Angelah Magofna

CO 210, Section 7

Fundamentals of Speech Communications, Dr. Kimberly Bunts-Anderson

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**Demonstration Speech Outline**

1. Introduction
2. Attention getter: Every family has a certain thing in particular they like to bake or cook, whether it be cakes, lantiyas, potu or puto whatever you wanna call it, red rice, grandma’s special fried chicken, mother’s spaghetti surprise, et cetera. For my family: it’s cookies. And the one I’m going to be talking about today is the peanut butter blossom cookies or what my family likes to call the “boobie cookies.”
3. What are you talking about?
4. How to make peanut butter blossom cookies
5. What ingredients do you need
6. What are the steps
7. Process (show pictures to hold attention)
8. Ingredients
* ½ cup of granulated sugar
* ½ cup of brown sugar
* ½ cup of creamy, not crunchy, peanut butter
* ½ cup of butter or margarine softened (because it makes it easier to mix)
* 1 egg
* 1 ½ cup of all-purpose flour
* ¾ teaspoon of baking soda
* ½ teaspoon of baking powder
* Additional sugar on the side to coat the cookies in
* A bag of Hershey’s kisses milk chocolate (in my experience the milk chocolate variety is the best one because it doesn’t melt as fast, but you can still use other flavors if you’d like)
1. Steps
2. Preheat oven to 375 degrees Fahrenheit
3. Beat the ½ cup of sugar, brown sugar, peanut butter, butter, and egg together with an electric mixer on medium speed or you can hand-mix it as well, but using the electric mixer makes the process easier, until it is blended together well.
4. Stir in the flour, baking soda, and baking powder until it starts looking dough-like. I find that using the electric mixer and then hand-mixing it really helps.
5. Shape the dough into 1-inch balls and roll them into the additional granulated sugar. Place them onto an ungreased cookie sheet about 2-inches apart. (The reason you don’t need to grease the pan is because the peanut butter already has natural oils.)
6. Place them in the oven and bake for 8 to 10 minutes or until the edges turn golden brown. While it is baking, unwrap your Hershey’s kisses.
7. After taking them out, immediately press a Hershey’s kiss into the center of the cookie and then move them to a cooling rack.
8. Possible quiz questions for class
9. Why is it better to have the butter soften up?
10. The milk chocolate variety is better because it doesn’t \_\_\_\_\_\_ as fast?
11. What kind of peanut butter does the recipe call for?
12. Conclusion
13. Recap: And now you know what ingredients you need and what are the steps to making peanut butter blossom cookies.
14. The good thing about this recipe is that it also makes peanut butter cookies, so if you want those instead, just remove the chocolate from the recipe and there you go.
15. This recipe is one that my family really enjoys and though it’s not a recipe passed down from centuries of Magofna women, that doesn’t mean it’s not good.
16. Tagline: Because, in my opinion, nothing beats freshly baked homemade cookies.
17. Any questions?