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## GET OUR 7 DAYS OF LOVE PROGRAM FOR FREE!

Get ready to have a great time learning how to love your spouse! What's that, you already know how? Well, The Dating Divas are here to give you a whole new perspective on delighting your better half with our incredible 7 Days of Love Program... and its absolutely free when you sign up for our newsletter!

Each day, for the next 7 days, you'll get a super-easy and fun way to connect with your spouse. At the end of this week, no matter how well you thought you knew your spouse, you'll have a whole new way of looking at the ways in which they love to be loved!

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the  
**DATING**  **DIVAS**

STRENGTHENING MARRIAGES, ONE DATE AT A TIME

# classic soft SUGAR COOKIES

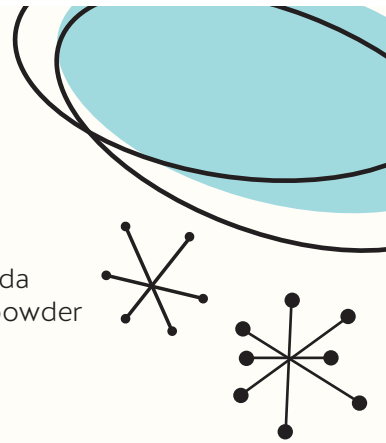
## ingredients

2 eggs  
1 cup sugar  
½ cup shortening  
1 teaspoon vanilla

½ cup milk  
1 teaspoon baking soda  
2 teaspoons baking powder  
4 cups flour  
Dash of salt

## instructions

1. Preheat oven to 375°F
2. Cream the eggs, shortening, vanilla, and milk.
3. Add dry ingredients.
4. Roll out dough on a floured surface.
5. Cut with cookie cutters and place on an ungreased cookie sheet.
6. Bake for 8 minutes.
7. Cool on a cooling rack



# chewy chocolate chip COOKIES

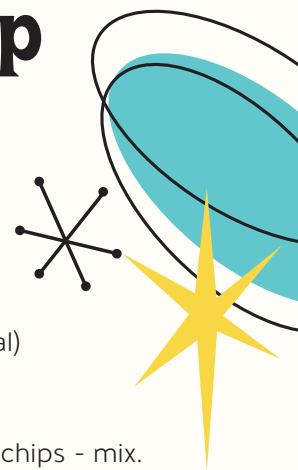
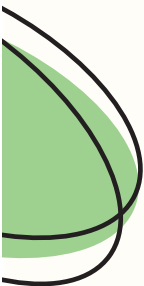
## ingredients

¾ cup butter-flavored shortening  
1 ¼ cups firmly-packed brown sugar  
1 Tablespoon vanilla

2 Tablespoons milk  
1 Egg  
1 ¾ cup flour  
1 teaspoon salt  
¾ teaspoon baking soda  
1 ½ cups chocolate chips  
1 - 1 ½ cups oatmeal (optional)

## instructions

1. Preheat oven to 375°F
2. Cream the eggs, shortening, vanilla, and milk.
3. Combine dry ingredients in a separate bowl.
4. Add the dry ingredients to the creamed mixture and combine
5. Add in chocolate chips - mix.
6. Make balls or use a 1 Tablespoon sized cookie scoop and place 12 on an ungreased pan
7. Bake for 8 - 10 minutes. (8 will be chewy, 10 crispy depending on oven)
8. Cool on a cooling rack

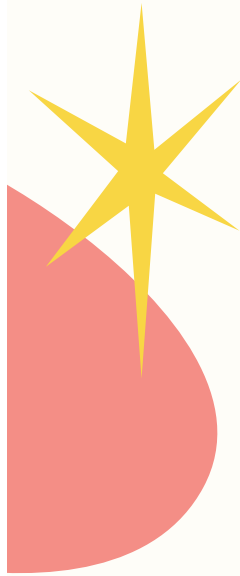




# cookie

## TASTE OFF

Select 5 different types of cookies to pit against each other. Rate the color, texture, and flavor on a scale of 1 - 5. Which will be the most delicious treat?! Only you can decide.



