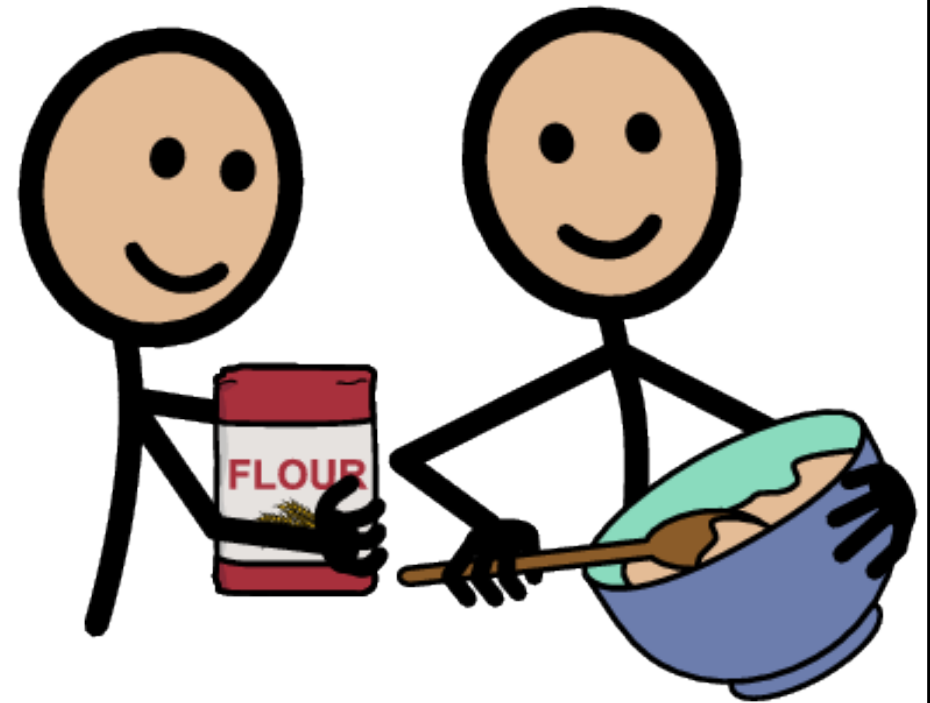


i can
COOK....

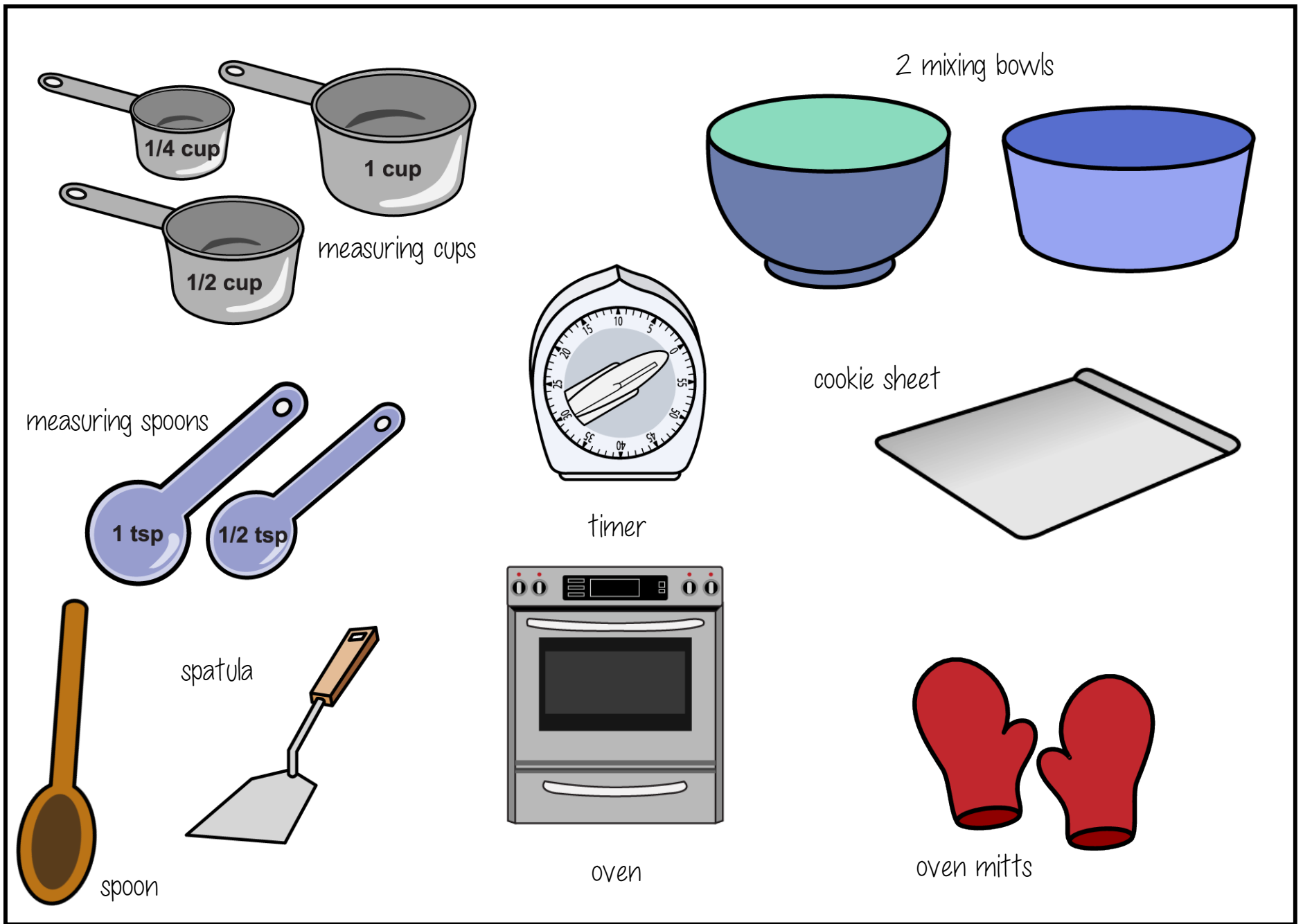


Chocolate Chip



Cookies

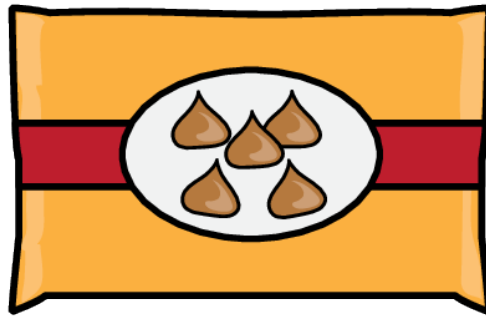
Created By: Krystie Bithell



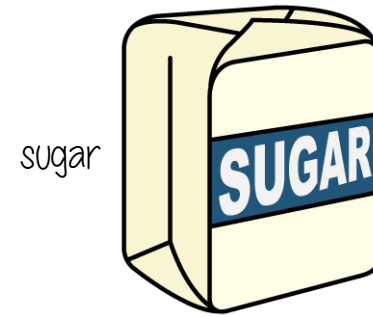
Get out the kitchen supplies.



flour



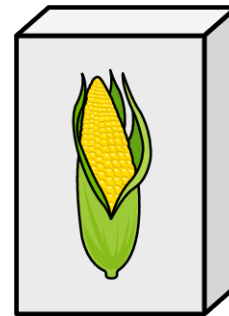
chocolate chips



sugar



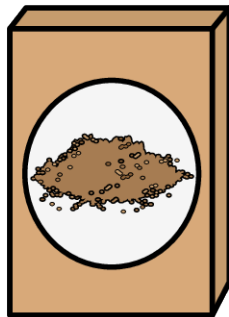
baking soda



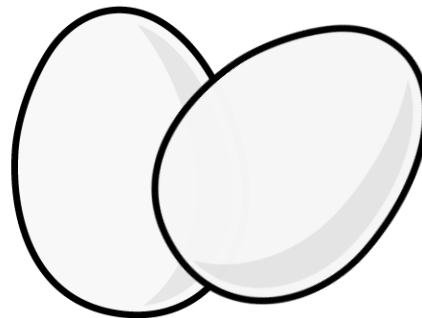
corn starch



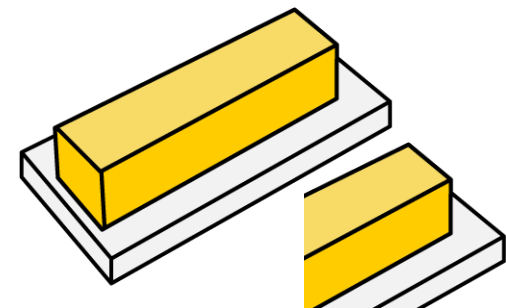
vanilla



brown sugar



2 eggs



1 1/2 sticks butter

Get out the ingredients.

SHOPPING list

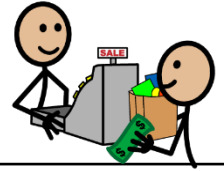
Have







need



PRICE



Have	need	PRICE
flour 		\$
sugar 		\$
baking soda 		\$
brown sugar 		\$

total: \$ _____

next dollar: \$ _____



SHOPPING list

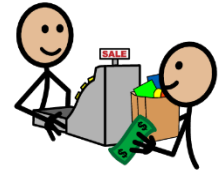
Have

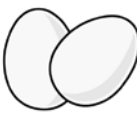



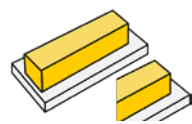


need



PRICE



Have	need	PRICE
eggs 		\$
chocolate chips 		\$
vanilla 		\$
corn starch 		\$
butter 		\$

