

Name: _____

Grade: _____

Understanding Recipes



1. A recipe is a set of _____ which help you _____ food.
2. To _____ means cook foods briefly until the surface turns brown.
3. A diced onion should be of uniform _____ and _____.
4. List two important parts of a recipe.

5. What do the following abbreviations mean?

- a. tsp. - _____
- b. Tbsp - _____
- c. c. - _____
- d. °F - _____
- e. hr. - _____

Use the recipe below the answer the following questions.

Retta's Peanut Butter Cookies

1 teaspoon vanilla
1 cup sugar
1 cup brown sugar
2 eggs (beaten)
1.5 cups natural peanut butter
3 cups flour
2 teaspoons baking soda
pinch salt



Preheat oven to 350 °F and grease cookie sheets if needed.

In large mixing bowl cream together butter, vanilla, and sugars. Add eggs and the peanut butter, mix well. Slowly add flour, salt, and baking soda (approximately 1 cup of flour at a time) Prepare for a good arm workout if you're mixing by hand.

Form tiny balls of dough by rolling in the palms of your hands, place these on prepared cookie sheet evenly spaced. If you're making plain ole's fashioned peanut butter cookies, press the tops lightly with a fork for the traditional criss-cross design on top. If making thumbprints, leave the balls as they are and press your chocolates or create the indentation after the cookies come out of the oven.

Bake 8 – 10 minutes until firm.

Makes 2 dozen cookies

6. What is the name of the dish that the recipe will be used to prepare?

7. Which measuring tool will be needed to measure the brown sugar?

8. Which measuring tool will be needed to measure the baking soda?

9. How many cookies will the recipe yield?

10. If you were to double the recipe how much flour would be needed?
