

How to Make Eskimo Cookies

By: Deborah Lynn

This is a great recipe. It is fun and easy. I made these cookies when I was a little girl and the cookies taste great. They are called Eskimo Cookies because you don't cook them. Instead, you keep them in the refrigerator so they will be cold when you eat them.



The first thing you need to do is put on an apron and wash your hands. Second, gather up all the things that you will need. Get a mixing bowl, a wooden spoon, a plate for the powdered sugar, and a tray to put the cookies on. Third, gather the ingredients you will need: Powdered sugar, 1 $\frac{1}{2}$ sticks of butter, $\frac{3}{4}$ cup of sugar, 3 tablespoons of cocoa, 1 tablespoon of water, $\frac{1}{2}$ teaspoon of vanilla and 2 cups of Quick Quaker Oats. Next, pour some powdered sugar into the plate so it will be ready to use later.

Now here is where the fun begins! Put the butter into the mixing bowl and add the sugar, then mix it with the wooden spoon. After it is mixed, add the cocoa, water and vanilla and mix that again. Finally, you will add the oats. At this point it is easier to just stick your hands in the bowl and squeeze the gooey mixture through your fingers. It's more fun too!

When it is mixed well, form the mixture into little balls. It should make about 36 balls. Roll them in the powdered sugar and then set them on the tray. You can eat them now or you can store them in the refrigerator. They will be good for probably two weeks, but I doubt they will last that long. I dare you to eat just one!

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Use the information in the story to answer the questions below.

1. Why do we call these cookies Eskimo cookies?
 - A. Because Eskimos eat these cookies.
 - B. Because these cookies were invented by Eskimos.
 - C. Because these cookies are kept in the refrigerator.
 - D. Because the name sounded like a good name.
2. What is the first step in making these cookies?
 - A. Gathering all the ingredients.
 - B. Putting on an apron and washing your hands.
 - C. Mixing up all the ingredients.
 - D. Making little balls.
3. How much cocoa do we need?
 - A. We need two cups.
 - B. We need $\frac{1}{2}$ teaspoon.
 - C. We need $\frac{3}{4}$ cup.
 - D. We need 3 tablespoons.
4. About how many balls can you make with this recipe?
 - A. You can make 36 balls.
 - B. You can make 12 balls.
 - C. You can make six balls.
 - D. You can make as many as you want to make.
5. What do you do with the balls just before you eat them?
 - A. Eat them.
 - B. Refrigerate them.
 - C. Roll them in powdered sugar.
 - D. Mix them up.

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ANSWER KEY

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