

Note: the #s refer to the Comments Legend from this student's semester. It's included at the end of the outline.

Awesome introduction—it's clear you spent time making it work! Good work in explaining details as you go, too!

How To Outline: Snickerdoodle Cookies

Introduction-

Attention getter- Ever since I was a little girl, I've loved Christmas. I've always loved everything about it, from getting the family together, to my mom and I baking tons of cookies to leave out for Santa to eat. I remember my favorite part would be going to sleep on Christmas Eve, with the sugary smell of cookies in the air, and I would be so happy that Santa was going to eat the cookies I had made. And sure enough, every Christmas morning I would rush to the cookie plate I had left out, and every cookie would be gone. Ever since then, I have loved baking cookies. And my all time favorite are snickerdoodles. Good, this sets a good stage—how will you reach out to those people who don't celebrate Christmas? Highlight the family aspect, perhaps.

Thesis- Baking snickerdoodle cookies is a fun and easy activity, and I hope to teach all of you the proper steps to snickerdoodle success.

Reason to listen- Now for those of you who don't know, snickerdoodles are similar to sugar cookies, but they are rolled in cinnamon. From my survey I found that about 70% of you enjoy eating cookies, **(Statistic) #E** and the recipe I have for to help you make your own cookies you today is a fairly simple, and very tasty one. Even if cookies aren't really your thing, these particular cookies make great gifts for any holiday, and are also a great **bribe-bribe (#19 ☺)** for your teachers, to make sure you get that good grade. **#I**

Preview of points- Today I will be sharing with you some easy and essential points ~~of~~for creating a successful batch of snickerdoodle cookies. These are: prepping your space, knowing what ingredients you will need, following your recipe, and lastly, correctly baking the cookies. No more on why they would want to do this? I suppose you did that pretty thoroughly in your intro

Speaker credibility- But why should you listen to me? (or something to that effect) My mom, grandma, and I have been baking together ever since I was little, and I have been making these particular cookies for about 4 years now, and every time they turn out delicious.

Transition- So to begin with, I will discuss how and what you should prepare, before you start actually baking.

Body

A. Prepping our cooking space helps us get organized, and ready to start baking.

Rephrase this—is it important to have a well organized space? Say so...

1. First, we need to pre heat our oven to 375 degrees.
 - a. this just means that were going to turn on our oven so it can start to heat up. #F
2. We also need to take 2 sticks of butter out of the fridge, so they can soften.
 - a. Now, if you are in a rush to make these cookies, or just don't want to wait for your butter to soften on its own, you can always heat it in the

microwave, on low, for about 10 seconds. Just make sure not to melt it.

[#F!](#)

3. Next, we need to grease a cookie sheet.

a. you can either rub it with butter, or just do what I do and spray it with cooking spray.

4. Another helpful thing to do before we start mixing our ingredients, is make a cinnamon and sugar mixture that we will roll our dough in later, before we bake it. [Why place this step in this main idea? #9 perhaps](#)

a. to do this, all you need to do is pour some sugar in a small bowl, and add about half that amount of cinnamon to it.

b. then just stir it up, and its ready.

Transition- Now that our kitchen is prepped, we need to know what ingredients we will be using-

B. There are 2 basic types of ingredients in our cookie dough. Dry and wet. [\(sounds like you're going to cover both in this main idea—be clear\)](#)

1. The dry ingredients are flour, sugar, cream of tartar, baking soda, and cinnamon. (Housekeeping [page #, year](#))

a. The flour is the most important ingredient because it provides the main structure to the cookies. (Prejean) [#J here and below](#)

b. The sugar adds flavor, and also, when the dough goes in the oven, the sugar crystals start to melt, which helps the cookies to spread. (Prejean) [cool detail](#)

c. The cream of tartar and baking soda are both leavening agents, which [means they](#) help the cookies rise. (Prejean)

d. and the cinnamon is what gives the cookies their main flavor.

1. the cinnamon isn't actually inside the cookie dough, but is rolled on the outside before baking. [#E](#)

Transition- now that we know our dry ingredients, lets see what wet ones we will need.

2. The wet ingredients are butter, eggs, and vanilla. (Housekeeping)

a. The butter creates softness in the cookies, while also adding flavor.

1. Without butter, the cookies would be dry and rubbery. (Prejean)

b. the eggs add softness too, but also add toughness to the cookies. (Prejean)

1. The egg yolks contain fat, which helps to soften the cookies and...
2. The egg whites contain a lot of protein, which gives the cookies a nice structure.

3. eggs also add some moisture.

c. Lastly, our vanilla adds another element of flavor to the snickerdoodles.

Transition- now that we know what ingredients we will be using, we can discuss our next point, which is making sure we follow our recipe, step by step.

C. In order to create a successful cookie dough, we have to follow the recipe EXACTLY.

1. Baking is an exact science, and if the ratios between ingredients are off, the entire mixture will not turn out right.

a. therefore, when we are mixing together our ingredients, we must ONLY add as much as the recipe calls for.

