



DESCRIPTION

U Cook Across the U.S.! And did you know the Chocolate Chip Cookie is the official state cookie of Massachusetts? Host Carrie Shankweiler will show you the secret ingredient to making each batch taste great!

MATERIALS

- 1 stick unsalted butter
- 1/2 cup granulated sugar
- 3/4 light brown sugar
- 1 egg
- 1 tsp. vanilla extract
- 1 1/4 cups flour
- 1 tsp. baking soda
- 1/4 tsp. salt
- 2 cups semi-sweet chocolate chips

TOOLS

- Bowls
- Cookie sheet
- Spoon
- Spatula
- Mixer
- Parchment paper
- Scoop

DIRECTIONS

1. In a bowl, combine your flour, baking soda and salt. Mix them together with a spoon.
2. In another bowl, combine your butter and sugars. Have a helper hold the bowl steady while you cream it all together with a mixer. Increase the speed a little when everything seems mixed together and continue until everything is nice and creamy.
3. Crack an egg into another bowl. Give it a good, gentle tap on your counter or bowl rim, and then push through the shell with your thumbs (knuckles and nails touching) and pull it open like a door.
4. Pour the egg into your butter mixture along with your vanilla extract. Continue mixing.
5. Add your flour mixture to the batter and continue mixing at a slower speed to prevent the flour from splattering.
6. Add your chocolate chips to the batter and keep mixing until the chips are evenly distributed throughout it.
7. Scoop the finished dough out of the bowl into balls and place them onto a cookie sheet lined with parchment paper. Leave enough space between each so they have room to spread out when they bake.

Did you know there's a free web video for this activity with step-by-step instructions?
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COOKING

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8. With an adult helper, place your cookies in the oven and bake them at 350 degrees for about 10-15 minutes until they are a golden brown color.
9. Have an adult take the cookies out of the oven. Let them cool and enjoy!

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