the cookies bake?
- A. 5-7 minutes
  - B. 8-10 minutes
  - C. 10-12 minutes
  - D. 12-15 minutes
8. What should you do after the cookies have baked for 5 minutes?
- A. Eat them
  - B. Leave them on the baking sheet
  - C. Transfer them to a wire rack
  - D. Put them back in the oven

9. What tool can be used to drop the cookie dough onto the baking sheet?

- A. A knife
- B. A cookie scoop
- C. Your hands
- D. A and B

10. What should you do if you over-mix the flour?

- A. Add more butter
- B. Bake immediately
- C. Add more flour
- D. Start over

1. Answer: A. Preheat the oven Explanation: Preheating the oven is important to ensure that the cookies bake evenly
2. Answer: B. 350°F Explanation: The recipe specifies to preheat the oven to 350°F (175°C).
3. Answer: B. Set them aside Explanation: The recipe instructs to set aside the flour mixture after whisking it together.
4. Answer: B. 2 minutes Explanation: The recipe specifies to beat the butter and sugars together for 2 minutes until smooth and creamy.
5. Answer: B. Flour Explanation: Flour is a dry ingredient and is mixed in later with the wet ingredients.
6. Answer: B. 2 inches Explanation: The recipe instructs to space the dough balls about 2 inches apart.
7. Answer: C. 10-12 minutes Explanation: The recipe specifies to bake the cookies for 10-12 minutes, or until the edges are lightly golden.
8. Answer: C. Transfer them to a wire rack Explanation: The cookies need to cool on the baking sheet for 5 minutes, and then they should be transferred to a wire rack to cool completely.
9. Answer: B. A cookie scoop Explanation: A cookie scoop or a spoon can be used to drop rounded balls of dough onto the baking sheet.
10. Answer: D. Start over Explanation: Over-mixing the flour can make the cookies tough, so it's best to start over to ensure a good texture.