

# the Young Inventor's Club

by If not you brands?

## Challenge #5



Inspired by Book 1!

## COOKIE COMPETITION!

A fun activity that will encourage your kids to get creative. A STEM challenge that is fun and super yummy! Have fun with your kids while promoting **simple math skills and the importance of following instructions.**

For Ages: 3+

Time Needed: 20 min.



### Challenge Objective

The objective of this challenge is to invent a cookie flavor! Follow along with the baking instructions and then get creative with your topping!

Can you invent the most delicious cookie ever?



### What You'll Need

- Basic cookie ingredients (find the full ingredient list on back of this page)
- A couple of your favorite sweets and snacks
- A little help from an adult when it comes to using the oven or measuring ingredients

★ Don't forget to **SHARE A PICTURE** of your cookies  
★ with us on Instagram **@ifnotyoubooks** ★

[ifnotyoubooks.com/inventors-club](https://www.ifnotyoubooks.com/inventors-club)

For more information about this activity and many more visit [www.bakermama.com](https://www.bakermama.com)

# Cookie Competition!

## Cookie Dough Ingredients

- 1-1/2 cups (3 sticks) unsalted butter, softened
- 1 cup granulated sugar
- 1 cup dark brown sugar
- 2 large eggs
- 1 teaspoon vanilla
- 3 cups all-purpose flour
- 1 teaspoon baking soda
- 1/2 teaspoon salt

## Cookie Mix-in Ideas

- Sprinkles
- Mini-Chocolate Chips
- Chocolate Chips
- White Chocolate Chips
- Peanut Butter
- M&M minis
- Dried Cranberries
- Chopped Walnuts
- Slivered Almonds
- Cinnamon Sugar
- Unsweetened Cocoa Powder
- Sea Salt

## Baking Instructions

1. Preheat oven to 350°F. Spray baking pans with cooking spray or line with parchment paper.
2. With an electric mixer beat the 1-1/2 cups butter (3 sticks), granulated sugar and brown sugar together until well combined. Then, beat in the eggs and vanilla.
3. With the mixer on low speed, beat in the flour, baking soda and salt until combined.
4. Scoop cookie dough into individual bowls so each person can add their preferred mix-ins.
5. Let each person use a small spatula or spoon to combine their mix-ins and dough.
6. Scoop each cookie dough creation onto a baking pan, spacing a few inches apart if they're on the same pan. Do not flatten the cookies.
7. Bake for 8-10 minutes, rotating the pan halfway through. Cookies are done when the edges are golden or light brown and the centers look set. Try not to over-bake them if you want them to be chewy!

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