

No-Bake Cookies



MATERIALS NEEDED/DIRECTIONS

Serves: Small group (split the cookies evenly among group members)

Food Items	Cooking Items
box of oats sugar cocoa milk butter (in a squeeze bottle) vanilla	medium mixing bowl measuring cup measuring spoons large pot tablespoon waxed paper oven mitts (2) long-handled wooden spoon dinner plate (or serving platter) spatula stove















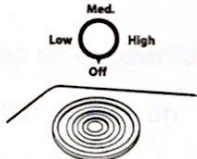

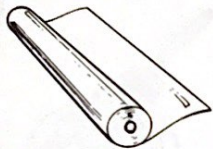
Directions

1. Pour 1 1/2 cups of oats into the bowl.
2. Pour 1 cup of sugar into the large pot.
3. Add 2 tablespoons of cocoa to the sugar.
4. Add 1/4 cup of milk to the sugar.
5. Add 1/8 cup of butter to the sugar.
6. Turn a stove-top burner to medium/high, and place the pot on the burner.
7. Use the wooden spoon to stir the ingredients until they boil.
8. Use the two oven mitts to move the large pot off the burner.
9. Turn off the burner.
10. Add the oats and 1/2 teaspoon of vanilla to the mixture, and use the wooden spoon to stir.
11. Drop tablespoonfuls of the mixture on waxed paper.
12. When the cookies are cool, use the spatula to place them on the plate.

No-Bake Cookies

MATERIALS NEEDED






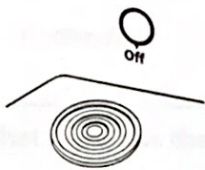
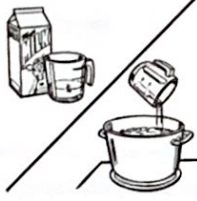

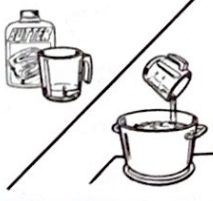
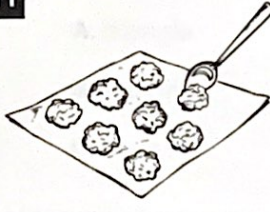
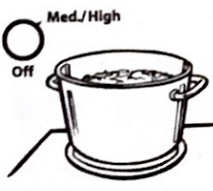



Food Items	Cooking Items	
 box of oats	 medium mixing bowl	 oven mitts (2)
 sugar	 measuring cup	 long-handled wooden spoon
 cocoa	 measuring spoons	 dinner plate (or serving platter)
 milk	 large pot	 spatula
 butter (in a squeeze bottle)	 tablespoon	 stove
 vanilla	 waxed paper	

No-Bake Cookies

DIRECTIONS



<p>1</p>  <p>Pour 1 1/2 cups of oats into the bowl.</p>	<p>7</p>  <p>Use the wooden spoon to stir the ingredients until they boil.</p>
<p>2</p>  <p>Pour 1 cup of sugar into the large pot.</p>	<p>8</p>  <p>Use the two oven mitts to move the large pot off the burner.</p>
<p>3</p>  <p>Add 2 tablespoons of cocoa to the sugar.</p>	<p>9</p>  <p>Turn off the burner.</p>
<p>4</p>  <p>Add 1/4 cup of milk to the sugar.</p>	<p>10</p>  <p>Add the oats and 1/2 teaspoon of vanilla to the mixture, and use the wooden spoon to stir.</p>
<p>5</p>  <p>Add 1/8 cup of butter to the sugar.</p>	<p>11</p>  <p>Drop tablespoonfuls of the mixture on waxed paper.</p>
<p>6</p>  <p>Turn a stove-top burner to medium/high, and place the pot on the burner.</p>	<p>12</p>  <p>When the cookies are cool, use the spatula to place them on the plate.</p>

No-Bake Cookies



COMPREHENSION QUESTIONS

Circle the correct answer.

