

*From Our Home to Yours,
Have a Magical,
Mathematical Holiday Season!*



BAKING ACTIVITY: SUGAR COOKIES WITH ICING (Upper Elementary)

INGREDIENTS FOR COOKIES:

- $42 \div 12 =$ ____ cup(s) all-purpose flour
 $4 \div 4 =$ ____ teaspoon(s) baking powder
 $\frac{1}{2} + \frac{1}{2} =$ ____ teaspoon(s) kosher salt
 $15 \div 10 =$ ____ stick(s) of unsalted butter
at room temperature
 $20 \div 16 =$ ____ cup(s) granulated sugar
 $16 \div 8 =$ ____ large egg(s)
 $(5 \times 2) \div 10 =$ ____ teaspoon(s) vanilla extract

INGREDIENTS FOR ICING:

- $2\% \text{ of } 150 =$ ____ large egg white(s)
 $15\% \text{ of } 25 =$ ____ cup(s) confectioner's sugar
 $\frac{1}{16}\% \text{ of } 200 =$ ____ teaspoon(s) cream of tartar
 $\frac{1}{4}\% \text{ of } 50 =$ ____ teaspoon(s) kosher salt
Food coloring (optional)

DIRECTIONS FOR COOKIES:

- Preheat oven to $25 \times 13 =$ ____ degrees F ($89 + 34 + 40 =$ ____ degrees C).
- In a large bowl, beat together butter and sugar until fluffy for $12 \div 6 =$ ____ to $21 \div 7 =$ ____ minute(s). Scrape down sides of the bowl and add egg(s) $5 \times 1 - 4 =$ ____ at a time. Add vanilla and beat until everything is well combined.
- In another bowl, whisk together flour, baking powder and salt. Add dry ingredients to wet ingredients all at once and mix until incorporated. Scrape dough out of bowl and wrap in plastic wrap. Chill at least $\frac{2}{3} + \frac{2}{3} + \frac{2}{3} =$ ____ hour(s) and up to $2 \frac{1}{2} \times 2 =$ ____ day(s).
- Lightly flour a surface and roll out dough until it's about $\frac{1}{2} \div 4 =$ ____ inch(es) thick. Create shapes, using a lightly floured cookie cutter or knife.
- Place shapes onto parchment-lined baking sheets $33 - 8 \times 4 =$ ____ inch(es) apart and bake for $4 + 4 + 4 =$ ____ to $6 \times 3 - 3 =$ ____ minute(s), rotating the sheets halfway through. Cool the cookies on a rack. Decorate with icing and whatever else you'd like.

DIRECTIONS FOR ICING:

- Using an electric mixer, whisk egg whites until light and foamy, about $0.25 \times 4 =$ ____ minute(s). Add powdered sugar, cream of tartar and salt to egg white(s) and continue to whisk.
- Thin icing with $2 \times 5 - 7 =$ ____ to $16 \div 2 \div 2 =$ ____ tablespoon(s) of water or until it is as thick as hot fudge.
Add food coloring, if desired. Keep covered until ready to use.