Today is National Chocolate Cookie Day <u>AND</u> 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=8tY3TicDlww https://www.youtube.com/watch?v=pWtjgg2lbaQ

How chocolate cookies are made in a factory:

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

Easiest Chocolate Chip Cookie Recipe

AUTHOR: | 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

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

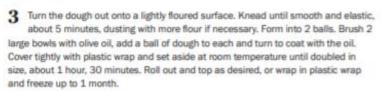
Ingredients:

- 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.



Photograph by Con Poulos Recipe courtesy Food Network Magazine