

Name _____

Date _____

FACS7 - Components of a Recipe



Period _____

Before you begin to cook, you need to understand the basics of reading and using recipes.

Recipe - _____

COMPONENTS OF A RECIPE:

Recipe includes:

- _____
- _____
- _____
- _____
- _____

How To Use a Recipe:

- _____
- _____
- _____
- _____

Directions: Look at the recipe below. Then answer the following questions.

Chocolate Chip Cookies

1 c butter, softened

$\frac{3}{4}$ c sugar

$\frac{3}{4}$ brown sugar

2 eggs

1 t vanilla extract

2 $\frac{1}{2}$ c flour

1 t baking soda

$\frac{1}{2}$ t salt

1 c chopped nuts

2 c chocolate chips

Preheat oven to 375 F. Cream butter, sugar, and brown sugar until light and fluffy. Add eggs and vanilla extract and mix. Sift together flour, baking soda, and salt. Gradually add sifted dry ingredients to creamed mixture; blend well. Stir in nuts and chocolate chips. Drop dough by teaspoonfuls onto ungreased cookie sheets. Bake for 8/10 minutes, or until light brown. Makes about 6 dozen 2 $\frac{1}{2}$ inch cookies.



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1. To what temperature should you preheat the oven? _____
2. Which ingredients are creamed together until light and fluffy?

3. Which ingredients are sifted together?

4. Which are added first, the eggs and vanilla or the nuts and chocolate chips?

5. How much dough is dropped onto ungreased cookie sheets for each cookie?

6. How long do you bake the cookies? _____
7. How many cookies does this recipe yield? _____
8. About how much time do you think it would take you to prepare these cookies? _____
9. If you wanted to halve this recipe, how much flour would you need?

10. If you wanted to double this recipe, how much brown sugar would you need? _____