<p>1 What did you make?</p> <p>A. cake</p> <p>B. no-bake cookies</p> <p>C. cupcakes</p>	<p>6 Where did you cook the cookies?</p> <p>A. oven</p> <p>B. stove-top burner</p> <p>C. microwave</p>
<p>2 How many materials did you use?</p> <p>A. seventeen</p> <p>B. sixteen</p> <p>C. fifteen</p>	<p>7 What did you use to mix all the ingredients together?</p> <p>A. dinner knife</p> <p>B. wooden spoon</p> <p>C. blender</p>
<p>3 Circle 3 materials you used.</p> <p>A. oven D. water</p> <p>B. bowl E. sugar</p> <p>C. milk</p>	<p>8 What color was the sugar?</p> <p>A. white</p> <p>B. yellow</p> <p>C. brown</p>
<p>4 Did you use salt or sugar?</p> <p>A. salt</p> <p>B. sugar</p>	<p>9 What shape was the large pot?</p> <p>A. triangle</p> <p>B. square</p> <p>C. circle</p>
<p>5 How much milk did you use?</p> <p>A. 1 cup</p> <p>B. 1/4 cup</p> <p>C. 1/2 cup</p>	<p>10 What ingredient did you put in last?</p> <p>A. milk</p> <p>B. vanilla</p> <p>C. oats</p>

No-Bake Cookies



COMPREHENSION QUESTIONS

Circle the correct answer.

1 What did you make?

A. cake

B. no-bake cookies

C. cupcakes



2 How many materials did you use?

A. seventeen

B. sixteen

C. fifteen

17

16

15

3 Circle 3 materials you used.

A. oven

B. bowl

C. milk

D. water

E. sugar



4 Did you use salt or sugar?

A. salt

B. sugar



5 How much milk did you use?

A. 1 cup

B. 1/4 cup

C. 1/2 cup



No-Bake Cookies



COMPREHENSION QUESTIONS

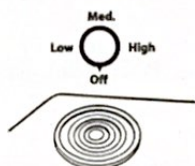
Circle the correct answer.

6 Where did you cook the cookies?

A. oven



B. stove-top burner



C. microwave



7 What did you use to mix all the ingredients together?

A. dinner knife



B. wooden spoon



C. blender



8 What color was the sugar?

A. white

B. yellow

C. brown

9 What shape was the large pot?

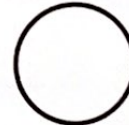
A. triangle



B. square



C. circle



10 What ingredient did you put in last?

A. milk



B. vanilla



C. oats



Name _____ Date _____

No-Bake Cookies

COMPREHENSION QUESTIONS



Answer the following questions with complete sentences.

1. What happened when the ingredients boiled?

2. What dairy products did you use to make these cookies?

3. Why did you put the cookies on waxed paper?

4. Why did you need two oven mitts?

5. What flavor are the cookies? Why?

No-Bake Cookies

COMPREHENSION QUESTIONS



Answer the following questions with complete sentences.

6. Did you use more milk or butter to make these cookies?

7. Is a measuring cup or a measuring spoon larger?

8. What are three words that describe oats?

9. What other recipes have chocolate in them?

10. What was the first ingredient you put in the bowl?

No-Bake Cookies

CLOZE ACTIVITY

Fill in the blanks with the words below.

**boil****waxed paper****sugar****butter****oats****cocoa****vanilla****stove-top**

First, the group poured one and a half cups of _____ into the bowl. We poured one cup of _____ into the large pot. We also added _____, milk, and _____ to the sugar. Then, we turned the _____ burner to medium/high and placed the pot on it. Next, we stirred everything together with the wooden spoon and waited for the mixture to _____. After the mixture boiled, we used both oven mitts to take the large pot off the burner. We turned off the burner and poured the oats into the pot. Next, we added the _____ and used the wooden spoon to stir some more. Finally, we used the tablespoon to put the cookies on the _____.

When the cookies were cool, we used the spatula to place them on the plate.

Name _____ Date _____

No-Bake Cookies

WRITING ACTIVITY



Write the steps you took to make the no-bake cookies.

First _____

Then _____

Next _____

Finally _____
