

## WHAT ABOUT WALLY?

Below you will read to learn more about Wally "Famous" Amos and his journey to creating some delicious cookies. Read the text below and answer the following questions.


## READ \& RESPOND



Wally had many years of success, but in the late 80's he had to sell the company. However, he did not let that stop him. He had some failures along the way, but he was able to create a few other brands of baked goods. One of them is called "Uncle Wally’s Muffin Company" and another is called "The Cookie Kahuna". Wally Amos is proof that if you have a dream, you can achieve it.


## 1. Why did Wally Amos become famous?

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2. Who did he first get his cookie recipe from?
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## READ \& RESPOND

3. What did Wally do before he started selling cookies?
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4. What did Wally do after he sold "Famous Amos?
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# OIIUIDOW OID GLOSSARY AID NDANUID 

Adapted: changed (something) so that it works better or is better suited for a purpose

Entrepreneur: a person who starts a business and is willing to risk loss in order to make money

Military: soldiers or the Armed Forces (such as the Army, Navy, Marines, and Air Force)

Diploma: a document which shows that a person has finished a course of study or has graduated from a school

## CALCULATIONS FOR COOKIES!

Who doesn't love fresh-baked chocolate chip cookies? You are going to be like Famous Amos and try to make some amazing cookies. But before you get started you need to know your ingredients and how many people you are serving! Review the recipe for how to make chocolate chip cookies and use the recipe to solve some math problems so you can make sure you have enough ingredients!

## BEST CHOCOLATE CHIP COOKIES

Prep: 20 mins
Cook: 10 mins

## INGREDIENTS

1 cup butter, softened
1 cup white sugar
1 cup packed brown sugar
2 eggs

Additional: 30 mins Total: 1 hr

2 teaspoons vanilla extract 1 teaspoon baking soda 2 teaspoons hot water $1 / 2$ teaspoon salt

Servings: 24
Yield: 4 dozen

3 cups all-purpose flour 2 cups semisweet chocolate chips 1 cup chopped walnuts

## DIRECTIONS

Step 1: Preheat oven to 350 degrees $F$ ( 175 degrees $C$ ).
Step 2: Cream together the butter, white sugar, and brown sugar until smooth. Beat in the eggs one at a time, then stir in the vanilla. Dissolve baking soda in hot water. Add to batter along with salt. Stir in flour, chocolate chips, and nuts. Scoop and drop large spoonfuls of dough onto ungreased pans. Be sure to space them evenly and give them room!
Step 3: Bake for about 10 minutes in the preheated oven, or until edges are nicely browned.
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Use the recipe above to solve the questions below. You can draw pictures to help you.

1. The recipe makes 4 dozen cookies, which is 48 cookies. Is that less than (<), equal to (=), or greater than (>) 40. Explain how you know.
2. Sometimes when you make a recipe you need to mix all the dry ingredients. If you mix the flour, chocolate chips, and walnuts, how many cups did you mix together in total?
3. People are loving your cookies! Your recipe makes 24 servings now but you want to make 10 more servings. How many is that?

## A ROCKIN' RECIPE

Many families have special recipes just like Wally Amos' aunt. You can either research one online or talk to one of your own family members and adapt one. Now it's your turn to create your own special recipe. Use the steps below and your recipe card to explain the steps for how to create your tasty meal or treat!

Step 1: Find out all the ingredients that are used and how much of each one you will need.

Step 2: Find out the answers to each of the following questions and write them on your card.


Prep Time - How much time is needed to prepare?
This can include how much time to mix things, to cut things up, and everything that happens before it is cooked on top of the stove or in the oven.

Cook Time - How much time does it need to be on the stove or in the oven?
Total Time - Add the prep time and cook time together.
Servings - What is the total amount or how many people will you be able to feed?
Step 3: Write down each and every step for how to make it. Even be sure to include when to cut up something or what to mix together. Review it several times to make sure you didn't miss a step!

Step 4: Write down any other notes that may be helpful when creating the recipe. For example, you may use cheddar cheese for your recipe but mozzarella cheese may also be good. You can also give ideas about what to eat with your meal or treat!

Step 5: Try your recipe out. Ask an adult if they will help you make your recipe so you can make sure that you have every step and detail!

Step 6: Enjoy!
If you like recipes, you may even consider making a recipe book. It could be a great gift too!

