

# Bakery



## Supplies you'll need



crayons



scissors



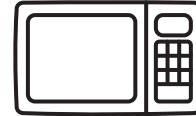
pencil



measuring  
spoons



pantry  
ingredients



microwave



mug

## Did you know?

Crispy cookies are called “biscuits” in the United Kingdom, Australia, New Zealand, and South Africa.

**What kind of keys do kids like to carry?**

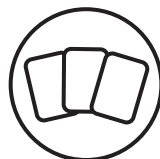
Cookies!

**“Good things come to those who bake.”**

## Activities included in this set



Search for kitchen items in bakery bingo.



Get moving with our baking action cards.



Practice writing and counting with a bakery menu and money.



Spot the difference between two delicious cakes.



Bake a real recipe together: a microwave cake in a mug.



## bakery bingo

B • I • N • G • O

 WHISK	 ROLLING PIN	 TIMER	 OVEN	 APRON
 FLOUR	 CHOCOLATE	 SPOON	 OIL	 SPICES
 MIXER	 BAKING SODA	 FREE!	 SPRINKLES	 OVEN MITTS
 MILK	 SALT	 BOWL	 FORK	 COOKIE CUTTER
 MEASURING CUP	 SPATULA	 BAKING POWDER	 SUGAR	 VANILLA

**SAGO** mini

### Instructions:

1. Head to the kitchen and see how many bakery things you can find.

2. When you find something, color it in on the sheet.

3. Once you have 5 in a row, you win!

**SAGO**  
mini

## Three ways to play!

### 1. Coloring

Color and cut out the cards.

### 2. Pretend Play

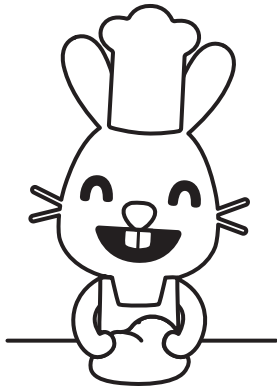
Draw a card from the stack and perform the action on the card.

### 3. Vocab Cards

Use the pictures as clues to read each word.

