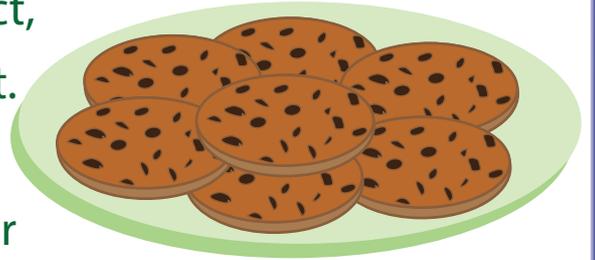




Baking Cookies

Rhone and Elanie are ready to bake chocolate chip cookies. They used 2 eggs, 1 cup salted butter, 1 cup white sugar, 3 cups all-purpose flour, 2 cups chocolate chips, 2 tsp vanilla extract, 1 tsp baking powder, baking soda and salt. They mixed flour, salt, baking soda and baking salt with beaten eggs, sugar, butter and vanilla extract. Add the chocolate chips at the end and give it a gentle mix. Make small dough balls, slightly flatten it, spread them evenly on a tray with parchment paper and bake it in a pre heated oven. Cookies are ready to serve.



Answer the following.

1) Who are baking cookies?

2) Name the ingredients used?

3) How many cups of sugar and all- purpose flour are used?

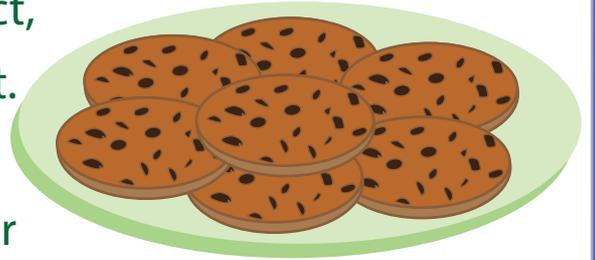
4) What paper is spread on the tray to place the flattened dough?

5) What cookies have been prepared by Rhone and Elanie?



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Answer the following.

1) Who are baking cookies?

Rhone and Elanie are baking cookies.

2) Name the ingredients used?

The ingredients used are eggs, salted butter, white sugar, all-purpose flour, chocolate chips, vanilla extract, baking powder, baking soda and salt.

3) How many cups of sugar and all- purpose flour are used?

One cup of sugar and three cups of all purpose flour are used.

4) What paper is spread on the tray to place the flattened dough?

A parchment paper was spread on the tray.

5) What cookies have been prepared by Rhone and Elanie?

Rhone and Elanie prepared chocolate chip cookies.