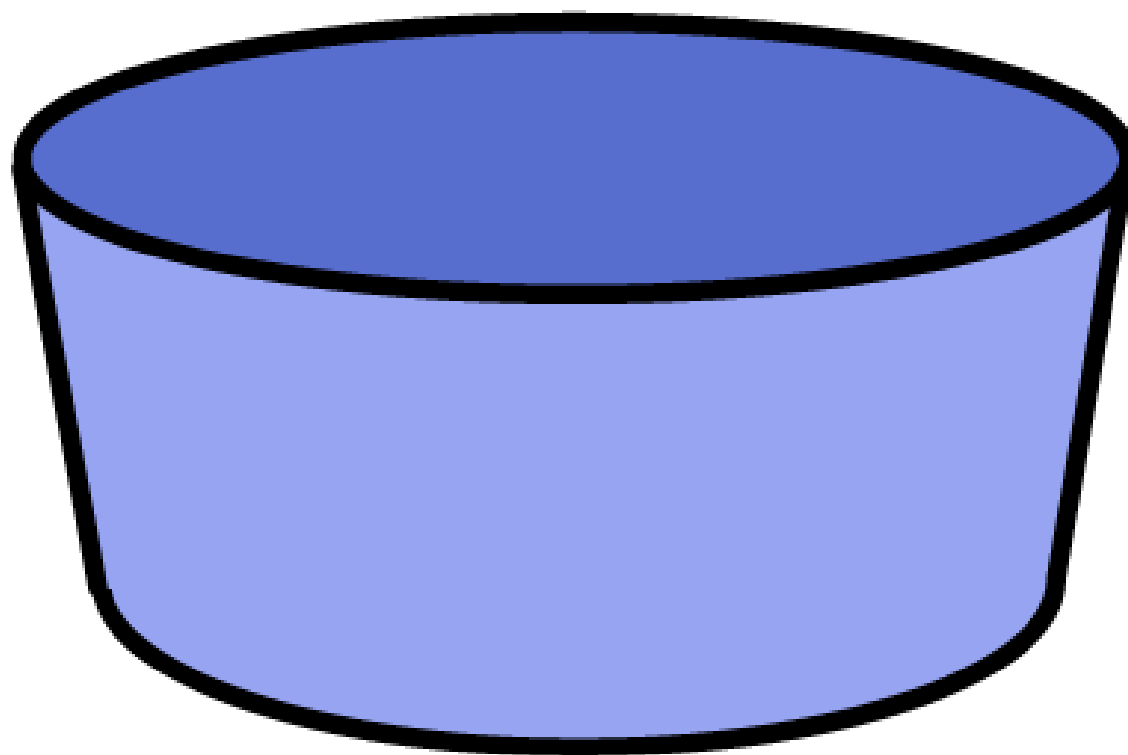
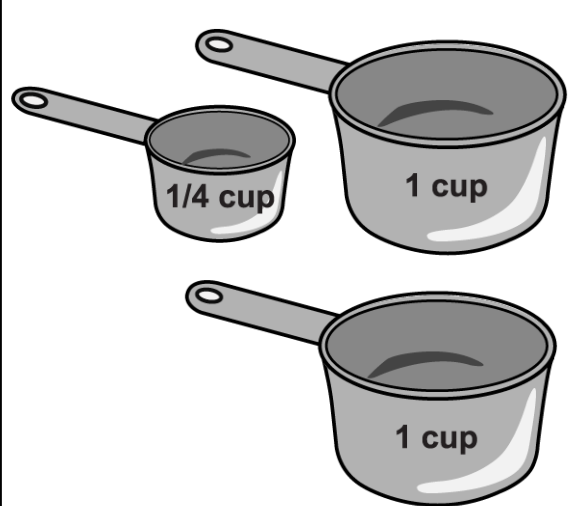
total: \$ _____

next DOLLAR: \$ _____

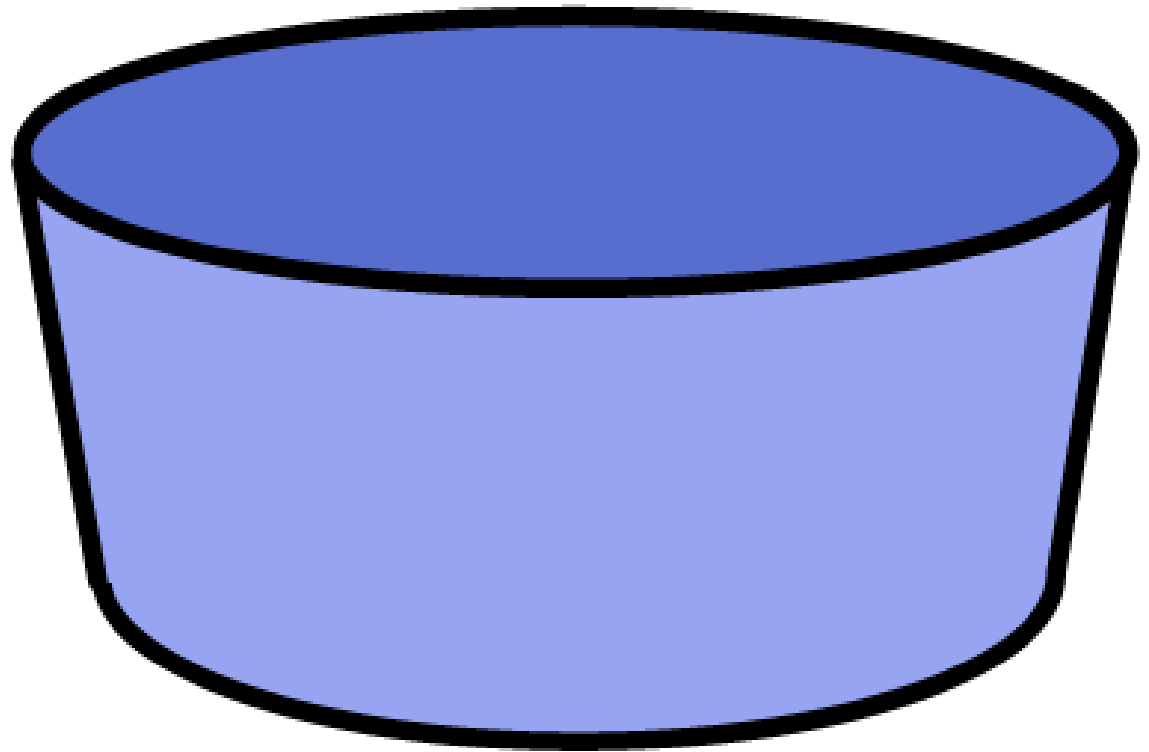




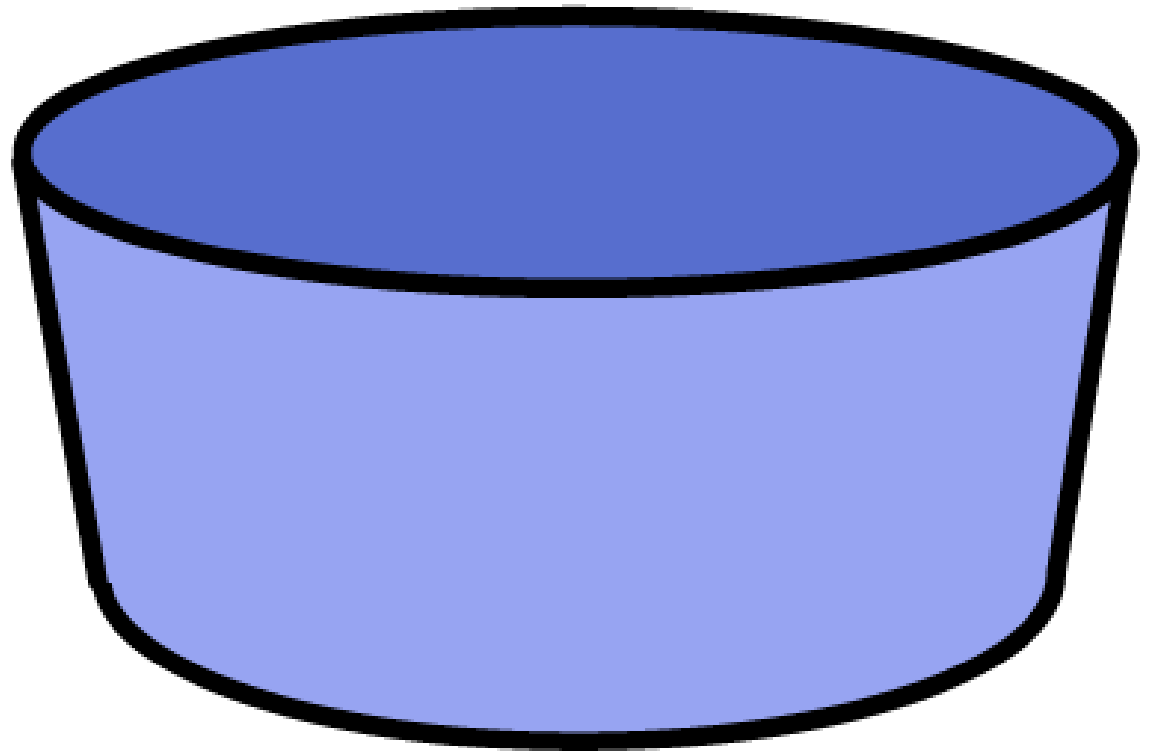
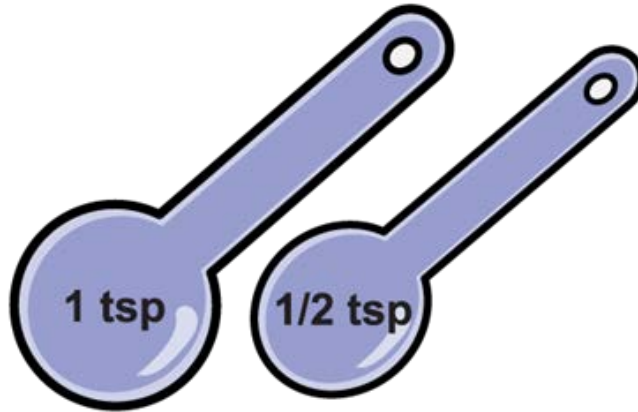
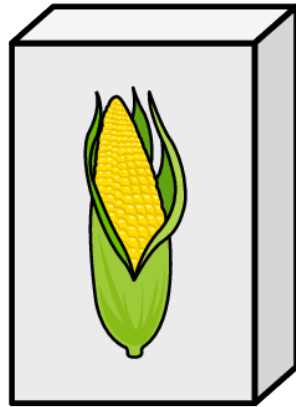
Preheat the oven to 325 degrees.