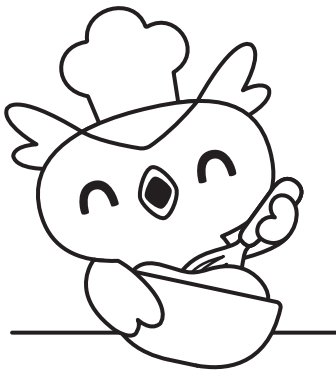


**knead**



the bread dough

**whisk**



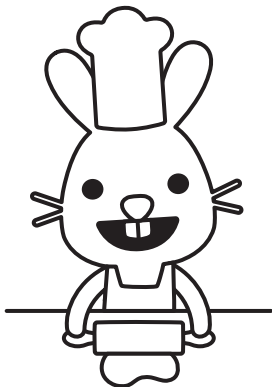
the cream

**scoop**



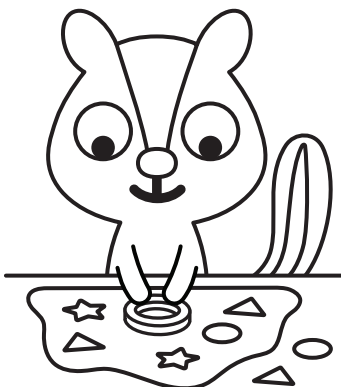
the sugar

**roll**



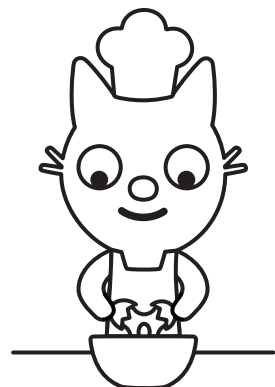
the pie dough

**cut**



the cookies

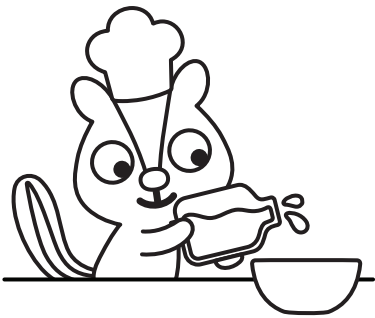
**crack**



the eggs

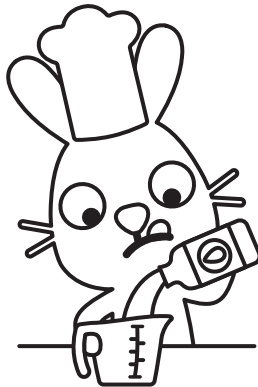


**pour**



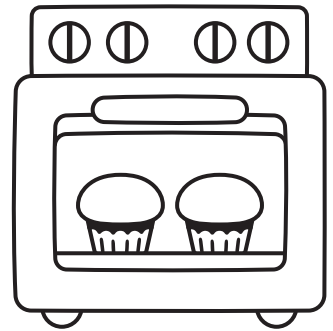
the milk

**measure**



the oil

**bake**



the muffins

**stir**



the cake batter

**decorate**



the cupcakes

**eat**



the treats



### Three ways to play!

#### 1. Write Letters and Numbers

Trace the words and numbers.

#### 2. Color

Color the baked goods and coins.

#### 3. Pretend Play

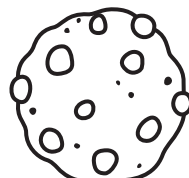
Order from your menu and count the money to pay.



