

*COOKIE CUTTERS AND SLED RUNNERS* BY NATALIE ROMPELLO  
CULTURALLY RESPONSIVE LESSON IDEA



AFTER READING THE STORY, CREATE A CLASS COOKIEBOOK TO SHARE FAVORITE/IMPORTANT RECIPES STUDENTS FEEL REPRESENT A CONNECTION TO THEIR CULTURE, FAMILY, OR A MEMORY. MULTIPLE EXTENSION OPPORTUNITIES EXIST – THIS CAN BE A SIMPLE LIST ON THE BOARD AFTER A CLASS DISCUSSION, OR A FULLY PUBLISHED BOOK WITH RECIPES, ILLUSTRATIONS/PHOTOS, AND WRITTEN NARRATIVES LIKE THE ONE I CREATED BELOW FOR MY RECIPE!

EVERYONE LOVES COOKIES. COOKIES REMIND US OF THE PEOPLE WHO MAKE THEM, THE HOLIDAYS AND SPECIAL OCCASIONS THEY'RE SHARED AT, AND GOOD TIMES WORKING TOGETHER TO BAKE THEM WITH CARE AND LOVE. MY MOM MAKES INCREDIBLE PIZZELLES. MY AUNT KAREN IS FAMOUS FOR HER CUT-OUT COOKIES AND MY SISTER MAKES THE BEST MOLASSES COOKIES I'VE EVER TASTED. YES, COOKIES BAKED BY A LOVED ONE HOLD SWEETNESS AND LOVE INSIDE THE TASTY TREAT. OF COURSE THE COOKIE OF CHOICE DOESN'T HAVE TO BE HOME-MADE. OREOS CONJURE MEMORIES OF AFTER-SCHOOL SNACKS WITH GRANDPA, AND A FUDGE-STRIPE REMINDS ME OF CAMPING TRIPS WITH GOOEY MARSHMALLOWS SMOOSHED ON TOP. I LOVE THEM ALL, BUT MY FAVORITE COOKIE ACTUALLY CAME FROM MY KINDERGARTEN RECIPE BOOK. SOMETHING ABOUT THIS COOKIE REMINDS ME OF CHILDHOOD, COMFORT, AND SIMPLICITY. SO I AM SHARING THE RECIPE HERE. A RECIPE THAT HAS LASTED THIS LONG, AND IS THIS BELOVED, CAME FROM A CLASS COOKBOOK – JUST IMAGINE WHAT MEMORIES YOUR CLASS COULD CREATE TOGETHER!

**HONEY MOUNDS**

1/3 CUP BUTTER	1 TSP VANILLA
1/3 CUP SUGAR	2 2/3 CUPS FLOUR
1 EGG	1 TSP BAKING SODA
2/3 CUP HONEY	1/2 TSP SALT
BLEND	BLEND

MIX WET AND DRY TOGETHER AND BLEND WELL.

CHILL FOR 1/2 HOUR IN THE REFRIGERATOR.

ROLL INTO BALLS (APPROX TBSP SIZED).

BAKE AT 350 DEGREES FOR 10-12 MINUTES.

JULI WESTRICH, 2023 IDITAROD TEACHER ON THE TRAIL™