



# Baking & Cooking Birthday Supply List

## CHOCOLATE CHIP COOKIES:

- All-Purpose Flour
- Salt
- Baking Powder
- Baking Soda
- Unsalted Butter
- Brown Sugar (light or dark)
- White (Granulated) Sugar
- Egg
- Vanilla Extract
- Chocolate Chips/Chunks
- Measuring Spoons
- Measuring Cups
- Stand Mixer/Hand Mixer (can also use a bowl, spatula and whisk)
- Spatula
- Bowl
- Baking Sheet
- Parchment Paper/Silicone Baking Mats



## **SNICKERDOODLE COOKIES:**

- All-Purpose Flour
- Cream of Tartar (can also use Baking Powder with slightly different results)
- Baking Soda
- Ground Cinnamon
- Salt
- Unsalted Butter
- White (Granulated) Sugar
- Eggs
- Vanilla Extract
- Measuring Spoons
- Measuring Cups
- Stand Mixer/Hand Mixer (can also use a bowl, spatula and whisk)
- Spatula/Bowls (one for making the cookies and one for topping)
- Baking Sheet
- Parchment Paper/Silicone Baking Mats

## **CHOCOLATE CUPCAKES:**

- All-Purpose Flour
- Unsweetened Cocoa Powder
- Baking Powder
- Baking Soda
- Salt
- Eggs
- White (Granulated) Sugar
- Brown Sugar (light or dark)
- Vegetable or Canola Oil
- Vanilla Extract
- Buttermilk
- Mini Chocolate Chips
- Unsalted Butter
- Powdered (Confectioner's) Sugar
- Heavy Cream or Milk
- Measuring Cups
- Measuring Spoons
- Cupcake/Muffin Pan
- Cupcake Liners
- Bowls
- Whisk
- Spatula
- Ice Cream Scoop/Spoons



## **VANILLA CUPCAKES:**

- All-Purpose Flour
- White (Granulated) Sugar
- Baking Powder
- Salt
- Unsalted Butter
- Eggs
- Vanilla Extract
- Sour Cream (full fat)
- Powdered (Confectioner's) Sugar
- Heavy Cream or Milk
- Measuring Cups
- Measuring Spoons
- Cupcake/Muffin Pan
- Cupcake Liners
- Bowls
- Whisk
- Spatula
- Ice Cream Scoop/Spoons



## **FUNFETTI CUPCAKES:**

- All-Purpose Flour
- White (Granulated) Sugar
- Baking Powder
- Salt
- Unsalted Butter
- Eggs
- Vanilla Extract
- Sour Cream (full fat)
- Sprinkles
- Powdered (Confectioner's) Sugar
- Heavy Cream or Milk
- Measuring Cups
- Measuring Spoons
- Cupcake/Muffin Pan
- Cupcake Liners
- Bowls
- Whisk
- Spatula
- Ice Cream Scoop/Spoons

## **SUGAR COOKIES:**

- Unsalted Butter
- White (Granulated) Sugar
- Eggs
- Vanilla Extract
- Baking Powder
- Salt
- All Purpose Flour
- Powdered Sugar
- Milk/Water
- Food Coloring
- Measuring Spoons
- Measuring Cups
- Stand Mixer/Hand Mixer (can also use a bowl, spatula and whisk)
- Spatula
- Bowls (one for making the cookies and one for icing)
- Baking Sheet
- Parchment Paper/Silicone Baking Mats
- Butter
- Knife/Small Spatula (for decorating)



## **GUACAMOLE:**

- 3 Avocados
- 1 Lime
- 1 teaspoon Salt
- ½ cup Onion
- 3 tablespoons Fresh Cilantro
- 2 Roma Tomatoes
- 1 teaspoon Minced Garlic
- 1 pinch Ground Cayenne Pepper (Optional)
- Something to dip in your dip (chips, bread, etc.)
- Bowl
- Knife (with adult supervision)
- Cutting Board
- Spoons
- Measuring Spoons
- Measuring Cups



## **SPINACH ARTICHOKE DIP:**

- 8 oz Cream Cheese
- ¼ cup Sour Cream
- ¼ cup Mayonnaise
- 1 teaspoon Minced Garlic
- ⅔ cup Finely Shredded Parmesan Cheese
- ½ cup Finely Shredded Mozzarella Cheese
- 14 oz can Quartered Artichoke Hearts
- 1 bag Fresh Spinach (can also use frozen spinach - 6 oz)
- Ground Pepper (to taste)
- Something to dip in your dip (chips, bread, etc.)
- Mixing Bowl
- Measuring Cups
- Measuring Spoons
- Non-Stick Cooking Spray
- Small Baking Dish (about 1 qt)





## HUMMUS:

- 1 (15-ounce) can chickpeas
- ¼ cup Lemon Juice (1 large lemon)
- ¼ cup Tahini
- 1 teaspoon Minced Garlic
- 2 tablespoons Extra Virgin Olive Oil
- ½ teaspoon Ground Cumin
- 2 to 3 tablespoons Water
- ½ teaspoon Paprika
- Salt (to taste)
- Something to dip in your dip (chips, bread, etc.)
- Food Processor/Blender
- Measuring Spoons
- Measuring Cups
- Spatula
- Strainer
- Spoon
- Bowl (for serving)

