



## *Ingredients and Equipment list for Virtual Children's Cooking Classes*

### *Equipment List*

*Danish Dough Hook*

*Measuring cups,*

*Measuring Spoons*

*Dough Divider*

*Stainless Steel Bowl*

*Wet Cloths*

*Dry Cloths*

*gallon zip lock freezer bags*

### *Ingredients List*

*Flour King Arthur All Purpose*

*Eggs*

*milk*

*baking powder*

*Sugar*

*Salt*



*Oil*

*Saf Instant Yeast*

*Cooking oil*

*Tomato sauce*

*cheese*

*pepperoni*

*Italian seasoning*

*nutmeg*

*evaporated canned milk*



## *Rules for Cooking*

- #1 Wash your hands. Always wash your hands before handling food or cooking.*
- #2 Keep your hands away from your face and hair. If you do touch for face or hair, wash your hands again. That goes for petting the dog or cat, wash your hands.*
- #3 If you leave the kitchen area for any reason when you return wash your hands again.*
- #4 No double dipping. Meaning if you taste something with a spoon or fork, do not use the same spoon for fork to taste again. Use a clean utensil for every taste or sample. Have a cup of plastic utensils close by is a great idea. Do not use your finger for tasting.*
- #5 Before starting any cooking project prepare the kitchen area. Fill up a sink of warm soapy water. Clean clutter and previous projects up before starting a new one. Clean as you go. Wash as you go.*
- #6 Always make sure the kitchen area is cleaner when you are finished than when you started. (This will make mom super happy)*
- #7 Enjoy the Experience, from prep to cleaning up and especially the food you make.*



## *Chocolate Chip Cookies*

*2 cubes butter room temperature*

*1 cup brown sugar*

*1 cup white sugar*

*2 eggs (2 tablespoons chia seeds with 6 tablespoons water for chia eggs if doing a cookie dough party )*

*1 tablespoon vanilla*

*1 teaspoon salt*

*1 teaspoon baking soda*

*3 cups clean white flour*

*2 cups chocolate chips*

*1 cups chopped nuts, optional*

*Whip butter and sugars until creamy, add eggs and vanilla, whip until creamy, add dry ingredients and mix well.*

*Scoop and bake in a 335 degree oven until done. About 10 to 12 minutes.*



*Gluten Free Whole Grain Chocolate Chip Cookies*

*Substitute Chef Brad's Gluten Free Flour Blend for the flour.*