

Today is National Chocolate Cookie Day **AND** National Pizza Party Day!!  
To celebrate these days, please read below for ways to celebrate BOTH!

Cookie Read Alouds:

<https://www.youtube.com/watch?v=8tY3TicDIww>

<https://www.youtube.com/watch?v=pWtjqg2IbaQ>

How chocolate cookies are made in a factory:

<https://www.youtube.com/watch?v=kUIA3cBhApw>

## Easiest Chocolate Chip Cookie Recipe

AUTHOR: [I Heart Eating](#) PREP TIME: 10 minutes COOK TIME: 8 minutes SERVINGS: 24 cookies



### INGREDIENTS

- 1/2 cup butter
- 1/2 cup granulated sugar
- 1/4 cup brown sugar (packed)
- 2 teaspoons vanilla extract
- 1 large egg
- 1 cup semisweet chocolate chips
- 1/2 teaspoon kosher salt
- 1/2 teaspoon baking soda
- 1 3/4 cups all-purpose flour

### INSTRUCTIONS

1. Preheat the oven to 350 F.
2. Microwave the butter for about 40 seconds.
3. In a large bowl, mix butter with the sugars until well-combined.
4. Stir in vanilla and egg until incorporated.
5. Add the flour, baking soda, and salt.
6. Mix dough until just combined. Dough should be soft and a little sticky.
7. Stir in chocolate chips.
8. Scoop out 1.5 tablespoons of dough and place 2 inches apart on baking sheet.
9. Bake for 7-10 minutes, or until cookies are set. They will be puffy and still look a little under baked in the middle.

Pizza Read Aloud: <https://www.youtube.com/watch?v=i6xdncgnDXA>

Video of Papa Johns employee making pizza: <https://www.youtube.com/watch?v=WFIRkFw7K8U>

How to make a pizza chef's hat: [https://www.ehow.com/how\\_4761840\\_make-paper-chef-hat.html?utm\\_source=pinterest.com&utm\\_medium=referral&utm\\_content=inline&utm\\_campaign=fan\\_page&crlt.pid=camp.mem3dsnit32A](https://www.ehow.com/how_4761840_make-paper-chef-hat.html?utm_source=pinterest.com&utm_medium=referral&utm_content=inline&utm_campaign=fan_page&crlt.pid=camp.mem3dsnit32A)

Make Pizza for dinner! Have your child take a survey of toppings everyone wants—you can make pretend pizza or real pizza using the recipe below. Craft pizza is pictured below using paper plates. They could pretend to be a pizza restaurant owner serving pizza.



Pizza Recipe:

## Basic Pizza Dough



Recipe courtesy of Food Network Kitchen

From: Food Network Magazine



Level: Intermediate

Total: 2 hr 10 min

Prep: 2 hr 10 min

Yield: two 1-pound dough balls

### Ingredients:

- 1 tablespoon sugar
- 1 1/4-ounce packet (2 1/4 teaspoons) active dry yeast
- 3 tablespoons extra-virgin olive oil, plus more for brushing
- 3 3/4 cups all-purpose flour, plus more for dusting
- 1 1/2 teaspoons salt

### Directions:

**1** Whisk 1 1/3 cups warm water (105 degrees F) and the sugar in a bowl; sprinkle the yeast on top. Set aside until foamy, about 10 minutes. Stir in the olive oil.

**2** Whisk the flour and salt in a large bowl. Make a well in the center of the flour and pour in the yeast mixture. Gradually stir with a wooden spoon to make a rough dough.

**3** Turn the dough out onto a lightly floured surface. Knead until smooth and elastic, about 5 minutes, dusting with more flour if necessary. Form into 2 balls. Brush 2 large bowls with olive oil, add a ball of dough to each and turn to coat with the oil. Cover tightly with plastic wrap and set aside at room temperature until doubled in size, about 1 hour, 30 minutes. Roll out and top as desired, or wrap in plastic wrap and freeze up to 1 month.



Photograph by Con Poulos

Recipe courtesy Food Network Magazine