

Chocolate Chip Cookie Measuring and Equivalent Lab

created by: Camelle Kinney, North Star High School, Lincoln, NE



Complete the directions on the back using the recipe and directions on the front. Then have the teacher initial that you have done it CORRECTLY. This must be done before you may cook tomorrow.

Ingredients:

2 1/4 cup flour	_____
3/4 cup brown sugar	_____
1 teaspoon baking soda	_____
1 teaspoon vanilla extract	_____
1/4 teaspoon salt	_____
2 eggs	_____
1 cup margarine	_____
2 cup chocolate chips	_____
3/4 cup sugar	_____

Directions:

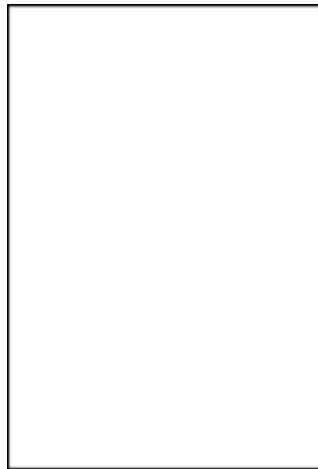
1. Preheat the oven to 350 degrees Fahrenheit.
2. Make sure you have the paddle attachment for the mixer.
3. Measure the margarine, brown sugar and sugar.
4. Put the margarine, brown sugar and sugar into the silver mixer bowl.
5. Cream those three ingredients.
6. TURN OFF THE MIXER. Use a rubber scraper to scrape the sides down.
7. Mix again.
8. Crack the egg into a small bowl. Make sure there are no pieces of shell.
9. Add the egg to the silver mixer bowl.
10. Mix until it is well blended.
11. TURN OFF THE MIXER. Use a rubber scraper to scrape the sides down.
12. Add the vanilla, baking soda, and salt.
13. Mix briefly.
14. Slowly add the flour.
15. Mix, start very slow. Increase speed.
16. TURN OFF THE MIXER. Use a rubber scraper to scrape the sides down.
17. Add the chocolate chips.
18. Mix on low until the chocolate chips are incorporated.
19. Place a "silpat" onto your baking sheet. (The teacher will show you what this is.)
20. Use the purple handled cookie scoops to drop the cookies on to a baking sheet. There should be 12-15 cookies on your pan. Make sure you scrape the batter off the sides.
21. Bake at 350 degrees Fahrenheit for 12-14 minutes or until lightly golden in color.
22. Use a spatula to take them off the pan.
23. ENJOY
24. MAKE SURE YOUR KITCHENS ARE SPOTLESS!

USE A PENCIL AND WRITE SOFTLY AT FIRST!!!! (Trust me!)

1. Write the ingredients in the ORDER THAT YOU USE THEM IN THE RECIPE. Write only the ingredient name, not the amounts, but leave room in front for the amounts later.
2. Cut the amounts in HALF. Write that in front of the ingredient it goes with.
3. Make sure you use ABBREVIATIONS.
4. In the directions section:
 - a. UNDERLINE the ingredients that you will use a DRY MEASURING CUP to measure.
 - b. CIRCLE the ingredients that you will use MEASURING SPOONS to measure.
 - c. CROSS OUT the ingredients you will use a LIQUID MEASURING CUP to measure.
 - d. DRAW A SQUARE AROUND the ingredients that you will not use ANY of these methods to measure.
5. Draw a sketch in this box of what the paddle attachment of the mixer looks like (You may need to look in the silver bowl at your options).



6. Draw a diagram of how to best put 12-15 cookies on a baking sheet so that they are evenly spaced.



7. Use one of the culinary textbooks and look up what it means to “cream the margarine sugar and brown sugar”
8. Read the directions. In each statement below circle which comes first:

Add the flour	OR	Cream the butter, brown sugar and sugar
Add the Vanilla	OR	The first time you scrape the sides of the batter
Add the Brown Sugar	OR	Add the chocolate chips
Preheat the oven	OR	Put the Silpat on baking sheet