

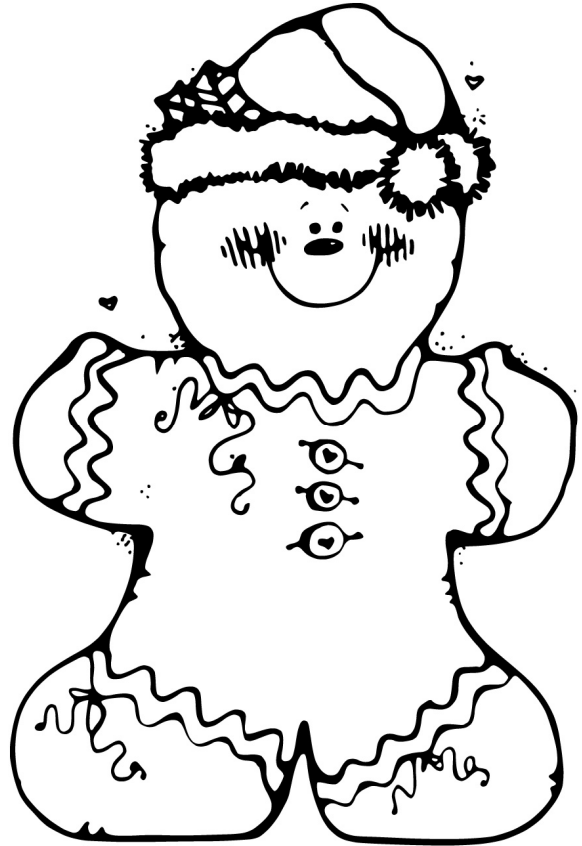


Name: _____

Do you love the smell of warm, spicy cookies that fill the kitchen during the holiday season? One of our favorite treats to make this time of year is gingerbread cookies! Not only are they delicious, but they also make the house smell wonderful. Let's take a closer look at how you can make your very own gingerbread cookies at home.

Ingredients You'll Need:

- 2 1/2 cups all-purpose flour
- 1 1/2 teaspoons ground ginger
- 1 1/2 teaspoons ground cinnamon
- 1/2 teaspoon ground cloves
- 1/2 teaspoon baking soda
- 1/4 teaspoon salt
- 1/2 cup unsalted butter, softened
- 1/2 cup brown sugar
- 1/2 cup molasses
- 1 egg
- 1 teaspoon vanilla extract



Steps to Bake Gingerbread Cookies:

1. Ask an adult for help and preheat the oven to 350°F (175°C).
2. In a large mixing bowl, combine the flour, ginger, cinnamon, cloves, baking soda, and salt. Stir everything together.
3. In another bowl, cream the softened butter and brown sugar together until it's smooth and fluffy.
4. Add the molasses, egg, and vanilla extract to the butter and sugar mixture. Mix until everything is well combined.
5. Gradually add the dry ingredients to the wet ingredients and mix until a soft dough forms.
6. Once the dough is ready, ask an adult to help you roll it out on a floured surface. You can use cookie cutters to make fun shapes like gingerbread men, stars, or hearts.



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7. Place your gingerbread cookies on a baking sheet lined with parchment paper.
8. Bake the cookies in the preheated oven for about 10-12 minutes, or until they're lightly browned.
9. Let the cookies cool on a wire rack.
10. Once they're cool, you can get creative and decorate your gingerbread cookies with icing, sprinkles, and candies. Have fun with your designs!

Now you have a batch of delicious gingerbread cookies to enjoy with your family and friends. They're perfect for sharing during the holidays or leaving out for Santa Claus on Christmas Eve. Remember to share the joy and maybe even save a few for yourself! Happy baking!

1. What is the text structure of this passage? (circle one)

description

cause and effect

compare and contrast

problem and solution

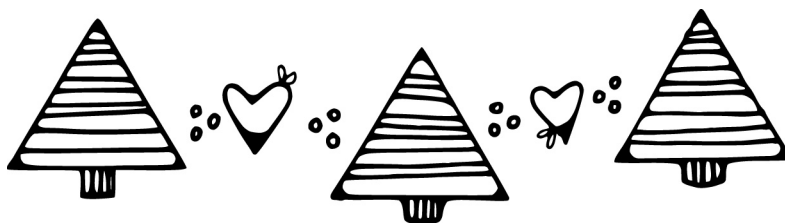
sequence

2. Why does step 6 say to roll the dough on a floured surface? _____

3. What is the 3rd step of the recipe? _____

4. What are some things you can use to decorate your gingerbread cookies? _____

5. Decorate the gingerbread cookie on the other side.



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