| Name | Date |
|------|------|
| | |

Read the recipe and answer the questions.

Spice Cookies

Makes 6 dozen spice cookies.

You'll need:

- 1 cup butter, softened
- 1 ½ cups sugar
- 2 tablespoons dark corn syrup
- 1 egg
- 1 ½ teaspoons baking soda
- 2 ½ cups flour
- 2 teaspoons cinnamon
- 1 teaspoon ground ginger
- 1 teaspoon ground cloves

What to do:

- 1. Mix butter until creamy, then add sugar, corn syrup and egg.
- 2. Sift together the baking soda, flour, cinnamon, ginger and cloves.
- 3. Add the flour mixture to the butter mixture and mix well.
- 4. Wrap dough in foil and put in refrigerator overnight.
- 5. Remove and roll out dough on a floured surface.
- 6. With cookie cutters, cut out shapes about 1/8 inch thick.
- 7. Place on an ungreased cookie sheet and bake in a preheated 350-degree oven for 10 to 15 minutes.

From Rookie Cookie's Goodies, The Mini Page®

- 1. How much time will you need to make this recipe?
 - a. A few hours
 - b. Half a day
 - c. 1 day
 - d. 2 days

| 2. | At what temperature do you bake the cookies? | | |
|----|--|---|--|
| | a. | 300 | |
| | b. | 350 | |
| | c. | 400 | |
| | d. | 425 | |
| | | | |
| 3. | Which | n of these ingredients do you need the <i>mos</i> | |

- **t** of?
 - a. baking soda
 - b. ginger
 - c. cloves
 - d. cinnamon
- 4. From this list, which are the *most important* in this recipe?
 - a. Flour and sugar
 - b. Cinnamon and ginger
 - c. Flour and cloves
 - d. Corn syrup and cinnamon
- 5. At which step do you need to be the *most careful*?
 - a. Step 1: Mixing the butter, sugar, corn syrup, and egg
 - b. Step 4: Wrapping the dough in foil
 - c. Step 5: Rolling out the dough
 - d. Step 7: Putting the cookies in the oven

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