



## M & M COOKIES VIDEO - CLASS ACTIVITY

LAUREN AND HER MOM ARE BAKING LAUREN'S FAVORITE KIND OF COOKIE: M & M COOKIES! LAUREN WANTS TO EMAIL THE RECIPE TO HER E-PAL, MARIE, WHO LIVES IN FRANCE, BUT SHE NEEDS TO MAKE SOME CHANGES FIRST. WATCH THE VIDEO TO FIND OUT WHY LAUREN NEEDS TO CHANGE THE RECIPE. CAN YOU HELP HER FIGURE OUT HOW TO DO IT?

- 1) WHAT CHANGES DOES LAUREN NEED TO MAKE TO THE RECIPE? WHY?
- 2) CAN YOU HELP LAUREN CHANGE THE RECIPE FOR MARIE? WATCH THE VIDEO A SECOND TIME. WRITE DOWN IMPORTANT INFORMATION ON THE RECIPE BELOW (THE INGREDIENTS SHOWN IN THE VIDEO ARE IN BOLD). THEN, ANSWER THE QUESTIONS ON THE NEXT PAGE.

### M & M Cookies:

**16 oz. M & M's**

**2 ½ cups flour**

½ tsp. Baking soda

½ tsp. Salt

2 sticks of softened butter or margarine

**¾ cup white sugar**

**¾ cup brown sugar (packed down)**

2 eggs

1 tsp. Vanilla

Preheat oven to 350 degrees. Grease baking sheets. Reserve ¼ of the bag of M&M's for decorating. Coarsely chop the rest of the M & M's.

Stir together flour, baking soda, and salt. In a large bowl, cream the butter and sugars together. Add eggs and vanilla and beat until light and fluffy. Add dry ingredients gradually. Add chopped candies.

Drop batter by rounded tablespoons onto baking sheets. Bake 6-7 minutes. Remove from oven. Decorate with some of the reserved candies. Return to oven and bake 3-5 minutes longer or until light brown. Remove from baking sheets. Cool on wire rack.

LAUREN NEEDS TO KNOW:

3) HOW MANY GRAMS ARE IN  $2\frac{1}{2}$  CUPS OF FLOUR?

4) HOW MANY GRAMS ARE IN  $\frac{3}{4}$  CUP OF WHITE SUGAR?

5) HOW MANY GRAMS ARE IN  $\frac{3}{4}$  CUP OF BROWN SUGAR?

6) HOW MANY GRAMS OF M & M'S SHOULD MARIE RESERVE FOR DECORATING?