

Let's Read a Recipe: Awesome Chocolate Chip Cookies!

Do you love yummy, gooey chocolate chip cookies? Today, we're going on a reading adventure to learn exactly how to make them! Reading recipes is like following a treasure map to deliciousness. Pay close attention to the steps and ingredients!

Materials You'll Need (for Reading):

- This lesson page
- A pencil or pen
- Paper (optional, for notes or drawing)

Reading Time: Super Simple Chocolate Chip Cookie Recipe

Read the recipe below carefully. Notice the ingredients (what you need) and the instructions (what you do).

Ingredients:

- 1 cup (2 sticks) softened butter
- 3/4 cup white sugar
- 3/4 cup brown sugar
- 2 large eggs
- 1 teaspoon vanilla extract
- 2 1/4 cups all-purpose flour
- 1 teaspoon baking soda
- 1/2 teaspoon salt
- 2 cups chocolate chips

Instructions:

1. **Get Ready:** Ask a grown-up to help you preheat the oven to 375°F (190°C).
2. **Mix Wet Stuff:** In a big bowl, beat the softened butter, white sugar, and brown sugar together until smooth and creamy.
3. **Add Eggs & Vanilla:** Beat in the eggs one at a time, then stir in the vanilla extract.
4. **Mix Dry Stuff:** In a separate, smaller bowl, whisk together the flour, baking soda, and salt.
5. **Combine:** Slowly add the dry ingredients (from the small bowl) to the wet ingredients (in the big bowl). Mix until just combined – don't mix too much!
6. **Add Chocolate:** Gently stir in the chocolate chips.
7. **Scoop:** Drop rounded spoonfuls of dough onto ungreased baking sheets, about 2 inches apart.
8. **Bake:** Bake for 9 to 11 minutes, or until the edges are golden brown.
9. **Cool Down:** Let the cookies cool on the baking sheets for a few minutes before moving them to a wire rack to cool completely.
10. **Enjoy!** Share your delicious cookies!

Reading Check-Up!

Let's see how well you read the recipe! Answer these questions:

1. What is the very first step in the instructions (after getting ready)?
2. What ingredients are mixed together in the 'Mix Wet Stuff' step?
3. What ingredients are mixed in the separate, smaller bowl?
4. How long should you bake the cookies?
5. What should you do with the cookies right after they come out of the oven?
6. What does the word 'softened' mean when talking about butter? (Hint: Think about how it feels!)

Fun Extension Activity:

On a piece of paper, draw pictures for 3 different steps from the recipe instructions. Write a short sentence under each picture explaining what is happening.

Great job reading today! Understanding instructions is a super important skill, and now you know how to read a recipe for tasty cookies!