

Period \_\_\_\_\_ Unit # \_\_\_\_\_ Date \_\_\_\_\_

Unit Members:

---

---

You are going to make German Pancakes and Orange Julius.

Instructions:

1. This is a Practical Test.
2. You will work as a unit.
3. ONE person will bring a tray to gather supplies at the supply table; bring own measuring spoons, cups, etc. to measure in. NO supplies in their own container will leave the supply table.
4. You will cut the recipe in **half** for the **German Pancakes**. Write in your altered amounts in the appropriate spaces designated with a \_\_\_\_\_.

**German Pancakes**

**Heat oven to 450°. Place \_\_\_\_\_ 6 tbs. butter or margarine in a \_\_\_\_\_ 9 X 13-inch pan. Let it melt in the oven.**

**Blend in blender:**

\_\_\_\_\_ 1 cup milk  
\_\_\_\_\_ 1 tsp. salt  
\_\_\_\_\_ 1 cup flour  
\_\_\_\_\_ 6 eggs

**Blend well, pour batter into hot buttered pan and bake for 18 - 20 minutes or until desired doneness.**

5. Make a **regular** recipe for **Orange Julius**.

**Orange Julius**

**1-6 oz. can frozen orange juice  
1/2 cup water  
1/4 cup sugar  
1 cup milk  
1/2 tsp. vanilla**

**Blend together in blender. Add 12 ice cubes, one at a time until well-blended.**

6. Evaluations will be made on finished product.
7. Clean up the unit and have checked before leaving. All utensils and equipment must be placed in their proper place!

Points for Practical Test

Follow instructions - techniques used (15)

1/2 the recipe (10)

Evaluations on finished product (10)

Clean up with everything in order (15)

Total 50 points

\_\_\_\_\_  
Student's points

\_\_\_\_\_  
Teacher's points

