

FOOD & NUTRITION UNDERSTANDING RECIPES

Name: _____

Date: _____

Study the recipe below. Then answer the following questions about the recipe.

Chocolate Chip Cookies

1 cup butter or margarine, softened.

$\frac{3}{4}$ cup sugar.

$\frac{3}{4}$ c. brown sugar.

2 eggs.

1 teaspoon vanilla.

3 cups flour.

1 tsp. baking soda.

$\frac{1}{2}$ tsp. salt.

1 c. chopped nuts.

2 cups chocolate chips.

Preheat oven to 375 degrees F. Cream butter or margarine, sugar, and brown sugar until light and fluffy. Add eggs and vanilla and mix. Sift together flour, baking soda, and salt. Gradually add sifted dry ingredients to creamed mixture; blend well. Stir in nuts and chocolate chips. Drop dough by teaspoonfuls onto greased cookie sheets. Bake for 8 to 10 minutes, or until light brown, or until light brown. Makes about 6 dozen; 2 $\frac{1}{2}$ inch cookies.

- 1) What is the abbreviation for teaspoon?

- 2) To what temperature should you preheat the oven?

- 3) Which ingredients are creamed together until light and fluffy?

- 4) Which ingredients are sifted together?

- 5) How much dough is dropped onto ungreaed cookie sheets for each cookie?

- 6) How long do you bake the cookies?

- 7) How many cookies does this recipe yield?

- 8) If you wanted to half this recipe, how much flour would you need?
