

Name _____ Date _____

Read the recipe and answer the questions.

Holiday Pizza-Cookie

<p>Yield: 4 portions</p> <p>You'll need:</p> <p>Crust:</p> <ul style="list-style-type: none">• $\frac{1}{3}$ cup shortening• $\frac{1}{4}$ cup butter• $\frac{1}{2}$ cup granulated sugar• $\frac{1}{2}$ cup packed brown sugar• 1 egg• 1 teaspoon vanilla• $1\frac{1}{3}$ cups flour• $\frac{1}{2}$ teaspoon baking soda• $\frac{1}{2}$ teaspoon salt• 1 cup chocolate chips <p>Toppings:</p> <ul style="list-style-type: none">• $\frac{1}{4}$ cup marshmallows• $\frac{1}{2}$ cup chopped nuts• $\frac{1}{2}$ cup mini candy-covered chocolate pieces	<p>What to do:</p> <ol style="list-style-type: none">1. In a large bowl, mix shortening, butter and sugars until smooth.2. Beat in egg and vanilla.3. Stir in flour, baking soda and salt.4. Add chocolate chips.5. Spread dough evenly on an ungreased 14-inch pizza pan.6. Preheat oven to 375 degrees and bake 10 to 12 minutes or until golden brown.7. Remove from oven and add toppings.8. Return to oven for 6 to 8 minutes.9. Cool slightly and cut with a pizza cutter.
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From [Rookie Cookie's Goodies](#), The Mini Page®

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

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