



Name: _____

CHRISTMAS COOKIES

Are you ready to sprinkle some sweetness into the holiday season? One of the most delightful things about Christmas is baking delicious cookies that fill your home with warmth and joy. Today, we're going to learn how to make delightful Christmas sugar cookies that are not only tasty but also super fun to decorate!

Ingredients you'll need:

2 $\frac{3}{4}$ cups all-purpose flour

1 teaspoon baking soda

$\frac{1}{2}$ teaspoon baking powder

1 cup unsalted butter (softened)

1 $\frac{1}{2}$ cups white sugar

1 large egg

1 teaspoon vanilla extract

Festive cookie cutters

Colored sprinkles, frosting, and edible decorations for decorating



Instructions:

First things first! Before starting any baking adventure, always ask a grown-up for help and permission. Preheat your oven to 375°F (190°C).

Now, let's get baking! In a large bowl, mix the softened butter and sugar together until it's all creamy and smooth. Then, add the egg and vanilla extract. Stir everything until it's all mixed up nicely.

Next, in a separate bowl, combine the flour, baking soda, and baking powder. Mix these dry ingredients together and slowly add them to your creamy, buttery mixture. Stir until everything becomes a soft dough.

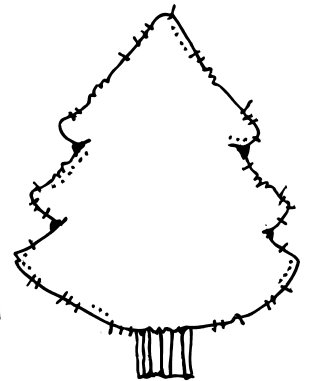
Flour your clean countertop or a big cutting board, then place your dough there. Use a rolling pin to gently roll the dough until it's about a quarter-inch thick. Now comes the fun part: cookie cutter time! Press the cookie cutters into the dough to create awesome shapes, like stars, trees, or even reindeer.

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Place your cookie shapes onto an ungreased baking sheet. Pop them into the oven and bake for around 8 to 10 minutes until they're just turning golden around the edges.

Once your cookies are out of the oven, let them cool on a wire rack. Now, the best part, decorating! Use colored frosting, sprinkles, and any fun, edible decorations to give your cookies a jolly, festive look.

And there you have it, your own homemade Christmas sugar cookies! Share them with your family and friends or leave some out for Santa on Christmas Eve. These cookies are not just tasty treats; they're made with love and the spirit of the holiday season.



Remember, baking is about having fun, so don't worry if your cookies don't look perfect. The most important thing is the joy you share while making and eating them. Enjoy and happy holidays!

1. What is the text structure of this passage? (circle one)

description

cause and effect

compare and contrast

problem and solution

sequence

2. How much baking powder is needed for the recipe? _____

3. For how long should the cookies bake? _____

4. Why does the passage tell you to ask an adult for help and permission? _____

5. What does the author think is the best part about making Christmas cookies? _____