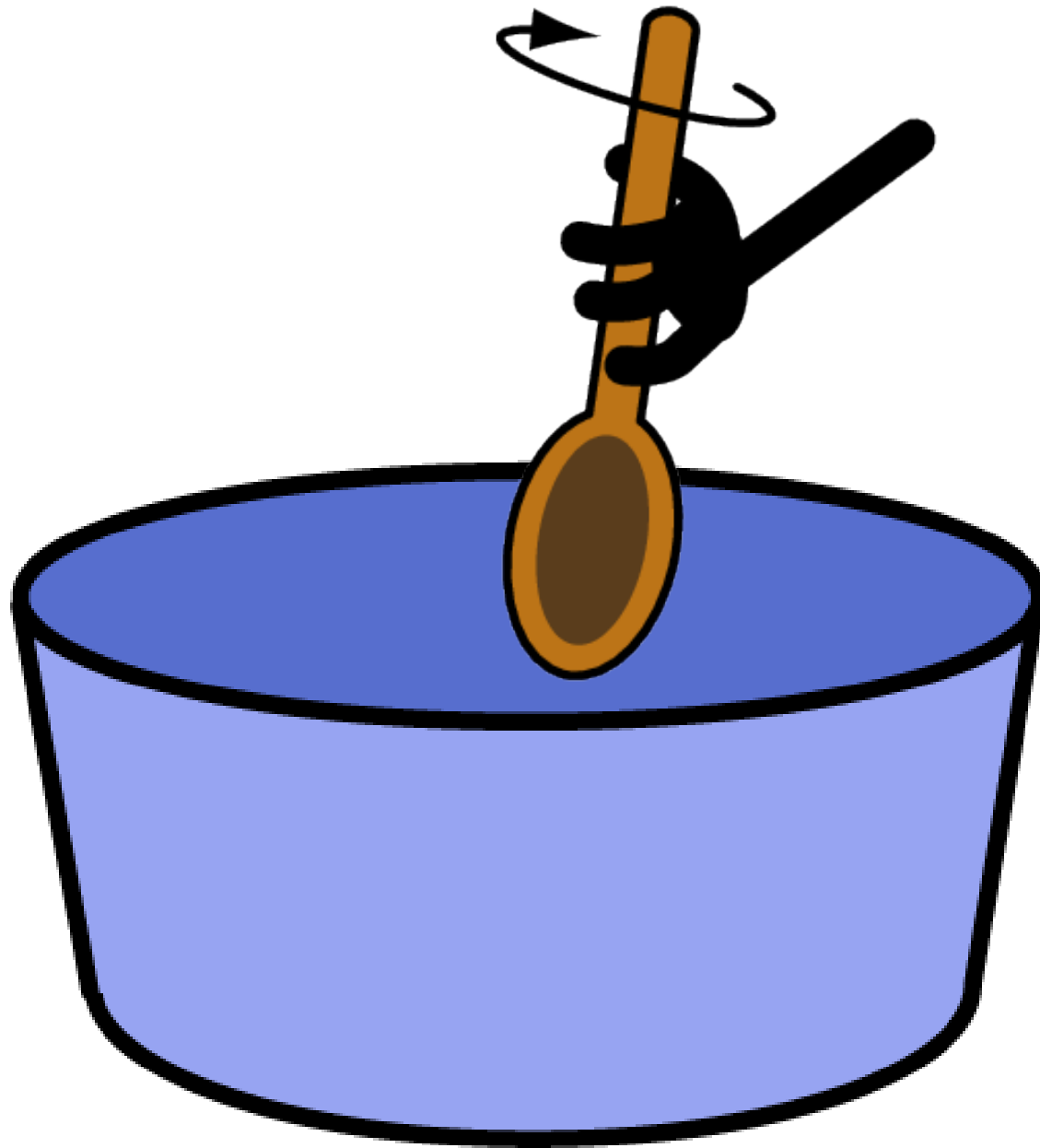
Add 2 $\frac{1}{4}$ cups of flour to the mixing bowl .



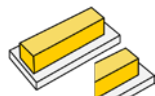
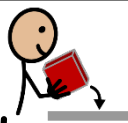
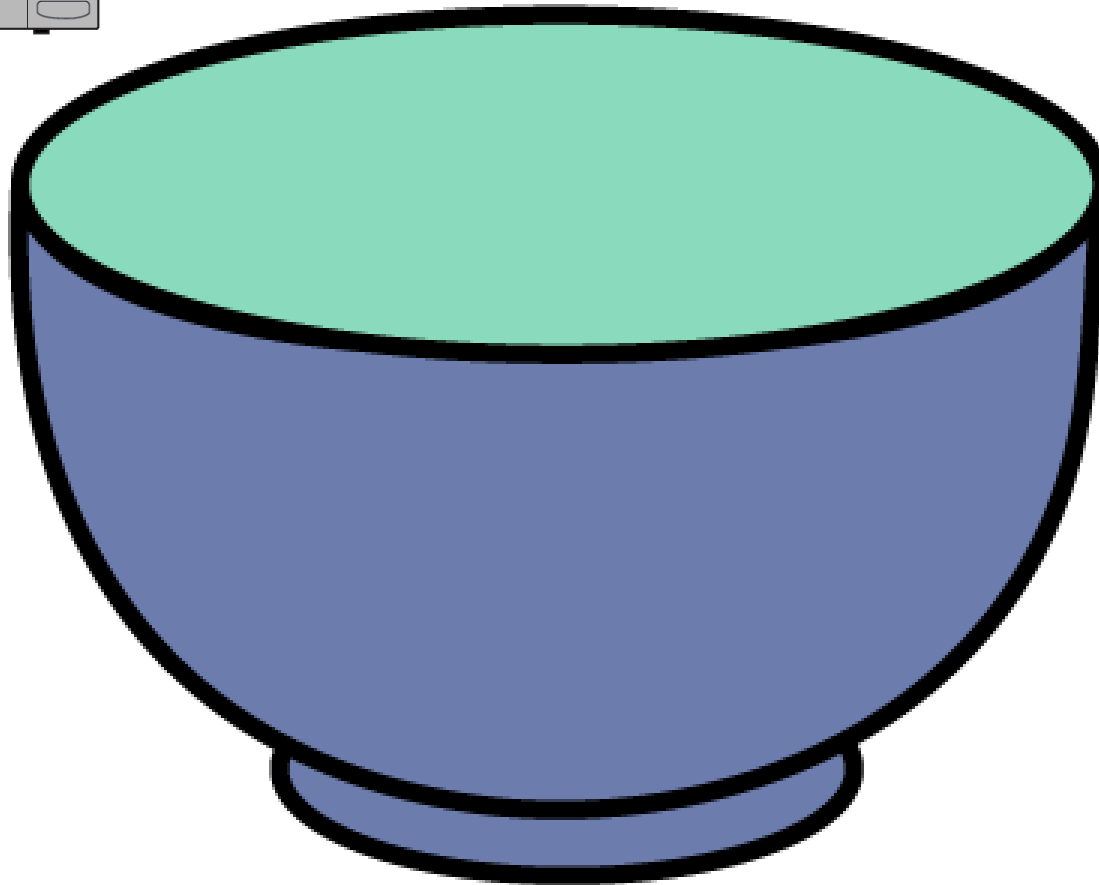
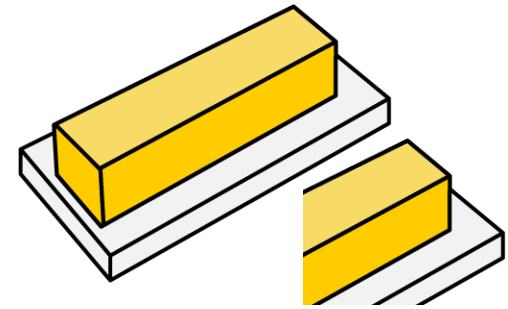
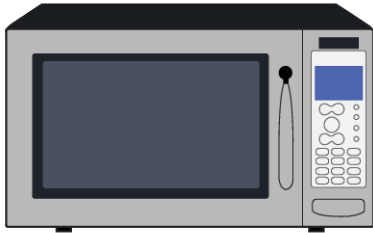
Add 1 tsp of baking soda to the mixing bowl .



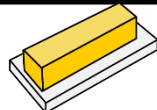
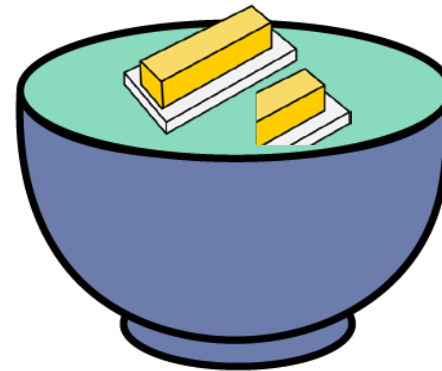
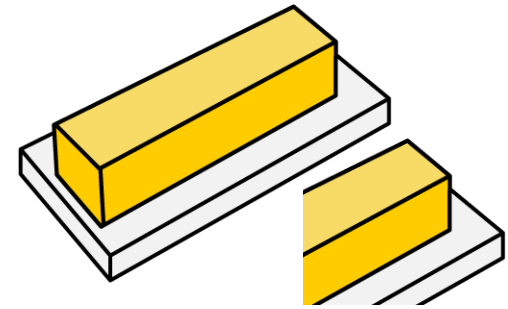
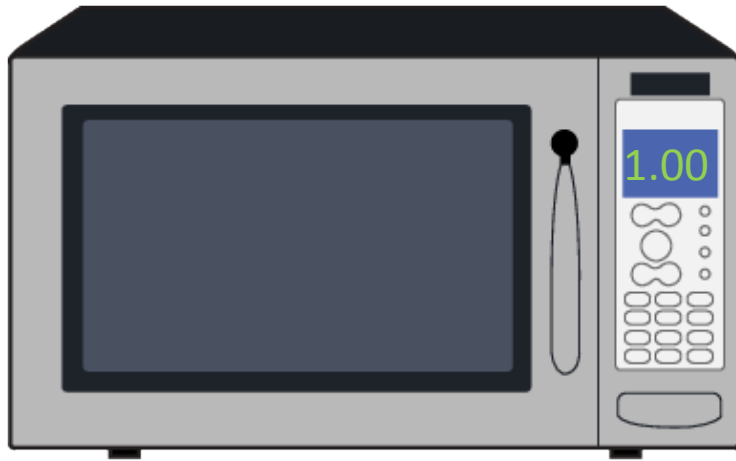
Add 1 $\frac{1}{2}$ tsp of corn starch to the mixing bowl.



