### **Baking Lesson Plan With Recipe For Egg and Butter-free Chocolate Chip Cookies!**

### Amelia Sullivan for Online Splash Fall 2020

**What students should have access to at home:**

Flour

Sugar

Chocolate chips

Canola oil

Baking powder

Measuring cups

Mixing bowl

An oven

### ***Due to dietary restrictions, personal beliefs some individuals may have, or a shortage of access to baking staples such as butter or eggs due to Covid-19, I’ve selected a really tasty chocolate chip cookie recipe that is vegan***

### **INGREDIENTS**

* 2 cups wheat flour
* 1 teaspoon baking powder
* ¾ teaspoon baking soda
* ½ teaspoon fine sea salt
* 1 ¼ cups chocolate chips\*
* ½ cup packed brown sugar
* ½ cup white sugar
* ½ cup plus 1 tablespoon vegetable/canola oil
* ¼ cup plus 1 tablespoon water

*Slightly modified from this recipe:* <https://cookieandkate.com/amazing-chocolate-chip-cookies/>

**INSTRUCTIONS**

1. In a medium bowl, combine the flour, baking powder, baking soda and salt. Whisk to combine, then add the chocolate chips and toss to coat.
2. In a large bowl, combine the white sugar, brown sugar, oil and water. Whisk until the sugar has incorporated into the oil and the mixture is smooth, about 1 to 2 minutes.
3. Add the flour mixture to the sugar mixture, then stir just until combined and no more flour is visible (don’t overdo it).
4. Line 2 baking sheets with parchment paper for easy cleanup. Fill an ice cream scoop two-thirds with dough (or spoon the mixture into even 2-inch mounds), and place the dough onto one of the prepared sheets. Repeat with remaining dough, leaving several inches of space around each cookie.
5. When you’re ready to bake, preheat the oven to 350 degrees Fahrenheit. Bake until the edges are just starting to turn golden, about 14 to 17 minutes. Place the baking sheet on a cooling rack.

Lesson Plan:

1. For the first 5-10 minutes students will introduce themselves
2. We will then preheat our ovens, and start preparing our ingredients (I have attached a butter and egg free recipe above for chocolate chip cookies)
3. We will play a fun kahoot game I’ve created with basic baking things to know
4. We will bake our cookies and continue to chat and clean up our work stations
5. Once the cookies come out, we will let them cool and then try them
6. Final remarks and goodbyes