

Baking Cookies with Yamit

As you all know, when I am home, I love to bake! This week, I have already made some delicious cupcakes and today I made some cookies with my children using the recipe below.

Sugar Cookies

Ingredients:

- 150 g butter
- 2 cups flour
- 1 cup sugar
- 1 tbsp vanilla pudding
- 1 egg
- Cookie Decorations - sprinkles, chocolate chips, be creative



Supplies:

- Mixing Bowl
- Measuring Cups
- Measuring spoons
- Rolling Pin
- Parchment paper (optional)
- Cookie sheet
- Apron
- Cookie cutters



Directions:

- Preheat your oven to 350 degrees (have your adult do this, please)
- Wash your hands.
- Put on your Apron
- Line your cookie sheet with parchment paper.
- Pour all of the ingredients into the mixing bowl.
- Mix all of the ingredients in a large bowl to make the dough.
- If it looks a little dry, you might need to add water.
- Mix first with a spoon and then use your hands to make it into a ball.
- Roll out the dough.
- Using your cookie cutters, make cool shapes.
- Add your cookie decorations.
- 350 degrees for 10 minutes.
- Transfer to a cooling rack.
- Eat and enjoy!

Keep reading for a version for the children to "read"!



Cookies with Yamit

Ingredients:



150 g butter



2 cups flour



1 cup sugar



1 tbsp vanilla pudding



1 egg



Mix all to dough.



If you need, add water.



Take the dough and make a big ball,



Then flatten it with a rolling pin



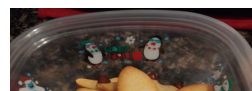
Now you can make shapes

and add {if you want} chocolate chips or

Candy, sprinkles, be creative...

Bake in the oven

350 degrees for 10 minutes



Take them out to cool off (let your adult do this)

And then enjoy eating

Have fun!

from Yamit