

MEASUREMENTS, EQUIVALENTS AND ADJUSTMENTS **

Name _____ Period _____

A. What is wrong with the following recipe?

INGREDIENTS:

shortening	butter
sugar	brown sugar
eggs	flour
baking soda	chocolate chips
nuts (optional)	

DIRECTIONS:

Mix enough shortening, butter, sugar, eggs and vanilla to make a nice, sweet, creamy mixture. Add enough flour to make it a dough. Add some soda and salt. Then add plenty of nuts and chocolate chips. Mix well. Drop onto cookie sheet. Bake.

B. **NOTES:**

1. The two types of measurements are?
2. How do you measure?
 - a. flour -
 - b. sugar/salt -
 - c. brown sugar -
 - d. shortening, butter, peanut butter, etc.-
 - 1)
 - 2)
 - e. oil -
 - f. tsp./tbsp.-

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3. What do the following abbreviations mean?

- | | |
|----------------|---------------|
| a. tbsp. _____ | b. hr. _____ |
| c. min. _____ | d. doz. _____ |
| e. oz. _____ | f. T. _____ |
| g. qt. _____ | h. tsp. _____ |
| i. pt. _____ | j. c. _____ |
| k. gal. _____ | l. lb. _____ |
| m. t. _____ | |

4. Give the equivalents for the following:

_____ tsp. = _____ tbsp.
_____ Tbsp. = _____ cup

C. Using the chocolate chip cookie recipe given below, change the measurements so that the recipe is doubled and then change the measurements so the recipe is halved.

<u>DOUBLED</u>	<u>INGREDIENTS</u>	<u>HALVED</u>
_____	2/3 c. shortening	_____
_____	2/3 c. butter	_____
_____	1 c. sugar	_____
_____	1 c. brown sugar	_____
_____	2 eggs	_____
_____	3 c. flour	_____
_____	1 tsp. baking soda	_____
_____	1 tsp. salt	_____
_____	12 oz. chocolate chips	_____
_____	1/2 c. nuts (optional)	_____

INSTRUCTIONS:

Cream shortening, butter, sugar and brown sugar. Add eggs and mix well. Add dry ingredients and mix in. Add chips and nuts; mix. Drop onto cookie sheet. Bake at 350 degrees for 8-10 minutes.