Butter Cookies

**You will need: team members:**

Mixer with blades 1) \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

Mixing bowl 2) \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

Measuring cups and spoons 3)\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

Egg separator 4)\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

Potholders

Cookie scoop

Wire rack

Rubber scrapper

Spatula

Cookie sheets

Dish towels (1 large/1 small)

**Recipe:**

1 ½ sticks of butter

1 cup of sugar

1 egg yolk

1 tsp of vanilla

1 ¾ cup of flour**.**

**Prepare your station:**

Make sure that you have the necessary equipment before you begin.

Fill the sink with hot, soapy water. Take the small towel and get it wet and wipe down your counter to make sure it is clean.

Turn the oven on 350 degrees to preheat. This is important so that when you are ready to put the cookies in the oven is at the correct temperature.

Share the responsibilities equally. Assign one person to mix the cooking dough, the other person can go get the supplies, and the other person can place the cookies on the cookies sheets.

**Step one:** Place in the mixing bowl 1 ½ sticks of butter and 1 cup of sugar. Electric mix the mixture for **two minutes** using your rubber scrapper to scrape the sides of the bowl. I would suggest that one of the team members sets the timer for this step. Add the egg yolk and vanilla and mix well. Add the flour and mix well.

**Step two:**

Form dough into one inch balls and arrange on a large ungreased cookie sheet. Press dough lightly with fingertips to make circles. Put 12 cookies on each cookie sheet. Decorate the cookies using sugar or sprinkles.

**Step three:**

Bake until cookies are lightly golden around the edges, 10 to 12 minutes. Let rest on cookie sheets for two minutes and then transfer the cookies to the wire rack to cool further.

**Step four:**

Clean up; put all glasses in the dishwasher. Wash by hand the mixing bowl, the mixer blades, the cookie scoop, the cookie sheets, rubber scraper. Wipe down counters.

Return this sheet to Mrs. Raines for grading.