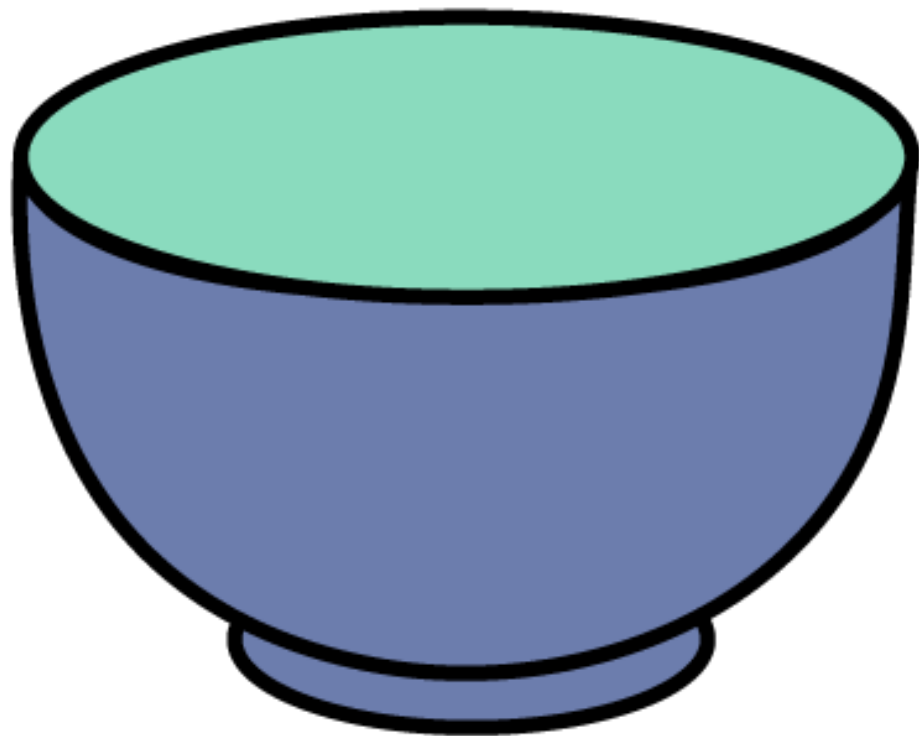
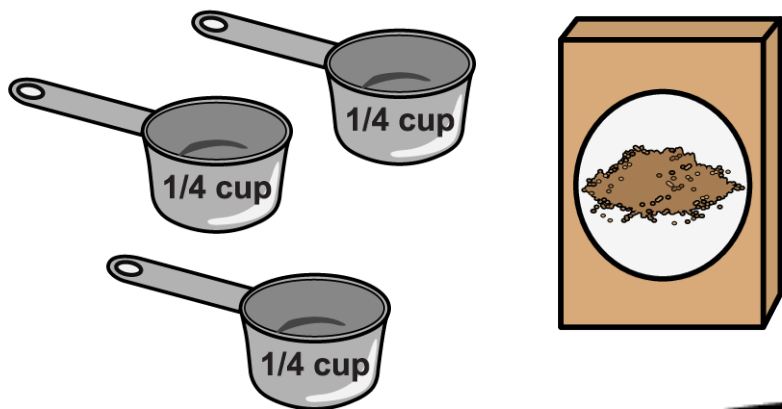
Stir the ingredients together.



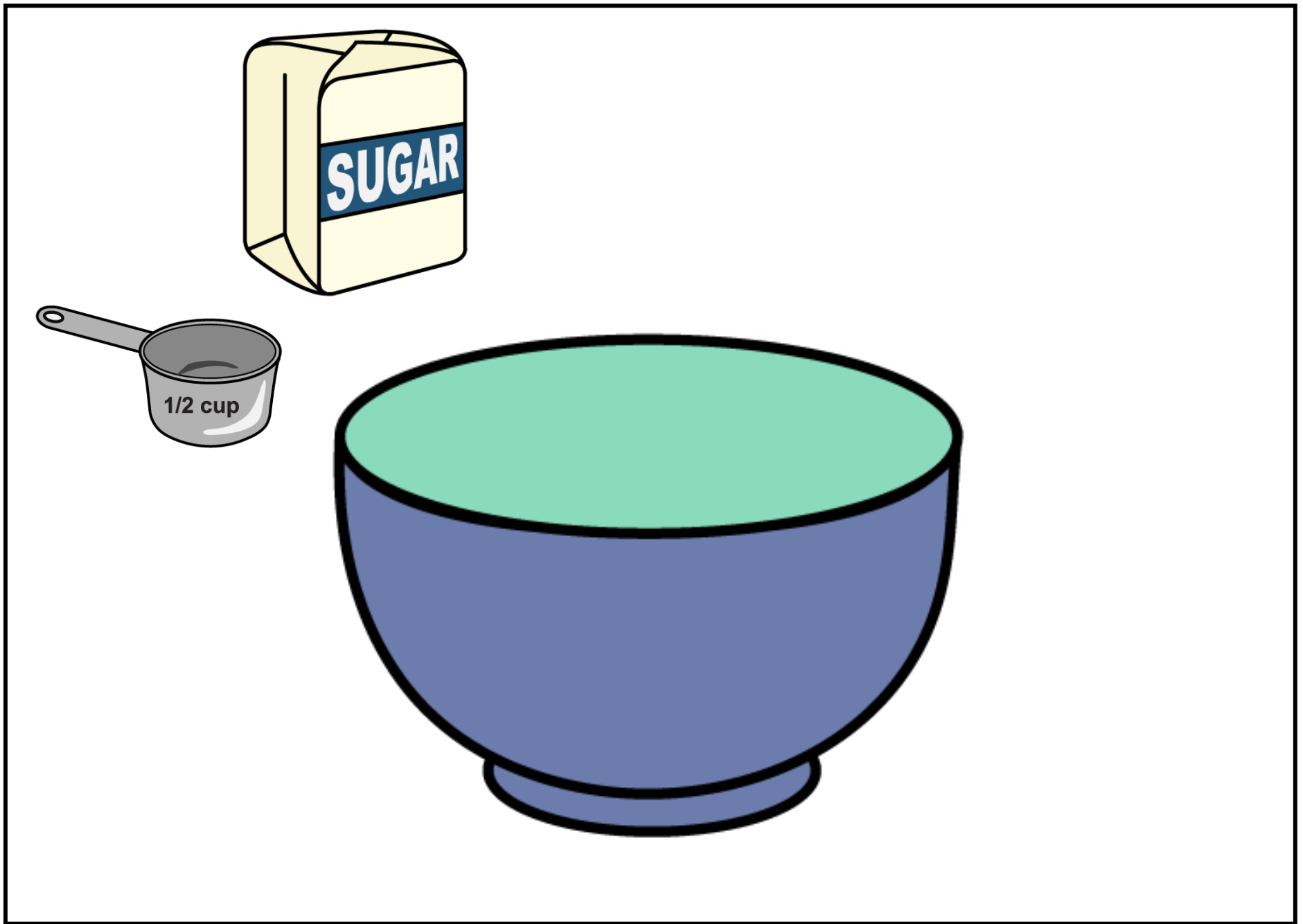
Place the butter in the mixing bowl.



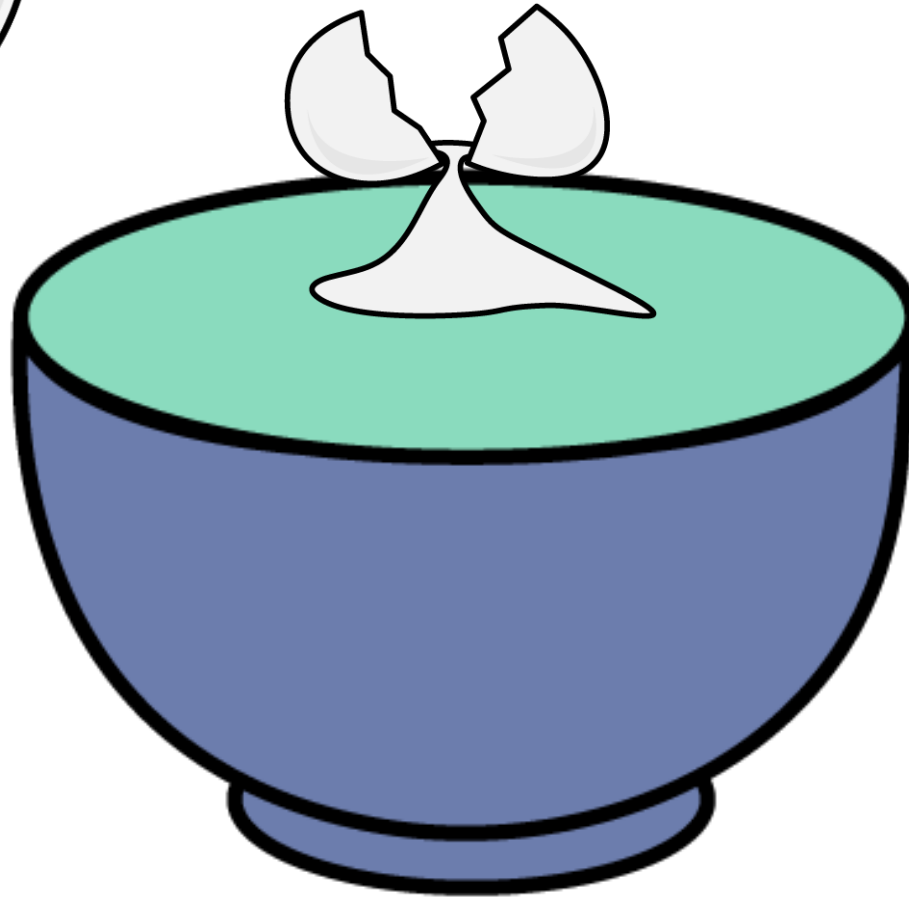
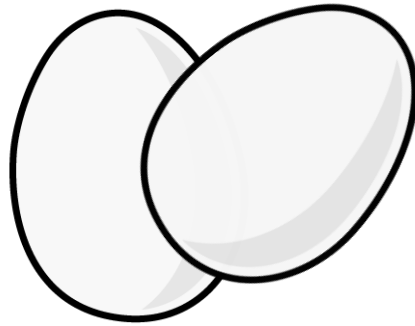
Melt the butter in the microwave for 1 minute.



