

Sequence of Success Sugardoodles & the Sequence of Success

Today you get to make some cookies. Here is the recipe.

Ingredients:

1 cup butter, softened 2 eggs

1 cup granulated sugar 2 ¾ cups all purpose flour 4 cup light brown sugar 1 teaspoon baking soda

1 Tablespoon vanilla extract ½ teaspoon salt

- Preheat oven to 350 and line two baking sheets with parchment paper (if available).
- Beat butter on medium speed until smooth and creamy. Add both sugars and mix until fluffy. Add eggs and vanilla; mix well.
- Next, add flour, baking soda, and salt. Mix until all ingredients are incorporated. Form balls with about 2 tbsp of dough. Place about 2 inches apart on prepared baking sheets.
- Bake at 350°F until lightly browned on bottom and around edges, 10 to 12 minutes, rotating pans halfway through. Cool on baking sheet 2 minutes. Transfer to a wire rack, and cool completely (about 30 minutes).

Cookie Recipe From: https://www.myrecipes.com/recipe/sugardoodle-cookies

After cookies are baked, Stop and Discuss:

- What do you think would happen if we tried to bake the dry ingredients before mixing them with the wet ingredients?
- Just like in a cookie recipe, the order or sequence of steps in life matters. The outcome will change if things are done out of order.





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Teaching Sequencing Skills:

Examples of Sequencing in Life for Younger Children: Have your child(ren) tell you the steps to tie their shoes (find shoes, find socks, put on socks, put on shoes, pull laces tight, etc.) Another example might be to order the process of brushing teeth.





What happens if you get things out of order. Will you get a good result?





Sequence matters!

Just as the recipe outlined the steps to a successful cookie, the "Sequence of Success" is a recipe for a successful life. Do you want to know what that sequence is?

- Graduate High School
- Get a full-time job
- Get married before you have kids

Following the "Sequence of Success" helps you to avoid poverty in your life.