

# Chocolate Chip Cookies

## Ingredients:

1 stick softened butter



3/4 cup light or dark brown sugar



1 large egg



1-1/4 cup flour



1 cup chocolate chips



## Materials:

Mixing bowl



Long spoon



Measuring cup



Baking sheet




## Directions:


1. Preheat oven to 350°F.
2. Mix the butter and sugar together until completely combined.
3. Add the egg and mix until incorporated.
4. Stir in the flour then the chocolate chips until combined.
5. Scoop into mounds about 1 TBSP each onto ungreased cookie sheets (you can use parchment paper to line your sheets). Do not put more than 9 cookies per sheet.
6. Bake at 350°F until just set on the edges and middle still looks undercooked. About 8-12 minutes. (if you did not use brown sugar the cookies will not brown because of the lack of baking soda and baking powder)
7. Allow to cool on the baking sheets for 5 minutes before removing. Cookies will continue to cook on the sheets for a few minutes.


**Makes about 2 dozen medium sized cookies**


## Homemade Applesauce

### Ingredients:


4 Apples 

1/4 cup sugar 


1/4 teaspoon cinnamon 


3/4 cup water 

### Materials:

Cutting board 

Knife 

Measuring cup 

Saucepan with lid 

Fork 

### Directions:

1. Wash and peel the apples
2. Cut the apples into four (4) pieces
3. Remove the seeds
4. Cut the apples into smaller chunks
5. In a saucepan, combine the apples, sugar, cinnamon and water
6. Cover the saucepan with the lid and cook for 15 to 20 minutes
7. Allow the mixture to cool
8. Mash the apples with the fork
9. Put apple sauce in a cup and enjoy!