

#1 Recipe Literacy

Using the Cookie Dough Bites recipe, complete the following with colored pencils. Lightly color

- Ingredients-green
- Amounts for ingredients-orange
- Temperature-red
- Equipment-blue
- Directions-yellow
- Time(s)-purple
- Yield-brown

Cookie Dough Bites

Yield: 2 dozen cookies

1 cup salted butter, softened

1½ cups packed light brown sugar

1 teaspoon vanilla extract

2 cups flour

6 ounces miniature chocolate chips

Melting chocolate or chocolate syrup (optional)

Directions

1. Cream butter and sugar together in a bowl with a mixer.
2. Add remaining ingredients and mix well -- use your hands (wear rubber gloves) to get it together the best.
3. Roll into 1-inch balls and place on a cookie sheet.
4. Refrigerate until firm, about 30 minutes. Dip in chocolate, drizzle with chocolate or eat as is -- equally delicious no matter what!
5. Let stand at room temperature for about 10 minutes before serving.
6. Store in the refrigerator.

#2 Recipe Math

Practice increasing and decreasing the recipe amounts for the following chocolate chip cookie recipes.

Super Chip Cookie

Increase x 2	Original	Decrease x 1/2
	1/2 c. margarine	
	1/4 c. sugar	
	1/3 c. brown sugar	
	1 egg	
	1 tsp. vanilla	
	1 1/3 c. flour	
	1/2 tsp. baking soda	
	1/4 tsp. salt	
	1/2 bag chocolate chips	

Cookie Dough Bites

Increase x 2	Original	Decrease x 1/2
	1 c. butter	
	1 1/2 c. brown sugar	
	1 tsp. vanilla	
	2 c. flour	
	6 oz. mini chips	

Follow up to Baking Experiment

After baking the cookie dough bites, answer the following questions.

- What were the results of baking the cookie dough bites?
- Why did they turn out this way?
- What did you learn about the function of ingredients with this experiment?
- What ingredients do we need in order for these cookies to be successful?

