

Name _____

Choco-Delight Chocolate Chip Cookies

Short Answer Key

1. The two types of sugar used in this cookie recipe are granulated sugar and brown sugar.
2. Leaving space between cookie dough balls on the baking sheet prevents the cookies from spreading into each other as they bake, ensuring they have enough room to expand and bake evenly.
3. Even if the cookies appear slightly underbaked in the center, they are done when they are golden brown around the edges and set on the outside. They will continue cooking on the hot cookie sheet after being removed from the oven.
4. Creative additions to the basic chocolate chip cookie recipe could include chopped nuts (such as walnuts or pecans), dried fruits (like raisins or cranberries), or even a sprinkle of sea salt for a sweet and salty contrast.
5. Besides sharing them with friends and family, you can enjoy these cookies as an after-school snack, a treat at a picnic, or even as a surprise gift for someone special.

