Bake Your Own Sugar Drop Cookies a Recipe from the 1920's!

Learn how to make easy sugar drop cookies while having fun measuring, mixing, and baking!





Materials Needed



Ingredients:

- 2 ¾ cups all-purpose flour
- 1 teaspoon baking soda
- ½ teaspoon baking powder
- o 1 cup (2 sticks) unsalted butter, softened
- 1 ½ cups granulated sugar
- o 1 egg
- 1 teaspoon vanilla extract
- o 3 tablespoons milk
- Sprinkles or colored sugar (optional, for decoration)

• Tools:

- Mixing bowls
- Measuring cups and spoons
- Wooden spoon or electric mixer
- o Baking sheets

- Parchment paper
- Small scoop or two spoons for dropping dough



Instructions

1. Mix It Up

- Preheat the oven to 375°F (190°C) and line baking sheets with parchment paper.
- o In a medium bowl, mix the flour, baking soda, and baking powder.

2. Cream Butter & Sugar

- o In a large bowl, cream together the **butter** and **sugar** until smooth and fluffy.
- o Add the egg, vanilla, and milk, and mix until combined.

3. Combine Ingredients

o Slowly mix the dry ingredients into the wet ingredients until a dough forms.

4. Drop and Decorate

- Use a small scoop or two spoons to drop rounded spoonfuls of dough onto the baking sheets.
- Add sprinkles or colored sugar on top for fun!

5. Bake and Cool

- Bake for 8–10 minutes or until the edges are lightly golden.
- Let the cookies cool on the baking sheet for 2 minutes, then transfer to a wire rack.



Activity Add-Ons for Fun

- **Decorating Station**: Set up bowls of sprinkles, colored sugars, or small candies for kids to decorate the cookies before baking.
- **Math Fun**: Teach kids fractions and measurements while baking! For example, ask, "If we need 2 cups of flour, how many ½ cups is that?"
- Art Twist: Use a fork to press a crisscross pattern or let kids make thumbprints in the dough before decorating.

Optional Coloring Sheet

Check out our other Play and Learn Activities and Print a Coloring Page out while you wait for the cookies to bake!