

Let's Bake Sugar Cookies

Nobody is actually sure who created the very first cookie. But the first cookie may have been a mistake. Many cooking experts believe that a long time ago cooks who wanted to test the temperature of their ovens would bake a small amount of cake batter to find out if the oven was hot enough to bake an entire cake. These test cakes were called keokje, which means "little cake" in Dutch. Dutch immigrants who came from the Netherlands brought the recipe to the United States. Our word cookie may have come from their word keokje. Cookies were also very popular in England, but the English call them biscuits, as do Australians. Almost every country has a word for cookie. In Spain, they are called galletas, and in Italy, cookies are called biscotti. Americans must not be the only people who enjoy cookies.

SUGAR COOKIES

INGREDIENTS:

- 1 cup butter or margarine
- 1 cup brown sugar
- 1 cup white sugar
- 2 eggs
- 2 tablespoons vanilla extract
- 3 cups flour
- 1/2 teaspoon salt
- 1/2 teaspoon baking soda
- 1/2 teaspoon baking powder

DIRECTIONS:

- 1.) Preheat oven to 300 degrees Fahrenheit (150 degrees Celsius). Lightly grease a cookie sheet.
- 2.) Mix together the butter (or margarine), white sugar, brown sugar, and eggs. Then add vanilla and stir.
- 3.) Add the flour, salt, baking soda, and baking powder. Then mix well.
- 4.) Drop by spoonfuls onto a lightly greased cookie sheet.
- 5.) Bake at 300 degrees Fahrenheit (150 degrees Celsius) for 12 minutes or until lightly brown.

(Yields 3 Dozen Cookies)

1.) In which country were the test cakes made?

- A. England.
- B. Persia.
- C. United States.
- D. The Netherlands.

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2.) What does the word *yield* mean?

- A. Makes.
- B. Needs.
- C. Be careful.
- D. Wants.

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Confident Confident

3.) What is the main idea of this passage?

- A. Describe how to bake a cake.
- B. Tell how people make cookies in England.
- C. Describe the history of the cookies.
- D. Tell why people all around the world like cookies.

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4.) If the cookies look lightly brown, what does this mean?

- A. They have burned.
- B. They need to cook for 12 more minutes.
- C. They are done.
- D. They have not been cooked yet.

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5.) If you do not have butter, what could you use instead to make the cookies?

- A. Milk.
- B. Sugar.
- C. Chocolate.
- D. Margarine.

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On a scale between 1 and 10 with 1 being low and 10 being how well did you like this passage?

Didn't												I Really
Like It	1	2	3	4	5	6	7	8	9	10		Liked It
At All												

Connections: What is your favorite type of cookie? Why?