

LITTLE CHEFS



One fine day, the moyenne section put on their little aprons, little chef's hats and baked chocolate chip cookies in the classroom.

They prepared all the ingredients for the recipe and all the baking utensils that they needed. Clarinda helped them with the recipe, Sylvie took pictures, and the assistants- Evelyn and Frances helped them sift, beat, mix, roll out, knead, smoothen, cut out, and bake the cookies.

Here's the recipe for

LITTLE CHEFS' CRUNCHY CHUNKY CHOCO CHIP COOKIES

INGREDIENTS:

2 large eggs

½ cup of brown sugar

1 teaspoon of vanilla

1 cup of softened butter

1 teaspoon of salt

1 cup chocolate chips

2 ½ cups of flour

1 teaspoon of baking soda

And here's how the little chefs baked the cookies:



“We needed to wash our hands, before baking” (ELYSE)

“We put on an apron so that our clothes will not be soiled when we make the cookies”
(CLOTILDE)

“We wore chef hats to keep strands of hair from falling on the cookies while we make them”
(BELEN)



“I broke 2 eggs and put them in the mixing bowl!” (**BAPTISTE**)
“Clarinda told us to be careful with the eggs because they are very fragile” (**ETIENNE**)



“ I beat the eggs with the wire whisk ” (**LILOU**)



“ I poured half a cup of brown sugar into the mixing bowl and Lilou mixed it afterwards ”
(**CARMEN**)



" The butter had to be cut up into smaller pieces because it was too big" (ELYSE)



" Afterwards, I mixed the eggs, sugar and butter altogether" (ANDREW)
" I had t hold the bowl for Andrew so that he could mix well" (JADEN)



" I continued to mix the eggs, sugar and butter" (BELEN)
" we needed to sift the flour because there were big chunks of it. (CLOTILDE)



" It was fun sifting the flour using the strainer" (GAËLLE)

" We made sure that the flour was sifted very well so we all took turns in doing it" (CLOTILDE)



" I scooped up the flour and poured it into the strainer for sifting" (ELYSE)

" I used both hands in sifting because it was little bit heavy for me" (LOUISA)



" I sifted the flour one cup at a time" (ETIENNE)



“After sifting the flour, we added it into the egg mixture” (KEVIN)
“It was difficult to mix with the wire whisk because the dough got so sticky” (ETIENNE)



“There were too many hands in the bowl, I could barely mix the cookie dough” (ANGE)
“The cookie dough was so sticky” (ALEXIS)
“It was so nice to use my hands to mix the dough, I have never done it before” (BAPTISTE)



"We put all of our hands in the mixing bowl to mix it all up" (**TAMARA**)
" Clarinda said that it was easier to mix with our hands because the dough was too sticky"
(**BELEN**)
"It was fun for me" (**CATALINA**)
" Me too" (**JEREMIE**)



"We mashed the cookie dough and formed balls out of it" (CARMEN)
" I sprinkled a little bit of flour on the dough to make it less sticky" (KEVIN)
" It was so easy to do" (LOUISA)



"When the cookie dough was all mixed, I added the chocolate chips" (LILOU)
"We had to mash it all up again to mix the chocolate chips" (ELYSE)



"We rolled out the cookie dough on the table and kneaded it until it was smooth and flat"
(ANDREW)

" I helped Andrew" (JEREMIE)
" It was hard to do" (CATALINA)



"We took turns in kneading the cookie dough, it was a lot of fun doing it" (ETIENNE)



"When the cookie dough was flat and ready, I cut it out with a cookie cutter" (ELYSE)
"I put the heart-shaped cookies on the baking pan" (LILOU)



“We made round-shaped cookies” (ANGE)
“We put the cookies on the baking pan” (BRYAN)



"Ours were star-shaped" (JADEN)

"I loved cutting the cookie dough out with the shaped cookie cutter" (ANDREW)



"Sylvie and Clarinda said that Evelyn had to put the cookies in the oven because it was dangerous for us to do it"

(JADEN)

"Evelyn had to use gloves because the oven was too hot" (ANGE)

"The gloves will protect our hands from getting burned when we touch hot things" (TAMARA)

"The oven was hot so we just waited in the classroom until the cookies were done" (LOUISA)

"It smelled so good" (KEVIN)

" After Evelyn put all the cookies in the oven, Frances waited until they were all done" (GAËLLE)

