



Bake for Family Fun Month Activity

FIRST GRADE ACTIVITY

“Baking for my Valentine”

“Cookie Pop Art”

MATERIALS NEEDED:

Ingredients for Chocolate Sugar Cookies:

- 1 pkg. (17.5 oz) sugar cookie mix
- 2/3 cup cocoa
- 1/3 cup vegetable oil
- 2 eggs, beaten
- 1 tablespoon plus 1 teaspoon water

Equipment

- Large mixing bowl
- Spoon
- Fork
- Flat wooden sticks with rounded ends (popsicle type)
- Cookie Sheet
- Wire cooling rack

Books

- Pablo Picasso.*** Ibi Lepscky. 1992.
- Simple Pictures are Best.*** Nancy Willard and Tomie dePaola. 1976.

ACTIVITIES:

- Make large, round (3-inch) sugar cookies on a stick—chocolate, plain or multi-colored*—to use as a “canvas” to decorate.
- Explore realistic and impressionistic art
- Create an edible picture through food decoration
- Use stencils and squares to create designs.
- Decorate sugar cookies using, food paints or markers; homemade or ready-to-spread frosting; chips, coconut, licorice pieces, nuts, dried cherries/fruit.
- Let each family member have a sugar cookie “canvas”; paper plate “palates” for mixing food colors, assembling decoration items for their creation.
- Frost the cookie and decorate it with decoration materials provided.
- Let each family member tell about their creation.

BAKING ACTIVITY: Cookie Pop Art

Chocolate Sugar Cookies

Makes 18-20 (3-inch) cookies

1 pkg. (17.5 oz.) sugar cookie mix
2/3 cup cocoa
1/3 cup sunflower or vegetable oil
2 eggs, beaten
1 tablespoon plus 1 teaspoon water
Flat wooden sticks with rounded ends

Directions:

1. Heat oven to 350 Degrees F.
2. Combine cookie mix and cocoa in large bowl; stir.
3. Add oil, eggs and water; mix with spoon or fork until well combined. Dough will clump together and be easy to handle.
4. Shape dough into 1 ½ inch balls.
5. Poke a wooden stick into the side of each ball. Flatten each until about ¼-inch thick on an ungreased cookie sheet.
6. Bake 8-10 minutes or until set. Cool slightly; remove from cookie sheet to wire rack. Cool completely and decorate as desired.

Source: Hershey's Kitchens

Great Cookie Decorating Resources:

The All American Cookie Book. 2001.
Nancy Baggett. www.kitchenlane.com

Sarah Phillips at www.Baking911.com

BAKE FOR FAMILY FUN EXPLORATION:

- Read to assist children in being free to express themselves; sometimes simple is best.

- Art copies or book—Show copies of paintings by **realistic** painters/illustrators— (Ex. Winslow Homer, N C Wyeth) and **impressionists** (Picasso, Monet, Van Gogh)
- Make Paddle Cookie Pops

Paddle Cookie Pops

1 cup sugar
 1 cup (2 sticks) butter or margarine, softened
 ½ teaspoon vanilla
 1 egg
 2 2/3 cups all purpose flour
 *Optional: 3 food colors
 Flat wooden sticks with rounded ends

Directions:

1. Heat oven to 375 degrees F.
2. Stir sugar, margarine or butter, vanilla and egg in large bowl until smooth.
3. Stir in flour.
4. Option: Divide dough into 3 equal parts. Stir 4 drops of one food color into each part of dough to make three different colors of dough.
5. Shape dough into 1-inch balls (or larger, as desired). Optional: Use a little bit of each colored dough for each ball.
6. Put balls 2-inches apart on ungreased cookie sheet. Poke wooden stick into side of each ball. Press balls until ¼-inch thick, using the bottom of a glass that you have dipped in sugar.
7. Bake 9 to 11 minutes or until slightly firm and edges are light golden brown. Cool 1 minute before taking cookies off cookie sheet. Cool completely.
8. Frost and decorate cookies.

Source: Gold Medal Flour *Rainbow Bakery*

Frosting:

Makes 3/8 cup (5.4 oz.) frosting

1 tablespoon butter or margarine, softened
 1 cup powdered sugar
 1 tablespoon hot milk or light cream
 ½ teaspoon vanilla extract

1. Mix all ingredients until smooth.

VOCABULARY:

Real: existing in fact or actuality

Impression: to fix in the mind

BOOKS FOR READING TOGETHER:

Pablo Picasso. Ibi Lepescky. 1992.

Simple Pictures are Best. Nancy Willard and Tomie depaola. 1976.