

THE

# SECRET COOKIE CLUB'S



BIG BATCH of  
BFF ACTIVITIES

# THE

# YUMMY COOKIE

## PERSONALITY QUIZ

What type of cookie matches your personality? Answer the questions below to find out!

1. What's your favorite thing to do with friends?

- A. **Something simple, like going to see a movie or hanging out in a coffee shop.**
- B. **You're happy just to spend a day in, chatting with close friends.**
- C. **If you can't throw a party, you want to find one: rock climbing, mountain biking, or camping!**
- D. **Get together to play games—the more challenging, the better!**

2. What do you do for fun when you're on your own?

- A. **Cook or bake something to share next time you're with friends.**
- B. **Draw, play music, or do something crafty.**
- C. **Head out to the park or a movie on your own.**
- D. **Read, journal, or just spend time with your thoughts.**

3. When you're sitting in class and the teacher asks a tough question, what do you do?

- A. **If you know the answer, you'll definitely raise your hand and see if the teacher calls on you.**
- B. **You keep your hand down, even though you know the right answer—you're too shy to speak in front of the whole class!**
- C. **Raise your hand right away! You're not sure if you know the answer but you'll give it a shot.**
- D. **You're shouting the right answer out even before your hand's all the way in the air!**

4. A little style question: how do you like to wear your hair?

- A. **A classic ponytail—cute, but out of your face.**
- B. **You tie it up in a neat bun.**
- C. **You let it do its own thing, whether that's wavy, curly, or straight.**
- D. **You keep it short and stylish, like a pixie cut.**



The Secret Cookie Club  
BY MARTHA FREEMAN

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# ANSWER KEY

MOSTLY A'S:



**CHOCOLATE CHIP!**

You're classic and reliable, the kind of person who's loved by all. You're always there for a friend in need, and you help others see the joy in simple pleasures. But you may sometimes forget to take care of the most important person in your life: YOU!

MOSTLY B'S:



**SNICKERDOODLE!**

Those who don't know you well see you as classy and predictable—which may be true—but your close friends know you're full of little surprises. You're genuinely sweet, but it takes a little pushing to get you out of your shell.

MOSTLY C'S:



**PEANUT BUTTER!**

You're always up for a party, a new experience, or a practical joke. You inspire strong feelings in those around you—not everyone can keep up with you, but those who can know that you're a friend for life.

MOSTLY D'S:



**GINGERSNAP!**

You're one smart cookie! You might have been raised as a bit of a hippy, but you're more hip than anything else, and you always say exactly what's on your mind—even if you sometimes have trouble taking your own advice.



# NEW BFFS!

Who are your best friends? Keep a record of one of them here—  
or make copies and keep a record of all of them!

## NEW BFFS

MY NAME:

MY AGE:

MY BEST FRIEND'S NAME:

MY BEST FRIEND'S AGE:

I LIKE MY FRIEND BECAUSE...

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# WORD SEARCH

What are your favorite things to do with friends?

See if you can find all of these great BFF activities in the word search below

BAKE	EMAIL	PRETEND	DOGWALK
DRAW	MUSIC	GAMES	SPORTS
HIKE	LEARN	READ	PHONE

D	W	N	Y	C	W	W	F
P	O	S	P	O	R	T	S
H	R	G	C	O	X	Q	H
O	E	L	W	I	H	H	I
N	A	F	I	A	S	Q	K
E	D	X	V	A	L	U	E
L	E	A	R	N	M	K	M
G	A	M	E	S	R	E	L
K	P	R	E	T	E	N	D
B	A	K	E	D	R	A	W



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# RECIPE BOOK

## CHOCOLATE CHIP COOKIES (MAKES ABOUT 4 DOZEN)

- 1 CUP (2 STICKS) SOFTENED UNSALTED BUTTER
- 1 CUP WHITE SUGAR
- 1 CUP PACKED BROWN SUGAR
- 2 EGGS
- 2 TEASPOONS VANILLA EXTRACT
- 1 TEASPOON BAKING SODA
- 2 TEASPOONS HOT WATER
- 1/2 TEASPOON SALT
- 2 CUPS ALL-PURPOSE FLOUR
- 1 CUP OAT FLOUR (SEE NOTE)
- 2 CUPS SEMISWEET CHOCOLATE CHIPS (PREFERABLY GHIRARDELLI)
- 1 CUP CHOPPED PECANS (OPTIONAL)

Preheat oven to 350°F. In the large bowl of a mixer, cream together butter and both sugars until smooth. Beat in the eggs one at a time, then stir in the vanilla. Dissolve the baking soda in hot water and add to batter along with salt. Stir in flour, oat flour, chocolate chips, and pecans (if using). Drop by tablespoonfuls onto ungreased cookie sheets. Bake for about ten minutes or until the edges are just brown. Note: For oat flour, grind a scant 1 1/4 cups old-fashioned rolled oats (not instant and not steel cut) in a food processor for about five seconds to yield 1 cup oat flour.