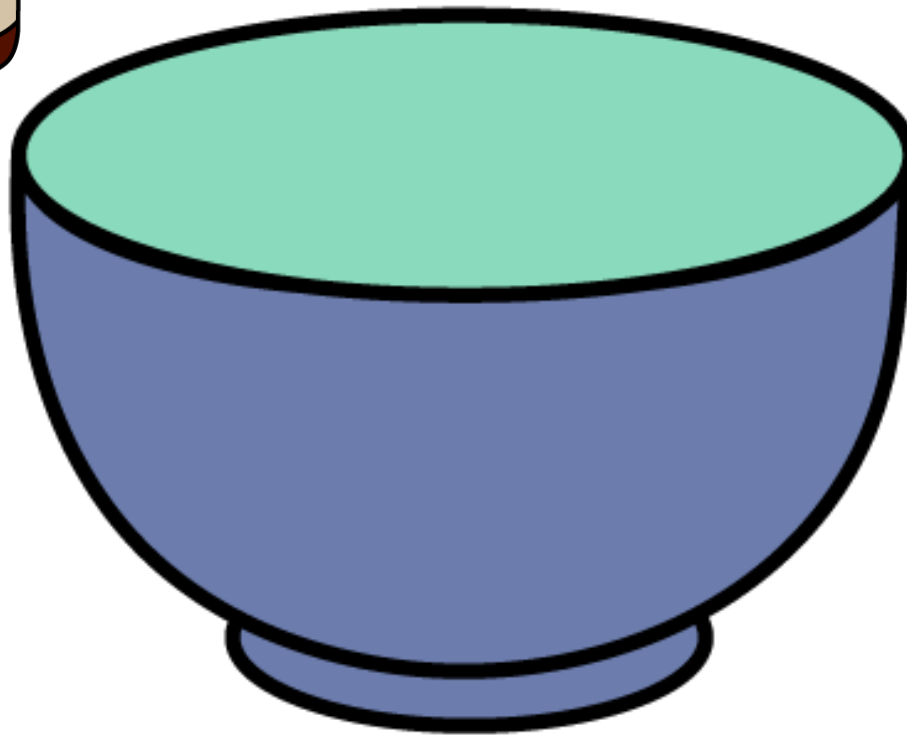
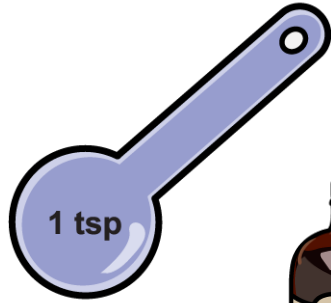
Add $\frac{3}{4}$ cup of brown sugar to the mixing bowl.



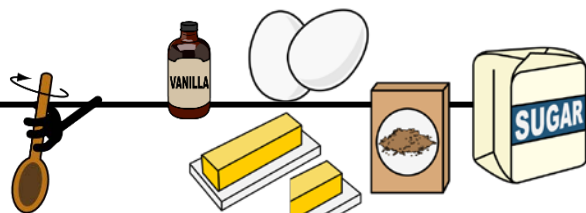
Add $\frac{1}{2}$ cup of sugar to the mixing bowl.



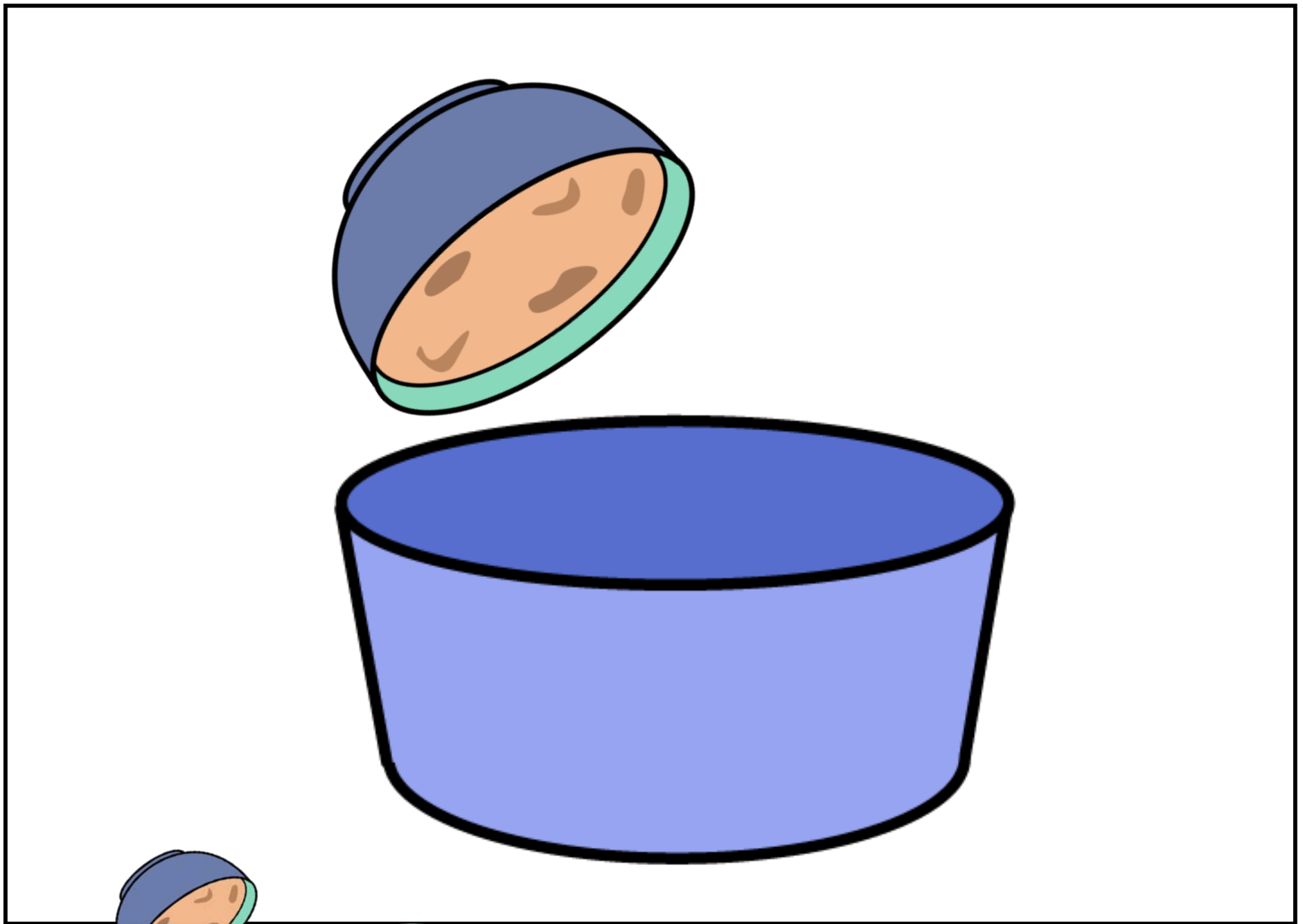
Add 2 eggs to the mixing bowl.



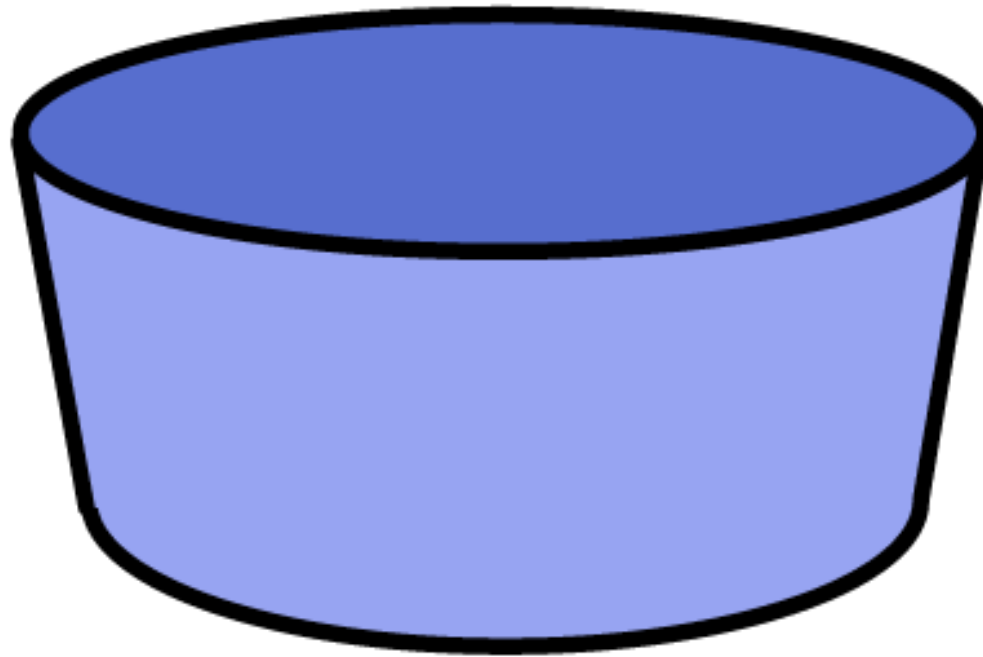
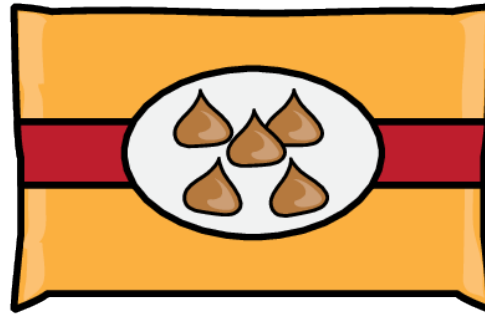
Add 1 tsp vanilla to the mixing bowl.



