

1. The purpose of this speech is to demonstrate.
2. The specific topic is Monster Cookies.

CAPS
I. INTRODUCTION

- A. Everyone loves to eat cookies, but not everyone knows how to make them.
- B. Today I have a cookie recipe to share with you this is not only delicious but also simple to follow.
- C. Monster cookies, which everyone is guaranteed to devour, can be made in four simple steps that I will show you now.

*PREVIEW
SEM-CASE* →

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(Transition: First, these cookies have a lot of ingredients that normally wouldn't been seen in a recipe together.)

II. BODY

- A. The following ingredients go into Monster Cookies:

1. 1/4 c. margarine
2. 1/2 c. brown sugar
3. 1/3 c. sugar
4. 2 beaten eggs
5. 1 t. baking soda
6. 1/2 t. vanilla
7. 3/4 c. peanut butter
8. 2 1/4 c. oatmeal
9. 1/2 c. chocolate chips
10. 1/2 c. plain & peanut M&M's

(Transition: After you have gathered all the ingredients, begin mixing)

B. In a large bowl add the margarine, both sugars, and eggs.

1. Mix using a spatula.

2. The mixture should be well blended with a creamy consistency.

(Transition: Once this is complete, move on to the next step.)

C. Gather the vanilla, baking soda, and peanut butter.

1. Add to the previous mixture and mix until well blended.

(Transition: Now you're halfway done and ready to add the final ingredients.)

D. Slowly stir in oatmeal, chocolate chips, and M&M's.

1. Make sure everything is well blended.

(Transition: Now you're ready to begin the baking process.)

E. Using a teaspoon, gather small amount of dough from the bowl and place it on the cookie sheet.

1. Repeat this process until cookie sheet is full.

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- a. Make sure each lump of dough is two inches apart.
 - b. Make sure each lump of dough is equal in size.

2. Place on cookie sheet and bake at 350 degrees for about 12 minutes.

III. CONCLUSION

A. Now you see how simple Monster Cookies are to make.

B. As you have seen by these easy step-by-step instructions, even people with a minimal amount of cooking experience can make them.

C. Bon Appetite!!!!!!

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