2. A way to make sure we have the exact amount of each ingredient, is to make sure we level off all of our measurements. [#8 \(put this above\)](#)

a. To do this, when you take a scoop of flour, for example, make sure you are using the correct measuring cup, in our case a 1 cup measure, fill it up completely, and use the back or flat side of a knife and scrape of any excess flour. **(Specific example)** [excellent description](#)

3. If we add too much of our wet ingredients, the dough will be too runny and wont be able to form into dough balls. [#7](#) And similarly, if we add too much of the dry ingredients, the dough won't be able to stick together, and dough balls also wont be able to form.

Transition- Next, after we have properly mixed all of our ingredients together, we can finish off our cookies by baking them.

D. Before we put our cookie dough in the oven, we need to roll it in our cinnamon sugar. [Is this the main idea? Be a bit more general](#)

1. First, you're going to take a little bit of our dough, about a spoon full, and roll it into a ball using the palms of your hands.

2. then, we need to roll that dough ball around in our cinnamon-sugar.

a. Make sure that you coat all of the sides with the cinnamon-sugar.

3. After you have fully coated 1 dough ball, place it on your greased cookie sheet, and move on to making another dough ball.

a. make sure you place the dough balls about 2 inches apart from each other on the cookie sheet, so they don't join together when they bake and spread.

4. After you have a full cookie sheet of dough balls, put it in the oven for 10-12 minutes. Then, when the cookies are golden and cracked on top, take them out, let them cool a bit, and then you're finally ready to eat them. [#7](#)

Transition- Now that you know my helpful steps to making snickerdoodle cookies, let's take a second to review [what I've shared today](#).

Conclusion

Review of main points- Today we went over some easy steps to making the perfect batch of snickerdoodles. We have to prep our space, know our ingredients, exactly follow our recipe, and also correctly bake our cookies. If you follow these steps, you are sure to get a delicious gift for anyone special, or just a tasty dessert for yourself.

Clincher- As I said in the beginning of my speech, when I was little, one of my favorite parts of Christmas was waking up and seeing that Santa had eaten the cookies I had left for him. But as I got a little older, and learned that Santa wasn't real, my new favorite part became getting to stay up late, and help eat all of the cookies my little sister had left out for her "Santa".

Works Cited

Good Housekeeping: Great Baking; 600 Recipes for Cakes, Cookies, Breads, Pies, and Pastries. New York: Hearst. Print.

Prejean, Willie. "Baking and BakingScience: Part Ten (A-2)-cookies-function of Ingredients, Recipes and Demonstrations." *Baking and Bakind Science*. Web. 19 Mar. 2010. <<http://www.bakingandbakingscience.com/cookies.htm>>.

Comments Legend for Papers

On your paper, look for marks with # symbols then use the legend below to see what they mean.

Lettered Markings (things you did well):

- A. Good/strategic organization of ideas
- B. Good/clear presentation of ideas
- C. Well made/well constructed argument
- D. Succinctly/concisely stated
- E. Excellent example/support
- F. Good clarification/explanation of a detail or example
- G. You make this point very clearly
- H. Interesting/clever/insightful point
- I. This discussion is well thought out
- J. Excellent use of an external source
- K. Excellent awareness of opposing views
- L. Excellent sensitivity to audience
- M. Well phrased or artful language
- N. Excellent word choice

Numbered Markings (things to work on):

- 1. Please expand/explain/go into more depth here
- 2. This requires a clearer connection to the idea you're supporting
- 3. Is this relevant to the current idea/discussion?
If so, explain; if not, delete it
- 4. What are you intending to say here?
- 5. Stay focused on the point you are making (or briefly refer to an idea you'll discuss later)
- 6. Is this information necessary? If so, clarify why
- 7. Break this sentence down into its various points/thoughts/ideas
- 8. Unclear organization: the idea here should have its own line/¶ or it should be within/connected to another line/¶

- 9. Unclear organization: the idea here should be associated with another main idea or subpoint
- 10. This idea or statement is redundant/has already been stated; if it's different, clarify how
- 11. Remember your audience—be careful not to offend them; try to reach out to all sides
- 12. Provide a source for this idea
- 13. Be sure to use proper formatting (line spacing, font, size, margins, etc.)
- 14. Awkward phrasing and/or incorrect grammar
- 15. This is a run-on sentence
- 16. This is a sentence fragment or an incomplete sentence
- 17. This needs a general correction in spelling, grammar, or punctuation
- 18. Avoid slang (unless using it strategically)
- 19. Is there a more effective word to use here?
- 20. Provide a specific detail here
- 21. Repetitive word choice/usage
- 22. Maintain verb tense (keep verbs in the present tense or the past tense, don't mix them)
- 23. Avoid verbal clutter (strive to be straightforward)
- 24. Define your terminology
- 25. This does not meet the requirements for this component of the assignment
- ¶. Start a new paragraph here (or if "No ¶" or a crossed out ¶, then this should not be a new paragraph)
- ^ . Insert words here, including an introduction, transition, or conclusion sentence