

Name \_\_\_\_\_

Date \_\_\_\_\_

Read the recipe and answer the questions.

### Holiday Pizza-Cookie

<p><b>What to do:</b></p> <ol style="list-style-type: none"><li>1. In a large bowl, mix shortening, butter and sugars until smooth.</li><li>2. Beat in egg and vanilla.</li><li>3. Stir in flour, baking soda and salt.</li><li>4. Add chocolate chips.</li><li>5. Spread dough evenly on an ungreased 14-inch pizza pan.</li><li>6. Preheat oven to 375 degrees and bake 10 to 12 minutes or until golden brown.</li><li>7. Remove from oven and add toppings.</li><li>8. Return to oven for 6 to 8 minutes.</li><li>9. Cool slightly and cut with a pizza cutter.</li></ol>	<p>Yield: 4 portions</p> <p><b>You'll need:</b></p> <p><b>Crust:</b></p> <ul style="list-style-type: none"><li>• <math>\frac{1}{3}</math> cup shortening</li><li>• <math>\frac{1}{4}</math> cup butter</li><li>• <math>\frac{1}{2}</math> cup granulated sugar</li><li>• <math>\frac{1}{2}</math> cup packed brown sugar</li><li>• 1 egg</li><li>• 1 teaspoon vanilla</li><li>• <math>1\frac{1}{3}</math> cups flour</li><li>• <math>\frac{1}{2}</math> teaspoon baking soda</li><li>• <math>\frac{1}{2}</math> teaspoon salt</li><li>• 1 cup chocolate chips</li></ul> <p><b>Toppings:</b></p> <ul style="list-style-type: none"><li>• <math>\frac{1}{4}</math> cup marshmallows</li><li>• <math>\frac{1}{2}</math> cup chopped nuts</li><li>• <math>\frac{1}{2}</math> cup mini candy-covered chocolate pieces</li></ul>
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From *Rookie Cookie's Goodies, The Mini Page*®

1. What is the *main* purpose of this selection?

- a. To tell people how to make dinner
- b. To persuade people to have a holiday party
- c. To tell people how to do something
- d. To tell a story about a pizza restaurant

2. In what step do you add the baking soda?
  - a. 1
  - b. 2
  - c. 3
  - d. 4
  
3. What color should the cookie be before you add the toppings?
  - a. Golden brown
  - b. Dark brown
  - c. Light brown
  - d. Toasty brown
  
4. At which steps do you need to be the *most* careful?
  - a. 1 and 2
  - b. 2 and 3
  - c. 4 and 5
  - d. 7 and 9
  
5. What is the *best* way to describe a holiday pizza-cookie from the recipe above, *before* it is cut?
  - a. A large, spicy cookie
  - b. A small, sweet cookie
  - c. A large, sweet cookie
  - d. A small, spicy cookie

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### French Toast

<p>Makes 4 two-piece servings.</p> <p><b>You'll need:</b></p> <ul style="list-style-type: none"><li>• 4 eggs</li><li>• 4 tablespoons sugar</li><li>• ½ cup milk</li><li>• ½ teaspoon cinnamon</li><li>• ¼ teaspoon nutmeg</li><li>• 4 to 6 tablespoons butter</li><li>• 8 slices of bread</li><li>• maple syrup</li><li>• powdered sugar</li></ul>	<p><b>What to do:</b></p> <ol style="list-style-type: none"><li>1. Combine eggs, sugar, milk and spices in a bowl.</li><li>2. Put sliced bread into mixture and turn until bread is soaked.</li><li>3. Melt 4 tablespoons butter in frying pan.</li><li>4. When butter bubbles, place soaked bread in pan and brown on both sides.</li><li>5. Add additional butter to pan when needed.</li><li>6. Place two pieces on each plate, cover with maple syrup and sprinkle with powdered sugar.</li></ol>
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From Rookie Cookie's Goodies, The Mini Page

1. Which things are *most important* in this recipe?
  - a. Powdered sugar and nutmeg
  - b. Cinnamon and maple syrup
  - c. Bread and milk
  - d. Eggs and sugar

2. How many servings will this recipe make?
  - a. 2
  - b. 4
  - c. 6
  - d. 8

3. In which step should you be the *most careful*?
  - a. Step 1: Combine eggs, sugar, milk and spices in a bowl.
  - b. Step 2: Put sliced bread into mixture and turn until bread is soaked.
  - c. Step 4: When butter bubbles, place soaked bread in pan and brown on both sides
  - d. Step 6: Place two pieces on each plate, cover with maple syrup and sprinkle with powdered sugar.
  
4. If you wanted to change the recipe to make 8 servings, what would you have to do?
  - a. Melt the butter longer
  - b. Cook the bread for less time
  - c. Double all the ingredients
  - d. Leave out the eggs
  
5. Which *best* describes the French toast?
  - a. Cool and sweet
  - b. Crunchy and spicy
  - c. Warm and sweet
  - d. Hot and soupy