PAGE 1 · FOR KIDS · TICK & COLOR

I'm a Cookie Day Helper!

Tick each job when you've done it, then color the pictures. Grown-ups: read the jobs aloud and let your helper choose the order.

Head baker: _____ Date: _____

- ○ **Wash my hands (20 seconds!)**



- ○ **Pour in what we measured**



- ○ **Stir, stir, stir**



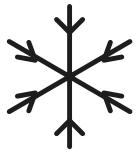
- ○ **Press the cookie cutters**



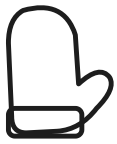
- ○ **Put shapes on the tray**



- ○ **Add sprinkles (on cool cookies)**



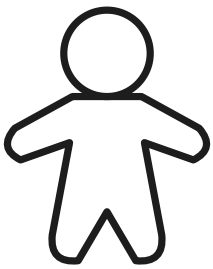
- ○ **Help wipe the table**



- ○ **Share a cookie with someone**



Draw the best cookie we made today



PAGE 2 · FOR GROWN-UPS

Cookie Baking Day Planner

A calm plan for baking with little kids. Fill it in the night before, stick it on the fridge, and keep the safety checks handy.

🗓️ The night before

- ○ Pick ONE easy recipe (cut-out or drop cookies)
- ○ Make the dough ahead and chill it (optional)
- ○ Check allergies of everyone who will eat them
- ○ Clear the counter; set out a step stool
- ○ Put sprinkles in small bowls with lids
- ○ Plan the length: about 45–60 minutes of kid time

🧼 Safety check

- ○ Hands washed with soap for 20 seconds, before and after
- ○ No tasting raw dough or batter (FDA: flour is a raw food)
- ○ Only decorations labeled “edible” (no craft glitter)
- ○ Under 4? Skip hard candies & whole nuts as toppings
- ○ Oven and hot trays are grown-up jobs
- ○ Knives and mixer beaters stay with adults

🛒 Our shopping list

⏱️ Our cookie day timeline

- ○ Wash hands & aprons on
- ○ Measure & mix (or roll chilled dough)
- ○ Cut shapes & fill trays
- ○ Bake (grown-up) — kids color or tidy
- ○ Cool completely, then decorate
- ○ Wipe down, wash hands, enjoy!

🎁 Who gets a cookie plate?

- ○ _____
- ○ _____
- ○ _____
- ○ Check their allergies too
- ○ Wrap only once cookies are fully cool

Decorate Your Christmas Cookies

Color, draw icing swirls and add “sprinkle dots” to each cookie. A perfect job while the real cookies bake and cool.