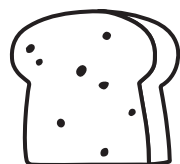
## 's Bakery



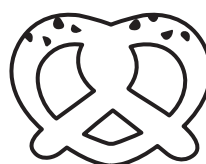
bun



cookie



bread



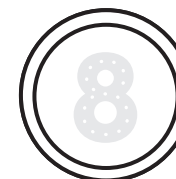
pretzel



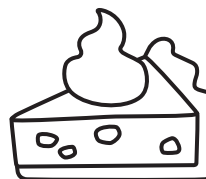
cupcake



muffin

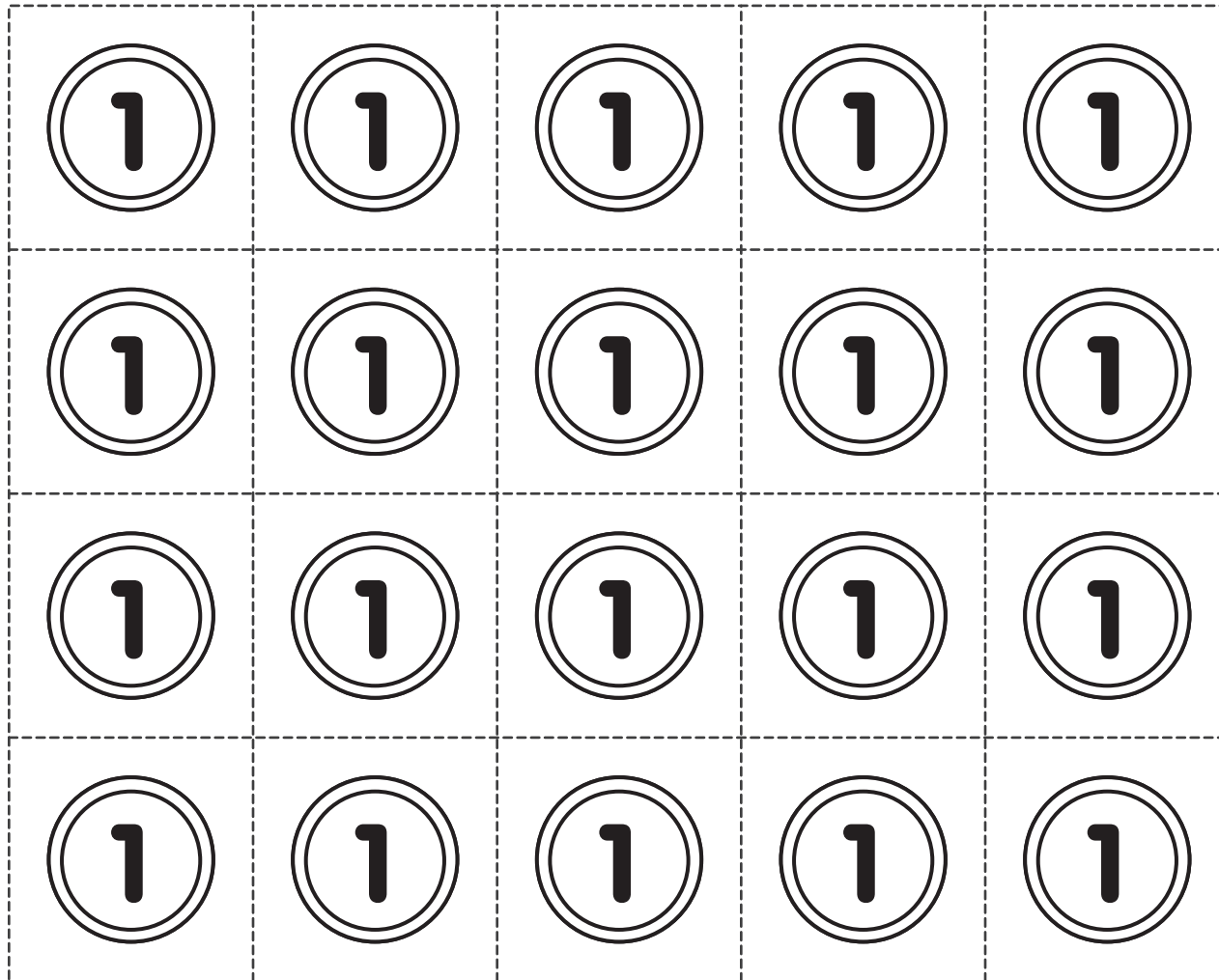


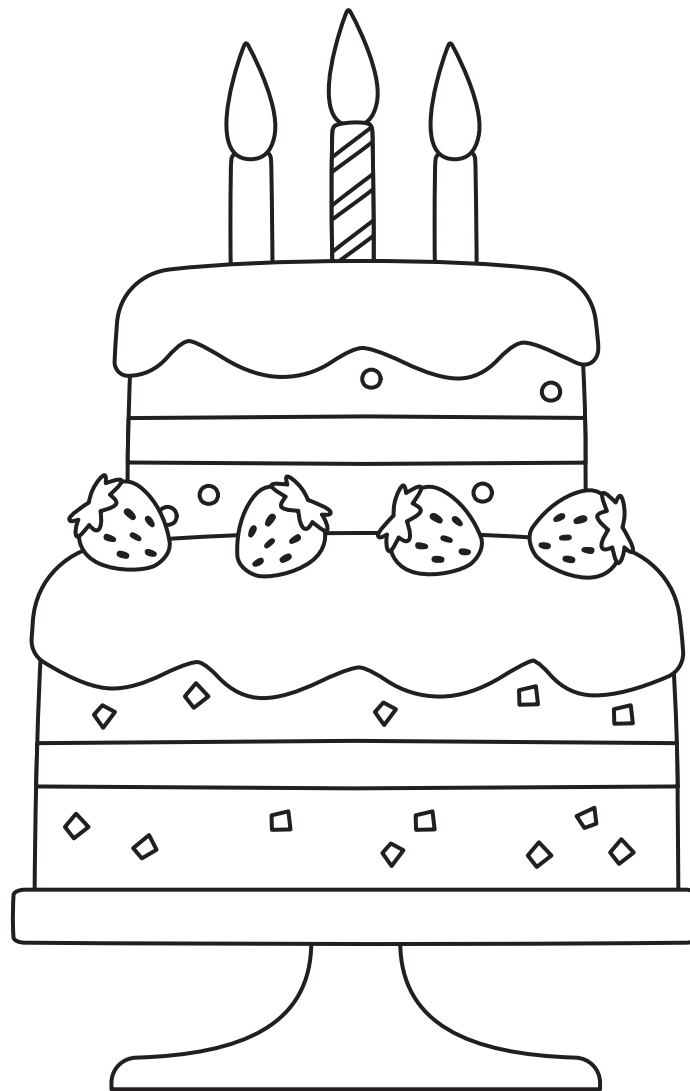
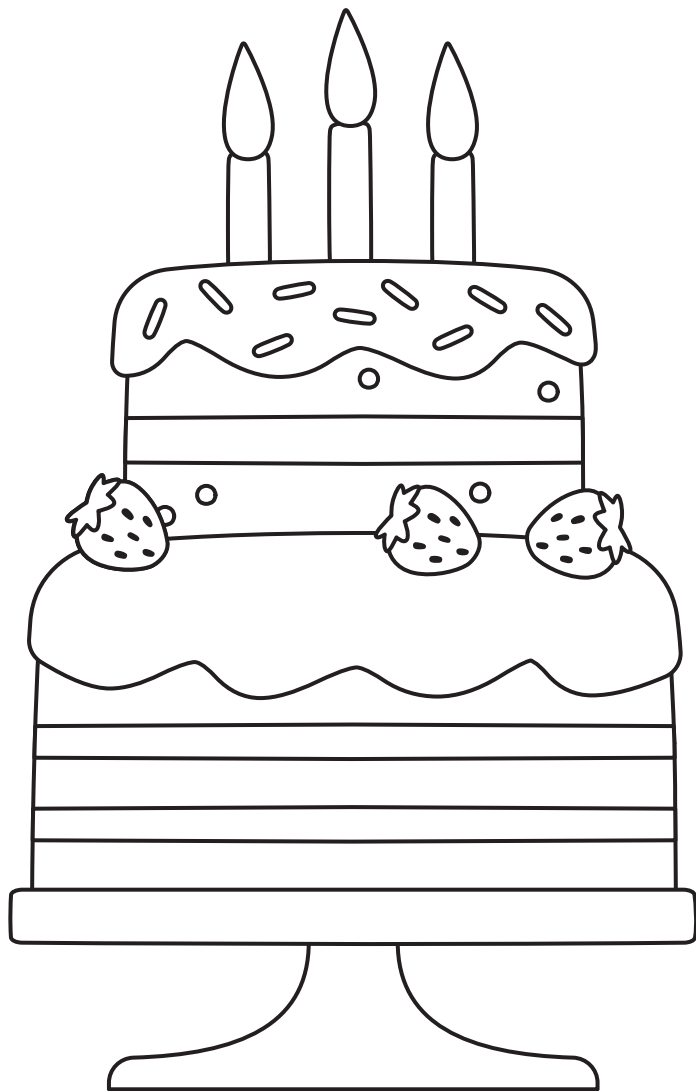
cake



pie



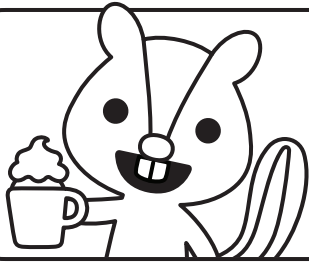




**Instructions:**

Find and circle 5 differences between these delicious birthday cakes!

**SAGO**  
**mini**



## Instructions:

Make this quick and easy chocolate mug cake in your microwave!



2 tbsp. (30 ml)  
all-purpose flour



1 tbsp. (15 ml)  
canola oil



2 tbsp. (30 ml)  
cocoa powder



3 tbsp. (45 ml)  
milk (any kind)



Pinch of salt



2 tbsp. (30 ml)  
chocolate chips



1 tbsp. (15 ml)  
granulated sugar



½ tsp. (2 ml)  
vanilla extract



¼ tsp. (1 ml)  
baking powder



## Dietary Restrictions

This recipe is vegetarian, egg-free,  
and nut-free.

