Names:\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ period\_\_\_\_\_\_\_ day\_\_\_\_\_Captain\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ kitchen #\_\_\_\_\_\_\_\_\_\_

***SNICKER DOODLE COOKIES- using KITCHEN AID MIXER***

¼ cup shortening 1 ½ cups flour (one and one-half cups)

¼ cup margarine or butter 1 teaspoon cream of tartar

¾ granulated sugar ½ teaspoon baking soda

1 egg

\_\_all\_\_\_1. Complete job list, wash hands, tie hair back.

\_\_\_\_\_\_\_2. Fill sink with hot soapy water.

\_\_\_\_\_\_\_3. Measure ¼ cup shortening and place in KITCHEN AID BOWL.

\_\_\_\_\_\_\_4. Get premeasured butter/margarine from supply table and add to shortening.

\_\_\_\_\_\_\_5. Measure ¾ cup sugar and add to bowl with shortening & butter and beat

ingredients on speed 2 until creamy.

\_\_\_\_\_\_\_6. Crack egg into custard cup and add to sugar mixture. Beat on speed 2 or 4 until creamy.

\_\_\_\_\_\_\_7. Measure 1 ½ cups flour and to a different bowl.

\_\_\_\_\_\_\_8. Measure 1 teaspoon cream of tartar and add to bowl with flour.

\_\_\_\_\_\_\_9. Measure ½ teaspoon baking soda and add to flour bowl and stir.

\_\_\_\_\_\_10. Take about 1/2 of flour mixture and add to butter/sugar bowl and beat on speed 2.

After first ½ of flour mixture has been mixed into butter/sugar mixture

add remaining flour and beat on speed 2 or 4 until dough is completely mixed.

\_\_\_\_\_\_11. Place dough onto large piece of plastic wrap and wrap dough tightly.

\_\_\_\_\_\_12. Label dough with tape; include period, day & kitchen #.

\_\_\_\_\_\_13. Give dough to teacher to refrigerate.

\_\_\_\_\_\_14. Wash dishes

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\_\_\_\_\_\_15. Dry dishes.

\_\_\_\_\_\_16. Put clean & dry dishes away.

\_\_\_\_\_\_17. Wash all surface areas: table, counter, stove & KITCHEN AID.

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\_\_\_\_\_\_18. Call teacher for kitchen inspection.

Day 2- bake dough

\_\_\_\_\_1. Preheat oven 400 degrees.

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

\_\_\_\_\_3. Get dough.

\_\_\_\_\_4. Do **one** of the following:

Mix 1 **tablespoon** of sugar and 1 **teaspoon** of cinnamon in custard cup.

***Or:*** Get 1 tablespoon of colored sprinkles and place in custard cup.

ALL\_\_\_5. Shape dough into one inch balls. Make sure all cookies are about equal in size.

All\_\_\_6. Roll each cookie in custard cup with sugar or sprinkles & place on cookie sheet

\_\_\_\_\_7. Place cookie sheet in oven and set timer for 8 minutes.

\_\_\_\_\_8. Wash dishes while cookies are baking. Don’t forget you still have a cookie sheet to

wash.

\_\_\_\_\_9. Dry dishes and put back in proper location.

\_\_\_\_10. Check cookies when timer goes off. Cookies should look “cracked” on top. When they

are done take cookies out of the oven and place on stove top to cool.

\_\_\_\_11. Remove cookies from cookie sheet after they have cooled. Divide among group

members.

\_\_\_\_12. Wash tables, counters and stove.

\_\_\_\_13. Call teacher for kitchen inspection.