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**Guided Practice: In the recipe below, underline the different parts of the recipe with the specified colors. Follow along with the teacher and class.**

**Ingredients** – Red **Amounts** – Blue **Directions** – Orange **Pan** – Yellow **Temperature** – Green **Time** – Purple **Yield** – Brown

Chocolate Chip Cookies

1 c. butter or margarine, softened ¾ c. brown sugar, packed

¾ c. granulated sugar 1 tsp. vanilla extract

2 eggs 1 tsp. baking soda

1 tsp. salt 2 ¼ c. flour

2 c. chocolate chips

Preheat oven to 350ºF. Combine flour, salt and baking soda in a small bowl, set aside. In large mixing bowl, cream butter, granulated sugar, brown sugar and vanilla until light and fluffy. Add eggs, one at a time, beating well after each egg. Gradually beat in flour mixture a little at a time. Stir in 2 cups chocolate chips. Drop dough onto un-greased cookie sheets. Bake for 11-13 minutes or until golden brown. Cool on baking sheet for 2 minutes; remove to wire racks to cool completely. Makes 4 ½ dozen cookies.

**Independent Practice: In the recipe below, underline the different parts of the recipe with the specified colors.**

**Sugar Cookies**

1 c. butter, softened 1 c. vegetable oil

1 c. white sugar 1 c. confectioners’ sugar

2 eggs 1 tsp. vanilla extract

4 ½ c. flour 1 tsp. baking soda

1 tsp. cream of tarter

Preheat oven to 375ºF. In a large mixing bowl, combine butter, oil and sugars; mix well. Add eggs, beat 1 minute until well blended. Add vanilla; beat well. In a medium bowl, combine flour, baking soda and cream of tarter. Add flour mixture to butter mixture, mixing well. Drop dough by rounded teaspoonfuls onto an ungreased baking sheet. Bake at 375ºF for 8-10 minutes. Remove to wire racks to cool. Yield: 5 dozen