

# Sugar Cone Christmas Trees

## Ingredients:

- 1 paper towel or plate
- 1 plastic knife or craft stick
- 1 sugar cone
- 1 graham cracker square
- 1/8 cup\* mini M&M s
- 1 teaspoon sprinkles
- 2 tablespoons green frosting
- 1 tablespoon white frosting
- 1 gallon-sized ziploc bag



## Directions:

1. Place graham cracker square on paper plate.
2. Frost graham cracker with white frosting to represent snow.
3. Place sugar cone upside down on frosted graham cracker.
4. Frost sugar cone with green frosting.
5. Stick mini M&M s and sprinkles onto green frosting as ornaments and Christmas lights.
6. Carefully place entire treat into ziploc bag.
7. Take home and enjoy!

Makes one serving.

\* 1/8 cup = 2 tablespoons



## Reading Practice Questions

Name \_\_\_\_\_

### Sugar Cone Christmas Trees

- What are ingredients?
  - Directions
  - Items needed
  - Pots and pans
  - Candies
- Which of the following is an essential ingredient when making this treat?
  - Plastic knife
  - Sugar cone
  - Paper plate
  - Ziploc bag
- If you couldn't find a plastic knife, what does the recipe suggest you might use to spread the frosting?
  - Your fingers
  - Graham cracker
  - Fork
  - Craft stick
- Which ingredient is optional?
  - Small candies
  - Sugar cone
  - Paper plate
  - Frosting
- If you wanted to make Sugar Cone Christmas Trees for yourself and 2 friends, how many sugar cones would you need?
  - 2
  - 3
  - 4
  - 1
- Suppose you buy a box with a dozen sugar cones, and your family makes 5 Sugar Cone Christmas Trees. How many cones are left?
  - 7
  - 6
  - 5
  - 12
- If you had 1 cup of green frosting, how many Sugar Cone Christmas Trees could you make?
  - 4
  - 1
  - 8
  - 12
- What should you do before placing the sugar cone on the graham cracker?
  - Turn it upside down
  - Frost it
  - Decorate it with candy
  - Place it in a bag
- What does the word *entire* mean?
  - Whole
  - Sticky
  - Colorful
  - Green
- What is the best way to read a recipe?
  - Read it quickly
  - Read it step-by-step
  - Read the directions first and then read the ingredients
  - Skim it and then reread each step as you follow the directions