

GERMAN CHOCOLATE COOKIES



Ingredients:

- 1 box (15 oz.) German Chocolate Cake Mix
- 2 large eggs
- ½ cup butter or margarine (melted)
- ½ cup quick-cooking oats
- 1 cup semi-sweet chocolate chips
- ½ cup raisins

Kitchen Supplies:

1. mixing bowl
2. microwave safe bowl
3. small bowl to beat the eggs.
4. measuring cup
5. teaspoon
6. mixing spoon or spatula
7. cookie sheet

Makes about 3 ½ dozen cookies.

GERMAN CHOCOLATE COOKIES

Directions: State the original direction. Ask if the student(s) knows what it means. Explain the original direction (and vocabulary in the direction) with the simplified direction while visually modeling it on the AAC system. Encourage the person using the AAC system to re-state the step, using as many of the modeled core words as possible.

<i>Original Direction</i>	<i>Simplified Direction</i>
Pre-heat the oven to 350 degrees F.	Make it hot.
In a microwave safe bowl, melt the butter.	Make it hot and running.
In a mixing bowl, stir together the dry ingredients (cake mix, oats).	Put in dry things. Go around and around.
Add the chocolate chips and raisins, then mix.	Put in sweet. Some hard. Some soft. Go around.
In a small bowl, beat the eggs slightly.	Put in there. Go around 10 times.
Add the eggs and butter and mix until well blended.	Put in wet. Go around and around.
Drop batter by heaping teaspoonfuls 2 inches apart onto ungreased cookie sheet.	Put little on there.
Bake for 9 – 11 minutes, or until set.	Put in. Wait 9 to 11 minutes.
Cool for 5 minutes.	Wait to cool.
Remove to wire racks to cool thoroughly.	Take off. Let cool more. Then eat.