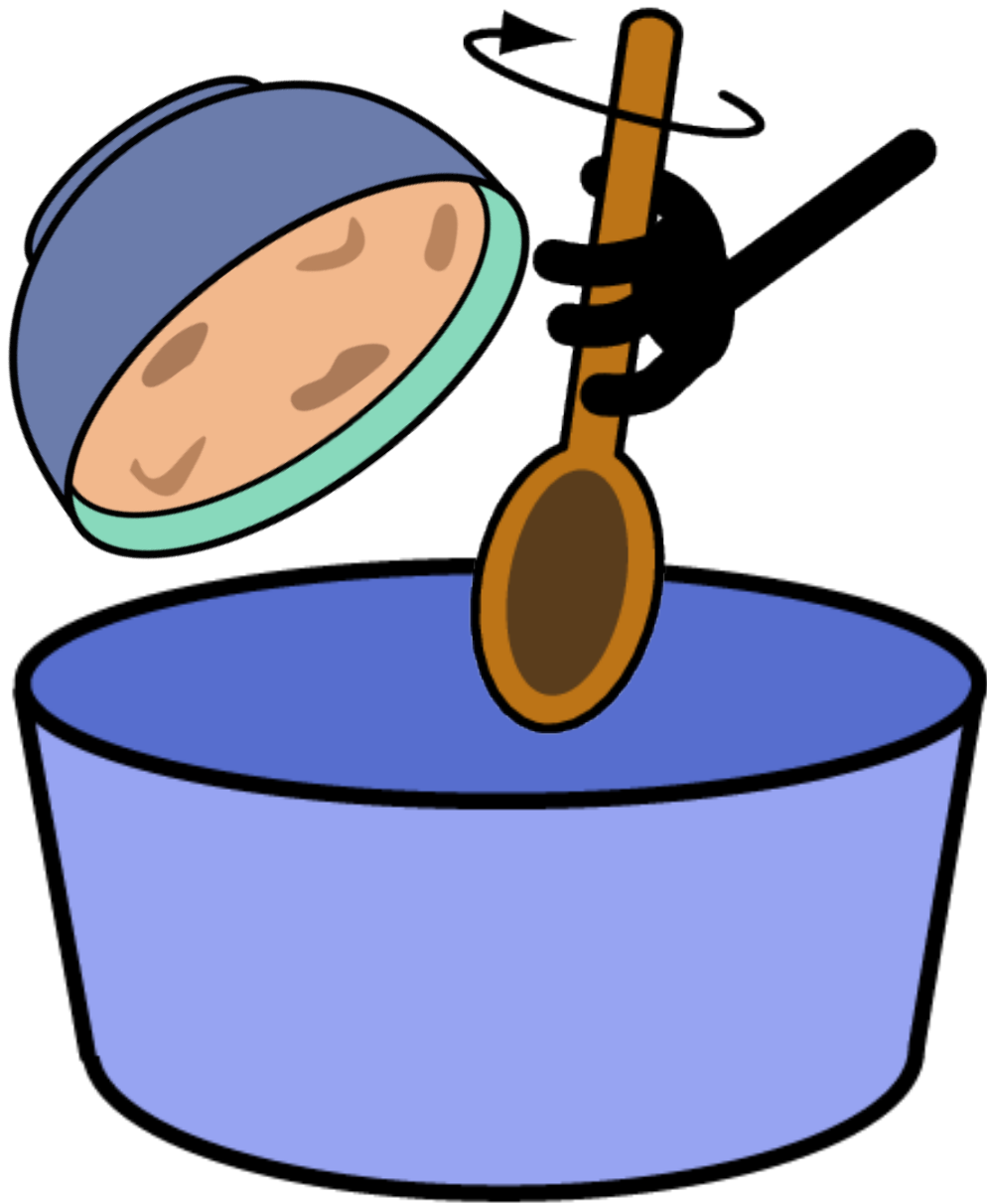
Stir the ingredients together.



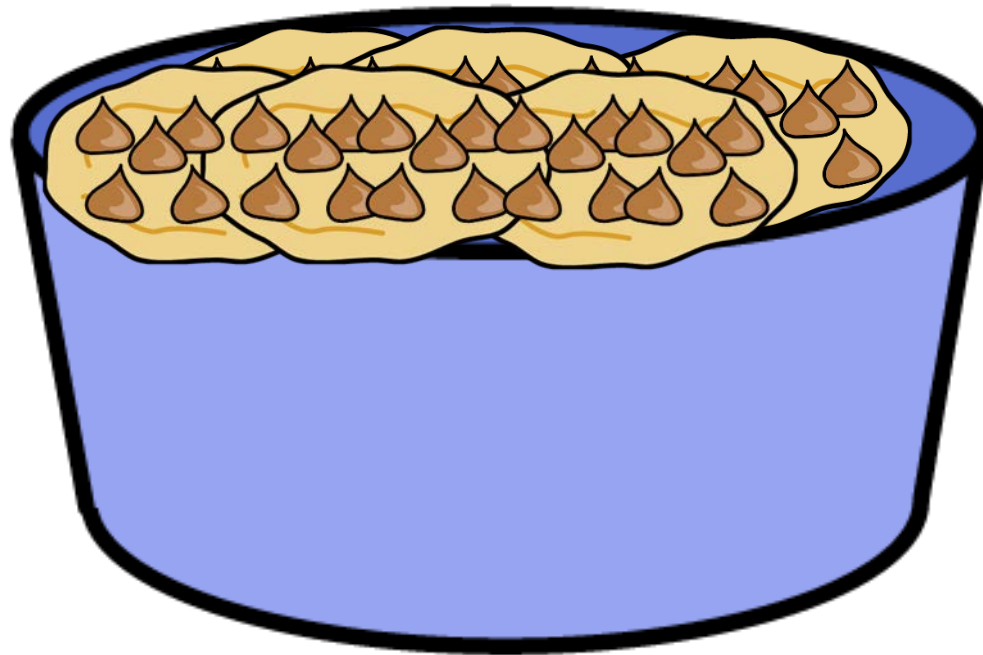
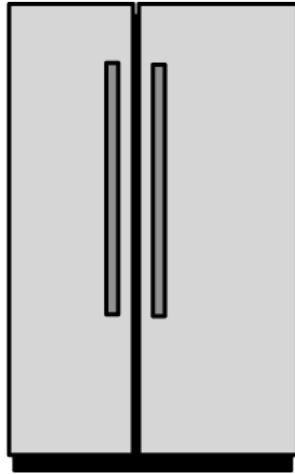
Pour the wet ingredients into the dry ingredients.



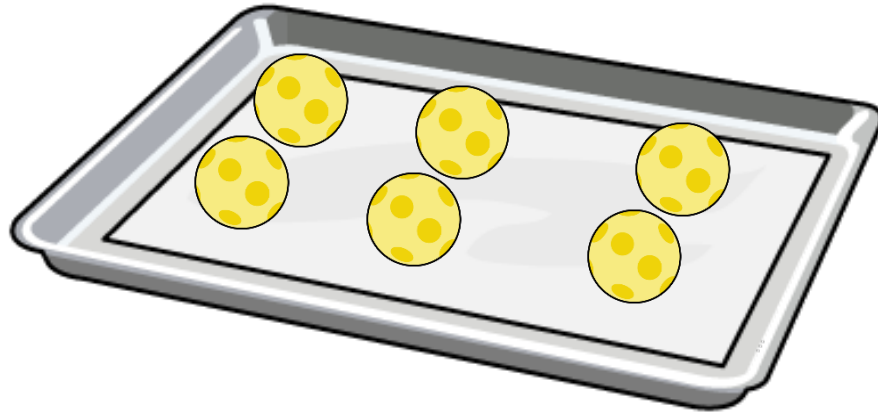
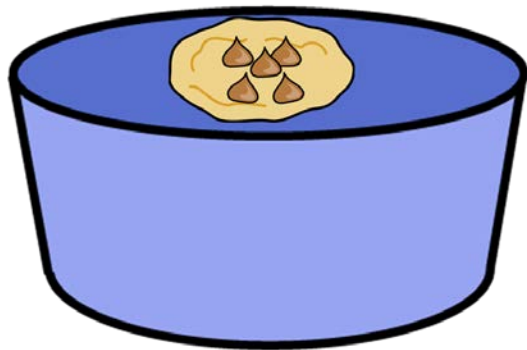
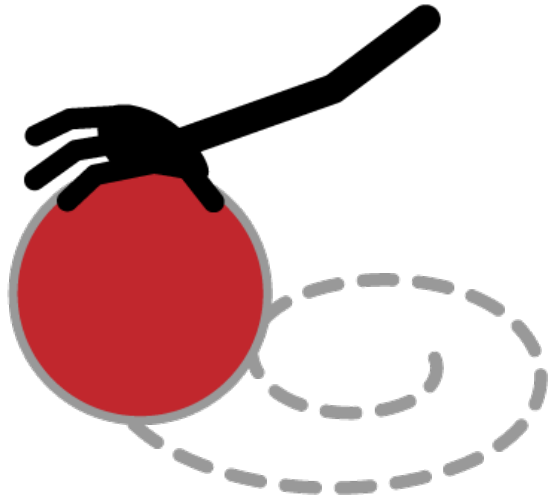
Add the chocolate chips to the mixing bowl.



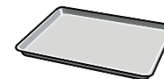
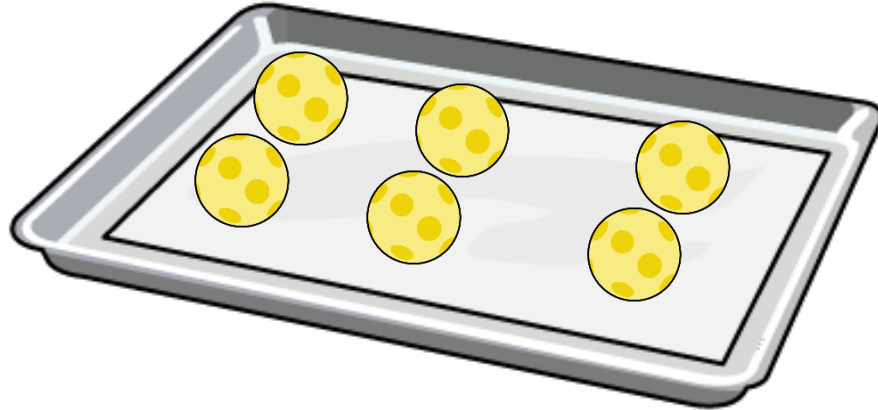
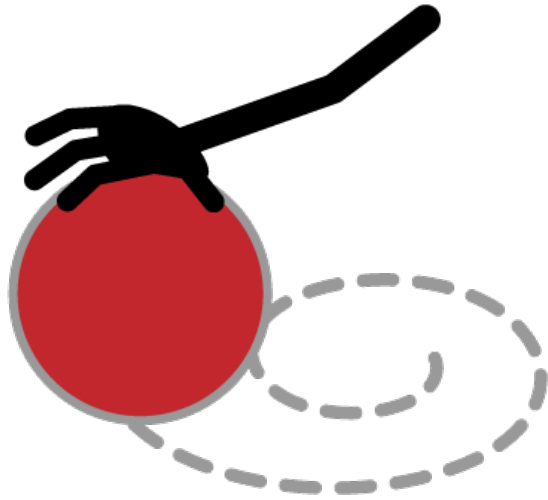
Stir together.



