



CUTOUT COOKIES



SENSORY OBJECTIVES: FEEL THE FLOUR AND SUGAR BETWEEN YOUR FINGERS, AS THERE ARE DIFFERENT TEXTURES. THE MIXER IS A LOUD PIECE OF KITCHEN EQUIPMENT. DOES IT BOTHER YOU? WHAT CAN YOU DO TO HELP WITH THE NOISE?

SPEECH OBJECTIVES: WHY DO YOU NEED TO ADD THE FLOUR SLOWLY? WHY DO YOU NEED TO SCRAPE DOWN THE SIDES OF THE BOWL?

INGREDIENTS:

- 3 CUPS FLOUR
- 1/2 TSP BAKING SODA
- 1/4 TSP SALT
- 1 CUP BUTTER
- 1 CUP SUGAR
- 2 EGGS
- 1 TSP VANILLA

INSTRUCTIONS:

COMBINE THE DRY INGREDIENTS (FLOUR, BAKING SODA, AND SALT). SET ASIDE.

CREAM THE BUTTER, SUGAR, EGGS, AND VANILLA. ADD THE DRY INGREDIENTS AND MIX UNTIL JUST COMBINED.

DIVIDE IN HALF AND WRAP THE MIXTURE IN WAX PAPER AND PLACE IT IN A ZIPLOC. CHILL FOR SEVERAL HOURS, THEN ROLL IT OUT. BAKE AT 350 DEGREES AT 10-12 MINUTES. COOL, FROST, AND DECORATE.