

# MEASUREMENTS, EQUIVALENTS AND ADJUSTMENTS \*\* KEY

Name \_\_\_\_\_ Period \_\_\_\_\_

A. What is wrong with the following recipe?

THERE ARE: **NO** MEASUREMENTS, NO TIME, NO BAKING TEMPERATURE

**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 all dough. Add some soda and salt. Then add plenty of nuts and chocolate chips. Mix well. Drop onto cookie sheet. Bake.

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**B. NOTES:**

1. The two types of measurements are?  
DRY AND LIQUID
2. How do you measure?
  - a. flour - SKIM TOP WITH FLAT EDGE
  - b. sugar/salt - SHAKE TO EVEN OFF TOP
  - c. brown sugar - PACK AND SKIM OFF TOP WITH FLAT EDGE
  - d. shortening, butter, peanut butter, etc.-
    - 1) WET CUP & PUT SHORTENING IN, PACK TO GET RID OF AIR BUBBLES, SKIM OFF EXCESS WITH FLAT EDGE
    - 2) USE WATER DISPLACEMENT METHOD
  - e. oil - LIQUID MEASUREMENTS
  - f. tsp./tbsp.- USE SPOONS FOR WET AND DRY INGREDIENTS - THERE IS NO DIFFERENCE

3. What do the following abbreviations mean?

- |                            |                         |
|----------------------------|-------------------------|
| a. tbsp. <u>TABLESPOON</u> | b. hr. <u>HOUR</u>      |
| c. min. <u>MINUTE</u>      | d. doz. <u>DOZEN</u>    |
| e. oz. <u>OUNCE</u>        | f. T. <u>TABLESPOON</u> |
| g. qt. <u>QUART</u>        | h. tsp. <u>TEASPOON</u> |
| i. pt. <u>PINT</u>         | j. c. <u>CUP</u>        |
| k. gal. <u>GALLON</u>      | l. lb. <u>POUND</u>     |
| m. t. <u>TEASPOON</u>      |                         |

4. Give the equivalents for the following:

3 tsp. = 1 tbsp.  
16 tbsp. = 1 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>
<u>1 1/3 C.</u>	2/3 c. shortening	<u>1/3 C.</u>
<u>1 1/3 C.</u>	2/3 c. butter	<u>1/3 C.</u>
<u>2 C.</u>	1 c. sugar	<u>1/2 C.</u>
<u>2 C.</u>	1 c. brown sugar	<u>1/2 C.</u>
<u>4</u>	2 eggs	<u>1</u>
<u>6 C.</u>	3 c. flour	<u>1 1/2 C.</u>
<u>2 tsp.</u>	1 tsp. baking soda	<u>1/2 tsp.</u>
<u>2 tsp.</u>	1 tsp. salt	<u>1/2 tsp.</u>
<u>24 oz.</u>	12 oz. chocolate chips	<u>6 oz.</u>
<u>1 cup</u>	1/2 c. nuts (optional)	<u>1/4 c.</u>

**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 greased cookie sheet. Bake at 350 degrees for 8-10 minutes.