Group members names: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ period\_\_\_\_\_\_ kitchen#\_\_\_\_\_

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PEANUT BUTTER COOKIES

INGREDIENTS:

½ cup softened butter 1 ½ cups flour

½ cup flour ½ teaspoon baking soda

½ cup sugar ½ teaspoon baking powder

½ cup brown sugar

1 egg

\_\_\_ALL\_\_\_\_1. Tie hair back & wash hands.

\_\_\_\_\_\_\_\_\_\_2. Fill sink with hot water and soap.

\_\_\_\_\_\_\_\_\_\_3. Unwrap butter and place in large bowl.

\_\_\_\_\_\_\_\_\_\_4. Measure ½ cup peanut butter and add to large bowl, cream together.

\_\_\_\_\_\_\_\_\_\_5. Measure ½ cup granulated sugar, add to bowl.

\_\_\_\_\_\_\_\_\_\_6. Measure ½ cup brown sugar, add to bowl & mix.

\_\_\_\_\_\_\_\_\_\_7. Crack 1 egg into a custard cup, and add to butter/sugar mixture.

\_\_\_\_\_\_\_\_\_\_8. Measure 1 ½ cups flour and add to ingredients, **DO NOT MIX.**

\_\_\_\_\_\_\_\_\_\_9. Measure ½ **teaspoon** baking soda & ½ **teaspoon** baking powder, add to

ingredients & stir until combined.

\_\_\_\_\_\_\_\_\_10. Gather dough into a ball and tightly wrap in plastic wrap.

\_\_\_\_\_\_\_\_\_11. Get a piece of tape or sticker and label with period, day & kitchen. Put

sticker on your dough. Give the dough to Mrs. Cislo to refrigerate.

\_\_\_\_\_\_\_\_\_12. Wash all dishes.

\_\_\_\_\_\_\_\_\_13. Dry all dishes.

\_\_\_\_\_\_\_\_\_14. Put dishes away in proper location.

\_\_\_\_\_\_\_\_\_15. Wash & dry all work surfaces.

\_\_\_\_\_\_\_\_\_16. Call teacher for kitchen inspection.

Day 2:

\_\_\_ALL\_\_\_\_\_1. Tie hair back & wash hands.

\_\_\_\_\_\_\_\_\_\_\_2. Check oven to preheat oven 375 degrees.

\_\_\_ALL\_\_\_\_\_3. Shape dough into 1 inch balls and place 2 inches apart on a cookie sheet.

\_\_\_\_\_\_\_\_\_\_\_4. Flatten out each dough ball by either:

a) pushing a fork across the dough in a crisscross patern

b) using a potato masher

c) pushing an unwrapped Hershey Kiss into the center

\_\_\_\_\_\_\_\_\_\_\_5. Place cookies into the oven on the center rack. Set timer for 8 minutes.

\_\_\_\_\_\_\_\_\_\_\_6. Fill sink with hot water & soap. Wash all dishes including cookie sheet &

cooling rack.

\_\_\_\_\_\_\_\_\_\_\_7. Dry dishes & put away in proper location.

\_\_\_\_\_\_\_\_\_\_\_8. When timer goes off, check cookies. If they are done take out, if not add 2

more minutes. When done, take out of the oven & place on stove top to

slightly cool (1-2 minutes).

\_\_\_\_\_\_\_\_\_\_\_7. Remove cookies from cookie sheet and place on a cooling rack to continue to

cool.

\_\_\_\_All\_\_\_\_\_8. Divide cookies up between group members.

\_\_\_\_\_\_\_\_\_\_\_9. Clean all work surfaces, including stove top & counters.

\_\_\_\_\_\_\_\_\_\_10. Call for teacher inspection.