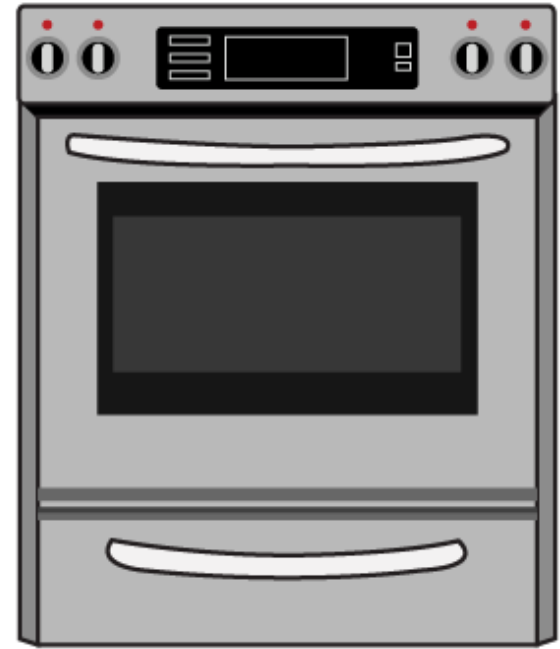
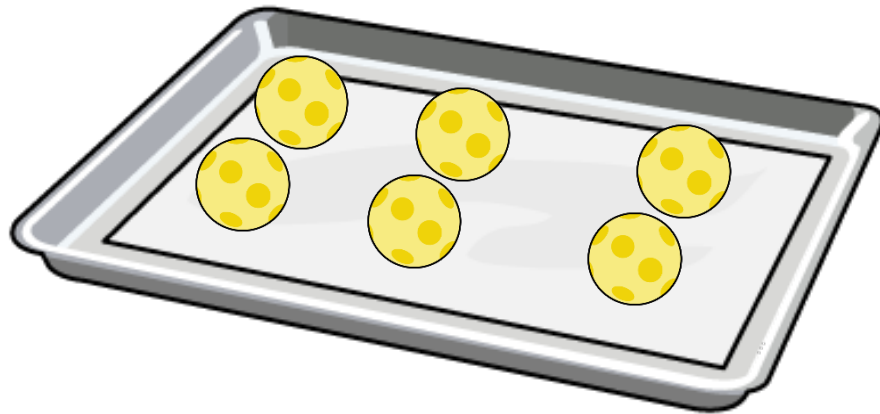
Place the cookie dough into the refrigerator to chill.



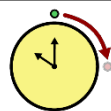
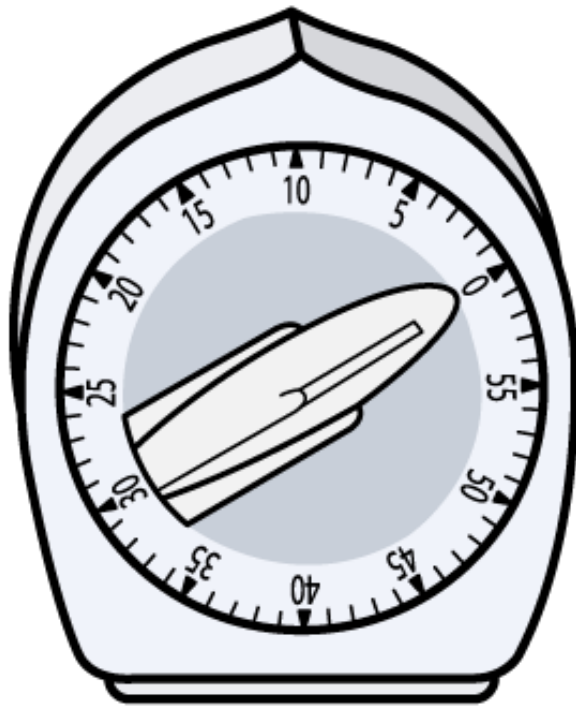
Roll the dough into balls.



Place the dough balls on the cookie sheet.



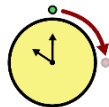
Place the cookie sheet in the oven.



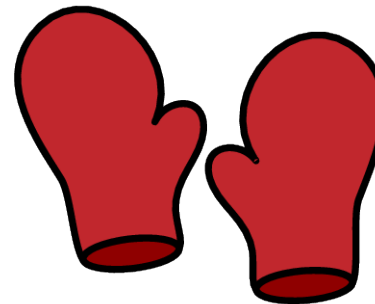
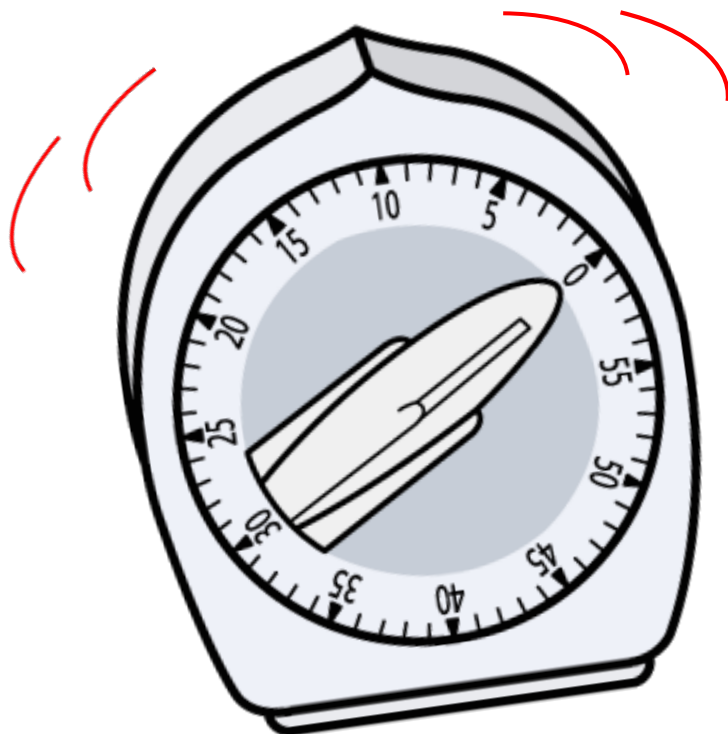
Set the timer for 14 minutes.



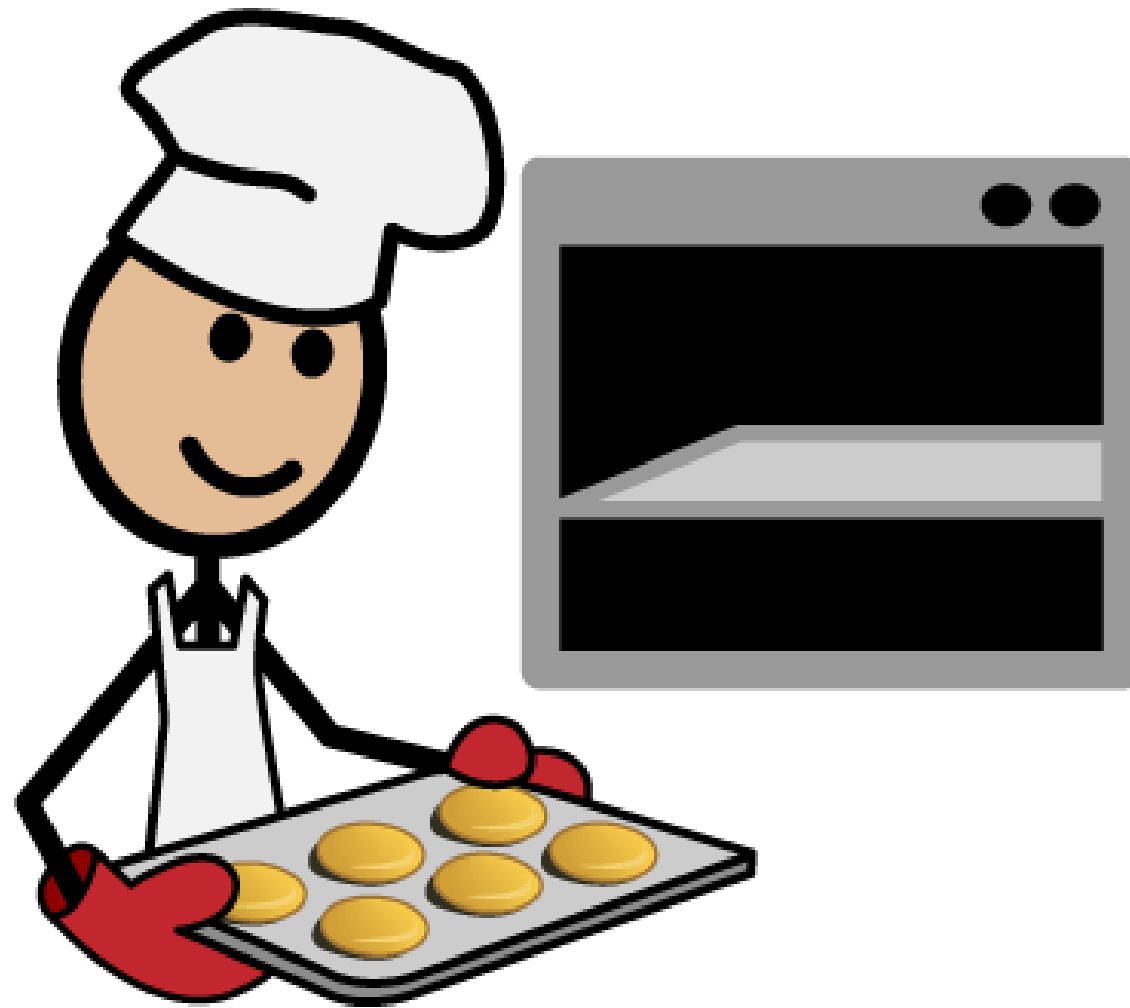
14 minutes



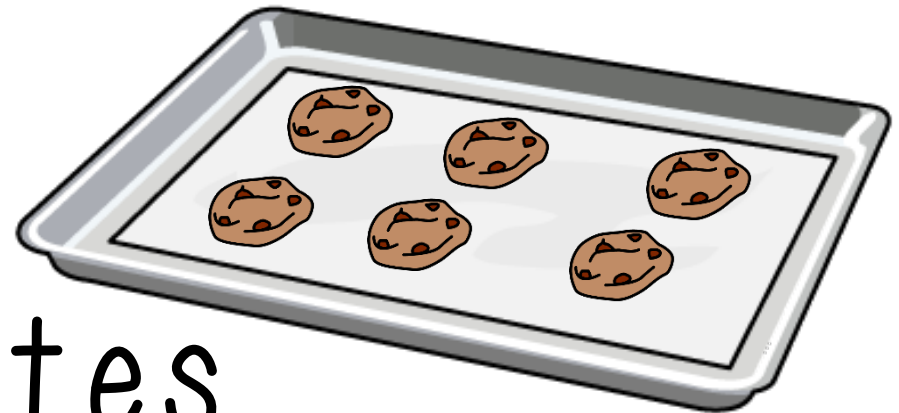
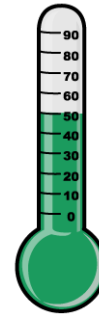
Set the timer for 14 minutes.



When the timer goes off put oven mitts on.



