

December 2021 Snickerdoodle Activity



Suggested Grade Levels: 3+

*A parent/guardian must supervise
this activity at all times.*

Ingredients

Be sure to reduce fractions and convert to a mixed number, if necessary.

Cookie

1000 – 999 = ___ cup unsalted butter (softened)

201 – 199 = ___ large eggs

459 – 457 = ___ teaspoons vanilla

$\frac{6}{4}$ = ___ cups sugar

$\frac{22}{8}$ = ___ cups flour

$\frac{9}{6}$ = ___ teaspoons cream of tartar

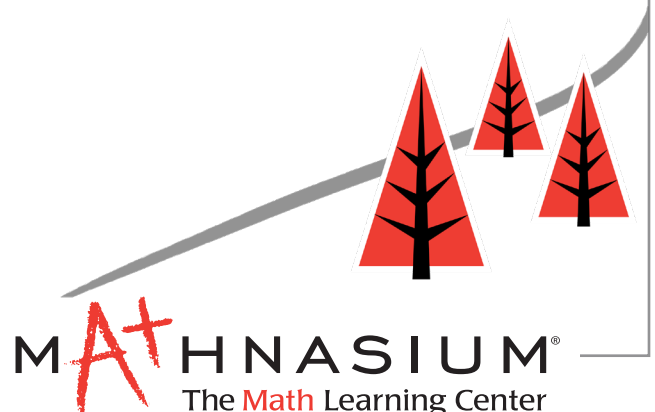
$\frac{4}{8}$ = ___ teaspoon salt

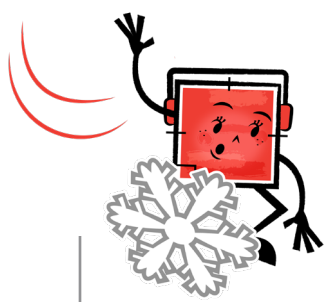
$\frac{9}{18}$ = ___ teaspoon baking soda

Cinnamon-Sugar Mixture

$\frac{3}{4} - \frac{2}{4}$ = ___ cup sugar

$\frac{9}{3} - \frac{3}{2}$ = ___ tablespoons cinnamon





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Directions

Be sure to reduce fractions and convert to a mixed number, if necessary.

1. Preheat the oven to **half of 700** = ____ degrees Fahrenheit.
2. In a large mixing bowl, cream the butter and sugar for **202 - 198** = ____ minutes to **704 - 699** = ____ minutes until light and fluffy. Scrape the sides of the bowl and add the eggs and vanilla. Cream for another **18 ÷ 9** = ____ minutes.
3. Stir in the flour, cream of tartar, baking soda, and salt, just until combined.
4. Cover the bowl in plastic wrap and refrigerate for **6 × 5** = ____ minutes.
5. In a small bowl, stir together sugar and cinnamon.
6. Roll into small balls with a diameter of $\frac{3}{2}$ = ____ inches. Roll until round and smooth.
7. Drop the balls into the cinnamon-sugar mixture and coat well, ensuring the cookie balls are completely covered.
8. Place the balls on a parchment paper-lined baking sheet. To make flatter cookies, press down in the center of the ball before placing in the oven.
9. Bake for **450 ÷ 45** = ____ minutes.
10. Let cool for $\frac{17}{2} + \frac{3}{2}$ = ____ minutes on baking sheet before removing from the pan.

Enjoy!