## SNICKERDOODLES\* (MAKES ABOUT 2 DOZEN)

\*RECIPE ADAPTED FROM BETTYCROCKER.COM

- 1 1/2 CUPS SUGAR
- 1/2 CUP BUTTER OR MARGARINE, SOFTENED
- 1/2 CUP SHORTENING
- 2 EGGS
- 2 3/4 CUPS ALL-PURPOSE OR UNBLEACHED FLOUR
- 2 TEASPOON CREAM OF TARTAR
- 1 TEASPOON BAKING SODA
- 1/4 TEASPOON SALT
- 1/4 CUP SUGAR
- 2 TEASPOON GROUND CINNAMON

Preheat oven to 400°F. In a large bowl, cream the butter, shortening, eggs, and 1/2 cups of sugar together. Add flour, cream of tartar, baking soda, and salt slowly, stirring until texture is consistent.

In a separate, smaller bowl, combine the remaining 1/4 cup of sugar and the cinnamon. Separate the dough out in spoonfuls and roll into balls, about 1 1/4 inches in diameter. Roll each ball of dough in the cinnamon-sugar mixture, and place on an ungreased cookie sheet, a few inches apart.

Bake seven to ten minutes, or until the dough is set. With a spatula, remove the cookies from the baking sheet and set on a wire rack to cool.



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Copy these recipe cards and cut them out to add to your collection!

## BIG CHOCOLATE COOKIES (MAKES ABOUT 4 DOZEN)

2 TEASPOONS INSTANT COFFEE  
 1/4 CUP BOILING WATER  
 2 OUNCES (2 SQUARES) UNSWEETENED BAKER'S CHOCOLATE, CHOPPED  
 6 TABLESPOONS (3/4 STICK) SOFTENED UNSALTED BUTTER  
 1/2 TEASPOON VANILLA EXTRACT  
 1 CUP SUGAR  
 2 EGGS  
 1 CUP SIFTED ALL-PURPOSE FLOUR  
 1/4 TEASPOON SALT  
 2 CUPS CHOPPED WALNUTS (OPTIONAL)  
 1 CUP CHOCOLATE CHIPS (PREFERABLY GHIRARDELLI)

Preheat oven to 350°F. In a saucepan, dissolve coffee in hot water. Add chocolate and place over low heat to melt the chocolate, stirring constantly.

In the large bowl of an electric mixer, beat the butter, then add vanilla and sugar till combined. Add the cooled chocolate mixture (it's okay if it's still warm but it should not be hot) and beat until smooth. Add the eggs one at a time, beating until blended. Combine flour and salt, and add to saucepan. Stir in nuts and chocolate chips.

Place dough by the teaspoonful on a parchment-lined cookie sheet about two inches apart. Bake about thirteen minutes. Cookies are done if the center barely springs back when touched. Do not overbake. Cool on a rack immediately.

## CHOCOLATE CRINKLE COOKIES (MAKES ABOUT 6 DOZEN)

1/2 CUP VEGETABLE OIL  
 4 OUNCES (4 SQUARES) UNSWEETENED BAKER'S CHOCOLATE, MELTED AND COOLED  
 2 CUPS SUGAR  
 2 TEASPOONS VANILLA EXTRACT  
 4 EGGS  
 2 CUPS ALL-PURPOSE FLOUR  
 2 TEASPOONS BAKING POWDER  
 1/2 TEASPOON SALT  
 NONSTICK COOKING SPRAY  
 1/2 CUP POWDERED SUGAR

In a large bowl, mix the oil, chocolate, sugar, and vanilla. Stir in the eggs, one at a time. Stir in the flour, baking powder, and salt. Cover and refrigerate at least three hours.

Preheat oven to 350°F. Grease a cookie sheet with nonstick cooking spray.

Drop the dough by teaspoonfuls into powdered sugar. Roll to coat and shape into balls. Place cookies about two inches apart on cookie sheets. Bake ten to twelve minutes. To test for doneness, touch gently in the center with a teaspoon. Almost no imprint should remain. Remove and place on cooling racks immediately.



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# RECIPE CARDS

COOKIES FOR...having your first crush

COOKIES FOR...starting at a new school



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# LETTER WRITING CHALLENGE

Are you ready to be a real member of the club?

Complete all the activities below, then copy and cut out your membership card!

1. Write and send a letter to your BFF!
2. Email your favorite cookie recipe to at least three friends, and ask them to write back with their own.
3. Start a cookie club of your own! Decide who will bake for whom, and when. Then get started! Don't forget to write, call, or email each other to keep up on each other's lives, so you know who needs cookies most, and for what.



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