Name\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ period\_\_\_\_\_ day\_\_\_\_ ***5 pts. each***

1-5: **Complete the chart stating what *TYPE* of cookie each example is.**

Example Type (example: drop, rolled)

|  |  |
| --- | --- |
| 1. Brownies |  |
| 2. Spritz |  |
| 3. Peanut Butter |  |
| 4. Chocolate Chip |  |
| 5. Cut-Out |  |

6-9: **What are *4 basic ingredients* in almost every cookie?**

|  |  |
| --- | --- |
| 6. | 8. |
| 7. | 9. |

10-13: **What are *4 additional ingredients* that can be added to cookies for different flavors?**

|  |  |
| --- | --- |
| 10. | 12. |
| 11. | 13. |

14-17: **Write the *definition* of each of the following baking terms.**

|  |  |
| --- | --- |
| 14. Cream |  |
| 15. Beat |  |
| 16. Stir |  |
| 17. Pre-Heat |  |

18-20: **Answer the following questions.**

18. What does the word cookie mean?\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

19. How far apart should drop cookies be placed on a cookie sheet? \_\_\_\_\_\_\_\_\_\_\_inches

20. When should you take the cookies off of the cookie sheet after baking? \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_