# Mystery Recipe

**Instructions: Using the recipe listed on the left, DIVIDE all ingredients. Write the new measurements on your recipe evaluation. Prepare the new recipe. Make sure all ingredients are properly divided before you begin. This recipe will not turn out correctly if you are not careful. Good luck!**

**1 1/4 c. margarine \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_**

**2 c. sugar \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_**

**2 tsp. vanilla \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_**

**4 eggs \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_**

**2/3 c. cocoa powder \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_**

**1 c. flour \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_**

**1. Preheat the oven to 350°. Grease the square glass pan.**

**2. In a medium sized mixing bowl, cream the margarine, sugar and vanilla together until light and fluffy with the hand-held electric mixer.**

**3. With the electric mixer, beat in the eggs, one at a time, until they are completely combined.**

**4. Remove the electric mixer and using a wooden spoon, stir in cocoa powder. Then, stir in the flour until combined.**

**5. Using a rubber spatula, scrape the batter into the prepared square glass pan. Spread the mixture out evenly.**

**6. Place the pan into the center of the oven. Bake at 350° for 30-35 minutes, or until a toothpick inserted into the center comes out clean.**

**7. Allow the “Mystery” to cool for about 5 minutes. Then cut, eat and enjoy!**