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

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. ______ TABLESPOON ______  b. hr. ______ HOUR ______  
c. min. ______ MINUTE ______  d. doz. ______ DOZEN ______  
e. oz. ______ OUNCE ______  f. T. ______ TABLESPOON ______  
g. qt. ______ QUART ______  h. tsp. ______ TEASPOON ______  
i. pt. ______ PINT ______  j. c. ______ CUP ______  
k. gal. ______ GALLON ______  l. lb. ______ POUND ______  
m. t. ______ TEASPOON ______

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.

**DOUBLED** | **INGREDIENTS** | **HALVED**
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1 1/3 C. | 2/3 c. shortening | 1/3 C.  
1 1/3 C. | 2/3 c. butter | 1/3 C.  
2 C. | 1 c. sugar | 1/2 C.  
2 C. | 1 c. brown sugar | 1/2 C.  
4 | 2 eggs | 1  
6 C. | 3 c. flour | 1 1/2 C.  
2 tsp. | 1 tsp. baking soda | 1/2 tsp.  
2 tsp. | 1 tsp. salt | 1/2 tsp.  
24 oz. | 12 oz. chocolate chips | 6 oz.  
1 cup | 1/2 c. nuts (optional) | 1/4 c.  

**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.