To make vegan and dairy-free: use unsweetened  
vegan milk and vegan chocolate chips

To make gluten-free and wheat-free:  
use a 1-to-1 GF flour mix

## Substitutions

No chocolate chips? Just skip them.

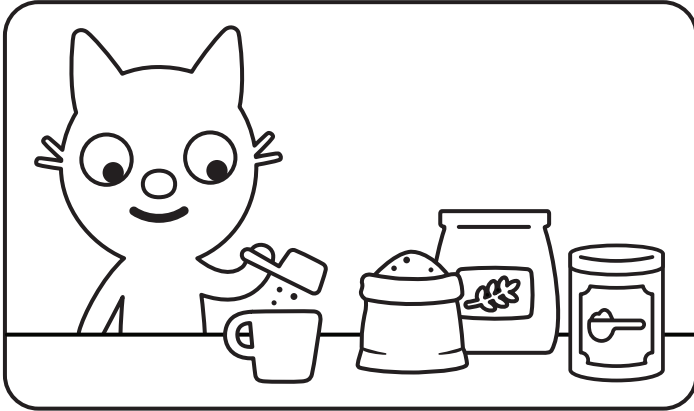
No cocoa powder? Add 2 tbsp. flour  
and microwave for :30 more.

No canola oil? Use vegetable,  
olive or coconut oil instead.



# SAGO mini

1.



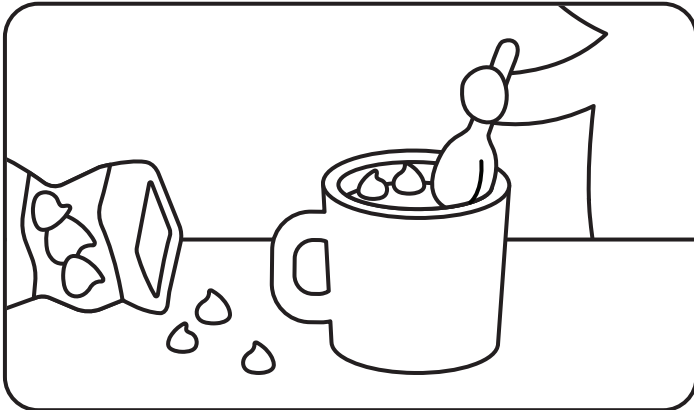
Add 2 tbsp. all-purpose flour, 2 tbsp. cocoa powder, 1 tbsp. granulated sugar,  $\frac{1}{4}$  tsp. baking powder, and a pinch of salt to a microwave-safe mug. Stir for 20 seconds (count!).

2.



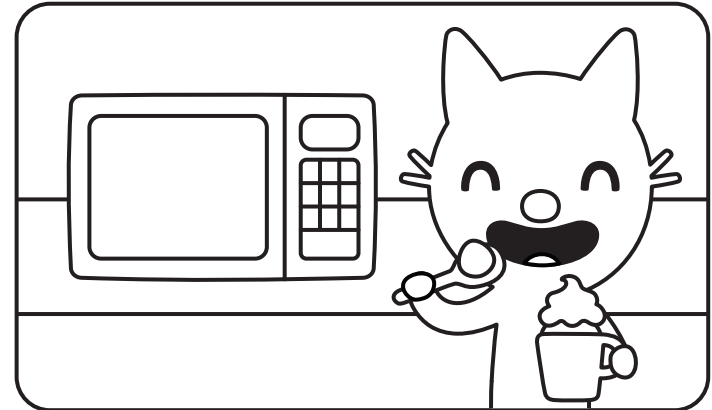
Add 1 tbsp. canola oil, 3 tbsp. milk, and  $\frac{1}{2}$  tsp. vanilla extract. Stir for 30 seconds (count!) and scrape the bottom until combined.

3.



Add 2 tbsp. chocolate chips and stir.

4.



Microwave for about 60 seconds, until a knife inserted in center comes out clean. Wait 2-3 minutes before enjoying (it's very hot!).