



Becoming Cookie Master

From Monster to Master

Learning Target: I can use my understanding of baking ingredient functions to develop a unique cookie recipe.

Explore	Your Task
<div data-bbox="284 1144 649 1512"> </div> <p data-bbox="178 1522 755 1606">Visit Sweet Treats YouTube channel & Watch 3 Cookie Recipe Videos</p>	<div data-bbox="820 1102 1421 1228"> <p>[1]</p> <p>List the ingredients all 3 recipes had in common.</p> <ul style="list-style-type: none"> • </div> <div data-bbox="787 1291 1445 1648"> <p>[2]</p> <p>What are the four essential ingredients?</p> <ol style="list-style-type: none"> 1. 2. 3. 4. <p>What ingredients made each of the 3 cookie recipes unique?</p> </div>



Click on the link to learn how to CUSTOMIZE your cookie recipe

What are some ways you would like to customize your cookie recipe?

Explain

Your Task



Click on each image to learn the function of FLOUR, SUGAR, EGG, and BUTTER.

Each picture is a different resource!

You may gather your learned information in a Google Document.

You MUST:

Add a posted note on the discussion board on [Padlet](#). (Keyword: Culinary6)

Include at least 3 facts about each of the four ingredients in your Culinary Notebook Basic Ingredient Foldable.

Apply

Your Task

[1]

Create a recipe on [Canva](#)

Make sure you MAKE A COPY, do not edit my template.

[2]

Upload your DOWNLOADED recipe to [Padlet](#) (Keyword: Culinary6).

[3]

Cast your 2 VOTES for best recipe. Recipe with most votes will be baked in class next week!

View the [rubric](#) before getting started
Due on Padlet no later than December 22nd