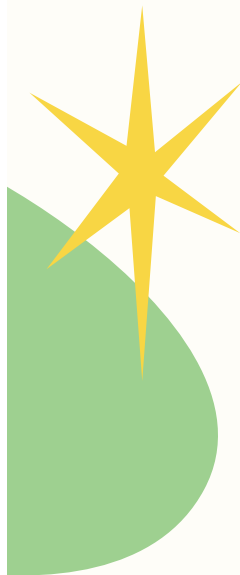
	type of cookie	color	texture	flavor	total
1					
2					
3					
4					
5					



# cookie

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	type of cookie	color	texture	flavor	total
1					
2					
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4					
5					

# BALDERDASH

## baking game

Get ready for a game full of delicious definitions! Who knows their cooking and baking terminology the best? Or maybe you'll just discover who the best guesser is!

### **Instructions**

1. Pull one card and choose one of the words listed.
2. Say it out loud to your partner while hiding the backside from your spouse!
3. Flip it over and read the 3 definitions in a random order.
4. Your spouse guesses which definition matches the word that you said.

# BALDERDASH

## baking game

1. Batard
2. Marzipan
3. Coulis

# BALDERDASH

## baking game

1. A short loaf of French bread having an oval or oblong shape.
2. Mixture of almond paste, sugar and corn syrup molded here and there over food.
3. Fruit puree strained to a thin consistency and sweetened with sugar syrup.

# BALDERDASH

## baking game

1. Dredge
2. Dot
3. Render

# BALDERDASH

## baking game

1. To pull foods through dry ingredients to coat them before cooking.
2. Drop bits of butter or cheese here and there over food.
3. To cook the fat out of something, such as bacon.

# BALDERDASH

## baking game

1. Remouillage
2. Galette
3. Bain Marie

# BALDERDASH

## baking game

1. A stock made from bones that have already been used once to make a stock, making it weaker.
2. Flat, round cakes of pastry, often topped with fruit or a food prepared in served in the shape of a flat round cake, such as "a galette of potatoes".
3. A container holding hot water into which a pan is placed for slow cooking, otherwise known as a "water bath" or "double boiler".

# BALDERDASH

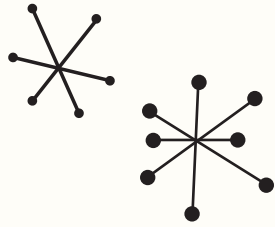
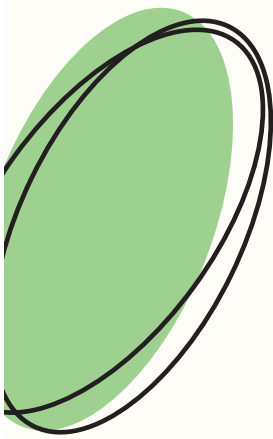
## baking game

1. Flute
2. Ovalbumin
3. Macerate

# BALDERDASH

## baking game

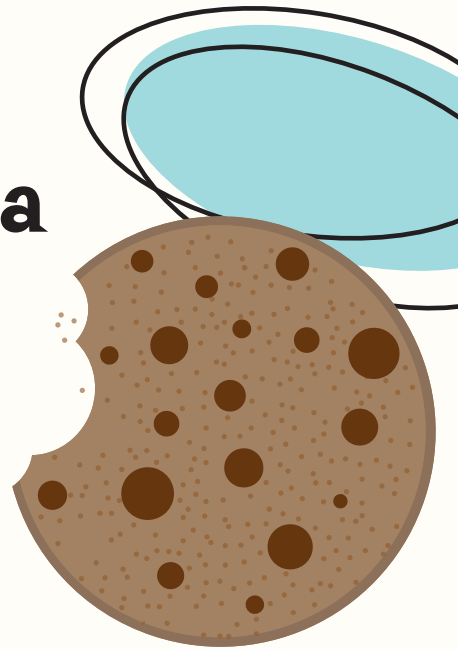
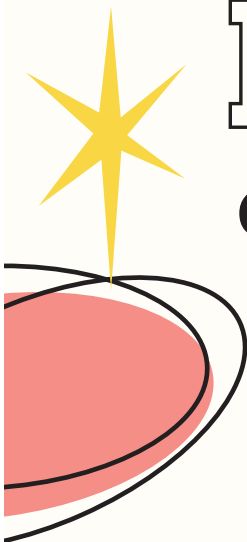
1. To make or press a decorative pattern into the raised edge of pastry.
2. Substance in egg white responsible for coagulating and whipping.
3. To soak in a flavored liquid; usually refers to fruit.



**I'd like to take a**

**BITTE**

**out of you!**



Join me in the  
bedroom to see how.