

Name: _____ Date: _____



Doubling a Recipe

DIRECTIONS: Review the recipe for sugar cookies.

When cooking, there may be times when you need more food than one recipe will make. Instead of making the same recipe more than once, you can double the recipe to create twice as much at one time.

World Famous Sugar Cookies

Ingredients:

3 ½ c. flour

¼ tsp. salt

1 tsp. baking powder

1 c. butter

1 ½ c. sugar

2 eggs

2 tsp. vanilla extract

Directions:

In large bowl, stir together the flour, salt, and baking powder. Beat the butter and sugar until light and fluffy. Add the eggs and vanilla extract and beat until combined. Add the flour mixture and beat until you have smooth dough. Refrigerate the dough for about 1 hr. Preheat oven to 350°F. Remove half of the chilled dough from the refrigerator and roll it out on a lightly floured surface. Cut out shapes using a lightly floured cookie cutter and place the cookies on a baking sheet. Bake cookies for about 10 min. or until they are golden brown around the edges. Remove from oven, and let cookies cool on baking sheet for a few minutes before transferring to a wire rack to finish cooling. Makes approximately 4 doz. 2" cookies.

DIRECTIONS: Fill in the amount you would need of each ingredient to double this recipe. Then, answer the questions that follow.

World Famous Sugar Cookies (double batch)

Ingredients:

_____ flour

_____ salt

_____ baking powder

_____ butter

_____ sugar

_____ eggs

_____ vanilla extract

About how many cookies would this double batch make? _____

Would you double the oven temperature? _____

Why or why not? _____