Name $\qquad$ Date $\qquad$

Read the recipe and answer the questions.

## Spice Cookies

| Makes 6 dozen spice cookies. | What to do: |
| :---: | :---: |
| You'll need: | 1. Mix butter until creamy, then add sugar, corn syrup and egg. |
| - 1 cup butter, softened | 2. Sift together the baking soda, flour, cinnamon, ginger and cloves. |
| - $11 / 2$ cups sugar <br> - 2 tablespoons dark corn syrup | 3. Add the flour mixture to the butter mixture and mix well. |
| - 1 egg <br> - $11 / 2$ teaspoons baking soda | 4. Wrap dough in foil and put in refrigerator overnight. |
| - $21 / 2$ cups flour | 5. Remove and roll out dough on a floured surface. |
| - 2 teaspoons cinnamon <br> - 1 teaspoon ground ginger | 6. With cookie cutters, cut out shapes about 1/8 inch thick. |
| - 1 teaspoon ground cloves | 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 ${ }^{\circledR}$

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 of these ingredients do you need the most 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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