There once was a group of college students, called the Cake Bosses, who were asked to help a bakery named Choanie's.
The cake bosses asked what kinds of cookies Choanie's makes.
CHOANIE'S MAKES:
SUGAR COOKIES & ICED SUGAR 
COOKIES & MOLASSES 
COOKIES & COCONUT COOKIES 
& SAND TARTS & CHOCOLATE 
CHIP COOKIES...
YUM!
Then the Cake Bosses asked, "How are these cookies made?"
First, they prepare and mix the ingredients.

Then, they put the mix into a machine that forms the cookies.
AND IF THE COOKIE NEEDS SPRINKLES, THEY PUT THEM ON TOO!

NEXT, THEY PUT THE COOKIE TRAYS ON A RACK AND PUT THEM INTO THE OVEN.
Once the cookies are baked it's time for them to cool.

And if they need icing, they put that on too!
Next, they take the cookies to be packaged. Then they're off to a store, maybe one near you!
So, what did the Cake Bosses do to help with baking cookies? They figured out how to mix the ingredients faster!
Which lets Choanie's make cookies faster, so they can make even more cookies!
What kind of cookie from Choanie's would you like to try?

Sugar Cookie
Iced Sugar Cookie
Molasses Cookie
Coconut Cookie
Chocolate Chip Cookie
Sand Tart