

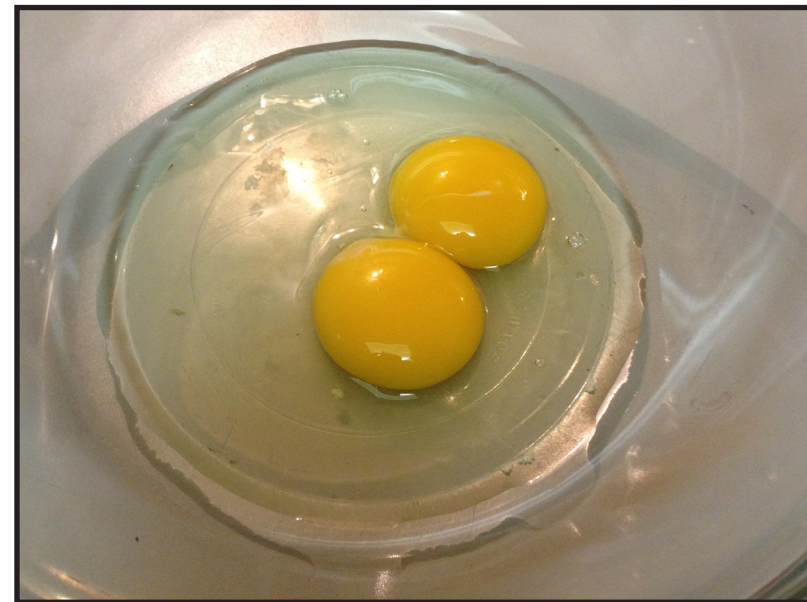
# Exercise 3 Process

## Chocolate Chip Cookies

1. I had most of the ingredients, which really helped with controlling the price range. I only had to pick up butter, brown sugar and the jello. I found it really interesting that all of these things can be mixed together to create the final outcome of the cookies.



2. Next, I started to mix all of the ingredients together. I feel that even though I follow the recipe my mother uses, the cookies always turn out a little differently.



3. After mixing it all together, the cookie dough was ready to be put in the oven.



4. The last step was to put the dough in a small sphere on the sheet and put it in the oven. I think this is my favorite part of the whole process because I know that when they come out they will be ready to enjoy!



5. The final process was to take them out of the oven and put them on a plate. Ready to be eaten!



6. The amount of waste was very minimal from this process. Most of the products were in resealable containers, which helped cut down on waste. All of the other things were either compostable or recyclable.

