Name $\qquad$ Date $\qquad$

Read the recipe and answer the questions.

## Holiday Pizza-Cookie

| Yield: 4 portions | What to do: <br> 1. In a large bowl, mix shortening, <br> You'll need: |
| :--- | :--- |
| butter and sugars until smooth. |  |
| Crust: | 2. Beat in egg and vanilla. |
| $\bullet 1 / 3$ cup shortening | 3. Stir in flour, baking soda and salt. |
| $\bullet 1 / 2$ cup butter | 4. Add chocolate chips. |
| - $1 / 2$ cup granulated sugar | 5. Spread dough evenly on an |
| - $1 / 2$ cup packed brown sugar | ungreased 14 -inch pizza pan. |
| - 1 egg | 6. Preheat oven to 375 degrees and |
| - 1 teaspoon vanilla | bake 10 to 12 minutes or until golden |
| - $1 / 1 / 3$ cups flour | brown. |
| - $1 / 2$ teaspoon baking soda | 7. Remove from oven and add toppings. |
| - $1 / 2$ teaspoon salt | 8. Return to oven for 6 to 8 minutes. |
| - 1 cup chocolate chips | 9. Cool slightly and cut with a pizza |
| Toppings: | cutter. |
| $\bullet 1 / 2$ cup marshmallows |  |
| $\bullet 1 / 2$ cup chopped nuts |  |
| - $1 / 2$ cup mini candy-covered chocolate |  |
| pieces |  |

From Rookie Cookie's Goodies, The Mini Page ${ }^{\circledR}$

1. What is the main purpose of this selection?
a. To tell people how to make dinner
b. To persuade people to have a holiday party
c. To tell people how to do something
d. To tell a story about a pizza restaurant
2. In what step do you add the baking soda?
a. 1
b. 2
c. 3
d. 4
3. What color should the cookie be before you add the toppings?
a. Golden brown
b. Dark brown
c. Light brown
d. Toasty brown
4. At which steps do you need to be the most careful?
a. 1 and 2
b. 2 and 3
c. 4 and 5
d. 7 and 9
5. What is the best way to describe a holiday pizza-cookie from the recipe above, before it is cut?
a. A large, spicy cookie
b. A small, sweet cookie
c. A large, sweet cookie
d. A small, spicy cookie
