

“Let It Snow!”

Cookies

Reduce these fractions to find out the amount of each ingredient you'll need for the recipe:

- $\frac{6}{9}$ = _____ cup of shortening
 $\frac{12}{18}$ = _____ cup of butter
 $\frac{9}{6}$ = _____ cups sugar
 $\frac{24}{12}$ = _____ large eggs
 $\frac{6}{3}$ = _____ teaspoons vanilla extract
 $\frac{14}{4}$ = _____ cups all-purpose flour
 $\frac{10}{5}$ = _____ teaspoons baking powder
 $\frac{5}{10}$ = _____ teaspoon salt
 White or light blue cookie icing



DIY Snowflake Cookie Cutters

Ask a responsible adult to help you make your cookie cutters!

You will need:

- Tinfoil
- Scissors
- Paper and markers
- Stapler and staples

Tear off a sheet of tinfoil approximately 24 inches long. Fold it in half length-wise. Fold it again 11 more times until you have a thin strip. Flatten the strip so that the edges will be able to cut through cookie dough.

Draw a hexagon on your sheet of paper the size you want your cookies to be; be sure the perimeter is less than 12 inches. Cut your strip of tinfoil into 2 pieces. Fold each strip of tinfoil so that it overlaps the shape on the page, then staple the ends together. Now you have two snowflake cookie cutters!

Solve the equations in the baking instructions:

1. Preheat oven to $7 \times 50 =$ _____ °F.
2. In a medium bowl, cream together the butter, shortening, and sugar until light and fluffy.
3. Gently stir in the eggs and vanilla.
4. In a separate bowl, combine the flour, baking powder, and salt; fold into the creamed mixture until dough comes together.
5. Lightly sprinkle flour on flat, clean surface—just enough so dough won't stick.
6. Roll dough to $4\frac{1}{2} - 4 =$ _____" thickness.
7. Use your snowflake cookie cutters to shape your cookies.
8. Place cookies on an ungreased cookie sheet at least $3,784 \div 3,784 =$ _____ inch apart.
9. Bake cookies for 600 to 720 seconds = _____ to _____ minutes until bottom sides are light brown.
10. Remove from baking sheets; cool on tinfoil or parchment paper.
11. Once cooled, decorate with icing snowflake shapes.
12. Share with friends and enjoy!