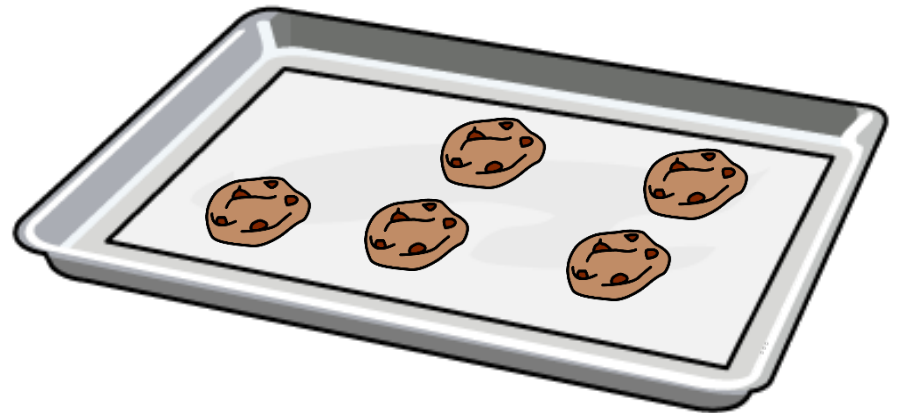
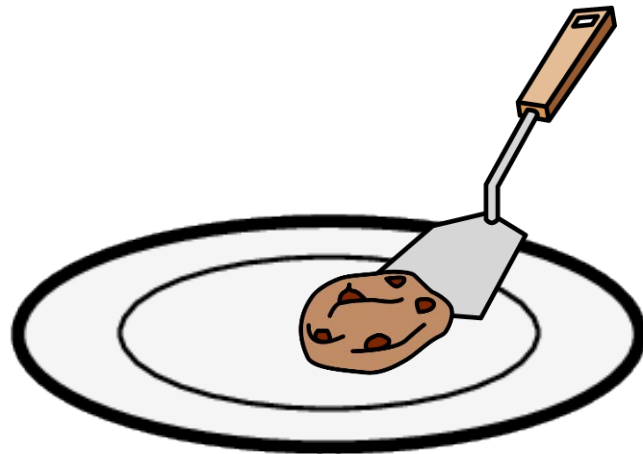
Take the cookies out of the oven.



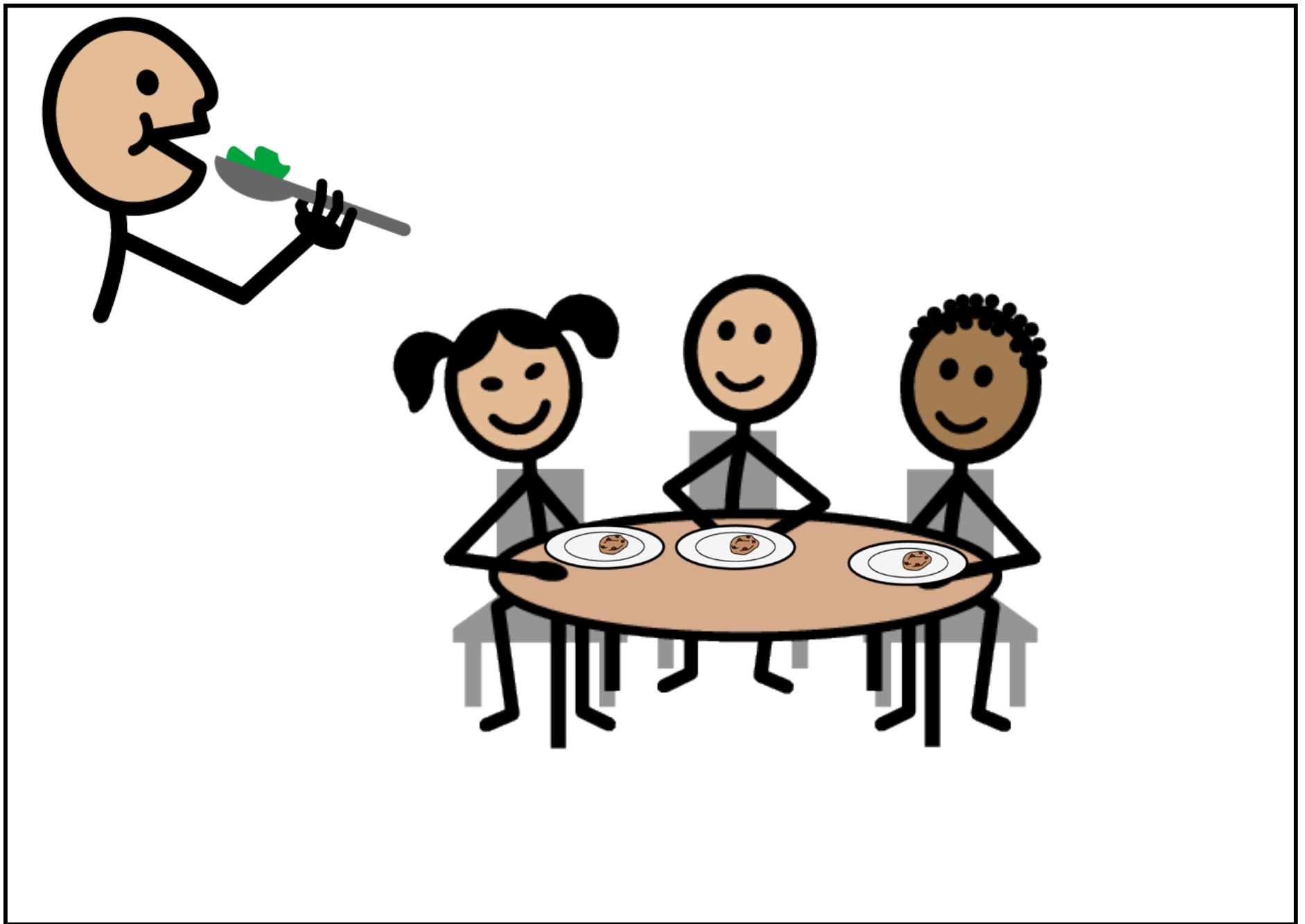
5 minutes



Wait 5 minutes for the cookies to cool.

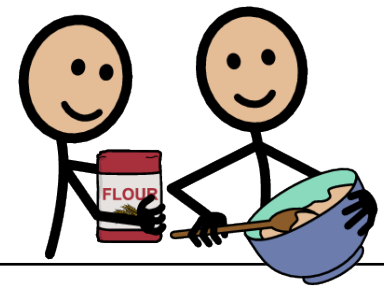


Put the cookie on a plate.


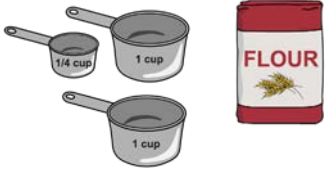

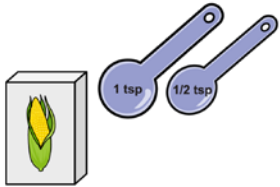




Sit down, and eat.

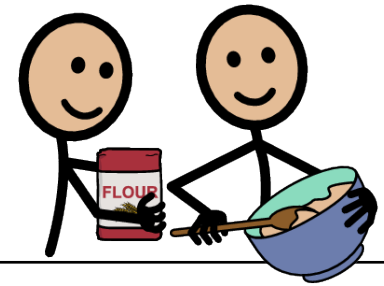
RECIPE WRITING



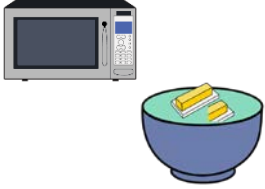
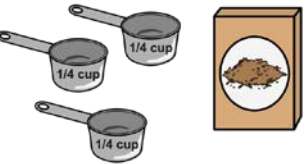

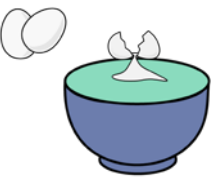


Step:

1		
2		
3		
4		
5		
6		

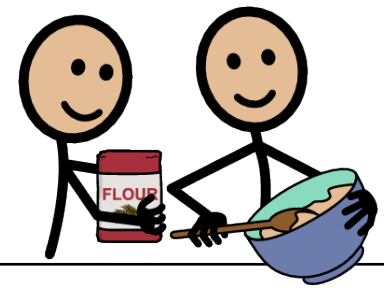
RECIPE WRITING



Step:

7		<hr/> <hr/>
8		<hr/> <hr/>
9		<hr/> <hr/>
10		<hr/> <hr/>
11		<hr/> <hr/>
12		<hr/> <hr/>

RECIPE WRITING



STEP:

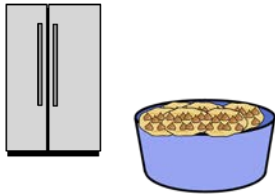
13



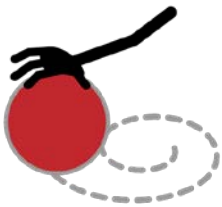
14



15



16



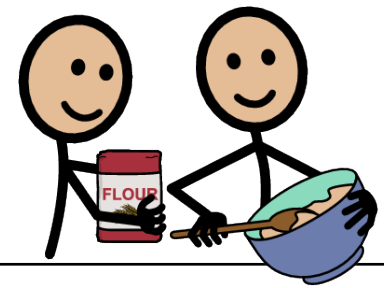
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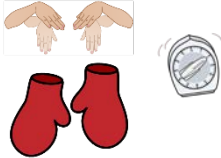

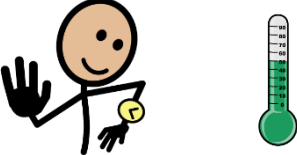
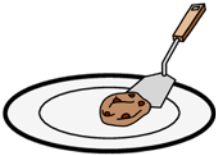

18



RECIPE WRITING



STEP:

19	 14 minutes	
20		
21		
22	 5 minutes	
23		
24		

GOOGLE DOCS

*Requires a Gmail account

As a Special Education teacher (who loves technology!) I incorporate technology wherever I can to get my students engaged in the task and increase their 21st century skills.

When completing these lessons I review with my students the steps and have them copy down the recipe. In my classroom they are able to choose between having a paper copy or a Chromebook to type it in. (Almost no one ever picks the paper copy, and I am okay with that!) My students are learning how to log into their email accounts manage their google drive, and type with skill!

They realize that when they type on a computer their work looks the same as their typically developing peers and that gives them a huge sense of pride!

[Click HERE- Link to Chocolate Chip Cookies on Google Slides](#)

This is a [view only](#) link. You must click- **File- Make a Copy** and Save you own in order to edit it.

Since SPED classes are typically small I will often make each of my students their own copy and “share” it with them, so I continue to have access to their document. Or I’ll send them the link and have them make a copy themselves and then, “share” me back by typing in my email address. Either way it works. ☺

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