



Books to
Treasure

Cook-A-Doodle-Do!

By Janet Stevens and Susan Stevens Crummel
(Lesson by Linda Weible and Dagne Billings)

The Non-fiction part of COOK-A-DOODLE-DOO!

Directions: Cut questions into strips. Each group has a set. Take turns drawing a strip and locating the answer in the book.

Define cookbook, recipe, and ingredients.

How is temperature measure?

Why should you set everything out first?

What is flour made from?

Name the different kinds of flour.

Why do you sift the flour?

What will make clean up easier?

Name the different sizes of measuring cups.

Why do we add baking powder?

Why do we mix dry ingredients together?

How did tablespoons and teaspoons get their names?

Where does butter come from?

Name two types of solid shortening.

Why should you crack an egg into a small bowl before you add it to the other ingredients?

Explain the difference between liquid and dry measuring cups.

Why do you grease a pan?

Explain why using a timer is important.

If you cut a strawberry in half, then cut each half in half. How many pieces do you have?

Why do you use a oven mitt or a pot holder to remove something from the oven?