



Hello, Sweet Friend!

**My name is Molly Mix-It, and I'm so happy to be baking with you today!
Welcome to my magical kitchen—where everything is made with love, sprinkles,
and a big scoop of imagination.**

**I've had such an exciting baking journey, and now... it's your turn!
In these pages, I'll share some of my favorite recipes, stories, and a very special
secret—how to use all five of your senses while baking!**

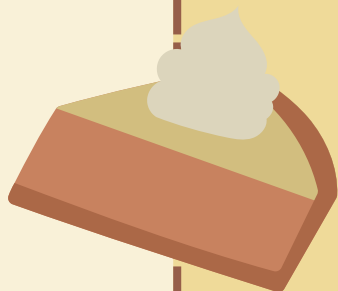
**From the smell of warm cookies to the sound of the timer going ding. There's
magic in every moment. I hope this book brings you just as much joy as it brings
me.**

Thank you for being my baking buddy.

Let's mix, laugh, and create something sweet—together.

All the love and sprinkles,

Molly Mix-It



SIGHT



TOUCH



TASTE



SMELL



HEAR





My friends call me Molly Mix-It because I'm always mixing up something sweet and fun in the kitchen.

One day I may make ooey-goey chocolate chip cookies or maybe even blueberry muffins.

But do you know how it all started?

It began in my mom's kitchen on a rainy day.

She gave me a little apron and said,

"Today, you're my baking buddy!"

While making cookies together, we scooped flour, cracked a few eggs, and (shhh!!) I even got to lick the spoon when we were all finished.

I got to touch the dough, smell the yummy vanilla, and hear the timer go "ding!"

Mom turned on the oven light and I got to watch the dough rise and change color as it baked. The best part was tasting all of the flavors.

That was the first time that I used all of my five senses to make something magical.



Later that week, my dad showed me a big, dusty recipe box.

"These are Grandma's baking secrets," he said with a wink.

We flipped through old cards with curly writing and funny names like "Chocolate Cloud Cake" and "Peachy Dream Pie."

At first, not everything came out perfect. My cupcakes once sank in the middle like tiny volcanoes. Another time, I forgot the sugar—oops!

I kept trying. I got creative. I added my own twist to Grandma's recipes, made fun labels, and even shared with my brothers at home.

They loved it!





And that's when I realized something super special—
The best recipes come from YOU.
Now it's your turn, my sweet baking buddy!
What magical flavors will you dream up?
What fun names will you give your treats?
What will your baking story look like?
I've saved space just for you to mix your own ideas.
So, grab a crayon or pencil and get ready to stir up something amazing.
Because in this kitchen, your imagination is the secret ingredient.
Ready to pick your baking name? Let's go!



WHAT'S YOUR BAKING BUDDY NAME?

Pick one word from each list
to build your baking name!

First name

middle name

ending name

Sprinkle

Twirl

Dazzle

Fudge

Puff

Whisker

Glazy

Swirler

Swizzle

Choco

Drizzle

Chip



What Is Your Baking Name?

Write it on the line above.



DECORATE MOLLY'S APRON



Draw fun designs on the apron
— go wild with it!

Chocolate Chip Cookie



"HEY, THERE YOU ARE.
ONE STEP AT A TIME, LET'S BEGIN TO MAKE OUR
COOKIES! WHILE YOUR BAKING REMEMBER TO
USE ALL OF YOUR SENSES."



Ingredients:

- 1 cup butter, softened (2 sticks)
- 1 cup white sugar
- 2 cups brown sugar
- 2 eggs
- 2 tsp vanilla extract
- 4 cups all-purpose flour
- 1 tsp baking soda
- 1/2 tsp salt
- 2 cups chocolate chips



Preheat oven to 350°F. Line a baking sheet with parchment paper.



In another bowl, stir together flour, baking soda, and salt

Cream together the butter, white sugar, and brown sugar,



Add chocolate chips and mix them in

Scoop spoonful's of dough onto the baking sheet (leave room between them.



Bake for 10-12 minutes, or until the edges are just turning golden. Let cool for a few minutes, then enjoy your warm cookies!



Using Your Senses

Take a close look at the cookies you've made.
Use your senses to describe them!



Sight

What do you see?

Smell

How do they smell?

Taste

How do they taste?

Touch

How do they feel?

Hearing

What do you hear?



COUNT THE CHOCOLATE CHIP COOKIES



White Vanilla Cupake

Ingredients – Check them off as you go!

- ☐ 1 ½ cups all-purpose flour
- ☐ 1 ½ tsp baking powder
- ☐ ½ tsp baking soda
- ☐ ¼ tsp salt
- ☐ ½ cup (1 stick) unsalted butter, softened
- ☐ ¾ cup sugar
- ☐ 2 large eggs
- ☐ 1 tsp vanilla extract
- ☐ ½ cup milk
- ☐ Optional: chocolate chips, sprinkles, food coloring, or fruit



“Oh No! I dropped my recipe on the ground and now I need help! Can you help me get our directions back in order?”

Can you help Molly Mix It get the steps back in order?

Directions: Read the steps below and number them in the correct order (1-6).

_____ Preheat the oven to 350 degrees.

_____ Slowly add dry ingredients to the wet ingredients and stir.

_____ Scoop the batter into the cupcake liners.

_____ In a large bowl, mix the flour, baking powder, and salt.

_____ Bake the cupcakes for 18-20 minutes.

_____ In another bowl, beat the butter, sugar, eggs, and vanilla.



“
Draw and decorate
your dream cupcake
below!
(Include sprinkles,
swirls, fruit—
anything!)”



BAKE-TASTIC WORD SCRAMBLE

UNSCRAMBLE THESE DELICIOUS WORDS
FROM THE BAKERY!



FRLUO

CAUPECK

GAURS

EUTTRB

I SPY IN KITCHEN

Circle the items you see in your own kitchen

● Put a star ★ next to any item you think doesn't belong in the kitchen!



HELP MOLLY FIND THE INGREDIENTS



The background is a light orange color with a dense pattern of small, colorful confetti in shades of red, yellow, blue, and brown. In the center, the words "MOLLY MIX" are written in a large, bold, rounded font. "MOLLY" is in red with a yellow outline, and "MIX" is in blue with a yellow outline. Below the title, there are four tic-tac-toe grids arranged in a 2x2 pattern. Each grid is a 3x3 square made of brown lines. The grids are empty, ready for a game.

MOLLY MIX

TIC-TAC-TOE

RECIPE

RECIPE NAME _____

INGREDIENTS

- ☐ _____
- ☐ _____
- ☐ _____
- ☐ _____
- ☐ _____
- ☐ _____

DIRECTIONS



MADE BY _____

