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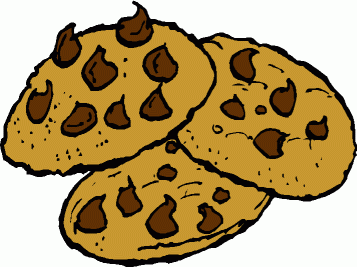
**Oatmeal Chocolate Chip Cookies**

Lesson: Measurement … Version 1 – Control Cookie

Be sure to use correct and careful measuring techniques!

125 mL margarine, softened

125 mL brown sugar

2½ mL baking soda

5 mL hot water

½ egg (25 mL)

2½ mL vanilla extract

125 mL all-purpose flour

250 mL rolled oats

50 ml chocolate chips

**METHOD:**

Preheat oven to 350ºF.

Grease 2 baking sheets **lightly** with shortening.

1. Cream margarine and sugar together.
2. Dissolve baking soda in hot water and stir this in to creamed mixture.
3. Add the egg and vanilla to the creamed mixture and beat well.
4. Combine flour and oats. With a wooden spoon, add to the creamed mixture and mix well.
5. Stir in chocolate chips until evenly distributed.
6. Drop from a teaspoon onto prepared baking sheet, about 2” apart. Cookies should be sized so that each person in class gets one small cookie and all cookies are the same size. Flatten each cookie **slightly** with a fork. Bake for 12-15 minutes, rotating pans halfway through baking time, until edges are golden brown and smelling fragrant.
7. Remove from oven and let cool on the baking sheet for 2-3 minutes. Remove to a cooling rack.

Foods 11-12 B

**Cookie Measurement Experiment**

**PRODUCT COMPARISON**

Evaluate and describe the sample cookie variations:

|  |  |  |  |  |
| --- | --- | --- | --- | --- |
| **Variation** | **Spread of**  **cookie** | **Chewy or**  **Crispy** | **Dry/Moist** | **Colour** |
| **#1** |  |  |  |  |
| **#2** |  |  |  |  |
| **#3** |  |  |  |  |
| **#4** |  |  |  |  |
| **#5** |  |  |  |  |
| **#6** |  |  |  |  |

Evaluate the effect of incorrectly measuring ingredients or not following directions in the following ways:

#1 Control cookie – proper measuring techniques used.

#2 not packing down margarine (too little).

#3 packing down flour firmly before levelling off.

#4 not packing down the brown sugar (too little)

#5 shaking the flour to level off

#6 sift the flour

Foods 11-12 B